

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>UNCLE DUDLEY'S RESTAURANT &amp; CATERING</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 225	Date 07/07/2009
Address: 21 E. MAPLE ST. WILLARD, OH 44890		Category/Descriptive COMMERCIAL LEVEL 4 <25,000 SQ. FT.	
License holder MARY LOU HAVER BORDNER	Inspection Time (min) 65	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) / /	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
	<b>X</b> 4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation

	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
	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
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Inspected by <b>TERRY J. WARCHOL</b> RS <i>Terry J. Warchol</i>	R.S./SIT #	Licensor Huron County General Health District
Received by <i>[Signature]</i>	Title	Phone 1-419-935-1043

## Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name:

UNCLE DUDLEY'S RESTAURANT &amp; CATERING

Type of inspection

Standard

## Violation(s) / Comment(s)

KITCHEN & BACK STORE ROOM - THERE ARE SEVERAL PIECES OF EQUIPMENT SUCH AS THE MICROWAVE OVENS & ROASTERS THAT ARE NOT COMMERCIAL GRADE. WHEN YOU REPLACE THESE UNITS, REPLACE THEM WITH COMMERCIAL GRADE UNITS THAT HAVE 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.

(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.

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KITCHEN - CLEAN THE DIRT FROM ON TOP OF ELECTRICAL CONDUITS AND FIXTURES.

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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ALL FOOD COMES FROM APPROVED SOURCES  
FOOD TEMPERATURES ARE WITHIN LIMITS  
FOOD EMPLOYEES WEARING HATS AND USING GLOVES AND UTENSILS WHEN TOUCHING READY-TO-EAT FOODS.  
ALL STORED FOODS ARE COVERED, DATE LABELED AND PROPERLY SEGREGATED WITH RAW FOODS STORED UNDER THE READY-TO-EAT FOODS.  
HAND SINK IS ACCESSIBLE, HAS HOT WATER AND IS SUPPLIED WITH SOAP, PAPER TOWELS AND PROPER HAND WASHING SIGNAGE.  
DISHWASHER WORKING ( NOTE - A NEW DISHWASHER HAS BEEN PURCHASED AND WILL REPLACE THIS ONE IN THE NEAR FUTURE).