

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>GLASS BAR</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 215	Date 8/3/09
Address: 45 EAST MAIN STREET NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 1 <25,000 SQ. FT.	
License holder LUCILLE BERRY	Inspection Time (min) 0	Travel Time (min) 0	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <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
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

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 tank and mobile FSO/RFE 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	Stock and retail sale 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
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## Violations/Comments

## NOTES:

-USE BLEACH AS A SANITIZER FOR DISHES UNTIL MORE SANITABS ARRIVE

HANDWASHING SINK HAS SOAP, PAPER TOWELS AND PROPER SIGNAGE

COLD HOLDING TEMPERATURES ARE BELOW 41°F

\*BEER COOLER 39°F

FACILITY IS IN GOOD WORKING ORDER!

NO VIOLATIONS NOTED AT TIME OF INSPECTION

Inspected by <b>AMANDA EATON</b>	R.S./SIT # 82666	Licensors Huron County General Health District
Received by <i>Lucille Berry</i>	Title	Phone 1-419-668-9958