

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility PEPPERIDGE FARM CAFETERIA	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 177	Date 11/16/2009
Address: 3320 SR103 EAST WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder CUYAHOGA VENDING SERVICES, INC.	Inspection Time (min) 75	Travel Time (min) 30	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) / /	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
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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
----	---

Violations/Comments

GRILL AREA - CLEAN THE FIRE SUPPRESSION NOZZLES AND LIGHT COVERS OF DIRT UNDER ALL OF THE VENTILATION HOODS.

CLEAN THE FAN SCREEN OF DIRT IN THE BACK PREP ROOM

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.

THREE COMPARTMENT SINK - IF THE THREE COMPARTMENT SINK IS USED FOR CLEAN VEGTABLES, THE DRAIN LINE MUST BE AIR GAPPED AT LEAST 2 TIMES THE DIAMETER OF THE PIPE TO PREVENT SEWAGE BACKFLOW INTO THOSE SINKS.

3717-1-05.3 Water, Plumbing, and Waste: Sewage, Other Liquid Waste, and Rainwater

(C) Backflow prevention.

A direct connection may not exist between the sewage system and a drain originating from equipment in which food,

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

portable equipment, or utensils are placed unless allowed by the Ohio building code for:

(1) A warewashing machine between its waste outlet and a floor drain when the machine is located within five feet (1.5 meters) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap; or

(2) A warewashing or culinary sink.

This paragraph does not prohibit floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.

DRY STORAGE AREA - THE CEILING TILES AND LIGHT COVER HAVE BEEN REMOVED (FOR CEILING REPAIR).
GET THE CEILING TILES AND LIGHT COVER REPLACED TO PREVENT CONTAMINATION FROM THE ROOF.

3717-1-06.4 Physical Facilities: Maintenance and Operation

(A) Repairing.

The physical facilities shall be maintained in good repair.

CLEAN THE DIRT FROM THE AIR INTAKE COVERS

3717-1-06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean.

(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

ALL FOOD COMES FROM APPROVED SOURCES
FOOD TEMPERATURES ARE WITHIN LIMITS - SOUP - 174°F; SUASAGE PATTIES - 146°F; GRILLED CHICKEN STRIPS - 181°F; SELF-SERVE WARMER - 140°F; SELF-SERVE COOLER - 38°F; BACK ROOM REACH-IN COOLER - 39°F; WALK-IN COOLER - 36°F
ALL STORED FOODS ARE COVERED, DATE LABELED AND PROPERLY SEGREGATED
FOOD EMPLOYEE WEARING HAIRNET AND USING GLOVES AND UTENSILS
THREE COMPARTMENT SINK PROCEDURE IS O.K. WITH SANITIZER TEST KIT AVAILABLE
WIPING CLOTHS IN SANITIZER BUCKET
DISHWASHER IS WORKING WELL WITH DATA PLATE, AUTO DISPENSER AND PRESSURE GUAGE INSTALLED AND/OR WORKING (SANITIZE CYCLE TESTED AT 166°F AT PLATES).
TRASH CONTAINER ARE COVERED WHEN NOT IN USE

Inspected by TERRY J. WARCHOL RS <i>Terry J. Warchol</i>	R.S./SIT #	Licensors Huron County General Health District
Received by <i>Kristen Smith</i>	Title	Phone 1-419-933-3819

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.