

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BELLEVUE BEER DOCK</b>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 269	Date 11/04/2009
Address: 156 HARRISON STREET BELLEVUE, OH 44811		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder <b>CARL J. MIRA</b>	Inspection Time (min) 90	Travel Time (min) 0	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result (if required) / /

Chapter 3717-1 OAC Violation Checked  
Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
<b>X</b>	2.4	Supervision

## Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specification and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
<b>X</b>	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premise labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, Linens and between  
Utensils, Linens

	4.0	Materials for construction and repair
<b>X</b>	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

	4.4	Maintenance and operation
<b>X</b>	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundrying
	4.8	Protection of clean items

## Water, Plumbing, and Waste

	5.0	Water
	5.1	Plumbing system
	5.2	Mobile water tanks
<b>X</b>	5.3	Sewage, other liquid waste and rainwater
	5.4	Refuse, recyclables, and returnables

## Physical Facilities

	6.0	Materials for construction and repair
<b>X</b>	6.1	Design, construction and installation
<b>X</b>	6.2	Numbers and capacities
	6.3	Location and placement
	6.4	Maintenance and operation

## Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

## Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

## 901:3-4 OAC RFE Only

	12	Articles - Cease use
	13	Records
	14	Food sample collected
	15	Embargo of food/Voluntary destruction

## 3701-21 OAC FSO Only

	27	Embargo of food, reference back to 901:3-4-15
--	----	---

Inspected by <b>AMANDA EATON SIF</b>	R.S./SIT # 82666	Licensors Huron County General Health District
Received by <i>Carl Schneider</i>	Title	Phone 1-419-483-3139

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.

Ohio Department of Agriculture/Ohio Department of Health  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: BELLEVUE BEER DOCK	Type of inspection Standard
--------------------------------------	--------------------------------

**Violation(s) / Comment(s)**

AT TIME OF INSPECTION,

\*\*\*CRITICAL\*\*\*

-FOOD WAS NOT PROPERLY DATE LABELED. ALL TIME/TEMPERATURE CONTROLLED FOR SAFETY FOOD (MEATS, CHEESE, TOMATOES) NEED TO BE LABELED WITH THE "BORN ON" OR "USE BY" DATE.

3717-1-03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, shall be clearly marked to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded. The day of preparation shall be counted as day one.

(2) Except as specified in paragraphs (G)(4) to (G)(6) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded, and:

(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and

(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

-----  
-THERE WAS A CRITICAL VIOLATION DURING THE TIME OF INSPECTION. THE PERSON IN CHARGE NEEDS TO MAKE SURE THAT THE FOOD CODE IS BEING FOLLOWED.

3717-1-02.4 Management and Personnel: Supervision

(B) Person in charge - demonstration of knowledge.

Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the licensor the applicable knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this chapter as they relate to the food service operation or retail food establishment at the time of inspection. The person in charge shall demonstrate this knowledge by compliance with this chapter by having no critical violations during the current inspection, or by being certified in food protection as specified in rule 3701-21-25 of the Administrative Code, or by responding correctly to the inspector's questions as they relate to the specific food operation. The areas of knowledge include:

(1) Describing the relationship between the prevention of foodborne disease and the personal hygiene of a food employee;

(2) Explaining the responsibility of the person in charge for preventing the transmission of foodborne disease by a food employee who has a disease or medical condition that may cause foodborne disease;

(3) Describing the symptoms associated with the diseases that are transmissible through food;

Ohio Department of Agriculture/Ohio Department of Health  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: BELLEVUE BEER DOCK	Type of inspection Standard
--------------------------------------	--------------------------------

**Violation(s) / Comment(s)**

(4) Explaining the significance of the relationship between maintaining the time and temperature of time/temperature controlled for safety food and the prevention of foodborne illness;

(5) Explaining the hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish;

(6) Stating the required food temperatures and times for safe cooking of time/temperature controlled for safety food including eggs, fish, meat, and poultry;

(7) Stating the required temperatures and times for the safe refrigerated storage, hot holding, cooling, and reheating of time/temperature controlled for safety food;

-----  
-THE CAN OPENER HAD FOOD BUILD UP ON IT. THE CAN OPENER NEEDS TO BE CLEANED EVERY DAY.  
-THERE IS FOOD BUILD UP ON THE DOOR SEALS ON THE PREP TABLE.  
-THE VENT ABOVE THE GRILL HAS GREASE BUILD UP ON IT.

MAKE SURE TO ROUTINELY CLEAN EQUIPMENT TO PREVENT FOOD BUILDUP.

3717-1-04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

-----  
-THERE ARE SOME PIECES OF EQUIPMENT THAT ARE FOR HOUSEHOLD USE ONLY. THESE NEED TO BE UPGRADED AS SOON AS POSSIBLE. IF THE EQUIPMENT BREAKS, IT MUST BE REPLACED WITH A PIECE OF EQUIPMENT THAT HAS BEEN CERTIFIED FROM AN APPROVED FOOD TESTING AGENCY.

3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK)(2) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines and bulk water machines, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

-----  
-THE LEAK IN THE KITCHEN WAS FIXED, HOWEVER THERE IS STILL A HOLE IN THE CEILING. THIS NEEDS TO BE REPAIRED SO THAT THE SURFACE IS SMOOTH AND EASILY CLEANABLE.

Ohio Department of Agriculture/Ohio Department of Health  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: BELLEVUE BEER DOCK	Type of inspection Standard
--------------------------------------	--------------------------------

**Violation(s) / Comment(s)**

3717-1-06.1 Physical Facilities: Design, Construction, and Installation

(A) Floors, walls, and ceilings.

Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

-----  
-THE LIGHTING IN THE KITCHEN IS TOO LOW. REPLACE BURNT OUT LIGHT BULBS TO INCREASE VISIBILITY IN THE FOOD PREP AREAS.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(I) Lighting - intensity

The light intensity shall be:

(1) At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

(2) At least twenty foot candles (two hundred fifteen lux):

(a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;

(b) Inside equipment such as reach-in and under-counter refrigerators; and

(c) At a distance of thirty inches (seventy-five centimeters) above the floor in toilet rooms and in areas used for handwashing, warewashing, equipment storage, or utensil storage; and

(3) At least fifty foot candles (five hundred forty lux) at a surface where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

-----  
-FACILITY DOES NOT HAVE A VEGETABLE PREP SINK AND VEGETABLES ARE CLEANED IN 3 COMPARTMENT SINK. AN AIR GAP NEEDS TO BE ADDED TO THE 3 COMP SINK TO PREVENT POSSIBLE BACKFLOW CONTAMINATION.

3717-1-05.3 Water, Plumbing, and Waste: Sewage, Other Liquid Waste, and Rainwater

(C) Backflow prevention.

A direct connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed unless allowed by the Ohio building code for:

(1) A warewashing machine between its waste outlet and a floor drain when the machine is located within five feet (1.5 meters) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap; or

(2) A warewashing or culinary sink.

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: BELLEVUE BEER DOCK	Type of inspection Standard
--------------------------------------	--------------------------------

**Violation(s) / Comment(s)**

This paragraph does not prohibit floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.

---