

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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| Name of facility UNCLE DUDLEY'S CATERING | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 193 | Date 05/20/2009 |
| Address: 101 MYRTLE AVENUE - REAR WILLARD, OH 44890 | | Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT. | |
| License holder TOM LEIS | Inspection Time (min) 45 | 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"/> Preclicensing <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

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| 2.1 | Employee health |
| 2.2 | Personal cleanliness |
| 2.3 | Hygienic practices |
| 2.4 | Supervision |

Food

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|-----|---|
| 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 | Identify, 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

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|-----|---------------------------------------|
| 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 |
| 4.5 | Cleaning of equipment and utensils |
| 4.6 | Sanitizing of equipment and utensils |
| 4.7 | Laundering |
| 4.8 | Protection of clean items |

Water, Plumbing, and Waste

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|-----|--|
| 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

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|-----|---------------------------------------|
| 7.0 | Labeling and identification |
| 7.1 | Operational supplies and applications |
| 7.2 | Storage and display separation |

Special Requirements

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|-----|--|
| 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

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|----|---------------------------------------|
| 12 | Articles - Cease use |
| 13 | Records |
| 14 | Food sample collected |
| 15 | Embargo of food/Voluntary destruction |

3701-21 OAC FSO Only

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|----|---|
| 27 | Embargo of food, reference back to 901:3-4-15 |
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Violations/Comments

THIS FACILITY IS ONLY USED 2 - 3 TIMES PER YEAR IF THE CATERING JOB IS TOO BIG TO STORE AND PREPARE THE FOOD FROM THE RESTAURANT.

THE FACILITY IS SHUT DOWN WITH THE COOLERS OPENED TO PREVENT MOLD
SOME OF THE WATER IS SHUT OFF TO THE SINKS
THREE COMPARTMENT SINK HAS SANITIZER TEST KIT AVAILABLE
FACILITY IS CLEAN

NOTE - THE OWNER HAS PURCHASED 16 COMMERCIAL GRADE ROASTERS AND HAS AT LEAST 8 CAMBRO INSULATED CARRIERS FOR USE.

NO VIOLATIONS FOUND AT THE TIME OF INSPECTION

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| Inspected by TERRY J. WARCHOL RS <i>Terry J. Warchol</i> | R.S./SIT # | Licensors Huron County General Health District |
| Received by <i>Tom Leis</i> | Title | Phone - - - |