



Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code



Name of facility BEERYS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 14	Date 6/29/2009
Address 15 W. MAINST - NORWALK		Category/Descriptive LEVEL 4	
License holder ROBERT EDAMON OBEY	Inspection time (min)	Travel time (min)	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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required)	Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

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

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

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 premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

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

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

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

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

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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Violation(s)/Comment(s)

COFFEE HAS BEEN REPAIRED

ALL COOL HOLDING DUMPS ARE BELOW 41°F

Inspected by AMANDA FAIRD	R.S./SIT # 62666	Licensors WYON COUNTY HEALTH DISTRICT
Received by Mary G Cochran (bump)	Title	Phone

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BERRY'S RESTAURANT	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 14	Date 06/24/2009
Address: 15 W. MAIN ST. NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder ROBERT AND DOUGLAS BERRY	Inspection Time (min) 90	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) 06/29/2009	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
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specification and original containers
X	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

	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
	6.2	Numbers and capacities
	6.3	Location and placement
X	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
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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 # 32666	Licenser Huron County General Health District
Received by <i>Sandy Perry</i>	Title Gen Mgr.	Phone 1-419-668-2394

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: BERRY'S RESTAURANT	Type of inspection Standard
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Violation(s) / Comment(s)

AT TIME OF INSPECTION,

CRITICAL

-OBSERVED THE COOK HANDLING READY TO EAT FOOD (WRAP, HARD BOILED EGG) WITH BARE HANDS. GLOVES, DELI PAPER OR TONGS NEED TO BE USED TO LIMIT BARE HAND CONTACT FOOD.

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

(A) Preventing contamination from hands.

(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.

-THE TEMPERATURES WERE ABOVE 41°F IN THE WALK IN COOLER AND IN THE PREP TABLE IN THE MAIN KITCHEN. TEMPERATURES MUST REMAIN BELOW 41°F TO LIMIT BACTERIAL GROWTH. A MAINTENANCE PERSON IS SCHEDULED FOR 6-25-09.

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.

CRITICAL

-IN THE REFRIGERATOR IN THE SMALL ROOM OFF THE KITCHEN THERE WAS RAW MEAT STORED ABOVE VEGETABLES. ALL RAW MEAT MUST BE STORED BELOW READY TO EAT FOOD TO PREVENT CROSS CONTAMINATION.

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

(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:

(1) Separating raw animal foods during storage, preparation, holding, and display from:

Ohio Department of Agriculture/Ohio Department of Health
Continuation Report

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Facility Name: BERRY'S RESTAURANT	Type of inspection Standard
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Violation(s) / Comment(s)

(a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and

(b) Cooked ready-to-eat food;

(2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:

(a) Using separate equipment for each type, or

(b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and

(c) Preparing each type of food at different times or in separate areas;

-THERE ARE CEILING TILES MISSING IN THE BASEMENT THAT NEED TO BE REPLACED.

-THE FLOORING IN THE KITCHEN IS BROKEN. THIS NEEDS TO BE REPLACED SO THAT IT IS EASILY CLEANABLE.

3717-1-06.4 Physical Facilities: Maintenance and Operation

(A) Repairing.

The physical facilities shall be maintained in good repair.

-THERE IS A HOUSEHOLD GRADE MICROWAVE IN THE FRONT COUNTER. 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 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.

-THERE WERE CRITICAL VIOLATIONS AT THE TIME OF INSPECTION. IT IS THE PIC'S DUTY TO MAKE SURE THAT CRITICAL VIOLATIONS ARE NOT OCCURRING.

3717-1-02.4 Management and Personnel: Supervision

(A) Person in charge - assignment of responsibility.

Continuation Report

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Facility Name:

BERRY'S RESTAURANT

Type of inspection

Standard

Violation(s) / Comment(s)

The license holder shall be the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or shall designate a person or persons in charge and shall ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation.
