

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility H&B'S HOP	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 382	Date 08/13/2009
Address: 296 W. MAIN STREET NORWALK, OH 44857		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder LOIS HICKS	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"/> Preclicensing <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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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	Laundering
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 AMANDA EATON	R.S./SIT # 82666	Licensors Huron County General Health District
Received by <i>[Signature]</i>	Title	Phone 1-419-660-8811

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: H&B'S HOP	Type of inspection Standard
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**Violation(s) / Comment(s)**

AT TIME OF INSPECTION,

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

-THERE WAS A FOOD EMPLOYEE THAT CUT UP A BANANA BARE HANDED. ALL READY TO EAT FOOD MUST BE HANDLED USING GLOVES, TISSUE PAPER OR TONGS TO PREVENT CROSS CONTAMINATION. ✓

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.

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-THERE WERE BRATWURSTS IN THE COOLER THAT WERE NOT DATE LABELED. ALL TIME/TEMPERATURE CONTROLLED FOR SAFETY FOOD (FOOD THAT CAN SPOIL) NEEDS TO BE LABELED WITH THE DATE IT WAS OPENED OR PREPARED, AND THEN DISCARDED 7 DAYS LATER TO PREVENT FOOD SPOILAGE.

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.

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-THERE IS A REFRIGERATOR AND FREEZER THAT ARE NOT COMMERCIAL GRADE. THESE NEED TO BE REPLACED AS SOON AS POSSIBLE. IF THEY BREAK, MAKE SURE THEY ARE REPLACED WITH COMMERCIAL GRADE EQUIPMENT.

3717-1-04.1 Equipment, Utensils, and Linens: Design and Construction

Ohio Department of Agriculture/Ohio Department of Health  
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**Violation(s) / Comment(s)**

(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.

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**NOTES:**

3 COMPARTMENT SINK HAS SANITIZER AND TEST STRIPS  
\*QUAT AMMONIA 200PPM-GOOD!

COLD HOLDING TEMPERATURES BELOW 41°F  
HOT HOLDING TEMPERATURES ABOVE 135°F  
ALL FOOD COMES FROM AN APPROVED SOURCE