

Printout

Wednesday, August 26, 2015 10:16 AM

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility ABBYSHIRE PLACE	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 20150047	Date 08/24/2015
Address: 311 BUCKRIDGE ROAD BIDWELL, OH 45614		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder TYLER EVANS	Inspection Time (min) 45	Travel Time (min) 5	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"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

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
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and 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
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

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
<input checked="" type="checkbox"/> 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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

3717-1-03.2 Food: protection from contamination after receiving.

- Found a wet wiping cloths being stored on a dish rack and on the counter by the reach in cooler.
- Wet wiping cloths shall be stored in a chemical sanitizer between uses to prevent the growth of organisms.
- Corrected at time of inspection by food employee storing wet cloths properly.

(M)Wiping cloths - use limitation.

- (1) Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be:
 - (a) Maintained dry; and
 - (b) Used for no other purpose.
- (2) Cloths that are in use for wiping counters and other equipment surfaces shall be:
 - (a) Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and
 - (b) Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.
- (3) Cloths that are in use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes.
- (4) Dry wiping cloths and the chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be free of food debris and visible soil.
- (5) Containers of chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.
- (6) Single-use disposable sanitizer wipes shall be used in accordance with EPA - approved manufacturer's label use instructions.

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3717-1-03.4 Food: limitation of growth of organisms of public health concern.

CRITICAL VIOLATION

- Found a container of crushed pineapple that was expired being stored in the reach in cooler.
- All expired items shall be disgarded to prevent the growth of organsims.
- Corrected at time of inspection by food employee voluntarily disgarding container of pineapple.

(H)Ready-to-eat, time/temperature controlled for safety food - disposition.

(1)A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:

- (a)Exceeds the temperature or time specified in paragraphs (G)(1) and (G)(2) of this rule, except time that the product is frozen;
- (b)Is in a container or package that does not bear a date or day; or
- (c) Is appropriately marked with a date or day that exceeds the temperature and time combination as specified in paragraphs (G)(1) and (G)(2) of this rule.

(2)Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.

(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code.

3717-1-06.3 Physical facilities: location and placement.

- Found employee items being stored in the reach in cooler with facility items.
- Employee items shall be stored separate and designated away from facility items.
- Corrected at time of inspeciton by food employee voluntarily disgarding item.

(C)Employee accommodations - designated areas

(1) Areas designated for employees to eat, drink, and use tobacco shall be located so that food, equipment, linens, single-service articles, and single-use articles are protected from contamination.

(2) Lockers or other suitable facilities shall be located in a designated room or area where contamination of food, equipment, utensils, linens, single-service articles, and single-use articles can not occur.

Inspected by	R.S./SIT #	Licensors Gallia County Health District
Received by	Title	Phone 1-740-446-7150

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.