

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility EL TORIL	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 20140007	Date 01/13/2015
Address: 21450 EASTERN AVENUE GALLIPOLIS, OH 45631		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder GABRIEL N. VALADEZ	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 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
<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
<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
<input checked="" 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

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 in various areas through out the facility.
- 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.

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

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

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- All food items shall be stored covered to prevent conamination.
- Corrected at time of inspection by food employee coverng items.
- Found raw shrimp being stored over ready to eat food items in the walk in.
- Raw food shall not be stored over ready to eat food to prevent contamination.
- Items shall be stored properly as soon as possible.

(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 salsa being stored at 53°F.
- All TCS/TCS foods shall be stored at 41°F or below to prevent the growth of organism
- Corrected at time of inspection by food employee storing the items in the reach in cooler.

(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.

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

CRITICAL VIOLATION

- Found items being stored in the reach in cooler with out date marking.
- All RTE/TCS food shall be stored with a date mark to prevent the growth of organisms.
- Corrected at time of inspection by food employee voluntarily disguarding 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

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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 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.

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

- Found chopper being stored on the floor.
- Found bowls and plates being stored exverted and uncovered.
- All utensils shall be stored at least six inches off the floor and covered or inverted to prevent contamination.
- Items shall be stored properly as soon as possible.

(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

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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.

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

CRITICAL VIOLATION

- Observed food being preped in the 3 compartment sink with out any backflow prevention.
- Food shall only be preped in a sink with a backflow prevention device to prevent contamiantion.
- Corrected at time of inspection by inspector educating owner and staff on which sink to prep in.

(J)Backflow prevention device - when required.

A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food service operation or retail food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by the Ohio building code, by:

- (1) Providing an air gap as specified under paragraph (D) of this rule; or
- (2) Installing an approved backflow prevention device as specified under paragraph (E) of this rule.

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

- Found areas through out the facility where the floor and walls were damaged and no longer smooth and easily cleanable.
- All areas shall be smooth and easily cleanable to prevent the growth of organisms.
- Areas shal 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.

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

- Found no light shield over the light in the walk in cooler.
- All lights shall be shielded to prevent contamiantion.
- Light shall be shielded as soon as possible.

(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.

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

- Found no paper towels at the hand washing sink.
- Paper towels shall be provided and in a holder to prevent contamiantion.

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-- Paper towels shall be obtained and stored properly immediately

(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.

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

- Found employee items being stored on the prep table with facility items and on the shelf with facility items.
- Employee items shall be stored separate and designated from facility items to prevent contamination.
- Items shall be stored properly as soon as possible.

(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.

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

REPEAT VIOLATION

- Found that the entire facility espically the back storage area in need of a deep cleaning.
- Areas 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.

 -- A CCP and CCP check list was completed at time of inspection.

Inspected by BOBBI CONNRAD	R.S./SIT # 132937	Licensor Gallia County Health District	
Received by	Title	Phone 1-740-446-1375	

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

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