

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ARBY'S	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 270	Date 12/01/2009
Address: 347 MILAN AVE. NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder NORMA HICKS	Inspection Time (min) 75	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

2.1	Employee health
2.2	Personal cleanliness
<input checked="" type="checkbox"/> 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

AT TIME OF INSPECTION:

VISORS ARE NOT CONSIDERED AND EFFECTIVE HAIR RESTRAINT. IF A VISOR IS WORN, A HAIR NET MUST BE WORN UNDERNEATH. FULL COVERING HATS ARE REQUIRED. HAIR CAN FALL DOWN AND 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.

NOTES:

COLD HOLDING TEMPERATURES WERE BELOW 41°F

* THE TEMPERATURES OF THE PREP TABLE WERE WITHIN RANGE, BUT CLOSE TO BEING ABOVE 41°F. MY SUGGESTION WOULD BE TO MOVE THE BUN TOASTER AND/OR TURN DOWN THE TEMPERATURE ON THE REFRIGERATOR. THE MANAGER WAS MADE AWARE OF THIS AT TIME OF INSPECTION*

PREP TABLE TOP: MAYO-39° / RANCH-40° / SLICED TOMATOES-41°

PREP TABLE BOTTOM: CHICKEN-41° / BACON-41°

WALK IN COOLER- CHICKEN-38° / CHEESE-38° / GYRO SAUCE- 36

Ohio Department of Agriculture/Ohio Department of Health
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ICE CREAM- 39°F
MILK-34°F

HOT HOLDING TEMPERATURES WERE ABOVE 135°F
BEEF-150° / AU JUS SAUCE- 152°

FOOD EMPLOYEES OBSERVED WASHING HANDS AND WEARING GLOVES.
RESTROOMS WERE CLEAN AND PROVIDED HOT WATER, SOAP, AND PAPER TOWELS.
SANITIZER STRIPS AVAILABLE.
FACILITY IS NEAT AND ORDERLY.

Inspected by ASHLEY VOLTZ SIT <i>Ashley Voltz</i>	R.S./SIT # 92724	Licenser Huron County General Health District
Received by <i>Michelle Brasley</i>	Title <i>Asst. Mgr.</i>	Phone 1-419-663-2729

As per HEA 5302 12/08 CHC Software, Inc.
As per AGR 1268 12/08 CHC Software, Inc.