

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 14-Jan-2020
Address 800 Cheshire Rd		City/State/Zip Code Delaware OH 43015	
License holder Source Point	Inspection Time 155	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	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	IN	Proper eating, tasting, drinking, or tobacco use	26	IN	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	IN	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	IN	Proper reheating procedures for hot holding			
20	OUT	Proper cooling time and temperatures			

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.

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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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	N/O	Pasteurized eggs used where required	54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	IN	Non-food contact surfaces clean
40	OUT	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	IN	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; dogs in outdoor dining areas
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	N/O	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	OUT	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant, cloth, and latex 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
20	3717-1-03.4(D)	C	Observations: Improper cooling of TCS food. EGG SALAD DID NOT COOL TO 41 DEGREES FAHRENHEIT & BELOW AFTER 4.5 HOURS ACCOUNTING FOR PREPARATION & COOLING *DISCARDED*	X	
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. 1. MILK CARTONS INTERNAL TEMPERATURE SKIM 49 DEGREES FAHRENHEIT *OUT FOR SERVICE FOR 135 MINUTES-RELOCATED TO WALK IN REFRIGERATOR FOR RAPID CHILLING-PERSON IN CHARGE TO VERIFY 41 DEGREES FAHRENHEIT WITHIN 4 HOURS OR LESS, 2. SALAD BAR ITEMS YOGURT, WHITE BEAN DIP, LETTUCE 43-47 DEGREES FAHRENHEIT *ALL ITEMS DISCARDED*	X	
40	3717-1-03.4(E)	NC	Observations: Improper method for cooling TCS foods. LARGE CONTAINERS & LARGE COVERED CONTAINERS USED TO COOL ITEMS PREPARED AT ROOM TEMPERATURE OR CANNED ITEMS		
48	3717-1-03.2(M)	NC	Observations: Improper use and/or maintenance of wiping cloths. SANITIZING SOLUTION WAS NOT DISPENSING TODAY		X
52	3717-1-04.8(E)(1)	NC	Observations: Improper storage of single-service and single-use articles. OPEN BOX OF SINGLE USE MEALS ON WHEELS CONTAINERS, NOT COVERED OR INVERTED, TASTING SPOONS INTERMINGLED WITH HANDLE AND MOUTH CONTACT AREA UPWARD		
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. WALK IN FREEZING FLOORING (UPSTAIRS), WALK IN REFRIGERATOR MILK COOLER, FLOORING & PIPING BEHIND COOK - KETTLE ON LINE, FLOORING BELOW COOK LINE FOOD PREPARATION SINK		X

Notes: 1) Delaware General Health District (DGHD) discussed with Site & Kitchen Management that DGHD received a report of campylobacter. Persons food history indicated meals on wheels received. Persons illness symptoms began on 12.1.19. DGHD requested meals on wheels menu from 11.22.19-12.1.19, please email.

-no complaints received at location, -no ill staff with vomiting or diarrhea during those time frames, -illness policy on site, -prepared foods (fully cooked) are portioned & packaged in separate areas from raw animal product preparation

2) A follow up inspection will occur in roughly two weeks to verify if time rather than temperature will be used for dining room salad bar. Facility was reminded when time rather than temperature is used, items must be below 41 degrees Fahrenheit prior to lunch and must be discarded after lunch

3) Today sanitizing solution was not properly dispensing. Facility is to manually mix quat sanitizing solution which read 1 oz to 3.5 gallons and use test kit to verify 200 ppm.

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.

VI - TCS Food : TCS foods were not being held at the proper temperature.

VI - TCS Food: TCS foods were not cooled using the proper time and temperature parameters.

VI - TCS Food: Observed improper method for cooling TCS foods.

Person in Charge emailed to persons in charge	Date 14-Jan-2020
Sanitarian Karie Sanders	Licenser Delaware General Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)