

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DYNASTY LANES	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 139	Date 11/09/2009
Address: 3105 ST. RT. 103 EAST WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder BRENT A. WILLINGHAM	Inspection Time (min) 40	Travel Time (min) 10	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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) 12/09/2009	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
<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	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
<input checked="" type="checkbox"/> 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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Violations/Comments

****CRITICAL VIOLATION** **SECOND NOTICE** WALK-IN COOLER - COOLER WALLS HAVE RUSTED AND HAVE HOLES WHICH MAKES THE COOLER ALMOST IMPOSSIBLE TO CLEAN AND ALSO MAKES THE COOLER HARDER TO KEEP PROPERLY COOLED. GET THE WALL PANELS REPLACED BY 12/9/09. FAILURE TO COMPLY WITH THE SECOND ORDERS WILL RESULT WITH AN ADMINISTRATIVE MEETING WITH THE ENVIRONMENTAL DIRECTOR REGARDING THE FAILURE TO COMPLY WITH THE REPAIR ORDERS.**

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

(A) Equipment and utensils - durability and strength.

Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

 KITCHEN - THE LEAKS IN THE KITCHEN HAVE BEEN REPAIRED AS ORDERED. REPLACE THE WATER DAMAGED CEILING TILES WITH PLASTIC COATED TILES WHICH ARE EASIER TO CLEAN.

3717-1-06.1 Physical Facilities: Design, Construction, and Installation

(A) Floors, walls, and ceilings.

Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Inspected by TERRY J. WARCHOL RS <i>Terry J. Warchol</i>	R.S./SIT #	Licensors Huron County General Health District
Received by <i>Kathleen L. Stue</i>	Title	Phone 1-419-935-1394

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 Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DYNASTY LANES	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 139	Date 10/08/2009
Address: 3105 ST. RT. 103 EAST WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 3 <25,000 SQ. FT.	
License holder BRENT A. WILLINGHAM	Inspection Time (min) 70	Travel Time (min) 10	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) 11/09/2009	Sample date/result (if required) / /

**Chapter 3717-1 OAC Violation Checked
Management and Personnel**

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	2.2	Personal cleanliness
	2.3	Hygienic practices
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Food

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	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, Linens and between Utensils, Linens

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<input checked="" type="checkbox"/>	4.1	Design and construction
<input checked="" type="checkbox"/>	4.2	Numbers and capacities
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	4.4	Maintenance and operation
	4.5	Cleaning of equipment and utensils
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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>[Signature]</i>	Title	Phone 1-419-935-1394

Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: DYNASTY LANES	Type of inspection Standard
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Violation(s) / Comment(s)

****CRITICAL VIOLATION**** THE ROOF IS STILL LEAKING IN THE KITCHEN, BACK ROOM ARCH AND WATER DAMAGE TO THE CEILING OF THE WALK-IN COOLER. REPAIRS AMDE TO THE ROOF HAVE NOT WORKED. YOU HAVE UNTIL 11/09/09 TO HAVE THE LEAKS ON THE ROOF FIXED AND THE DAMAGED CEILING TILES REPLACED EVERYWHERE AND USE PLASTIC COATED TILES IN THE KITCHEN AREA

3717-1-06.1 Physical Facilities: Design, Construction, and Installation

(N) Exterior walls and roofs - protective barrier.

Perimeter walls and roofs of a food service operation or retail food establishment shall effectively protect the establishment from the weather and the entry of insects, rodents, and other animals.

****CRITICAL VIOLATION **** THE WALK-IN COOLER WALLS HAVE HOLES WHERE IT HAS RUSTED THROUGH TO THE INSULATION. THESE WALL PANELS CAN NOT BE CLEANED AND ARE LETTING COLD AIR OUT OF THE COOLER WHICH MAKES IT HARDER TO KEEP FOOD COLD AND WILL COST MORE ENERGY. I WILL RECHECK ON 11/9/09 THAT THE WALLS AND CEILING PANELS OF THE WALK-IN COOLER HAVE BEEN REPLACED.

3717-1-04 Equipment, Utensils, and Linens: Materials for Construction and Repair

[Comment: For publication dates of the CFR referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A) Multiuse utensils and food contact surfaces - material characteristics.

Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be:

- (1) Safe;
- (2) Durable, corrosion-resistant, and nonabsorbent;
- (3) Sufficient in weight and thickness to withstand repeated warewashing;
- (4) Finished to have a smooth, easily cleanable surface; and
- (5) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

 KITCHEN & BACK ROOM - THE MICROWAVE OVEN AND UPRIGHT FREEZERS ARE NOT COMMERICAL GRADE. WHEN YOU REPLACE THESE UNITS, REPLACE THEM WITH COMMERICAL GRADE EQUIPMENT THAT HAS THE APPROVED TESTING AGENCY SEAL.

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.

Ohio Department of Agriculture/Ohio Department of Health
Continuation Report

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Facility Name: DYNASTY LANES	Type of inspection Standard
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Violation(s) / Comment(s)

(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.

BAR SINK - GET A BLEACH SANITIZER TEST KIT SO YOU CAN CHECK THE CONCENTRATION OF THE SANITIZER IF YOU EVER NEED TO USE THE SINK (IF THE DISHWASHER BREAKS).

3717-1-04.2 Equipment, Utensils, and Linens: Numbers and Capacities

(l) Sanitizing solutions - testing devices.

A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.

ALL FOOD COMES FROM APPROVED SOURCES
FOOD EMPLOYEES HAVE HATS AND USING GLOVES AND UTENSILS WHEN TOUCHING READY-TO-EAT FOODS
DISHWASHER NOT TURNED ON AT THE TIME OF INSPECTION SO OPERATION COULD NOT BE OBSERVED
WALK-IN COOLER - 39°F; PIZZA PREP COOLER - 41°F