

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BLUTO'S CAFE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 163	Date 05/14/2009
Address: 33B E. SEMINARY STREET NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder DDL ENTERPRISES, INC.	Inspection Time (min) 60	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
2.3	Hygienic practices
2.4	Supervision

## Food

3.0	Safe, unadulterated and honestly presented
<input checked="" type="checkbox"/> 3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<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
<input checked="" type="checkbox"/> 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	Licenser Huron County General Health District
Received by <i>Kelly J. Anderson</i>	Title	Phone 1-419-668-8862

As per HEA 5382 12/08 CHC Software, Inc.

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

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: BLUTO'S CAFE	Type of inspection Standard
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## Violation(s) / Comment(s)

AT TIME OF INSPECTION,

-THERE WAS SOME BUILDUP IN THE BOTTOM OF THE FREEZER. THIS NEEDS TO BE CLEANED UP AND MAINTAINED.

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.

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-THERE NEEDS TO BE SIGNAGE IN THE BATHROOM THAT SPECIFIES EMPLOYEES MUST 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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\*\*\*CRITICAL\*\*\*

-THE HANDWASHING SINK IN THE KITCHEN DOES NOT HAVE SOAP OR PAPER TOWELS. THESE NEED TO BE REFILLED IMMEDIATELY TO ENSURE THAT EMPLOYEES ARE ABLE TO WASH THEIR HANDS PROPERLY.

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

(G) Handwashing sinks.

At least one handwashing sink, a number of handwashing sinks necessary for their convenient use by employees in areas specified under paragraph (L) of this rule, and not fewer than the number of handwashing sinks required by the Ohio building code shall be provided. This paragraph does not prohibit the use, when approved by the licensor, of:

(1) Automatic handwashing facilities that are capable of removing the types of soils encountered in the food operation if the food service operation or retail food establishment has at least one handwashing sink; or

(2) Chemically treated towelettes for handwashing when food exposure is limited and handwashing sinks are not conveniently available, such as in some mobile food service operations, mobile retail food establishments, temporary food service operations, temporary retail food establishments, or at some vending machine locations.

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## Violation(s) / Comment(s)

\*\*\*CRITICAL\*\*\*

-THE SOUP IS CURRENTLY BEING COOLED AT ROOM TEMPERATURE AND THEN PUT INTO THE COOLER. TO PROPERLY COOL THE SOUP, ONE OF THE FOLLOWING METHODS MUST BE USED (SHALLOW PANS, ICE WAND, OR ICE BATH). THE SOUP NEEDS TO GO FROM HOT TO 71°F WITHIN 2 HOURS, AND FROM 70°F TO 41° WITHIN 4 HOURS AFTER THAT TO LIMIT THE POSSIBILITY OF BACTERIAL GROWTH.

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

(E) Cooling methods - temperature and time control.

(1) Cooling shall be accomplished in accordance with the time and temperature criteria specified under paragraph (D) of this rule by using one or more of the following methods based on the type of food being cooled:

- (a) Placing the food in shallow pans;
- (b) Separating the food into smaller or thinner portions;
- (c) Using rapid cooling equipment;
- (d) Stirring the food in a container placed in an ice water bath;
- (e) Using containers that facilitate heat transfer;
- (f) Adding ice as an ingredient; or
- (g) Other effective methods.

(2) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:

- (a) Arranged in the equipment to provide maximum heat transfer through the container walls; and
- (b) Loosely covered, or uncovered if protected from overhead contamination as specified under paragraph (Q)(2) of rule 3717-1-03.2 of the Administrative Code, during the cooling period to facilitate heat transfer from the surface of the food.

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NOTES:

-PROPER THAWING PROCEDURES WERE OBSERVED  
 -3 COMPARTMENT SINK HAS SANITIZER (200PPM-GOOD!)  
 -COLD HOLDING TEMPERATURES ARE GOOD  
   \*CHEESE 40°F  
   \*CHICKEN 38°F

## CORRECTED SINCE LAST INSPECTION:

-HOOD AND FANS ARE CLEAN  
 -ELIMINATED BARE HAND CONTACT IN BAR AREA  
 -KITCHEN IS WELL VENTILATED