

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BERARDI'S CATERING	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 101	Date 06/02/2009
Address: 204 CLEVELAND ROAD NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder LARRY AND DENISE WAALAND	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 <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
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
X 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
X 4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

X 4.4	Maintenance and operation
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
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
X 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	R.S./SIT # 82666	Licensors Huron County General Health District
Received by <i>[Signature]</i>	Title	Phone 1-419-668-3209

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: BERARDI'S CATERING	Type of inspection Standard
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Violation(s) / Comment(s)

AT TIME OF INSPECTION,

-THE FACILITY HAS A HOUSEHOLD REFRIGERATOR. THIS NEEDS TO BE UPGRADED AS SOON AS POSSIBLE. IF THE EQUIPMENT BREAKS, IT MUST 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.

-THERE IS AN EXCESSIVE AMOUNT OF ICE/FROST BUILT UP AROUND THE EDGE OF THE FREEZER DOOR. THE FREEZER NEEDS TO BE SERVICED TO MAKE SURE THAT THERE IS NOT A PROBLEM AND THE ICE REMOVED BECAUSE IT IS A HAZARD.

-THERE IS A LEAK IN THE BOTTOM PART OF THE PREP TABLE. THIS NEEDS TO BE REPAIRED TO ENSURE THAT THE CORRECT TEMPERATURE IS MAINTAINED AND THE FOOD DOES NOT BECOME CONTAMINATED.

3717-1-04.4 Equipment, Utensils, and Linens: Maintenance and Operation

[Comment: For publication dates of the CFR referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A) Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

-A HANDWASHING SIGN IS NEEDED IN THE BATHROOM THAT INSTRUCTS EMPLOYEES TO WASH HANDS BEFORE RETURNING TO WORK.

3717-1-06.2 Physical Facilities: Numbers and Capacities

(E) Handwashing signage.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

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Violation(s) / Comment(s)

-THERE WAS COOKIE DOUGH IN THE COOLER THAT WAS NOT DATE LABELED. COOKIE DOUGH IS MADE FROM SCRATCH AND CONTAINS EGGS, SO IT NEEDS TO BE LABELED WITH THE DATE IT WAS PREPARED AND THEN DISPOSED OF 7 DAYS AFTER THAT.

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.

NOTES:

HAS 3 COMPARTMENT SINK, SANITIZER AND TEST STRIPS
COLD HOLDING TEMPERATURES ARE GOOD (<41°F)

*LASAGNA 35°F

*COOKIE DOUGH 38°F

*CHICKEN 39°F

HANDWASHING SINKS ARE SUPPLIED WITH HOT WATER AND PAPER TOWELS