

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>TACO BELL #15408</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>329</b>	Date <b>04/06/2009</b>
Address: <b>101 BLOSSOM CENTER WILLARD, OH 44890</b>		Category/Descriptive <b>COMMERCIAL LEVEL 4 &lt;25,000 SQ. FT.</b>	
License holder <b>PATRICK RIGGIO</b>	Inspection Time (min) <b>70</b>	Travel Time (min) <b>15</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
<b>X</b>	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**

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

	<b>X</b>	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
<b>X</b>	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> <i>Terry Warchol</i>	R.S./SIT #	Licensor <b>Huron County General Health District</b>
Received by <i>Sandy Gottle</i>	Title	Phone <b>1-419-935-2009</b>

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name: TACO BELL #15408	Type of inspection Standard
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**Violation(s) / Comment(s)**

KITCHEN - THE BACK EQUIPMENT WARMERS FOR THE NACHOS HAVE BEEN DENTED AND A VENTED COVER HAS BEEN PUSHED IN. THE RIGHT NACHO WARMER TOP DOOR DOES NOT SEAL PROPERLY. THE INSIDE OF THE EQUIPMENT IS GETTING VERY RUSTED. ALL OF THE ABOVE ITEMS MAKE IT DIFFICULT FOR THE EMPLOYEES TO PROPERLY CLEAN THE EQUIPMENT. THE KITCHEN NEEDS NEWER EQUIPMENT TO REPLACE THE AGING, DEFECTIVE AND DAMAGED UNITS TO MAKE THE KITCHEN EASIER TO MAINTAIN IN A CLEAN CONDITION FOR THE HEALTH OF THE CUSTOMERS.

3717-1-04.4 Equipment, Utensils, and Linens: Maintenance and Operation

[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) Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

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FRONT COUNTER AREA - CLEAN THE TOP OF THE FRUTISTA MACHINE OF DUST

KITCHEN - MAKE SURE THE FOOD PREP COUN TER AREA IS CLEANED AND SANITIZED AFTER EACH USE TO PREVENT CROSS CONTAMINATION OF THE FOOD BEING SERVED TO THE CUSTOMERS. SUGGEST KEEPING A SMALL BUCKET OF SANITIZED WATER WITH WIPING CLOTHS NEXT OT THE PREP AREA SO THE COUNTER CAN BE CLEANED AFTER EACH USE

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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KITCHEN - THE TRASH CONTAINER IN THE FOOD PREP AREA SHALL HAVE A COVER ON THE CONTAINER SO THE CONTAINER CAN BE CLOSED WHEN NOT IN USE TO PREVENT INSECTS FROM GOING INTO THE TRASH AND THEN CONTAMINATING THE FOOD BEING SERVED TO THE CUSTOMERS.

3717-1-05.4 Water, Plumbing, and Waste: Refuse, Recyclables, and Returnables

(N) Covering receptacles.

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Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:

- (1) Inside the food service operation or retail food establishment if the receptacles and units:
  - (a) Contain food residue and are not in continuous use; or
  - (b) After they are filled; and
- (2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.

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BACK ROOM HAND SINK - THE HAND SINK IS PULLING AWAY FROM THE WALL AND THE SEAL HAS PULLED AWAY FROM THE WALL MAKING IT DIFFICULT TO PROPER CLEAN AROUND THE HAND SINK. GET THE HAND SINK SECURED TO THE WALL AND THEN RESEAL IT.

3717-1-06.4 Physical Facilities: Maintenance and Operation

(H) Cleaning and maintenance of plumbing fixtures.

Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean and maintained.

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KITCHEN FOOD PREP AREA - DO NOT ALLOW THE SCOOPS IN THE RICE AND BEAN CONTAINERS TO FALL INTO THE FOOD. THE FOOD EMPLOYEE MUST GET THE SCOOP OUT OF THE FOOD WHICH MAY CONTAMINATE THE FOOD IN THE CONTAINER. MAKE SURE THE SCOOPS ARE PLACED OUT OF THE CONTAINER OR STORED WITH THE HANDLES OUT OF THE FOOD.

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.
- (3) Food employees not serving a highly susceptible population, may contact exposed ready-to-eat food with their bare hands if:
  - (a) The license holder obtains prior approval from the licensor;
  - (b) Written procedures are maintained in the food service operation or retail food establishment and made available to the licensor upon request that include:
    - (i) For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands,

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(ii) Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under paragraphs (G), (L), and (O) of rule 3717-1-05.1 of the Administrative Code, and paragraphs (B), (C), and (E) of rule 3717-1-06.2 of the Administrative Code are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted;

(c) A written employee health policy that details how the food service operation or retail food establishment complies with rule 3717-1-02.1 of the Administrative Code including:

(i) Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health as it relates to gastrointestinal symptoms and diseases that are transmittable through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code,

(ii) Documentation that food employees and conditional employees acknowledge their responsibilities as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code, and

(iii) Documentation that the person in charge acknowledges the responsibilities as specified under paragraphs (B), (C), (D), and (E) of rule 3717-1-02.1 of the Administrative Code;

(d) Documentation that food employees acknowledge that they have received training in:

(i) The risks of contacting the specific ready-to-eat foods with bare hands,

(ii) Proper handwashing as specified under paragraph (B) of rule 3717-1-02.2 of the Administrative Code,

(iii) When to wash their hands as specified under paragraph (C) of rule 3717-1-02.2 of the Administrative Code,

(iv) Where to wash their hands as specified under paragraph (D) of rule 3717-1-02.2 of the Administrative Code,

(v) Proper fingernail maintenance as specified under paragraph (F) of rule 3717-1-02.2 of the Administrative Code,

(vi) Prohibition of jewelry as specified under paragraph (G) of rule 3717-1-02.2 of the Administrative Code, and

(vii) Good hygienic practices as specified under paragraphs (A) and (B) of rule 3717-1-02.3 of the Administrative Code;

(e) Documentation that hands are washed before food preparation and as necessary to prevent cross contamination by food employees as specified under paragraphs (A), (B), (C), and (D) of rule 3717-1-02.2 of the Administrative Code during all hours of operation when the specific ready-to-eat foods are prepared;

(f) Documentation that food employees contacting ready-to-eat food with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact;

(i) Double handwashing,

(ii) A hand antiseptic after handwashing as specified under paragraph (E) of rule 3717-1-02.2 of the Administrative Code,

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(iii) Incentive programs such as paid sick leave that assist or encourage food employees not to work when they are ill, or

(iv) Other control measures approved by the licenser; and

(g) Documentation that corrective action is taken when paragraphs (A)(3)(a) to (A)(3)(f) of this rule are not followed.

(4) Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.

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WALK-IN COOLER - 38°F; TACO MEAT - 154°F; CHICKEN STRIPS = 147°F; RICE - 169°F  
FOOD EMPLOYEES WEARING HATS AND USING GLOVES AND UTENSILS  
THREE COMPARTMENT SINK PROCEDURES ARE O.K. WITH SANITIZER TEST KIT AVAILABLE (TESTED AT 100 PPM BLEACH).  
REST ROOM CLEAN AND SUPPLIED  
HAND SINK IS ACCESSIBLE, HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND PROPER SIGNAGE.