

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FAT PONY DRIVE THRU & MORE, LLC	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 133	Date 12/08/2009
Address: 121 NORTH MAIN STREET NEW LONDON, OH 44851		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder BARBARA L. KING	Inspection Time (min) 20	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Preclicensing <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

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
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
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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

## Water, Plumbing, and Waste

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

## Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
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

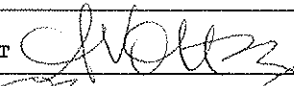
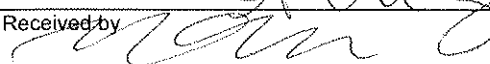
## 3701-21 OAC FSO Only

27	Embargo of food, reference back to 901:3-4-15
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## Violations/Comments

FOLLOW UP INSPECTION:

THE 3 COMPARTMENT SINK IS UNCLOGGED AND WORKING PROPERLY.  
THE TEMPERATURE IN THE REACH IN COOLER IS HOLDING BELOW 41°F.  
CHEESE- 38° / BAKED POTATO-38°

Inspected by ASHLEY VOLTZ SIT 	R.S./SIT # 92724	Licensors Huron County General Health District
Received by 	Title Manager	Phone 1-419-929-8880

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

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

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License holder BARBARA L. KING	Inspection Time (min) 60	Travel Time (min) 0	Other
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## Chapter 3717-1 OAC Violation Checked

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## 901:3-4 OAC RFE Only

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<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:

THE EMPLOYEE RESTROOM NEEDS TO HAVE A LID ON THE TRASH CAN. EITHER REPLACE THE EXISTING CAN WITH A SMALL ONE WITH A LID OR GET A LID FOR THE EXISTING CAN.

3717-1-05.4 Water, Plumbing, and Waste: Refuse, Recyclables, and Returnables

(H) Toilet room receptacle - covered.

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

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2 HOUSEHOLD FREEZERS ARE BEING USED. IF THE UNITS BREAK, THEY NEED TO BE UPGRADED TO COMMERCIAL 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.

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COLD HOLDING TEMPERATURES IN THE REACH IN COOLER WERE ABOVE 41°F. CORN BEEF 45°F / CHEESE-44°F. THE UNIT WAS TURNED DOWN AND THE ITEMS WERE MOVED TO ANOTHER COOLER. TEMPERATURES BEING TOO HIGH CAN PROMOTE BACTERIAL GROWTH ON THE FOOD.

**\*CRITICAL VIOLATION\***

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

(F) Time/temperature controlled for safety food - hot and cold holding.

(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(2) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (G)(1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or

(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.

(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F)(1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

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THE THREE COMPARTMENT SINK IS STILL CLOGGED. THIS IS A REPEAT VIOLATION. THE SINK NEEDS TO BE WORKING PROPERLY FOR ADEQUATE WASHING, RINSING, AND SANITIZING OF DISHES. I WILL BE BACK ON DECEMBER 8, 2009 TO MAKE SURE THE SINK IS FIXED.

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

(J) Rinsing procedures.

Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures:

(1) Use of a distinct, separate water rinse after washing and before sanitizing if using:

(a) A three-compartment sink;

(b) Alternative manual warewashing equipment equivalent to a three-compartment sink as specified in paragraph (B)(3) of rule 3717-1-04.2 of the Administrative Code, or

(c) A three-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment;

(2) Use of a detergent-sanitizer as specified under paragraph (O) of rule 3717-1-04.4 of the Administrative Code if using:

(a) Alternative warewashing equipment as specified in paragraph (B)(3) of rule 3717-1-04.2 of the Administrative Code that is approved for use with a detergent-sanitizer, or

(b) A warewashing system for CIP equipment;

(3) Use of a nondistinct water rinse that is integrated in the hot water sanitization immersion step of a two-compartment sink operation;

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(4) If using a warewashing machine that does not recycle the sanitizing solution as specified under paragraph (J)(5) of this rule, or alternative manual warewashing equipment such as sprayers, use of a nondistinct water rinse that is:

- (a) Integrated in the application of the sanitizing solution, and
- (b) Wasted immediately after each application; or

(5) If using a warewashing machine that recycles the sanitizing solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the sanitizing solution.

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FOOD EMPLOYEES WERE NOT WEARING PROPER HAIR RESTRAINTS. THIS WAS CORRECTED AT TIME OF INSPECTION. HAIR SHOULD BE PROPERLY RESTRAINED TO NOT CONTAMINATE THE FOOD.

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.

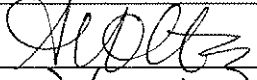
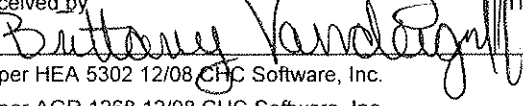
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NOTES:

COLD HOLDING TEMPERATURES WERE BELOW 41°F  
PREP TABLE -TOP  
SAUCE-37° / SAUSAGE- 38° / HAM-36°  
PREP TABLE-BOTTOM  
CHEESE- 36° / ALFREDO SAUCE-36°  
WALK IN COOLER-  
MILK-33° / ICED TEA-34° / CHEESE-36°

EGGS ARE BEING STORED ON THE BOTTOM OF THE COOLER.

RESTROOM IS EQUIPPED WITH HOT WATER, SOAP, AND PAPER TOWELS.

EMPLOYEE OBSERVED WASHING HANDS.

Inspected by ASHLEY VOLTZ SIT		R.S./SIT # 92724	Licensors Huron County General Health District
Received by 	Title		Phone 1-419-929-8880

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