

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility NEW LONDON LANES, INC.	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 12	Date 10/01/2009
Address: 136 W. MAIN ST. NEW LONDON, OH 44851		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder WILLIAM WINIARSKI	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"/> Precicensing <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
<input checked="" type="checkbox"/> 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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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Inspected by AMANDA EATON SIT	R.S./SIT # 82666	Licensors Huron County General Health District
Received by T. Winiarski	Title	Phone 1-419-929-9944

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

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

Continuation Report

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Violation(s) / Comment(s)

AT TIME OF INSPECTION,

-THERE IS SOME FOOD BUILD UP ON THE EQUIPMENT IN THE KITCHEN. THIS NEEDS TO BE CLEANED UP TO PREVENT THE ATTRACTION OF PESTS.

-THE GREASE IN THE FRYER NEEDS TO BE CHANGED

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 SEVERAL PIECES OF HOUSEHOLD EQUIPMENT IN THE FACILITY (FREEZERS, REFRIGERATOR, MICROWAVE). THESE NEED TO BE UPGRADED AS SOON AS POSSIBLE. 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 licenser 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.

CRITICAL

-THE HANDWASHING SINK DOES NOT HAVE HOT WATER EASILY ACCESSIBLE. THE SINK NEEDS TO BE FIXED SO THAT EMPLOYEES CAN PROPERLY WASH THEIR HANDS

3717-1-05.1 Water, Plumbing, and Waste: Plumbing System

(C) Handwashing sink - installation.

(1) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit (thirty-eight degrees Celsius) through a mixing valve or combination faucet.

(2) A steam mixing valve may not be used at a handwashing sink.

(3) A self-closing, slow-closing, or metering faucet shall provide a flow of water for at least fifteen seconds without the

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need to reactivate the faucet.

- (4) An automatic handwashing facility shall be installed in accordance with manufacturer's instructions.
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