

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FRIENDSHIP FOOD STORE #75	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License number 228	Date 08/24/2009
Address: 64 EAST MAIN STREET WAKEMAN, OH 44889		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder BECK SUPPLIERS 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
3.1	Sources, specification and original containers
X	3.2 Protection from contamination after receiving
3.3	Destruction of organisms
X	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
X	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
----	---

Inspected by AMANDA EATON	R.S./SIT # 82666	Licensors Huron County General Health District
Received by <i>[Signature]</i>	Title	Phone 1-440-839-2801

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: FRIENDSHIP FOOD STORE #75	Type of inspection Standard
---	--------------------------------

Violation(s) / Comment(s)

AT TIME OF INSPECTION,

-THERE WERE EGGS STORED ABOVE MILK IN THE WALK IN COOLER. EGGS ARE CONSIDERED A RAW MEAT, AND NEED TO BE STORED BELOW READY TO EAT FOOD TO PREVENT CROSS CONTAMINATION.

3717-1-03.2 Food: Protection from Contamination after Receiving

(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:

(1) Separating raw animal foods during storage, preparation, holding, and display from:

(a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and

(b) Cooked ready-to-eat food;

(2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:

(a) Using separate equipment for each type, or

(b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented, and

(c) Preparing each type of food at different times or in separate areas;

-THERE WERE HOT DOGS IN THE PREP TABLE THAT WERE NOT DATE MARKED. 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.

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

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: FRIENDSHIP FOOD STORE #75	Type of inspection Standard
---	--------------------------------

Violation(s) / Comment(s)

(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.

 -THERE IS A MICROWAVE THAT IS DESIGNED FOR HOUSEHOLD USE. THIS NEEDS TO BE UPGRADED AS SOON AS POSSIBLE. IF THE PIECE OF EQUIPMENT BREAKS, IT MUST BE REPLACED WITH COMMERCIAL GRADE MICROWAVE.

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

(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 licenser 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.

 NOTES:

-COLD HOLDING TEMPERATURES ARE GOOD

*HOT DOGS 38°F ✓

*SAUSAGE 39°F ✓

*MILK 39°F ✓

-HOT HOLDING TEMPERATURES ARE GOOD

*HOT DOG 138°F ✓

*CHICKEN 143°F ✓

3 COMPARTMENT SINK HAS SANITIZER AND TEST STRIPS

ALL FOOD COMES FROM AN APPROVED SOURCE

HANDWASHING SINKS ARE AVAILABLE AND ADEQUATELY SUPPLIED