

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>COMMUNITY CENTER AND VILLAGE OFFICES</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>55</b>	Date <b>09/15/2009</b>
Address: <b>48 W. BROADWAY PLYMOUTH, OH 44865</b>		Category/Descriptive <b>COMMERCIAL LEVEL 3 &lt;25,000 SQ. FT.</b>	
License holder <b>VILLAGE OF PLYMOUTH</b>	Inspection Time (min) <b>60</b>	Travel Time (min) <b>25</b>	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) <b>/ /</b>	Sample date/result (if required) <b>/ /</b>

**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
<b>X</b>	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
<b>X</b>	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 <b>TERRY J. WARCHOL RS</b>	R.S./SIT #	Licensor <b>Huron County General Health District</b>
Received by <i>Mary Blackington</i>	Title <i>Cook</i>	Phone <b>1-419-687-4331</b>

Ohio Department of Agriculture/Ohio Department of Health  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: COMMUNITY CENTER AND VILLAGE OFFICES	Type of inspection Standard
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**Violation(s) / Comment(s)**

CLEAN THE TOP OF THE STEAM OVEN OF DUST  
CLEAN THE WALK-IN COOLER EVAPORATOR FAN SCREEN OF DUST/DIRT

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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THE LIGHT IN THE WALK-IN FREEZER HAS BURNED OUT - GET IT REPLACED SO EMPLOYEES CAN SEE THE FOOD ITEMS AND EXPIRATION DATES.

3717-1-06.4 Physical Facilities: Maintenance and Operation

(A) Repairing.

The physical facilities shall be maintained in good repair.

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WALK-IN COOLER - 36°F; REACH-IN KITCHEN COOLER - 38°F; CHICKEN SOUP - 140°F  
DISHWASHER WORKING WELL WITH DATA PLATE, AUTO DISPENSER AND PRESSURE GAUGE WORKING  
HAND SINK IS ACCESSIBLE , HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND PROPER SIGNAGE.  
FOOD EMPLOYEES WEARING HAIRNETS AND USING GLOVES AND UTENSILS  
TRASH AND DUMPSTERS ARE CLOSED WITH LIDS