

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|                                                                                                                                                                                                                                                                                                                                             |                                                                                   |                                                                      |                                              |
|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------|----------------------------------------------------------------------|----------------------------------------------|
| Name of facility<br><b>WPL, INC. DBA DAIRY QUEEN BRAZIER</b>                                                                                                                                                                                                                                                                                | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>20140164</b>                                    | Date<br><b>12/29/2014</b>                    |
| Address: <b>169 UPPER RIVER ROAD<br/>GALLIPOLIS, OH 45631</b>                                                                                                                                                                                                                                                                               |                                                                                   | Category/Descriptive<br><b>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</b> |                                              |
| License holder<br><b>PHYLLIS LOVEDAY</b>                                                                                                                                                                                                                                                                                                    | Inspection Time (min)<br><b>70</b>                                                | Travel Time (min)<br><b>19</b>                                       | Other                                        |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day<br><input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i> |                                                                                   | Follow-up date (if required)<br><b>//</b>                            | Sample date/result(if required)<br><b>//</b> |

**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 |
| <input checked="" type="checkbox"/> 6.1 | Design, construction and installation |
| <input checked="" type="checkbox"/> 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            |

**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 counters.
- 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 cloths in a chemical sanitizer.

(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 being stored on the floor in the walk in coolers and freezers.

## Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

- Food shall be stored at least six inches off the floor to prevent contamination.
- Corrected at time of inspection by food employee storing items properly.

(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.

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

\*CRITICAL VIOLATION\*

- Found open packages of sliced cheese being stored undate marked.
- All RTE.TCS foods shall be date marked to prevent the growth of organisms.
- Corrected at time of inspection by food employee date marking food items.

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, shall be clearly marked to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded. The day of preparation shall be counted as day one.

(2) Except as specified in paragraphs (G)(4) to (G)(6) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for more than twenty-four hours, to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed on the premises, sold, or discarded, and:

(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and

(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.

(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.

(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:

(a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;

(b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;

(c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or

(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.

(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

(6) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

plant under inspection:

- (a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;
- (b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;
- (c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
- (d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
- (e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;
- (f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa salami that are not labeled "Keep Refrigerated" as specified in 9 C.F.R. 317, and which retain the original casing on the product; and
- (g) Shelf stable salt-cured products such as prosciutto and Parma (ham) that are not labeled "Keep Refrigerated" as specified in 9 C.F.R. 317.

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

- Found area by the grill where wall was broken.
- Walls shall be smooth and easily cleanable to prevent the growth of organisms.
- Wall 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.

-----  
3717-1-06.2 Physical facilities: numbers and capacities.

- Found paper towels being stored on the back of the handwashing sink.
- Paper towels shall be stored in a holder to prevent contamination.
- Paper towels shall be stored properly as soon as possible.

(C) Handwashing sinks - hand drying provision.

Each handwashing sink or group of adjacent handwashing sinks shall be provided with:

- (1) Individual, disposable towels;
- (2) A continuous towel system that supplies the user with a clean towel;
- (3) A heated-air hand drying device; or
- (4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

-----  
3717-1-06.2 Physical facilities: numbers and capacities.

- Found light burned out over grill area.
- All areas shall be provided with adequate lighting to prevent the growth of organisms.
- Light shall be replaced/repared as soon as possible.

(I) Lighting - intensity

The light intensity shall be:

- (1) At least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;
- (2) At least twenty foot candles (two hundred fifteen lux):
  - (a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;
  - (b) Inside equipment such as reach-in and under-counter refrigerators; and
  - (c) At a distance of thirty inches (seventy-five centimeters) above the floor in toilet rooms and in areas

# Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

used for handwashing, warewashing, equipment storage, or utensil storage; and  
(3) At least fifty foot candles (five hundred forty lux) at a surface where a food employee is working with food, utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor.

- 
- Temperatures at time of inspection were as follows:
  - Salad: 23°F
  - Hamburger: 140°F

|                                     |                             |                                                   |
|-------------------------------------|-----------------------------|---------------------------------------------------|
| Inspected by<br><b>BOBBI CONRAD</b> | R.S./SIT #<br><b>132937</b> | Licensors<br><b>Gallia County Health District</b> |
| Received by                         | Title                       | Phone<br><b>1-740-446-3278</b>                    |

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

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