

Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BURGER KING #14450	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 116	Date 10/05/2009
Address: 283 BENEDICT AVENUE NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder MELMONT II ENTERPRISES	Inspection Time (min) 105	Travel Time (min) 15	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
	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	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
	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 TERRY J. WARCHOL RS <i>Terry J. Warchol</i>	R.S./SIT #	Licensor Huron County General Health District
Received by <i>Patricia A. Knutka</i>	Title <i>Asst. MGR</i>	Phone 1-419-668-0079

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: BURGER KING #14450	Type of inspection Standard
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Violation(s) / Comment(s)

ALL FOOD COMES FROM APPROVED SOURCES

FOOD TEMPERATURES ARE WITHIN LIMITS - CHICKEN NUGGETS - 149°F; CHEESEY TOTS - 145°F; GRILLED CHICKEN - 157°F; BREADED CHICKEN - 152°F; FISH - 174°F; STEAKHOUSE BURGER - 149°F; HOT SHOT BURGER - 158°F; HAMBURGER - 146°F; WHOPPER BURGER - 162°F; WALK-IN COOLER - 37°F; FRONT SALAD COOLER - 37°F

WORKERS WEARING HATS AND USING GLOVES AND UTENSILS

ALL STORED FOODS ARE COVERED, DATE LABELED AND PROPERLY SEGREGATED WITH RAW FOODS STORED UNDER THE READY-TO-EAT FOODS

THREE COMPARTMENT SINK PROCEDURES O.K. WITH SANITIZER TEST KIT (TESTED AT 200 PPM)

WIPING CLOTH BUCKETS USE THE SAME SANITIZER SINK (TESTED AT 200 PPM)

HAND SINK IS ACCESSIBLE, HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND PROPER HAND WASHING SIGNAGE.

DUMPSTER LIDS ARE CLOSED WHEN NOT IN USE, AREA IS CLEAN AND DRAIN PLUG CLOSED

TRASH CONTAINERS HAVE LIDS AND ARE CLOSED WHEN NOT IN USE

NO VIOLATIONS NOTED AT THE TIME OF INSPECTION