

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Source Point	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number NFRY-9DSTZZ	Date 30-Aug-2019
Address 800 Cheshire Rd		City/State/Zip Code Delaware OH 43015	
License holder Source Point	Inspection Time 150	Travel Time 0	Category/Descriptive Non-Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point	Follow up date (if required)	Water sample date/result (if required)	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=In Compliance **OUT**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			Consumer Advisory		
3	OUT	Management, food employees and conditional employee; knowledge, responsibilities and reporting	23	IN	Proper date marking and disposition
4	IN	Proper use of restriction and exclusion	24	OUT	Time as a public health control: procedures & records
5	IN	Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations		
Good Hygienic Practices			Chemical		
6	IN	Proper eating, tasting, drinking, or tobacco use	25	N/A	Consumer advisory provided for raw or undercooked foods
7	IN	No discharge from eyes, nose, and mouth	26	IN	Pasteurized foods used; prohibited foods not offered
Preventing Contamination by Hands			Conformance with Approved Procedures		
8	OUT	Hands clean and properly washed	27	N/A	Food additives: approved and properly used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28	OUT	Toxic substances properly identified, stored, used
10	IN	Adequate handwashing facilities supplied & accessible	Compliance with Approved Procedures		
Approved Source			29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
11	IN	Food obtained from approved source	30	N/A	Special Requirements: Fresh Juice Production
12	N/O	Food received at proper temperature	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
13	IN	Food in good condition, safe, and unadulterated	32	N/A	Special Requirements: Custom Processing
14	N/A	Required records available: shellstock tags, parasite destruction	33	N/A	Special Requirements: Bulk Water Machine Criteria
Protection From Contamination			34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
15	OUT	Food separated and protected	35	IN	Critical Control Point Inspection
16	OUT	Food-contact surfaces: cleaned and sanitized	36	N/A	Process Review
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	37	N/A	Variance
Time/Temperature Controlled for Safety Food (TCS food)			<div style="border: 1px solid black; padding: 5px; font-size: small;"> Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public Health Interventions are control measures to prevent foodborne illness or injury. </div>		
18	IN	Proper cooking time and temperatures			
19	IN	Proper reheating procedures for hot holding			
20	IN	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (6/18)
 AGR 1268 Ohio Department of Agriculture (6/18)

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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN =In Compliance OUT =Out of Compliance N/O =Not Observed N/A =Not Applicable					
Safe Food and Water			Utensils, Equipment and Vending		
38	IN	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	OUT	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	IN	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned
45	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	N/A	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	OUT	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	IN	Washing fruits and vegetables	Administrative		
Proper Use of Utensils			66	IN	3701-21 OAC
50	IN	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	N/O	Slash-resistant and cloth glove use			

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(1)	C	Observations: PIC unable to demonstrate knowledge by having no critical violations. *Critical violations found during inspection.		
03	3717-1-02.4(C)(15)	C	Observations: Employees are not informed in a verifiable manner of their responsibility to report information about their health. *Employee illness policy lists the big 6 illnesses, not all 13 required in Ohio.		
08	3717-1-02.2 (C)	C	Observations: Food employee(s) did not wash hands when required. *Employee replaced beard cover and continued to move trays on line. *Employee requested to wash hands by manager during inspection.	X	
15	3717-1-03.2(C)	C	Observations: Food not properly protected from contamination by separation, packaging, and segregation. *Ice inside box of pie crusts in the leaking sprinkler head in upstairs walk in freezer. *Pie crusts discarded during inspection.	X	
16	3717-1-04.5(B)(5)	NC	Observations: Utensils and equipment contacting non-TCS foods not cleaned at required frequency. *Build up inside the top and on the panel inside the ice machine in the back. *Machine removed from service during inspection.	X	
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclear. *Dried food on the previously cleaned robocoup. *Moved to dish to be washed during inspection.	X	X
24	3717-1-03.4(I)(1)	NC	Observations: No written procedures for time as a public health control. *Salad bar items held with time instead of temperature without a written plan.		
28	3717-1-07.1(A)	C	Observations: Improper storage of poisonous or toxic materials. *Degreaser stored under flat top with pans. *Degreaser moved during inspection.	X	X
48	3717-1-03.2(M)	NC	Observations: Improper use and/or maintenance of wiping cloths. *Wiping cloth in 50ppm quat solution. *Solution changed during inspection.	X	X
54	3717-1-04.1(A)	NC	Observations: Non-durable equipment observed. *Water leaking out of sprinkler heads in the downstairs & upstairs walk in freezer. *Water leaking out of the light fixture in the upstairs main walk in cooler. *Floor in the upstairs and downstairs walk in freezer is no longer in good repair. *Non-functioning light fixture in the		

			downstairs walk in freezer. *Rust on door frame and gasket of meal storage cooler.		
55	3717-1-04.2(H)(2)	NC	Observations: Irreversible registering temperature indicator not readily accessible for hot water mechanical warewashing operations. *High temperature test strips available change at 180 degrees and did not change when tested.		
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. *FRP peeling on surface near prep table- over mixer.		

*Discussion about salad bar prep today. A cart is loaded with all items from the basement walk in cooler and brought upstairs. Prep takes about an hour and items are kept at room temperature- about 53 degrees today. Once prep is done the cart is moved to the walk in cooler upstairs until placed on the bar. Items in the walk in cooler about 75 minutes before placing on the bar at 47 degrees. Cart moved to walk in freezer today. Chris & I discussed options for keeping TCS foods cold and out for shorter times. The cooler near the serving line is available at the prep time & would be close. Also moving the cart into the freezer after prep to make sure the TCS foods are 41 degrees or below prior to going out to the salad bar which is a requirement for using time in lieu of temperature. This is just one option. Please discuss and try to see what will work best for staff.

*Recommend adjusting the time of defrost on the upright at the serving line- currently it is around 10am.

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

VII - Protection from Contamination: Equipment food-contact surfaces or utensils are dirty.

I - Employee Health: Person in charge did not ensure that employees are informed of their responsibility to report information about their health.

X - Chemical: Observed toxic materials improperly identified, stored and used.

VI - TCS Food: Observed improper use of time as a public health control for up to four hours.

III - Preventing Contamination by Hands: Food employee(s) did not wash hands in situations that specifically require them to do so.

VII - Protection from Contamination: Observed food that was not properly protected from contamination by separation, packaging, and segregation.

Person in Charge	Date
Sanitarian	30-Aug-2019
Melissa Adams	Licensors
	Delaware General Health District

HEA 5302B Ohio Department of Health (6/18)
 AGR 1268 Ohio Department of Agriculture (6/18)