

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CHINA ONE OH INC.	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 20140014	Date 01/07/2015
Address: 15 OHIO RIVER PLAZA GALLIPOLIS, OH 45631		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder FATUAN SUN	Inspection Time (min) 60	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 checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <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
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/> 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 wet wiping cloths being stored on the vegetable prep counter and on the ice cream counter.
- Wet wiping cloths shall be stored in a chemical sanitizer between uses to prevent the growth of organisms.
- Cloths shall be stored properly immediately.

(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.

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

- Found food items being stored in the walk-in cooler and the reach in cooler uncovered.

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- All food items shall be stored covered to prevent contamination.
- Food items shall be covered immediately.
- Found ready to eat melons being stored under the raw meat cutting table while meat was being cut.
- Ready to eat foods shall not be stored under raw meats to prevent contamination.
- Corrected at time of inspection by food employee storing melons under the vegetable prep table.

(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.

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

- Found food items being stored in the walk in cooler and the reach in cooler with out common names on them.
- All food not in the original package shall be labeled with the common name to prevent contamination.
- Foods shall be labeled properly immediately.

(D)Food storage containers - identified with common name of food.

Working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

3717-1-03.6(E)(E)Consumption of animal foods that are raw, undercooked,
CRITICAL VIOLATION

- Found molded sweet potatoes being stored in the walk in cooler with carrots and onions.
- Unsafe food items shall be discarded to prevent contamination.
- Corrected at time of inspection by food employee voluntarily discarding all items that were in the containers with the sweet potatoes.

(A)A food that is unsafe, adulterated, or not honestly presented as specified under rule 3717-1-03 of the Administrative Code shall be discarded or reconditioned according to an approved procedure.

3717-1-05.1 Water, plumbing, and waste: plumbing system.

- Found food items in the handwashing sink in the back.
- The handsink shall not be used for anything other than handwashing to prevent contamination.
- Corrected at time of inspection by food employee removing items and cleaning sink appropriately.

(O)Using a handwashing sink - operation and maintenance.

- (1) A handwashing sink shall be maintained so that it is accessible at all times for employee use.
- (2) A handwashing sink may not be used for purposes other than handwashing.
- (3) An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

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

- Found several utensils stored improperly (on floor and exverted) through out the entire facility.
- All utensils shall be stored at least 6 inches off the floor and inverted to prevent contamination.
- Utensils shall be stored properly immediately.

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(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.

(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.

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

- Found no light shield over the bulb in the walk in cooler.
- All lights shall be shielded to prevent contamination.
- Light shall be shielded immediately.

(I) Light bulbs - protective shielding.

- (1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.
- (2) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

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

- Found employee items being stored in the walk in cooler with facility items.
- Employee items shall be stored designated and away from facility items to prevent contamination..
- Corrected at time of inspection by food employee removing items.

(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.

-- Temperatures at time of inspection were as follows:

- Chicken: 41°F
- Beef: 154°F
- Chicken: 163°F
- Complaint was that there was chicken feathers on the fried chicken wings.
- Complaint not valid all containers of chicken legs were checked and there was no evidence of feathers at time of inspection.

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Inspected by BOBBI CONNRAD	R.S./SIT # 132937	Licensors Gallia County Health District
Received by	Title	Phone 1-740-446-6888

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

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