

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CORNER STORE	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 50	Date 11/24/2009
Address: 2754 SR18 E COLLINS, OH 44826		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder JULIE PRUCHINSKY	Inspection Time (min) 50	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 specify		Follow-up date (if required) / /	Sample date/result (if required) / /

Chapter 3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/>	2.1 Employee health
<input type="checkbox"/>	2.2 Personal cleanliness
<input checked="" type="checkbox"/>	2.3 Hygienic practices
<input type="checkbox"/>	2.4 Supervision

Food

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

Equipment, Utensils, Linens and between Utensils, Linens

<input type="checkbox"/>	4.0 Materials for construction and repair
<input checked="" type="checkbox"/>	4.1 Design and construction
<input type="checkbox"/>	4.2 Numbers and capacities
<input type="checkbox"/>	4.3 Location and installation

<input type="checkbox"/>	4.4 Maintenance and operation
<input type="checkbox"/>	4.5 Cleaning of equipment and utensils
<input type="checkbox"/>	4.6 Sanitizing of equipment and utensils
<input type="checkbox"/>	4.7 Laundering
<input type="checkbox"/>	4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/>	5.0 Water
<input type="checkbox"/>	5.1 Plumbing system
<input type="checkbox"/>	5.2 Mobile water tanks
<input type="checkbox"/>	5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/>	5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/>	6.0 Materials for construction and repair
<input type="checkbox"/>	6.1 Design, construction and installation
<input type="checkbox"/>	6.2 Numbers and capacities
<input type="checkbox"/>	6.3 Location and placement
<input type="checkbox"/>	6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/>	7.0 Labeling and identification
<input type="checkbox"/>	7.1 Operational supplies and applications
<input type="checkbox"/>	7.2 Storage and display separation

Special Requirements

<input type="checkbox"/>	8.0 Fresh juice production
<input type="checkbox"/>	8.1 Heat treatment dispensing freezers
<input type="checkbox"/>	8.2 Custom processing
<input type="checkbox"/>	8.3 Bulk water machine criteria
<input type="checkbox"/>	8.4 Acidified white rice preparation criteria
<input type="checkbox"/>	9.0 Facility layout and equipment specifications
<input type="checkbox"/>	20 Existing facilities and equipment

901:3-4 OAC RFE Only

<input type="checkbox"/>	12 Articles - Cease use
<input type="checkbox"/>	13 Records
<input type="checkbox"/>	14 Food sample collected
<input type="checkbox"/>	15 Embargo of food/Voluntary destruction

3701-21 OAC FSO Only

<input type="checkbox"/>	27 Embargo of food, reference back to 901:3-4-15
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Violations/Comments

AT TIME OF INSPECTION:

EMPLOYEE OBSERVED NOT WEARING PROPER HAIR RESTRAINT. WHEN ASKED, SHE STATED SHE FORGOT HER HAT. A SUGGESTION WOULD BE TO KEEP EXTRA HATS AT THE LOCATION OR PURCHASE DISPOSABLE HAIR NETS. HAIR MUST BE PROPERLY COVERED WHEN PREPARING FOOD AT ALL TIMES TO PREVENT CONTAMINATION.

3717-1-02.3 Management and Personnel: Hygienic Practices

(C) Hair restraints - effectiveness.

Food employees shall effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

FOOD EMPLOYEE DID NOT WASH HANDS BEFORE DONING GLOVES TO PREPARE A SUB SANDWICH. HANDS MUST BE WASHED BETWEEN ANY CHANGE OF DUTY. NOT WASHING YOUR HANDS WILL CONTAMINATE THE GLOVES, AND THEN CONTAMINATE THE FOOD.

3717-1-03.2 Food: Protection from Contamination after Receiving

(A) Preventing contamination from hands.

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(1) Food employees shall wash their hands as specified under paragraph (B) of rule 3717-1-02.2 of the Administrative Code.

(2) Except when washing fruits and vegetables as specified under paragraph (G) of this rule or as specified in paragraph (A)(3) of this rule, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

(3) Food employees not serving a highly susceptible population, may contact exposed ready-to-eat food with their bare hands if:

(a) The license holder obtains prior approval from the licensor;

(b) Written procedures are maintained in the food service operation or retail food establishment and made available to the licensor upon request that include:

(i) For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands,

(ii) Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under paragraphs (G), (L), and (O) of rule 3717-1-05.1 of the Administrative Code, and paragraphs (B), (C), and (E) of rule 3717-1-06.2 of the Administrative Code are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;

(c) A written employee health policy that details how the food service operation or retail food establishment complies with rule 3717-1-02.1 of the Administrative Code including:

(i) Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health as it relates to gastrointestinal symptoms and diseases that are transmittable through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code,

(ii) Documentation that food employees and conditional employees acknowledge their responsibilities as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code, and

(iii) Documentation that the person in charge acknowledges the responsibilities as specified under paragraphs (B), (C), (D), and (E) of rule 3717-1-02.1 of the Administrative Code;

(d) Documentation that food employees acknowledge that they have received training in:

(i) The risks of contacting the specific ready-to-eat foods with bare hands,

(ii) Proper handwashing as specified under paragraph (B) of rule 3717-1-02.2 of the Administrative Code,

(iii) When to wash their hands as specified under paragraph (C) of rule 3717-1-02.2 of the Administrative Code,

(iv) Where to wash their hands as specified under paragraph (D) of rule 3717-1-02.2 of the Administrative Code,

(v) Proper fingernail maintenance as specified under paragraph (F) of rule 3717-1-02.2 of the Administrative Code,

(vi) Prohibition of jewelry as specified under paragraph (G) of rule 3717-1-02.2 of the Administrative Code, and

(vii) Good hygienic practices as specified under paragraphs (A) and (B) of rule 3717-1-02.3 of the Administrative Code;

(e) Documentation that hands are washed before food preparation and as necessary to prevent cross

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contamination by food employees as specified under paragraphs (A), (B), (C), and (D) of rule 3717-1-02.2 of the Administrative Code during all hours of operation when the specific ready-to-eat foods are prepared;

(f) Documentation that food employees contacting ready-to-eat food with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact;

(i) Double handwashing,

(ii) A hand antiseptic after handwashing as specified under paragraph (E) of rule 3717-1-02.2 of the Administrative Code,

(iii) Incentive programs such as paid sick leave that assist or encourage food employees not to work when they are ill, or

(iv) Other control measures approved by the licensor; and

(g) Documentation that corrective action is taken when paragraphs (A)(3)(a) to (A)(3)(f) of this rule are not followed.

(4) Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.

HOUSEHOLD FREEZER IS BEING USED. IF THE EQUIPMENT BREAKS, IT NEEDS TO BE REPLACED WITH COMMERCIAL GRADE EQUIPMENT.

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.

NOTES:

ALL COLD HOLDING TEMPERATURES WERE BELOW 41°F

FRONT:

PREP TABLE TOP: BACON-39° / HAM-38° / CHEESE-40°

PREP TABLE BOTTOM: JALAPENOS-34° / BACON-37°

SUB PREP TABLE TOP: HAM-37° / TURKEY-38° / SLICED TOMATOES-36°

SUB PREP TABLE BOTTOM: BOLOGNA-35°

COOLER- MILK-37° / SAUSAGE-34°

BACK:

WALK IN COOLER- PEPPER BUTTER-38° / HAM-37° / SALAMI- 35°

PREP TABLE- ROAST BEEF:40° / CHEESE-41°

NO HOT HOLDING TEMPERATURES TO TAKE.

EGGS ARE BEING STORED ON THE BOTTOM.

DATE LABELING OF CHEESES AND DELI MEATS- GOOD!

SANITIZER TEST STRIPS WERE AVAILABLE.

FACILITY IS CLEAN AND IN GOOD WORKING ORDER.

*THE FACILITY WISHES TO BECOME A LEVEL 3 FOR 2010. THEY NO LONGER CATER.

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Inspected by ASHLEY VOLTZ SIT <i>Ashley Voltz</i>	R.S./SIT # 92724	Licensors Huron County General Health District
Received by <i>Julie Wickusky</i>	Title	Phone 1-419-668-0054

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

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