

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BURGER KING</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>20140071</b>	Date <b>12/30/2014</b>
Address: <b>65 UPPER RIVER ROAD GALLIPOLIS, OH 45631</b>		Category/Descriptive <b>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b>	
License holder <b>HOWARD BECKER</b>	Inspection Time (min) <b>60</b>	Travel Time (min) <b>10</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>

**3717-1 OAC Violation Checked**

**Management and Personnel**

<input type="checkbox"/> 2.1 Employee health
<input checked="" type="checkbox"/> 2.2 Personal cleanliness
<input checked="" type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

**Food**

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input checked="" type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

**Equipment, Utensils and Linens**

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input checked="" type="checkbox"/> 4.8 Protection of clean items

**Water, Plumbing, and Waste**

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

**Physical Facilities**

<input type="checkbox"/> 6.0 Materials for construction and repair
<input checked="" type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input checked="" type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

**Poisonous or Toxic Materials**

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

**Special Requirements**

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

**Administration**

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

**Violations/Comment(s)**

3717-1-02.2 Management and personnel: personal cleanliness.

- Observed food employee working with food with artificial nails and no gloves on.
- Gloves must be worn at all times to prevent contamination.
- Nails shall be removed or gloves worn immediately.

(F)Fingernails - maintenance.

- (1) Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.
- (2) Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.

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3717-1-02.3 Management and personnel: hygienic practices.

\*REPEAT VIOLATION\*

- Observed food employees in kitchen area with out hair restraints on.
- ALL food employee must wear hair restraint and restrain hair effectively.
- Food employees shall obtain a wear hair restraints and properly restrain hair.

(C)Hair restraints - effectiveness.

Food employees shall effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

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

- Found food items being stored in the sandwich prep table uncovered.
- All stored food items shall be covered to prevent contamination.
- Corrected at time of inspection by food employee covering food items.

(Q) Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

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

\*CRITICAL VIOLATION\* \*REPEAT VIOLATION\*

- Found tomatoes to be at 65°F, both sandwich prep tables were out of temperature.
- All RTE/TCS foods shall be held at 41°F or below to prevent the growth of organisms.
- Corrected at time of inspection by food employees voluntarily disregarding: lettuce, tomatoes, cheese, and onion rings from both prep tables. Will license at level 4 for 2015 to allow time in lieu of temperature. Both tables were holding at 40°F after correction.

(F) Time/temperature controlled for safety food - hot and cold holding.

- (1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

- (a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H) (1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or
- (b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

- (2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.
- (3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F) (1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

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3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

- Found salad and sandwich boxes being stored exverted.
- All containers shall be stored inverted to prevent contamination.
- Corrected at time of inspection by food employees storing items properly.

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

- (1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:

- (a) In a clean, dry location;
- (b) Where they are not exposed to splash, dust, or other contamination; and
- (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.

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(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:

- (a) In a self-draining position that allows air drying; and
- (b) Covered or inverted.

(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

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 3717-1-06.1 Physical facilities: design, construction, and installation.

- Found area in the back storadage area where the cove molding was broken.
- All areas shall be smooth and easily cleanable to prevent the growth of organsism.
- Cove molding shall be replaced/repared as soon as possible.

(A) Floors, walls, and ceilings.

Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

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

- Found employee items being stored on top of facility items in the walk in cooler and up front under the counter.
- Employee items shall be stored separate and designated away from facility items to prevent contamination.
- Corrected at time of inspection by food employee storing items proeprly.

(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.

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 3717-1-06.4 Physical facilities: maintenance and operation.

- Found build up on the walls and floor in the back dry storage area.
- Facility shall be free of build up and debris to prevent the growth of organisms.
- Area shall be deep cleaned immediately.

(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.

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 -- Tmeperatures at time of inspection were as follows:

- Lettuce: 35°F
- Chicken: 135°F
- Onion Ring: 157°F

Inspected by <b>BOBBI CONNRAD</b>	R.S./SIT # <b>132937</b>	Licensor <b>Gallia County Health District</b>
Received by	Title	Phone <b>1-740-446-3400</b>

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

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