

State of Ohio
Food Inspection Report
 Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one <input type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number	Date
Address	City/Zip Code	Category/Descriptive	
License holder	Inspection Time	Travel Time	Other
Type of Inspection (check all that apply) <input type="checkbox"/> Standard <input type="checkbox"/> Critical Control Point (FSO) <input type="checkbox"/> Process Review (RFE) <input type="checkbox"/> Variance Review <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other (specify) _____		Follow up date (if required)	Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN**=in compliance **OUT**=not in compliance **N/O**=not observed **N/A**=not applicable

Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	<input type="checkbox"/> IN <input type="checkbox"/> OUT	23	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	24	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	<input type="checkbox"/> IN <input type="checkbox"/> OUT	25	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Management, food employees and conditional employee; knowledge, responsibilities and reporting.		Consumer advisory provided for raw or undercooked foods	
4	<input type="checkbox"/> IN <input type="checkbox"/> OUT	Highly Susceptible Populations	
Proper use of restriction and exclusion		26	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
5	<input type="checkbox"/> IN <input type="checkbox"/> OUT	Pasteurized foods used; prohibited foods not offered	
Procedures for responding to vomiting and diarrheal events.		Chemical	
Good Hygienic Practices		27	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
6	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Food additives: approved and properly used	
Proper eating, tasting, drinking, or tobacco use		28	<input type="checkbox"/> IN <input type="checkbox"/> OUT
7	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Toxic substances properly identified, stored, used	
No discharge from eyes, nose, and mouth		Conformance with Approved Procedures	
Preventing Contamination by Hands		29	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
8	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
Hands clean and properly washed		30	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
9	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Special Requirements: Fresh Juice Production	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		31	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
10	<input type="checkbox"/> IN <input type="checkbox"/> OUT	Special Requirements: Heat Treatment Dispensing Freezers	
Adequate handwashing facilities supplied & accessible		32	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
Approved Source		Special Requirements: Custom Processing	
11	<input type="checkbox"/> IN <input type="checkbox"/> OUT	33	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
Food obtained from approved source		Special Requirements: Bulk Water Machine Criteria	
12	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	34	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O
Food received at proper temperature		Special Requirements: Acidified White Rice Preparation Criteria	
13	<input type="checkbox"/> IN <input type="checkbox"/> OUT	35	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Food in good condition, safe, and unadulterated		Critical Control Point Inspection	
14	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	36	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
Required records available: shellstock tags, parasite destruction		Process Review	
Protection from Contamination		37	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A
15	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O	Variance	
Food separated and protected		<p>Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</p> <p>Public health interventions are control measures to prevent foodborne illness or injury.</p>	
16	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A		
Food-contact surfaces: cleaned and sanitized			
17	<input type="checkbox"/> IN <input type="checkbox"/> OUT		
Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)			
18	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Proper cooking time and temperatures			
19	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Proper reheating procedures for hot holding			
20	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Proper cooling time and temperatures			
21	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/O		
Proper hot holding temperatures			
22	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A		
Proper cold holding temperatures			

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Item	Applicable Code(s)	Title of Rule
Supervision		
1	2.4(A)(1)	Assignment of Responsibility
	2.4(B)(1), (4)-(15)	Demonstration of Knowledge
	2.4(C)(1)-(13), (15)	Person in Charge – Duties
2	2.4(A)(2)	Level Two Certified Manager
Employee Health		
3	2.4(B)(2)-(3), and (16)	Demonstration of Knowledge
	2.4(C)(14)	Person in Charge – Duties
	2.1(A)(B)(C)	Management and Personnel – Employee Health
4	2.1(D)(1)	Conditions of Exclusion and Restriction Due to Symptoms
	2.1 (D)(2)	Conditions of Exclusion and Restriction Due to Diagnosis
	2.1(E)	Removal of Exclusions and Restrictions
5	2.4(C)(16)	Written Procedures for Cleaning Up Vomiting and Diarrheal Events
Good Hygienic Practices		
6	2.3(A)	Food Contamination Prevention – Eating, Drinking, or Using Tobacco
	3.2(B)	Preventing Contamination When Tasting
7	2.3(B)	Food Contamination Prevention – Discharges from the Eyes, Nose, and Mouth
Preventing Contamination by Hands		
8	2.2(A)	Hands and Arms – Clean Condition
	2.2(B)	Hands and Arms – Cleaning Procedure
	2.2(C)	Hands and Arms – When to Wash
	2.2(D)	Hands and Arms – Where to Wash
	2.2(E)	Hands and Arms – Hand Antiseptics
9	3.2(A)	Preventing Contamination from Hands
	3.7(B)	Highly Susceptible Populations - Bare Hand Contact of RTE Foods is Prohibited
10	5.1(C)	Handwashing Sink - Installation
	5.1(G)	Handwashing Sinks – Numbers and Capacities
	5.1(L)	Handwashing Sinks – Location and Placement
	5.1(O)	Using a Handwashing Sink – Operation and Maintenance
	6.2(B)	Handwashing Cleanser - Availability
	6.2(C)	Handwashing Sinks – Hand Drying Provision
	6.2(D)	Handwashing Aids and Devices – Use Restrictions
6.2(E)	Handwashing Signage	
Approved Source		
11	3.1(A)	Sources – Compliance with Food Law
	3.1(B)	Food in a Hermetically Sealed Container - Source
	3.1(C)	Fluid Milk and Milk Products - Source
	3.1(D)	Fish - Source
	3.1(E)	Molluscan Shellfish - Source
	3.1(F)	Wild Mushrooms - Source
	3.1(G)	Game Animals - Source
	3.1(J)	Eggs – Specifications for Receiving
	3.1(K)	Eggs and Milk Products – Pasteurized
	3.1(S)	Commercially Prepackaged Juice - Criteria
	5.0(C)	Bottled Drinking Water - Source
12	3.1(H)	Temperature – Specifications for Receiving
13	3.0	Food – Safe, Unadulterated, and Honestly Presented
	3.1(L)	Package Integrity – Specifications for Receiving
14	3.1(O)	Shellstock Identification – Specification for Receiving

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Approved Source – continued		
	3.1(R)	Shellstock – Maintaining Identification
	3.3(E)	Parasite Destruction - Criteria
	3.3(F)	Parasite Destruction - Records, Creation, and Retention
Protection from Contamination		
15	3.2(C)	Packaged and Unpackaged Food – Separation, Packaging, and Segregation
	3.2(J)	Food Contact with Equipment, Utensils, and Linens
	3.2(N)(1)	Gloves – Use Limitation
	3.2(W)(1)	Consumer Self-Service Operations
16	4.4(K)	Manual Warewashing Equipment - Hot Water Sanitization Temperatures
	4.4(L)	Mechanical Warewashing Equipment - Hot Water Sanitization Temperatures
	4.4(M)	Mechanical Warewashing Equipment - Sanitization Pressure
	4.4(N)	Manual/Mechanical Warewashing Equipment , Chemical Sanitization Criteria
	4.4(O)	Manual Warewashing Equipment - Using Detergent-Sanitizer Blend Products
	4.5(A)(1)	Equipment, Food Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
	4.5(B)	Equipment Food Contact Surfaces and Utensils – Cleaning Frequency
	4.5(C)	Cooking and Baking Equipment – Cleaning Frequency
	4.6(B)	Sanitizing Frequency Utensils/Food Contact Surfaces – Before Use After Cleaning
4.6(C)	Hot Water and Chemical Sanitizing - Methods	
17	3.2(X)	Returned Food and Re-Service of Food
	3.6/OAC 901:3-4-15	Food: Discarding Unsafe, Adulterated or Contaminated Food/Embargo
Time/Temperature Control for Safety		
18	3.3(A)	Raw Animal Foods - Cooking
	3.3(B)	Microwave Cooking
	3.3(D)	Non-Continuous Cooking of Raw Animal Foods
19	3.3(H)	Reheating for Hot Holding
20	3.4(D)	Cooling
21	3.4(F)(1)(a)	Time/Temperature Controlled for Safety Food – Hot Holding
22	3.4(F)(1)(b)	Time/Temperature Controlled for Safety Food – Cold Holding
	3.4(F)(2)	Time/Temperature Controlled for Safety Food – Cold Holding of In-Shell Eggs
23	3.4(G)	Ready-to-Eat, Time/Temperature Controlled for Safety Food – Date Marking
	3.4(H)	Ready-to-Eat, Time/Temperature Controlled for Safety Food – Disposition
24	3.4(I)	Time as a Public Health Control
Consumer Advisory		
25	3.5(E)	Consumer Advisory
Highly Susceptible Populations		
26	3.7(A),(C)-(F)	Food: Special Requirements for Highly Susceptible Populations
Chemical		
27	3.1(I)	Additives – Specifications for Receiving
	3.2(F)	Protection from Unapproved Additives
28	7.0(A)	Original Containers: Identifying Information
	7.0(B)	Working Containers
	7.1(A)	Storage: Separation
	7.1(B)	Restriction – Presence and Use
	7.1(C)	Conditions of Use
	7.1(D)	Poisonous or Toxic Material Containers – Container Prohibitions
	7.1(E)	Sanitizers – Criteria
	7.1(F)	Chemicals for Washing Fruits and Vegetables - Criteria
	7.1 (G)	Boiler Water Additives - Criteria
	7.1 (H)	Drying Agents - Criteria
	7.1 (I)	Lubricants - Incidental Food Contact - Criteria

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Chemical – continued		
28	7.1(J)	Restricted Use Pesticides - Criteria
	7.1(K)	Rodent Bait Stations - Criteria
	7.1(L)	Tracking Powders, Pest Control and Monitoring
	7.1(M)	Medicines – Restrictions and Storage
	7.1(N)	Refrigerated Medicines - Storage
	7.1(O)	First Aid Supplies – Storage
	7.1(P)	Other Personal Care Items - Storage
	7.2(A)-(B)	Poisonous or Toxic Materials – Separation and Location on Retail Display Shelving
Conformance with Approved Procedures		
29	3.4(K)	Reduced Oxygen Packaging without a Variance Criteria
	3.4(L)	Contents of a HACCP Plan
30	8.0	Special Requirements: Fresh Juice Production
31	8.1	Special Requirements: Heat Treatment Dispensing Freezers
32	8.2	Special Requirements: Custom Processing
33	8.3	Special Requirements: Bulk Water Machine Criteria
34	8.4	Special Requirements: Acidified White Rice Preparation Criteria
35		Critical Control Point
36		Process Review
37	3.4(J)	Variance Review
Safe Food and Water		
38	3.2(E)	Pasteurized Eggs – Substitute for Raw Eggs for Certain Recipes
39	3.1(M)	Ice – Specifications
	5.0(A)	Water Source – Approved System
	5.0(D)	Drinking Water – Quality Standards
	5.0(E)	Non-drinking Water
	5.0(F)	Private Water System - Sampling
	5.0(G)	Private Water System – Sampling Report
	5.0(K)	Alternative Water Supply
Food Temperature Control		
40	3.4(A)	Frozen Food
	3.4(E)	Cooling Methods
	4.2(A)	Equipment – Cooling, Heating, and Holding Capacities
41	3.3(C)	Plant Food Cooking for Hot Holding
42	3.4(B)	Slacking – Time/Temperature Controlled for Safety Food
	3.4(C)	Thawing – Temperature and Time Control
43	4.1(K)	Food Temperature Measuring Devices - Accuracy
	4.1(L)	Ambient Air and Water Temperature Measuring Devices - Accuracy
	4.1(Y)	Temperature Measuring Devices - Functionality
	4.2(G)	Food Temperature Measuring Devices
	4.4(Q)(2)	Temperature Measuring Devices – Calibration
Food Identification		
44	3.1(N)	Shucked Shellfish – Packaging and Identification
	3.1(Q)	Molluscan Shellfish – Original Container
	3.2(D)	Food Storage Containers – Identified with Common Name of Food
	3.2(S)	Vended Time/Temperature Controlled for Safety Food – Original Container
	3.5(A)	Standards of Identity
	3.5(B)	Honestly Presented
	3.5(C)	Food Labeling
	3.5(D)	Other Forms of Information

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Prevention of Food Contamination		
45	2.3(D)	Animals – Handling Prohibition
	6.1(K)	Insect Control Devices – Design and Installation
	6.1(M)	Outer Openings - Protected
	6.1(N)	Exterior Walls and Roofs – Protective Barrier
	6.4(K)	Controlling Pests
	6.4(L)	Removing Dead or Trapped Birds, Insects, Rodents, and other Pests
	6.4(O)	Prohibiting Animals
46	3.1(P)	Shellstock – Condition Upon Receipt
	3.2(H)	Ice Used as Exterior Coolant – Prohibited as Ingredient
	3.2(I)	Storage or Display of Food in Contact with Water or Ice
	3.2(L)	Linens and Napkins – Use Limitation
	3.2(Q)	Food Storage – Preventing Contamination from the Premises
	3.2(R)	Food Storage – Prohibited Areas
	3.2(T)	Food Preparation – Preventing Contamination from the Premises
	3.2(U)	Food Display – Preventing Contamination by Consumers
	3.2(V)	Condiments - Protection
	3.2(W)(2)(3)	Consumer Self Service Operations
	3.2(Y)	Miscellaneous Sources of Contamination
	6.3(D)	Distressed Merchandise – Segregation and Location
	47	2.2(F)
2.2(G)		Jewelry - Prohibition
2.2(H)		Outer Clothing – Clean Condition
2.3(C)		Hair Restraints - Effectiveness
48	3.2(M)	Wiping Cloths – Use Limitation
	4.0(F)	Sponges – Use Limitation
	4.8(B)	Wiping Cloths – Air-Drying Locations
49	3.2(G)	Washing Fruits and Vegetables
	7.1(F)	Chemicals for Washing, Treatment, Storage, and Processing Fruits and Vegetables - Criteria
Proper Use of Utensils		
50	3.2(K)	In-Use Utensils – Between-Use Storage
51	4.7(A)	Clean Linens
	4.7(B)	Frequency of Laundering – Specifications
	4.7(C)	Storage of Soiled Linens
	4.7(D)	Mechanical Washing
	4.8(A)	Equipment and Utensils – Air Drying Required
	4.8(E)(1)(2)	Equipment, Utensils, Linens, Single-Service Articles, and Single-Use Articles - Storage
	4.8(F)	Storage - Prohibitions
	4.8(G)(2)	Kitchenware and Tableware - Handling
	4.8(H)	Soiled and Clean Tableware
	4.8(I)	Preset Tableware
	4.8(J)	Rinsing Equipment and Utensils after Cleaning and Sanitizing
52	4.4(R)	Single-Service and Single-Use Articles – Required Use
	4.4(S)	Single-Service and Single-Use Articles – Use Limitation
	4.4(T)	Shells – Use Limitation
	4.8(E)(1)(3)	Equipment, Utensils, Linens, Single-Service Articles, and Single-Use Articles - Storage
	4.8(F)	Storage - Prohibitions
53	4.8(G)(1)(3)	Kitchenware and Tableware - Handling
	3.2(N)(2)(3)	Gloves – Use Limitation

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Utensils, Equipment, and Vending		
54	3.2(O)	Using Clean Tableware for Second Portions and Refills
	3.2(P)	Refilling Returnables
	4.0(A)	Multiuse Utensils and Food Contact Surfaces – Material Characteristics
	4.0(B)	Cast Iron – Use Limitation
	4.0(C)	Lead – Use Limitation
	4.0(D)	Copper – Use Limitation
	4.0(E)	Galvanized Metal – Use Limitation
	4.0(G)	Wood – Use Limitation
	4.0(H)	Nonstick Coatings – Use Limitation
	4.0(I)	Nonfood-Contact Surfaces - Materials
	4.0(J)	Single-Service and Single-Use Articles - Characteristics
	4.1(A)	Equipment and Utensils – Durability and Strength
	4.1(B)	Food Temperature Measuring Devices – Construction
	4.1(C)	Food-Contact Surfaces – Cleanability
	4.1(D)	CIP Equipment - Cleanability
	4.1(E)	“V” Threads – Use Limitation
	4.1(F)	Hot Oil Filtering Equipment - Cleanability
	4.1(G)	Can Openers - Cleanability
	4.1(H)	Nonfood-Contact Surfaces - Cleanability
	4.1(I)	Kick Plates - Removable
	4.1(O)	Equipment Openings – Closures and Deflectors
	4.1(P)	Dispensing Equipment – Protection of Equipment and Food
	4.1(Q)	Vending Machine – Vending Stage Closure
	4.1(R)	Bearings and Gear Boxes – Leak-Proof
	4.1(S)	Beverage Tubing - Separation
	4.1(T)	Ice Units – Separation of Drains
	4.1(U)	Condenser Unit - Separation
	4.1(V)	Can Openers on Vending Machines
	4.1(X)	Vending Machines – Automatic Shutoff
	4.1(GG)	Equipment Compartments - Drainage
	4.1(HH)	Vending Machines and Bulk Water Machines – Liquid Waste Products
	4.1(II)	Case Lot Handling Apparatuses - Movability
	4.1(JJ)	Vending Machine and Bulk Water Machine Doors and Openings
	4.1(KK)	Food Equipment – Certification and Classification
	4.1(LL)	Micro Market Display – Automatic Shutoff
	4.1(MM)	Micro Market Display Closure
	4.2(F)	Utensils – Consumer Self-Service
	4.3(A)	Equipment, Clothes Washers, Dryers, Storage Cabinets – Contamination Prevention Location
	4.3(B)	Fixed Equipment Installation – Spacing or Sealing
	4.3(C)	Fixed Equipment – Elevation or Sealing
	4.4(A)	Equipment – Good Repair and Proper Adjustment
	4.4(B)	Cutting Surfaces
	4.4(C)	Microwave Ovens
	4.4(Q)(1)(3)	Utensils, Temperature, and Pressure Measuring Devices – Good Repair and Calibration
	4.5(E)	Dry Cleaning Methods
	4.8(C)	Food-Contact Surfaces – Lubricating
	4.8(D)	Equipment – Reassembling

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Utensils, Equipment, and Vending - continued		
55	4.1(M)	Pressure Measuring Devices for Mechanical Warewashing Equipment - Accuracy
	4.1(Z)	Warewashing Machine – Data Plate Operating Specifications
	4.1(AA)	Warewashing Machines – Internal Baffles
	4.1(BB)	Warewashing Machines – Temperature Measuring Devices
	4.1(CC)	Manual Warewashing Equipment – Heaters and Baskets
	4.1(DD)	Warewashing Machines – Automatic Dispensing of Detergents and Sanitizers
	4.1(EE)	Warewashing Machines – Flow Pressure Device
	4.1(FF)	Warewashing Sinks and Drainboards – Self Draining
	4.2(B)	Manual Warewashing – Sink Compartment Requirements
	4.2(C)	Drainboards
	4.2(H)	Temperature Measuring Devices – Manual and Mechanical Warewashing
	4.2(I)	Sanitizing Solutions – Testing Devices
	4.4(D)	Warewashing Equipment – Cleaning Frequency
	4.4(E)	Warewashing Machines – Manufacturer’s Operating Instructions
	4.4(F)	Warewashing Sinks – Use Limitation
	4.4(G)	Warewashing Equipment – Cleaning Agents
	4.4(H)	Warewashing Equipment – Clean Solutions
	4.4(I)	Manual Warewashing Equipment – Wash Solution Temperature
	4.4(J)	Mechanical Warewashing Equipment – Wash Solution Temperature
	4.4(P)	Warewashing Equipment – Determining Chemical Sanitizer Concentration
	4.5(F)	Precleaning Methods
	4.5(G)	Loading of Soiled Items in Warewashing Machines
	4.5(H)	Wet Cleaning Methods
4.5(I)	Washing – Procedures for Alternative Manual Warewashing Equipment	
4.5(J)	Rinsing Procedures	
56	4.5(A)(2)(3)	Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
	4.5(D)	Nonfood-Contact Surfaces – Cleaning Frequency
Physical Facilities		
57	5.0(H)	Capacity-Quantity and Availability
	5.0(I)	Pressure
	5.0(J)	Distribution, Delivery, Retention - System
58	5.0(B)	System Flushing, Development, and Disinfection
	5.1(A)	Materials - Approved
	5.1(B)	Approved System and Cleanable Fixtures
	5.1(D)	Backflow Prevention – Air Gap
	5.1(E)	Backflow Prevention Device – Design Standard
	5.1(F)	Conditioning Device - Design
	5.1(I)	Service Sink - Number
	5.1(J)	Backflow Prevention Device – When Required
	5.1(K)	Backflow Prevention Device – Carbonator
	5.1(M)	Backflow Prevention Device – Location
	5.1(N)	Conditioning Device – Location
	5.1(P)	Prohibiting a Cross Connection
	5.1(Q)	Scheduling Inspection and Service for a Water System Device
	5.1(R)	Water Reservoir of Fogging Devices - Cleaning
	5.1(S)	Plumbing System – Maintained in Good Repair
	5.2(A)	Materials to Construct Mobile Water Tanks – Approved
	5.2(B)	Mobile Water Tanks – Enclosed System and Sloped to Drain
5.2(C)	Mobile Water Tanks – Inspection and Cleaning Port – Protected and Secured	

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Physical Facilities – continued		
	5.2(D)	“V” Type Threads – Use Limitation
	5.2(E)	Tank Vent - Protected
	5.2(F)	Inlet and Outlet – Sloped to Drain
	5.2(G)	Hose – Construction and Identification
	5.2(H)	Filter – Compressed Air
	5.2(I)	Protective Cover or Device
	5.2(J)	Mobile Water Tank Inlet – Construction
	5.2(K)	System Flushing and Disinfection
	5.2(L)	Using a Pump and Hoses – Backflow Prevention
	5.2(M)	Protecting Inlet, Outlet, and Hose Fitting
5.2(N)	Tank, Pump, and Hoses - Dedication	
59	5.3(A)	Waste Holding Tank – Capacity and Drainage
	5.3(C)	Backflow Prevention
	5.3(D)	Grease Trap – Location and Placement
	5.3(E)	Conveying Sewage
	5.3(F)	Removing Mobile Food Service Operation or Retail Food Establishment Wastes
	5.3(G)	Flushing a Waste Retention Tank
	5.3(H)	Disposal facility – Approved Sewage Treatment System
	5.3(I)	Other Liquid Wastes and Rainwater
60	5.1(H)	Toilets and Urinals - Number
	5.4(H)	Toilet Room Receptacle - Covered
	6.1(L)	Toilet Rooms - Enclosed
	6.2(H)	Toilet Tissue - Availability
	6.3(B)	Toilet Rooms – Convenience and Accessibility
	6.4(H)	Cleaning and Maintenance of Plumbing Fixtures
	6.4(I)	Closing Toilet Room Doors
61	5.4(A)	Indoor Storage Area
	5.4(B)	Outdoor Storage Area
	5.4(C)	Outdoor Enclosure
	5.4(D)	Receptacles
	5.4(E)	Receptacles in Vending Machines
	5.4(F)	Outdoor Receptacles
	5.4(G)	Storage Areas, Rooms, and Receptacles – Capacity and Availability
	5.4(I)	Cleaning Implements and Supplies
	5.4(J)	Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units - Location
	5.4(K)	Storing Refuse, Recyclables, and Returnables
	5.4(L)	Areas, Enclosures, and Receptacles – Good Repair
	5.4(M)	Outdoor Storage Prohibitions
	5.4(N)	Covering Receptacles
	5.4(O)	Using Drain Plugs
	5.4(P)	Maintaining Refuse Areas and Enclosures
	5.4(Q)	Cleaning Receptacles
	5.4(R)	Removal - Frequency
	5.4(S)	Receptacles or Vehicles
	5.4(T)	Facilities for Disposal and Recycling – Community or Individual Facility
	6.1(R)	Outdoor Refuse Areas – Curbed and Graded to Drain

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Physical Facilities - continued		
62	4.2(E)	Clothes Washers and Dryers
	4.3(A)(2)	Equipment, Clothes Washers and Dryers – Contamination Prevention by Properly Locating
	4.7(E)	Use of Laundry Facilities
	6.0(A)	Indoor Areas – Surface Characteristics
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	6.1(A)	Floors, Walls, and Ceilings
	6.1(B)	Floors, Walls, and Ceilings – Utility lines
	6.1(C)	Floor and Wall Junctures – Coved, and Enclosed or Sealed
	6.1(D)	Floor Carpeting – Restrictions and Installation
	6.1(E)	Floor Covering – Mats and Duckboards
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	6.1(Q)	Outdoor Walking and Driving Surfaces – Graded to Drain
	6.1(S)	Private Homes and Living or Sleeping Quarters – Use Prohibition
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	6.4(M)	Storing Maintenance Tools
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63	4.1(J)	Ventilation Hood Systems - Filters
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	6.2(K)	Dressing Areas and lockers - Designation
	6.3(C)	Employee Accommodations – Designated Areas
	6.4(D)	Cleaning Ventilation Systems – Nuisance and Discharge Prohibition
	6.4(J)	Using Dressing Rooms and Lockers
Existing Facilities and Equipment		
64	20(A)	Existing Facilities and Equipment – Use Continuance
	20(B)	Existing Facilities and Equipment – Requirements for Replacement
Administrative Codes of Agriculture and Health		
65	OAC 901:3-4-02 (F)	RFE Operating as a Caterer – Copy of License
	OAC 901:3-4-02 (G)	Posting of License at Establishment
	OAC 901:3-4-07	Approval of Facility Layout and Equipment Specifications
	OAC 901:3-4-12(A)	Tagging of Article to Prevent Its Use
	OAC 901:3-4-12(C)	Removal of Cease Use Tag without Permission
	OAC 901:3-4-13(A)	Requirement to Provide Records to Confirm Source
	OAC 901:3-4-13(B)	Requirement to Maintain Records for a Variance or Required HACCP plan
	OAC 901:3-4-14(E)	Requirement to Provide Sample for Analysis
OAC 901:3-4-15(B)	Embargo of Expired Baby Food and Infant Formula; Misbranded Food ; Adulterated Food	

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Administrative Codes of Agriculture and Health – continued		
65	OAC 901:3-4-15(E)	Unsound Foods Shall Be Destroyed
	OAC 901:3-4-16(C)	Level One Certification Requirements
66	OAC 3701-21-02(G)	FSO operating as a caterer without a license.
	OAC 3701-21-02(H)	FSO License not Displayed; Display on exterior of Mobile FSO
	OAC 3701-21-03	Facility Layout and Equipment Specifications
	OAC 3701-21-22	Food Choking Standards
	OAC 3701-21-25(I)	Level One Certification in Food Protection
	OAC 3701-21-27	Embargo of Food in FSO

Instructions for Marking Food Inspection Form

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Status **Supervision**

1. Person in charge present, demonstrates knowledge, and performs duties.

This item is marked **IN** compliance if the Person in charge (PIC) is present.

This item is marked **IN** compliance if the PIC meets at least one of the options below for demonstration of knowledge as specified in the Ohio Uniform Food Safety Code:

1. Certification by an accredited program as specified in 3717-1-2.4(A)(2).

2. Complying with the Code by having no critical violations during the current inspection; or

3. Correct responses to the sanitarian's questions regarding public health practices and principles applicable to the operation. The sanitarian should assess this item by asking open-ended questions to evaluate the PIC's knowledge in each of the areas enumerated in Subparagraphs 3717-1-2.4(B) of the code. Questions can be asked during the initial interview, menu review, or throughout the inspection as appropriate. The sanitarian should ask a sufficient number of questions to enable the sanitarian to make an informed decision concerning the PIC's knowledge of the Code requirements and public health principles as they apply to the operation. The dialogue should be extensive enough to reveal whether or not that person is enabled by a clear understanding of the Code and its public health principles to follow sound food safety practices and to produce food that is safe, wholesome, unadulterated, and accurately represented.

NOTE 1: "Incorrect" responses to questions regarding public health practices and principles, in and of themselves, are not sufficient for marking other items on this inspection form **OUT**. For instance, if the PIC does not know the Code requirement for cooling, yet no actual **OUT** of compliance observations are made with regard to cooling during the inspection, then **OUT** of compliance cannot be marked for Item 20.

This item is marked **OUT** of compliance if there is no PIC per 3717-1-2.4(A). This item is marked **OUT** of compliance when there is a pattern of non-compliance and obvious failure by the PIC to ensure employees are complying with the duties listed in 3717-1-2.4(B). Since marking this item out of compliance requires judgment, it is important that this item not be marked for an isolated incident, but rather for an overall evaluation of the PIC's ability to ensure compliance with the duties described in 3717-1-2.4(B).

The sanitarian needs to determine the systems or controls the PIC has put into practice regarding oversight and/or routine monitoring of the Duties listed in 3717-1-2.4(B). This is accomplished by 1) discussion with the PIC, and 2) verified through observation that the systems or controls are actually being implemented. This concept is commonly referred to as Active Managerial Control.

3717-1-2.4(A)(1) Assignment of Responsibility
3717-1-2.4(B)(1), (4) - (15) Demonstration of Knowledge
3717-1-2.4(C)(1-13), (15) Person-In-Charge - Duties

2. Certified Food Protection Manager

This item is marked **IN** compliance if a food service operation (FSO) or retail food establishment (RFE) employee with management and supervisory responsibility has an Ohio Certified in Food Protection Manager Certification.

This item is marked **OUT** of compliance if the FSO or RFE has no employee with management and supervisory responsibility that has Ohio Certified Food Protection Manager Certification.

This item can be marked as **NOT APPLICABLE (N/A)** if the facility is a risk level I, risk level II, mobile, or temporary food service operation or retail food establishment, or a vending food service operation.

3717-1-2.4(A)(2) Assignment of Responsibility

Status Employee Health

NOTE 2: One may rely solely on discussions, questions, and documentation to determine the compliance status of this item.

3. Management, food employees and conditional employee; knowledge; responsibilities and reporting.

This item is marked **IN** compliance when the following criteria are met:

- The PIC is aware of his or her responsibility to inform food employees and conditional employees of their responsibility to report information about their health and activities as they relate to diseases that are transmissible through food (i.e., certain symptoms and diagnosis) to the PIC and for the PIC to report to the local health department as specified under 3717-1-2.4(C) and 3717-1-2.1; and
- The PIC provides documentation or otherwise satisfactorily demonstrates during the inspection, that all food employees and conditional employees are informed of their responsibility to report to management information about their health and activities as it relates to diseases that are transmissible through food, as specified under 3717-1-2.1; or
- Presenting evidence such as a curriculum and attendance rosters documenting that each employee has completed a training program which includes all the information required; or
- Implementation of an employee health policy which includes a system of employee notification using a combination of training, signs, pocket cards, or other means to convey all of the required information. A signed acknowledgement by the employee should be part of any employee health policy. The local health departments are encouraged to establish a policy of selecting one employee at random during each inspection and requesting the PIC verify, by one of the previously listed methods, that the selected employee has been informed of his or her responsibility to report

symptoms, exposures, and diagnosed illnesses to management. The PIC is not expected to quote symptoms and diseases from memory, but should be able to locate that information.

This item is marked **OUT** of compliance if the above criteria are not met.

3717-1-2.1(A)(B)(C) Management and Personnel – Employee Health
3717-1-2.4(B)(2) – (3), and (16) Demonstration of Knowledge
3717-1-2.4(C)(14) Person in Charge - Duties

4. Proper use of restriction and exclusion

This item must be marked **IN** or **OUT** of compliance. Compliance must be based on first hand observations or information and cannot be based solely on responses from the PIC to questions regarding hypothetical situations or knowledge of the Ohio Uniform Food Safety Code.

This item is marked **IN** compliance when the following criteria are observed at the time of the inspection:

- There are no ill food/conditional employees;
- There are no food/conditional employees experiencing symptoms, with or without a diagnosis, that require reporting, or reason for the PIC to exclude or restrict an employee;
- A food employee has been excluded/restricted and will return to work restricted/unrestricted as specified in 3717-1-2.1(E) or a conditional employee is allowed to return to work as a food employee.

This item is marked **OUT** of compliance when:

- The sanitarian observes a working employee with a reportable symptom specified in 3717-1-2.1(A); or
- The sanitarian becomes aware that an employee has reported information about his or her health and activities as it relates to diseases that are transmissible through food and the PIC has not acted to restrict/exclude a food/conditional employee as required by 3717-1-2.1(D) and 2.1(E); or
- The sanitarian becomes aware that the PIC has not notified the local health department that an employee is jaundiced or diagnosed with an illness due to a pathogen as specified under 3717-1-2.1(A); or
- There are food employees working in the food FSO or RFE that have been diagnosed with an illness, exposed to, or is the suspected source of a confirmed disease outbreak as specified in 3717-1-2.1(A); or
- A food employee with an active sore throat with fever is working in a FSO or RFE that exclusively serves a highly susceptible population, as specified in 3717-1-2.1(D). Food employees with a sore throat and fever must be restricted when working in facilities not serving a highly susceptible population (HSP).

3717-1-2.1(D)(1) Conditions of Exclusion and Restriction Due to Symptoms

3717-1-2.1(D)(2) Conditions of Exclusion and Restriction Due to Diagnosis
3717-1-2.1(E) Removal of Exclusions and Restrictions

5. Procedures for responding to vomiting and diarrheal events.

This item is marked **IN** compliance if the FSO or RFE demonstrates they have procedures available for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FSO or RFE.

This item is marked **OUT** of compliance if the FSO or RFE cannot demonstrate they have established procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FSO or RFE.

3717-1-2.4(C)(16) Written Procedures for Cleaning Up Vomiting and Diarrheal Events

Status **Good Hygienic Practices**

6. Proper eating, tasting, drinking, or tobacco use

This item should be marked **IN** or **OUT** of compliance based on direct observation of the appropriate hygienic practices of food employees.

This item is marked **IN** compliance when a food employee is observed drinking from a closed beverage container subsequently stored on a non-food contact surface and separate from exposed food, clean equipment, and unwrapped single-service and single-use articles.

This item is marked **OUT** of compliance when food employees are observed improperly tasting food, eating, drinking, or smoking, or there is supporting evidence of these activities taking place in non-designated areas of the FSO or RFE. An open container of liquid in the kitchen preparation area does not necessarily constitute marking this item OUT. Further discussion with a food employee or the PIC may be needed to determine if the liquid, if labeled, is used as an ingredient in food or may be an employee beverage that is consumed in another designated area. If the liquid is an open beverage that is consumed in a designated area, it must still be stored in a manner to prevent the contamination of food, equipment, utensils, linens and single-service/single-use articles.

This item may be marked **Not Observed (N/O)** only in the RARE case when no food workers are present at the time of inspection.

3717-1-2.3(A) Food Contamination Prevention - Eating, Drinking, or Using Tobacco
3717-1-3.2(B) Preventing Contamination When Tasting

7. No discharge from eyes, nose, and mouth

This item should be marked **IN** or **OUT** of compliance based on direct observation of the appropriate hygienic practices of food employees.

This item is marked **IN** compliance when no food employees are observed having persistent sneezing, coughing, or a runny nose that causes discharge from the eyes, nose or mouth.

This item is marked **OUT** of compliance when a food employee has persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose or mouth, subjecting food and food-contact surfaces to potential contamination.

This item may be marked **N/O** only in the RARE case when no food workers are present at the time of inspection.

3717-1-2.3(B) Food Contamination Prevention - Discharges from the Eyes, Nose and Mouth

Status **Preventing Contamination by Hands**

8. Hands clean and properly washed

This item should be marked **IN** or **OUT** of compliance.

This item marked **IN** compliance when employees are observed using proper handwashing techniques at appropriate times and places. Hands are not required to be washed between each change of gloves if there is no change in the task being performed and there are no activities which could potentially result in cross contamination.

This item may be marked **N/O** only in the RARE case when food workers are not present at the time of inspection. If no food workers are present, but the PIC accompanies the sanitarian on the inspection and touches food, clean equipment, or utensils without washing his/her hands, this item is marked **OUT**.

3717-1-2.2(A) Hands and Arms – Clean Condition

3717-1-2.2(B) Hands and Arms - Cleaning Procedure

3717-1-2.2(C) Hands and Arms - When to Wash

3717-1-2.2(D) Hands and Arms - Where to Wash

3717-1-2.2(E) Hands and Arms - Hand Antiseptics

9. No bare hand contact with ready-to-eat foods or approved alternate method properly followed

This item should be marked **IN** or **OUT** of compliance.

This item is marked **IN** compliance when food employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat

(RTE) food or if the food employee contacts exposed RTE food with bare hands at the time the RTE food is being added as an ingredient to a food that:

- Contains a raw animal food and is to be cooked in the FSO or RFE to heat all parts of the food to the minimum temperatures specified in 3717-1-3.3(A).
- Does not contain a raw animal food but is to be cooked in the FSO or RFE to heat all parts of the food to a temperature of at least 145°F.

This item is also marked **IN** compliance when food employees are observed properly following a pre-approved alternative procedure to no bare hand contact.

This item is marked **OUT** of compliance if one food employee is observed handling ready-to-eat food with their bare hands in the absence of a prior approval and written procedures for bare hand contact. Refer to 3717-1-3.2(A) for a listing of conditions that must be met in order to receive prior approval by the local health department. Bare hand contact by food employees serving a highly susceptible population is prohibited and no alternative to bare hand contact is allowed.

This item is also marked **OUT** when food employees contact exposed RTE food with bare hands at the time the RTE food is being added as an ingredient to a food that is not properly heat treated as specified in 3717-1-3.3(A).

This item may be marked **N/A** if the FSO or RFE provides only packaged or bulk food items that are not ready-to-eat.

This item may be marked **N/O** if the FSO or RFE prepares ready-to-eat food, but no food preparation occurs at the time of inspection.

3717-1-3.2(A) Preventing Contamination from Hands

3717-1-3.7(B) Highly Susceptible Populations – Bare Hand Contact of RTE Foods is Prohibited

10. Adequate handwashing facilities supplied & accessible

This item must be marked **IN** or **OUT** of compliance based on the direct observation of conveniently located handwashing sinks, for use by food employees, in food preparation, food dispensing and warewashing areas as well as in or immediately adjacent to toilet rooms AND direct observation of the handwashing sink being properly equipped for food employee use.

This item is marked **OUT** of compliance if a handwashing sink is not accessible to food employees who are working in food preparation, food dispensing and warewashing areas, is blocked by portable equipment or stacked full of soiled utensils or other items, or is unavailable for regular employee use AND when handwashing sinks are not stocked with soap, hand drying provisions or equipped with the required signage.

3717-1-5.1(C) Handwashing Sink -Installation
3717-1-5.1(G) Handwashing Sinks – Numbers and Capacities
3717-1-5.1(L) Handwashing Sinks – Location and Placement
3717-1-5.1(O) Using a Handwashing Sink – Operation and Maintenance
3717-1-6.2(B) Handwashing Cleanser - Availability
3717-1-6.2(C) Handwashing Sinks – Hand Drying Provision
3717-1-6.2(D) Handwashing Aids and Devices - Use Restrictions
3717-1-6.2(E) Handwashing Signage

Status **Approved Source**

11. Food obtained from approved source

This item is marked **IN** or **OUT** of compliance based on direct observation and discussion with the PIC or food employees about food products, food labels and packaging.

This item is marked **IN** compliance when the sanitarian is able to determine approved food sources. A review of supplier names, shipment invoices, buyer specification plans, proof of regulatory permit/licensure of food source, etc., can be used to document approved food sources.

This item is marked **OUT** of compliance when an approved food source cannot be determined.

3717-1-3.1(A) Sources – Compliance with Food Law
3717-1-3.1(B) Food in Hermetically Sealed Container - Source
3717-1-3.1(C) Fluid Milk & Milk Products – Source
3717-1-3.1(D) Fish – Source
3717-1-3.1(E) Molluscan Shellfish – Source
3717-1-3.1(F) Wild Mushrooms – Source
3717-1-3.1(G) Game Animals - Source
3717-1-3.1(J) Eggs – Specifications for Receiving
3717-1-3.1(K) Eggs and Milk Products – Pasteurized
3717-1-3.1(S) Commercially Pre-packaged Juice – Criteria
3717-1-5.0(C) Bottled Drinking Water – Source

12. Food received at proper temperature

Mark **IN** or **OUT** of compliance based on observation

This item may be marked **N/A** when the FSO or RFE only receives non-TCS food and that are not frozen.

This item may be marked **N/O** if the facility does receive TCS food, but TCS food is not received at the time of inspection.

3717-1-3.1(H) Temperature – Specifications for Receiving

13. Food in good condition safe, and unadulterated

Mark **IN** or **OUT** of compliance based on observation of items the FSO or RFE receives based on the condition.

3717-1-3.0 Food - Safe, Unadulterated and Honestly Presented

3717-1-3.1(L) Package integrity – Specifications for Receiving

14. Required records available: shellstock tags, parasite destruction

This item should be marked **IN** or **Out** of compliance based on direct observation of shellstock tags, fish in storage, and records of freezing of fish for parasite destruction.

This item is marked as **IN** compliance if the PIC provides a statement from the supplier(s) identifying that fish sold as raw, raw marinated or undercooked is frozen by the supplier for parasite destruction, or there are freeze records maintained by the PIC when fish are frozen for parasite destruction on the premises. Also, if the shellstock tags are kept and documented appropriately per 3717-1-3.1(R).

This item is marked **OUT** of compliance if shellstock tags are not available or are incomplete, when no date is recorded on the tag or label to indicate the last day the shellstock was sold or served; when tags or labels are not maintained in chronological order correlated to the date that is recorded on the tag or label; or when there is evidence of comingling of shellstock. Also, when no records of freezing of fish for parasite destruction are available.

This item may be marked **N/A** when shellstock are not sold or served in the facility. For parasite destruction, this item may be marked **N/A** when no raw, raw-marinated, or undercooked fish are sold or served in RTE form or the only fish sold as raw, raw-marinated are tuna species (such as Yellowfin, Southern and Northern Bluefin and Bigeye), molluscan shellfish, fish eggs removed from their skein and rinsed, or aquacultured fish such as salmon that are exempted from freezing because they are fed formulated feed that does not contain live parasites infective to that fish.

This item may be marked **N/O** when shellstock are sold or served in the FSO or RFE, but are not presented the time of the inspection and prior compliance through tags, invoices, buyer sections or purchase records cannot be verified. Also, when raw, raw-marinated or undercooked fish are sold periodically in the FSO or RFE, but are not present at the time of the inspection and prior compliance through tags, invoices, or purchase records cannot be verified.

3717-1-3.1(O) Shellstock Identification – Specification for Receiving

3717-1-3.1(R) Shellstock – Maintaining Identification
3717-1-3.3(E) Parasite Destruction – Criteria
3717-1-3.3(F) Parasite Destruction – Records, Creation, and Retention

Status **Protection from Contamination**

15. Food separated and protected

This item should be marked **IN** or **OUT** of compliance based on direct observation of food storage and food handling practices.

This item is marked **IN** compliance when frozen, sealed/intact commercially packaged raw animal food stored or displayed with or above frozen, sealed/intact commercially packaged RTE food are stored separately to prevent cross-contamination.

This item is marked **OUT** of compliance when raw animal food is not separated from raw or cooked RTE food; raw animal food is subject to potential contamination by other raw animal food; or raw animal food are observed not separated by type based on minimum cook temperatures by spacing or placing in separate containers; or if food is not packaged or covered during storage (unless in the process of cooling); or food is in contact with soiled equipment and utensils; or single-use gloves used for more than one task.

This item may be marked **N/A** when raw animal foods are not prepared/served in the FSO or RFE or if only pre-packaged raw animal foods are sold. This item may be marked **N/A** when there are no raw animal foods used in the facility and only pre-packaged foods are sold.

This item may be marked **N/O** when raw animal foods are prepared/served in the FSO or RFE, but are not present at the time of the inspection. This item is marked **N/O** when raw animal foods are used or served seasonally and you are unable to determine compliance.

3717-1-3.2(C) Packaged and Unpackaged Food – Separation, Packaging, and Segregation

3717-1-3.2(J) Food Contact with Equipment, Utensils, and Linens

3717-1-3.2(N)(1) Gloves – Use Limitation

3717-1-3.2(W)(1) Consumer Self-Service Operations

16. Food-contact surfaces: cleaned and sanitized

This item should be marked **IN** or **OUT** of compliance based on direct observation of food-contact surfaces of equipment and utensils; actual measurements/readings of chemical sanitizer concentration, hot water sanitizing temperature, pH, hardness, water pressure, etc. using test strips, heat-sensitive tapes, and equipment gauges;

observations of cleaning and sanitizing procedures; and discussion of cleaning and sanitizing procedures and frequency with the PIC or other food employees.

This item is marked **IN** compliance when manual and/or mechanical methods of cleaning and sanitizing are effective, and performed at the prescribed frequency. There should be an overall assessment of the food-contact surfaces of equipment and utensils in clean storage and in use to determine compliance. For example, this item is not marked **OUT** of compliance based on one visibly soiled utensil, such as a plate or knife or if one sanitizer container is without sanitizer.

This item is marked **OUT** of compliance if observations are made that support a pattern of noncompliance with this item, when manual and/or mechanical methods of cleaning and sanitizing food-contact surfaces of equipment and utensils are ineffective, or if one multiuse piece of equipment such as a slicer or can opener is visibly soiled and being used at the time of the inspection. This item is also marked **OUT** of compliance if it is observed that equipment or utensils that have come into contact with a major food allergen such as fish was not cleaned and sanitized prior to use for other types of raw animal food.

This item may be marked **N/A** only when cleaning and sanitizing of equipment and utensils is not required (such as when only pre-packaged food is sold).

3717-1-4.4(K) Manual Warewashing Equipment – Hot Water Sanitization Temperatures

3717-1-4.4(L) Mechanical Warewashing Equipment – Hot Water Sanitization Temperatures

3717-1-4.4(M) Mechanical Warewashing Equipment – Sanitization Pressure

3717-1-4.4(N) Manual/Mechanical Warewashing Equipment, Chemical Sanitization Criteria

3717-1-4.4(O) Manual Warewashing Equipment – Using Detergent-Sanitizer

3717-1-4.5(A)(1) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces and Utensils

3717-1-4.5(B) Equipment, Food-Contact Surfaces and Utensils - Cleaning Frequency

3717-1-4.5(C) Cooking and Baking Equipment – Cleaning Frequency

3717-1-4.6(B) Sanitizing Frequency Utensils/Food Contact Surfaces – Before Use After Cleaning

3717-1-4.6(C) Hot Water and Chemical Sanitizing – Method

17. Proper disposition of returned, previously served, reconditioned, and unsafe food

This item must be marked **IN** or **OUT** of compliance.

This item is marked **OUT** of compliance if previously served unwrapped, unprotected food is observed being re-served. This item is marked **OUT** of compliance if food is found unsafe, adulterated, not honestly presented, from an

unapproved source, or ready-to-eat food is contaminated by employees and is not discarded or reconditioned according to an approved procedure.

3717-1-3.2(X) Returned Food and Re-Service of Food

3717-1-3.6/OAC 901:3-4-15 Food: Discarding Unsafe, Adulterated or Contaminated Food/Embargo

Status **Time/Temperature Control for Safety**

18. Proper cooking time and temperatures

This item should be marked **IN** or **OUT** of compliance based on actual cooking temperature measurements using a calibrated food temperature measuring device.

This item is marked **IN** compliance if a food item meets the time/temperature requirements for cooking, or if a food is cooked below the required temperature but the FSO or RFE has an approved consumer advisory. This item is marked **IN** compliance if a food item meets non-continuous cooking as specified in 3717-1-3.3(D).

This item is marked **OUT** of compliance if a food item does not meet the time/temperature requirements for cooking and the determination is made that the employee doing the cooking intends to serve the product before completing the cooking process unless requested undercooked by the consumer and has an approved consumer advisory. This item is marked **OUT** of compliance if the non-continuous cooking written procedures are not available or not being followed per 3717-1-3.3(D).

This item may be marked **N/A** when raw foods are not cooked or used in the FSO or RFE and when an FSO or RFE does not cook raw animal foods using a non-continuous cooking process.

This item may be marked **N/O** when raw foods are cooked, used in the FSO or RFE, or non-continuously cooked but you are unable to determine the cooking time and temperature.

3717-1-3.3(A) Raw Animal Foods – Cooking

3717-1-3.3(B) Microwave Cooking

3717-1-3.3(D) Non-Continuous Cooking of Raw animal Foods

19. Proper reheating procedures for hot holding

This item should be marked **IN** or **OUT** of compliance based on actual temperature measurements of food upon completion of the reheating process and prior to being placed in hot holding using a calibrated food temperature measuring device.

This item is marked **OUT** of compliance if a food item is not reheated to the required temperature and/or within two hours prior to hot holding.

This item may be marked **N/A** when a TCS food is not held over for a second service and/or reheating for hot holding is not performed in the FSO or RFE.

This item may be marked **N/O** when a TCS food is held over for a second service and is reheated for hot holding, but is not reheated for hot holding at the time of inspection.

3717-1-3.3(H) Reheating for Hot Holding

20. Proper cooling time and temperatures

This item should be marked **IN** or **OUT** of compliance based on actual temperatures of TCS food in the cooling process. The basis for determining **IN** or **OUT** of compliance can also be supported through discussion and/or record review which would provide the sanitarian reliable data of the “start time” for cooling from 135°F.

This item may be marked **N/A** when cooked TCS food is not cooled in the FSO or RFE.

This item may be marked **N/O** when cooked TCS food is cooled in the FSO or RFE, but cooling was not taking place at the time of the inspection or the temperature and time parameters could not be determined during the length of the inspection.

3717-1-3.4(D) Cooling

21. Proper hot holding temperatures

This item should be marked **IN** or **OUT** of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. This item is marked **IN** compliance when the sanitarian determines that, of the TCS food temperature measurements taken during the inspection, no hot holding temperatures are less than prescribed by the Code.

This item is marked **OUT** of compliance if one TCS food is found out of temperature, unless Time as a Public Health Control (TPHC) is used for that TCS food.

This item may be marked **N/A** when the FSO or RFE does not hot hold TCS food.

This item may be marked **N/O** when the FSO or RFE does hot hold TCS food, but TCS food is not being hot held at the time of inspection. Inspections should be conducted during a time when hot holding temperatures can be taken.

3717-1-3.4(F)(1)(a) Time/Temperature Control for Safety Food – Hot Holding

22. Proper cold holding temperatures

This item should be marked **IN** or **OUT** of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. Discussions should be made with the PIC to determine if a food is in the process of cooling, time as a public health control is used, or there is an approved method to render a food so that it is not TCS food.

This item is marked **IN** compliance when the sanitarian determines that, of the TCS food temperature measurements taken during the inspection, no cold holding temperatures are greater than prescribed by the Code.

This item is marked **OUT** of compliance if one TCS food is found out of temperature, with supportive evidence, unless time as a public health control is used for that TCS food.

This item may be marked **N/A** when the FSO or RFE does not cold hold TCS food.

3717-1-3.4(F)(1)(b) Time/Temperature Control for Safety Food – Cold Holding
3717-1-3.4(F)(2) Time/Temperature Control for Safety Food – Cold Holding of In-Shell Eggs

23. Proper date marking and disposition

This item should be marked **IN** or **OUT** of compliance.

This item is marked **IN** compliance when there is a system in place for date marking all food that is required to be date marked and is verified through observation. If date marking applies to the FSO or RFE, the PIC should be asked to describe the methods used to identify product shelf-life or “consume-by” dating. The sanitarian must be aware of food products that are listed as exempt from date marking. This item is marked **IN** compliance when food is all within date marked time limits or food is observed being discarded within date marked time limits.

This item is marked **OUT** of compliance when date marked food exceeds the time limit or date-marking is not done.

This item may be marked **N/A** when there is no ready-to-eat, TCS food prepared on premise and held, or commercial containers of ready-to-eat, TCS food opened and held, over 24 hours in the FSO or RFE.

This item may be marked **N/O** when the FSO or RFE does handle ready-to-eat foods requiring date marking, but no foods requiring date marking are present at the time of inspection.

3717-1-3.4(G) Ready to Eat, Time/Temperature Control for Safety Food – Date Marking

3717-1-3.4(H) Ready to Eat, Time/Temperature Control for Safety Food – Disposition

24. Time as a public health control: procedures & records

This item should be marked **IN** or **OUT** of compliance based on direct observations, record review, a discussion with the PIC, and the review of any standard operating procedures to determine if the intent of the Code for use of time as a public health control is met. This provision only applies if it is the actual intention or conscious decision by the PIC to store TCS food out of temperature control using time as a public health control; otherwise, it may be a cold or hot holding issue.

This item is marked **IN** compliance if there is a written procedure at the food FSO or RFE that identifies the types of food products that will be held using time only, describes the procedure for how time as a public health control will be implemented, and if applicable delineates how food items previously cooked and cooled before time is used, are properly cooled; and food items (marked or identified) do not exceed the time limit at any temperature.

This item is marked **OUT** of compliance when the food manager implies use of time as a public health control but does not have an effective mechanism for indicating the point in time when the food is removed from temperature control to the discard time, or a written procedure or an effective mechanism for using time as a public health control is not present at the FSO or RFE.

This item may be marked **N/A** when the FSO or RFE does not use time as a public health control.

This item may be marked **N/O** when the FSO or RFE uses time as a public health control, but is not using this practice at the time of inspection.

3717-1-3.4(I) Time as a Public Health Control

Status **Consumer Advisory**

25. Consumer advisory provided for raw or undercooked foods

This item should be marked **IN** or **OUT** of compliance based on a thorough review of the posted, written and special/daily menus with the PIC to determine if untreated eggs, meats, fish, or poultry may be used as an ingredient or ordered as a raw, raw marinated, partially cooked, or undercooked food. The advisory also applies to shellstock offered for sale from a retail service case.

This item is marked **IN** compliance when raw or undercooked animal foods are served or sold and the FSO or RFE provides an advisory that meets the intent of the Code for both the disclosure and reminder components.

This item is marked **OUT** of compliance with raw or undercooked animal foods are served or sold and there is no consumer advisory, the food item is not disclosed, or there is no reminder statement. The consumer advisory does not exempt the requirement for freezing for parasite control.

This item may be marked **N/A** when a FSO or RFE does not serve a ready to eat food that necessitates an advisory, i.e., an animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens.

3717-1-3.5(E) Consumer Advisory

Status **Highly Susceptible Populations**

26. Pasteurized foods used; prohibited foods not offered

NOTE 3: Discussions with the PIC and employees regarding whether or not certain foods are served or certain practices occur in the FSO or RFE, along with observations should be used to determine compliance. Violations of bare hand contact by food employees serving a highly susceptible population 3717-1-3.7(B) is marked under Item #9.

This item is marked **IN** compliance if only treated/pasteurized juices/juice beverages are served, pasteurized eggs for certain recipes (if the eggs are undercooked) are used, raw animal food is fully cooked, no raw seed sprouts are served, and pre-packaged foods are not re-served.

This item may be marked **N/A** if the FSO or RFE does not serve a highly susceptible population.

3717-1-3.7(A), (C)-(F) Food: Special Requirements for Highly Susceptible Populations

Status **Chemical**

27. Food additives: approved and properly used

This item should be marked **IN** or **OUT** of compliance based on direct observations of food ingredients in storage and listed as product ingredients supplemented by discussion with the PIC.

This item is marked **IN** compliance if approved food and color additives are on site and used properly or if sulfites are on the premises, and they are not applied to fresh fruits/vegetables for raw consumption. Approved food additives are listed and have threshold limits in accordance with the CFRs and do not apply to food additives that are considered Generally Recognized as Safe (GRAS), such as salt, pepper, etc.

This item is marked **OUT** of compliance if unapproved additives are found on the premises or approved additives are improperly used, such as sulfites being applied to fresh fruits or vegetables.

This item may be marked **N/A** if the food FSO or RFE does not use any food additives or sulfites on the premises.

3717-1-3.1(I) Additives – Specifications for Receiving
3717-1-3.2(F) Protection from Unapproved Additives

28. Toxic substance properly identified, stored, used

This item should be marked **IN** or **OUT** of compliance based on direct observations of labeling, storage, reconstitution, and application of bulk and working containers of cleaning agents and sanitizers, personal care items, first aid supplies, medicines, pesticides, and potential toxic and poisonous substances.

This item is marked **IN** compliance when bulk and working containers of cleaning agents and sanitizers are labeled; sanitizing solutions are not exceeding the maximum concentrations; personal care items, first aid supplies, medicines, and chemicals are stored separate from and not above food, equipment, utensils, linens, and single-service and single-use articles (including retail sale of chemicals); and restricted use pesticides are applied only by or under the supervision of a certified applicator.

This item is marked **OUT** of compliance if a cleaning agent or sanitizer is not properly identified and stored (including retail sale of chemicals), if a sanitizing solution has a higher concentration than prescribed, or if personal care items, first aid supplies, and medicines are improperly labeled and stored.

3717-1-7.0(A) Original Containers: Identifying Information
3717-1-7.0(B) Working Containers
3717-1-7.1(A) Storage: Separation
3717-1-7.1(B) Restriction – Presence and Use
3717-1-7.1(C) Conditions of Use
3717-1-7.1(D) Poisonous or Toxic Material Containers – Container Prohibitions
3717-1-7.1(E) Sanitizers - Criteria
3717-1-7.1(F) Chemicals for Washing Fruits and Vegetables - Criteria
3717-1-7.1(G) Boiler Water Additives - Criteria
3717-1-7.1(H) Drying Agents - criteria
3717-1-7.1(I) Lubricants - Incidental Food Contact - Criteria
3717-1-7.1(J) Restricted Use Pesticides - Criteria
3717-1-7.1(K) Rodent Bait Stations - Criteria
3717-1-7.1(L) Tracking Powders, Pest Control and Monitoring

3717-1-7.1(M) Medicines - Restrictions and Storage
3717-1-7.1(N) Refrigerated Medicines - Storage
3717-1-7.1(O) First Aid Supplies - Storage
3717-1-7.1(P) Other Personal Care Items – Storage
3717-1-7.2(A)-(B) Poisonous or Toxic Materials – Separation and Location on Retail Display Shelving

Status **Conformance with Approved Procedures**

29. Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP

This item should be marked **IN** or **OUT** of compliance based on direct observations of food preparation and storage, a discussion with the PIC to determine if there is reduced oxygen packaging (including cook chill or sous vide).

This item is marked **IN** compliance when observations of food operations and review of available records indicate compliance is being met and HACCP plans were submitted to the local health department prior to conducting a ROP operation that conforms to procedures within 3717-1-3.4(K), (L). This item is also marked **IN** compliance when ROP is conducted and a HACCP plan is not required as specified in 3717-1-3.4(K).

This item is marked **OUT** of compliance if there is no HACCP plan when required or the HACCP plan procedure is not being followed.

This item may be marked **N/A** when the FSO or RFE does not conduct reduced oxygen packaging on the premises.

3717-1-3.4(K) Reduced Oxygen Packaging without a Variance Criteria
3717-1-3.4(L) Contents of a HACCP Plan

30. Special requirements: fresh juice production

This item should be marked **IN** or **OUT** of compliance based on direct observations of juice being packaged in the FSO or RFE. A discussion with the PIC and a record review of standard operating procedures and HACCP documentation or labeling should be done to determine compliance.

This item is marked **IN** compliance when observations and review of available records indicate compliance is being met with regards to packaging juice at retail.

This item may be marked **N/A** when juice is not packaged in the FSO or RFE.

This item may be marked **N/O** when juice is packaged in the FSO or RFE, however it was not able to be observed during the time of inspection.

3717-1-8.0 Special Requirements: Fresh Juice Production

31. Special requirements: heat treatment dispensing freezers

This item is marked **IN** compliance as long as each item within Code is followed.

This item is marked as **OUT** of compliance if items within this section of Code are not followed.

This item may be marked as **N/A** if the facility does not have a heat treatment dispensing freezer.

This item may be marked **N/O** when a facility has a heat treatment dispensing freezer within the FSO or RFE however it is not being used at the time of the inspection.

3717-1-8.1 Special Requirements: Heat Treatment Dispensing Freezers

32. Special requirements: custom processing

This item is marked **IN** compliance as long as each item within Code is followed.

This item is marked as **OUT** of compliance if items within this section of Code are not followed.

This item may be marked as **N/A** if the facility does not have custom processing.

This item may be marked **N/O** when a facility does custom processing within the FSO or RFE however it is not being done at the time of the inspection.

3717-1-8.2 Special Requirements: Custom Processing

33. Special requirements: bulk water machine criteria

This item is marked **IN** compliance as long as each item within Code is followed.

This item is marked as **OUT** of compliance if items within this section of Code are not followed.

This item may be marked as **N/A** if the facility does not have a bulk water machine.

This item may be marked **N/O** when a facility has a bulk water machine within the FSO or RFE however it is not being used at the time of the inspection.

3717-1-8.3 Special Requirements: Bulk Water Machine Criteria

34. Special requirements: acidified white rice preparation criteria

This item is marked **IN** compliance as long as each item within Code is followed.

This item is marked as **OUT** of compliance if items within this section of Code are not followed.

This item may be marked as **N/A** if the facility does not have acidified rice.

This item may be marked **N/O** when a facility acidifies white rice within the FSO or RFE however it is not being done at the time of the inspection.

3717-1-8.4 Special Requirements: Acidified White Rice Preparation Criteria

35. Critical Control Point Inspection

This item should be marked **IN** or **OUT** based on direct observations, discussion with PIC, and menu review. CCP inspections are conducted in risk level IV FSOs and are designed to identify and prevent food handling procedures that epidemiology data have shown lead to outbreaks of foodborne disease.

This item is marked as **IN** if a CCP inspection is conducted. Mark the item as **OUT** if the sanitarian observes issues with any of the CCP elements below. The sanitarian will document their findings under the appropriate item number.

This item is marked as **N/A** if a CCP inspection is not conducted.

CCP Elements with accompanying item numbers:

I. Employee Health – Person in charge is aware of Ohio Administrative Code requirements, and has an employee health policy. Visible or known symptoms and/or diagnoses of illness are addressed according to Ohio Administrative Code. Proper use of restriction and exclusion. Items #1, #3, #4, and #5

II. Good Hygienic Practices – Food employees eat, drink, and use tobacco only in designated area; do not use utensils more than once to taste food that is sold or served; no discharge from eyes, nose, and mouth. Items #6 and #7

III. Preventing Contamination by Hands – Adequate handwashing facilities supplied and accessible; hands clean and properly washed; no bare hand contact with ready-to-eat foods. Items #8, #9, and #10

IV. Demonstration of Knowledge – Person in Charge demonstrates knowledge by being certified in food protection, responding to food safety questions regarding the operation, or operation complies with the Ohio Administrative Code. Item #1 and #2

V. Food from Approved Source – Food: obtained from approved source; received at proper temperature; good condition, safe & unadulterated. Required records available for shellstock tags and/or parasite destruction. Item #11, #12, #13, and #14

VI. Time/Temperature Controlled Safety Food – Proper: cooking time and temperatures; reheating procedures for hot holding; cooling time and temperatures; hot holding temperatures; cold holding temperatures; date marking and disposition. Time as a public health control procedures and record. Items #18, #19, # 20, #21, #22, #23, #24, #40, and #41

VII. Protection from Contamination – Food separated and protected; food contact surfaces cleaned and sanitized; proper disposition of returned, previously served, reconditioned, and unsafe food. Items #15, 16, and 17

VIII. Consumer Advisory – Consumer advisory provided for raw or undercooked foods. Item #25

IX. Highly Susceptible Populations – Pasteurized foods used; prohibited foods not offered. Item #26

X. Chemical – Food additives approved and properly used. Toxic substances properly identified, stored, and used. Items #27 and #28

36. Process Review

This item should be marked **IN** or **OUT** based on direct observations, discussion with the person(s) in charge, and menu review.

During a Process Review inspection, one food process that requires the facility's licensure as a risk level IV RFE is to be followed throughout its entire handling process as applicable from receiving to cooking, hot holding, cooling, reheating; parasite destruction; compliance with the requirements when serving raw animal foods as ready to eat foods; compliance with the time as a public health control requirement; transportation of foods as a caterer.

This item is marked as **IN** if a Process Review inspection is conducted. Mark the item as **OUT** if the sanitarian observes issues with the food process being followed per the code sections below.

In addition, the food process applicable to the facility's licensure as a risk level IV RFE must be documented in the comment section of the Standard Inspection Form. For example:

This item is marked as **N/A** if a Process Review inspection is not conducted at the time of the inspection.

Process Review sections with accompanying item numbers:

Thawing: Approved thawing methods not used - See item #42

Thawing: Approved thawing methods not used: PIC- See item #1

Cooking: Improper cooking time and temperatures - See item #18

Cooking: Improper cooking time and temperatures: PIC - See item #1

Cooking: Plant food cooking - See item #41

Cooking: Plant food cooking: PIC - See item #1

Cooling Time - Temp Control: Improper cooling time and temperatures - See item #20

Cooling Time - Temp Control: Improper cooling time and temperatures: PIC - See item #1

Reheating: Improper reheating for hot holding - See item #19

Reheating: Improper reheating for hot holding: PIC - See item #1

Parasite Destruction (on premises): Improper parasite destruction methods - See item #14

Parasite Destruction (on premises): Improper parasite destruction methods: PIC- See item #1

Holding: Improper hot holding - See item #21

Holding: Improper hot holding: PIC - See item #1

Holding: Improper cold holding - See item #22

Holding: Improper cold holding: PIC - See item #1

Raw Menu Item: Unapproved source - See item #11

Raw Menu Item: Unapproved source: PIC - See item #1

Raw Menu Item: Records retained - See item #14

Raw Menu Item: Records retained: PIC - See item #1

Raw Menu Item: Consumer Advisory Not Provided When Serving Raw or Undercooked Foods - See item #25

Raw Menu Item: Protection from contamination - See item #15

Raw Menu Item: Protection from contamination: PIC - See item #1

Time as a public health control - See item #24

Time as a public health control: PIC - See item #1

Transport of Food as a Caterer: Protection from contamination - See item #15

Transport of Food as a Caterer: Protection from contamination: PIC - See item #1

Transport of Food as a Caterer: Improper cold holding during transport and/or at site - See item #22

Transport of Food as a Caterer: Improper hot holding during transport and/or at site - See item #21

Transport of Food as a Caterer: Improper hot holding during transport and/or at site: PIC - See item #1

Transport of Food as a Caterer: Method of hand washing - See item #10

Transport of Food as a Caterer: Method of hand washing: PIC - See item #1

Transport of Food as a Caterer: Preventing contamination from hands - See item #9 Foods is Prohibited

Transport of Food as a Caterer: Preventing contamination from hands: PIC - See item #1

Transport of Food as a Caterer: Preventing contamination by consumers - See item #46

Transport of Food as a Caterer: Preventing contamination by consumers: PIC - See item #1

37. Variance

This item should be marked **IN** or **OUT** of compliance based on direct observations, menu review, review of variance approval documents and HACCP plan, and discussion with the PIC. When a FSO or RFE wants to deviate from a requirement in the Code, utilize specialized processing methods as specified in 3717-1-3.4(J) such as smoking or curing food for preservation, using food additives, etc., a variance must first be obtained from ODH (FSOs) or ODA (RFEs).

This item is marked **IN** compliance if a license holder has been issued a variance by ODH or ODA, AND has all required variance documents available, AND is properly implementing a HACCP plan (if required) AND is complying with all requirements of the variance.

This item is marked **OUT** of compliance if a facility is performing any activities that require a variance as specified in 3717-1-3.4(J) but ODH or ODA has not issued a variance to the license holder; OR a variance has been issued but the license holder is not properly implementing a HACCP plan (if required); OR a variance has been issued but the variance requirements are not being followed; OR a variance has been issued but the facility does not have all variance documents available.

This item may be marked **N/A** when the FSO or RFE has not been issued a variance by ODH or ODA and a variance review is not conducted.

3717-1-3.4(J) Variance Requirement Criteria

GOOD RETAIL PRACTICES

Status **Safe Food and Water**

38. Pasteurized eggs used where required

This item should be marked **IN** or **OUT** of compliance based on discussion with the PIC and food employees about certain menu items and the use of eggs as an

ingredient in the preparation of RTE food such as Caesar salad, dressing, Hollandaise sauce, etc.

This item is marked **IN** compliance if only pasteurized eggs are used in the preparation of RTE food such as Caesar salad, dressing, Hollandaise sauce, etc.

This item is also marked **OUT** of compliance if the FSO or RFE is substituting pasteurized egg products for raw eggs in uncooked food, unless allowed under 3.3(A)(3)(b).

This item may be marked **N/A** when the FSO or RFE does not prepare foods on site such as a RFE that sells only commercially pre-packaged foods.

3717-1-3.2(E) Pasteurized Eggs – Substitute for Raw Eggs for Certain Recipes

39. Water and ice from approved source

There are two types of systems: Public Water System or Non-Public Water System. Regardless of its source, it must meet drinking water standards established by EPA and applicable state standards. If a non-public system is used as drinking water, the water must be sampled/tested at least annually and records retained on file at the FSO or RFE and per state regulations. Consideration must be given to the supply containers, piping, hoses, etc., connected to the approved source when water is made available for mobile and or temporary FSO or RFE without a permanent supply or a permanent FSO or RFE with a temporary interruption of its permanent water supply.

3717-1-3.1(M) Ice – Specifications

3717-1-5.0(A) Water Source – Approved System

3717-1-5.0(D) Drinking Water – Quality Standards

3717-1-5.0(E) Nondrinking Water

3717-1-5.0(F) Private Water System – Sampling

3717-1-5.0(G) Private Water System – Sampling Report

3717-1-5.0(K) Alternative Water Supply

Status Food Temperature Control

40. Proper cooling methods used; adequate equipment for temperature control

This item should be marked **IN** or **OUT** of compliance based on observations and discussion with the PIC regarding the cooling processes and the equipment used.

To assess whether or not the methods used facilitates cooling, as specified under 3.4(D), a discussion with the PIC should support actual observations used in cooling food. There should be enough equipment, with sufficient capacity, to meet the operation's demand for the cooling, heating, and hot/cold holding of food requiring temperature control. Observations must support the determination of compliance. Frozen food is solid to the touch.

This item is marked **IN** compliance if there is enough equipment, with sufficient capacity, to meet the operation's demand for the cooling, heating, and hot/cold holding of food requiring temperature control.

This item is also marked **OUT** of compliance if the FSO or RFE needs additional equipment or the equipment is failing to maintain frozen product in a solid state.

This item may be marked **N/A** if the FSO or RFE does not cool or hold hot or cold TCS food, or frozen food as part of the operation.

This item may be marked **N/O** if the FSO or RFE was not cooling or holding hot or cold TCS food, or frozen food as part of the operation at the time of the inspection.

3717-1-3.4(A) Frozen Food

3717-1-3.4(E) Cooling Methods

3717-1-4.2(A) Equipment – Cooling, Heating, and Holding Capacities

41. Plant food properly cooked for hot holding

In determining compliance, observations must be made and an actual cooking temperature must be obtained.

3717-1-3.3(C) Plant Food Cooking for Hot Holding

42. Approved thawing methods used

A determination must first be made that thawing of TCS food is part of the operation, including ROP fish. To assess whether or not the methods used facilitate thawing, as specified in 3.4(C), a discussion with the PIC should support the determination of compliance and level of risk imposed. The sanitarian should recognize that various food products, especially those destined for deep-fat frying, are often slacked (not thawed) prior to cooking.

3717-1-3.4(B) Slacking – Time/Temperature Controlled for Safety Food

3717-1-3.4(C) Thawing – Temperature and Time Control

43. Thermometers provided and accurate

Thermometers provide a means for assessing active managerial control of TCS food temperatures. Determine compliance by observing the location and verifying the scaling of the temperature measuring devices used to measure food, water, or ambient air temperatures. Food thermometers must be calibrated at a frequency to ensure accuracy. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

3717-1-4.1(K) Food Temperature Measuring Devices – Accuracy

3717-1-4.1(L) Ambient Air and Water Temperature Measuring Devices – Accuracy

3717-1-4.1(Y) Temperature Measuring Devices – Functionality

3717-1-4.2(G) Food Temperature Measuring Devices

3717-1-4.4(Q)(2) Temperature Measuring Devices – Calibration

Status **Food Identification**

44. Food Properly labeled; original container

Packaged food shall conform to specific labeling laws. Food packaged within the FSO or RFE must also conform to the appropriate labeling laws, with considerations given to accuracy as well as not being misleading. In addition, all major food allergens, if present, must be accurately declared. Working containers and bulk food, removed from original packaging, requires some level of assessment as to how recognizable the food is without labeling by its common name. Molluscan shellfish and vended TCS food must specifically be assessed based on their specific packaging and labeling requirements.

3717-1-3.1(N) Shucked Shellfish – Packaging and Identification

3717-1-3.1(Q) Molluscan Shellfish – Original Container

3717-1-3.2(D) Food Storage Containers – Identified with Common Name of Food

3717-1-3.2(S) Vended Time/Temperature Controlled for Safety Food – Original Container

3717-1-3.5(A) Standards of Identity

3717-1-3.5(B) Honestly Presented

3717-1-3.5(C) Food Labeling

3717-1-3.5(D) Other Forms of Information

Status **Prevention of Food Contamination**

45. Insects, rodents, and animals not present/outer openings protected

An assessment is made through observation and discussion with the PIC for measures taken to control the presence of pests in the FSO or RFE, including elimination of entry points and harborage areas, and removal of pests and its evidence. Insect trapping devices must not be located over food preparation areas.

3717-1-2.3(D) Animals – Handling Prohibition

3717-1-6.1(K) Insect Control Devices – Design and Installation

3717-1-6.1(M) Outer Openings – Protected

3717-1-6.1(N) Exterior Walls and Roofs – Protective Barrier

3717-1-6.4(K) Controlling Pests

3717-1-6.4(L) Removing Dead or Trapped Birds, Insects, Rodents, and other Pests

3717-1-6.4(O) Prohibiting Animals

46. Contamination prevented during food preparation, storage and display

The observation and understanding of the flow of food items from the point of receipt to the point of sale, service, or distribution is necessary to determine whether a violation exists. Food is subject to direct and indirect sources of contamination in the FSO or RFE. Sources may be related to the working environment, packaging, adequacy of storage facilities, and exposure of food on display to contamination (i.e. salad bars).

3717-1-3.1(P) Shellstock – Condition Upon Receipt

3717-1-3.2(H) Ice Used as Exterior Coolant – Prohibited as Ingredient
3717-1-3.2(I) Storage or Display of Food in Contact with Water or Ice
3717-1-3.2(L) Linens and Napkins – Use Limitation
3717-1-3.2(Q) Food Storage – Preventing Contamination from the Premises
3717-1-3.2(R) Food Storage – Prohibited Areas
3717-1-3.2(T) Food Preparation – Preventing Contamination from the Premises
3717-1-3.2(U) Food Display – Preventing Contamination by Consumers
3717-1-3.2(V) Condiments – Protection
3717-1-3.2(W)(2)(3) Consumer Self Service Operations
3717-1-3.2(Y) Miscellaneous Sources of Contamination
3717-1-6.3(D) Distressed Merchandise – Segregation and Location

47. Personal cleanliness

Observation of food employees for clean outer clothing, effective hair restraints, prohibited jewelry, and the condition or protection of fingernails must be made.

3717-1-2.2(F) Fingernails – Maintenance
3717-1-2.2(G) Jewelry – Prohibition
3717-1-2.2(H) Outer Clothing – Clean Condition
3717-1-2.3(C) Hair Restraints – Effectiveness

48. Wiping cloths: properly used and stored

Wiping cloths are to be used for a designated purpose and properly used. When stored in solution, the solutions should be free of food debris and visible soil and maintained at the proper sanitizer concentration in 3717-1-4.4(N). Solutions exceeding the recommended sanitizer concentrations are marked under item #28, Toxic substances properly identified, stored, and used. Sponges, if present are not to be used in contact with clean/sanitized food-contact surfaces.

3717-1-3.2(M) Wiping Cloths – Use Limitation
3717-1-4.0(F) Sponges – Use Limitation
3717-1-4.8(B) Wiping Cloths – Air-Drying Locations

49. Washing fruits and vegetables

Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE. Chemicals are allowed for washing fruits and vegetables, along with simply washing them in water. Chemicals that are used in the wash water for fruits and vegetables must be listed and approved with threshold limits in accordance with the CFRs. Refer to the label or labeling of the additive for adequate directions and to assure safe use. Discussion with the PIC and food employees will help determine the FSO's or RFE's practice.

3717-1-3.2(G) Washing Fruits and Vegetables
3717-1-7.1(F) Chemicals for Washing, Treatment, Storage, and Processing Fruits and Vegetables – Criteria

Status **Proper Use of Utensils**

50. In-use utensils: properly stored

This item should be marked **IN** or **OUT** of compliance based on observations regarding the storage of in-use utensils during pauses in food preparation or dispensing.

Based on the type of operation, there are a number of methods available for storage of in-use utensils during pauses in food preparation or dispensing, such as in the food, clean and protected, under running water, or changing often enough to prevent bacterial growth etc. If stored in a container of water, the water temperature must be at least 135°F. In-use utensils may not be stored in chemical sanitizer or containers of ice between uses. Ice scoops may be stored, handles up, in an ice machine bin provided the scoop handle is not in contact with the ice.

This item is marked **IN** compliance if in-use utensils are being stored in accordance with the provision of 3.2(K).

This item is also marked **OUT** of compliance if the FSO or RFE is storing utensils in a manner and time period that might lead to bacterial growth, or otherwise subjects the surface to being contaminated.

This item may be marked **N/A** in limited operations where the FSO or RFE does not utilize utensils in their operation, such as a retail food establishment that sells only commercially pre-packaged foods.

This item may be marked **N/O** if the FSO or RFE was not preparing or serving any food, including ice for the beverage machines, as part of the FSO's or RFE's business plan at the time of the inspection.

3717-1-3.2(K) In-Use Utensils – Between-Use Storage

51. Utensils, equipment and linens: properly stored, dried, handled

An assessment is made of the overall storage and handling of clean equipment and utensils, including tableware located in the various areas within an FSO or RFE, the basement, wait station, dining room, etc. Equipment must be air dried prior to storage and linens must be properly cleaned and stored.

3717-1-4.7(A) Clean Linens

3717-1-4.7(B) Frequency of Laundering – Specifications

3717-1-4.7(C) Storage of Soiled Linens

3717-1-4.7(D) Mechanical Washing

3717-1-4.8(A) Equipment and Utensils – Air Drying Required

3717-1-4.8(E)(1)(2) Equipment, Utensils, Linens, Single-Service Articles, and Single-Use Articles – Storage
3717-1-4.8(F) Storage – Prohibitions
3717-1-4.8(G)(2) Kitchenware and Tableware – Handling
3717-1-4.8(H) Soiled and Clean Tableware
3717-1-4.8(I) Preset Tableware
3717-1-4.8(J) Rinsing Equipment and Utensils after Cleaning and Sanitizing

52. Single-use/single-service articles: properly stored, used

These items are not designed to be cleaned and re-used; therefore, they must be properly stored and protected to prevent from contamination. FSOs or RFEs without facilities for cleaning and sanitizing kitchenware and tableware shall provide only single-use and single-service articles.

3717-1-4.4(R) Single-Service and Single-Use Articles – Required Use
3717-1-4.4(S) Single-Service and Single-Use Articles – Use Limitation
3717-1-4.4(T) Shells – Use Limitation
3717-1-4.8(E)(1)(3) Equipment, Utensils, Linens, Single-Service Articles, and Single-Use Articles - Storage
3717-1-4.8(F) Storage – Prohibitions
3717-1-4.8(G)(1)(3) Kitchenware and Tableware – Handling

53. Slash-resistant and cloth glove use

This item should be marked **IN** or **OUT** of compliance based on a discussion with the PIC and whether the observations actually support their glove use policies.

The observation of food preparation activities and glove-use by food employees is necessary. There should be a discussion with the PIC on how gloves are used, if applicable, in food preparation activities. Gloves may serve as a source of cross-contamination if misused.

This item is marked **IN** compliance if gloves are being used in accordance with the provision of 3.2(N).

This item is also marked **OUT** of compliance if the FSO or RFE is not using and changing single-use gloves to prevent cross contamination; or except as permitted by covering with a single-use glove, only using slash resistant gloves, or cloth gloves to prepare food that will be further cooked.

This item may be marked **N/A** in limited operations where the FSO or RFE does not utilize gloves in their operation but uses other types of utensils to manipulate foods.

This item may be marked **N/O** if the FSO or RFE was not preparing or serving any food as part of the FSO's or RFE's business plan at the time of the inspection.

3717-1-3.2(N)(2)(3) Gloves – Use Limitation

Status **Utensils, Equipment and Vending**

54. Food and nonfood-contact surfaces cleanable, properly designed, constructed and used

Equipment and utensils must be properly designed, constructed, and in good repair. Proper installation and location of equipment in the FSO or RFE are important factors to consider for ease of cleaning in preventing accumulation of debris and attractants for insects and rodents. The components in a vending machine must be properly designed to facilitate cleaning and protect food products (equipped with automatic shutoff, etc.) from potential contamination. Equipment must be properly used and in proper adjustment, such as calibrated food thermometers.

3717-1-3.2(O) Using Clean Tableware for Second Portions and Refills

3717-1-3.2(P) Refilling Returnables

3717-1-4.0(A) Multiuse Utensils and Food Contact Surfaces – Material Characteristics

3717-1-4.0(B) Cast Iron – Use Limitation

3717-1-4.0(C) Lead – Use Limitation

3717-1-4.0(D) Copper - Use Limitation

3717-1-4.0(E) Galvanized Metal - Use Limitation

3717-1-4.0(G) Wood – Use Limitation

3717-1-4.0(H) Nonstick Coatings - Use Limitation

3717-1-4.0(I) Nonfood – Contact Surfaces – Materials

3717-1-4.0(J) Single-Service and Single-Use Articles – Characteristics

3717-1-4.1(A) Equipment and Utensils – Durability and Strength

3717-1-4.1(B) Food Temperature Measuring Devices – Construction

3717-1-4.1(C) Food Contact Surfaces – Cleanability

3717-1-4.1(D) CIP Equipment – Cleanability

3717-1-4.1(E) “V” Threads – Use Limitation

3717-1-4.1(F) Hot Oil Filtering Equipment – Cleanability

3717-1-4.1(G) Can Openers – Cleanability

3717-1-4.1(H) Nonfood-Contact Surfaces – Cleanability

3717-1-4.1(I) Kick Plates – Removable

3717-1-4.1(O) Equipment Openings – Closures and Deflectors

3717-1-4.1(P) Dispensing Equipment – Protection of Equipment and Food

3717-1-4.1(Q) Vending Machine – Vending Stage Closure

3717-1-4.1(R) Bearings and Gear Boxes – Leak-Proof

3717-1-4.1(S) Beverage Tubing – Separation

3717-1-4.1(T) Ice Units – Separation of Drains

3717-1-4.1(U) Condenser Unit – Separation

3717-1-4.1(V) Can Openers on Vending Machines

3717-1-4.1(X) Vending Machines – Automatic Shutoff

3717-1-4.1(GG) Equipment Compartments – Drainage

3717-1-4.1(HH) Vending Machines and Bulk Water Machines – Liquid Waste Products
3717-1-4.1(II) Case Lot Handling Apparatuses – Movability
3717-1-4.1(JJ) Vending Machine and Bulk Water Machine Doors and Openings
3717-1-4.1(KK) Food Equipment – Certification and Classification
3717-1-4.1(LL) Micro Market Display – Automatic Shutoff
3717-1-4.1(MM) Micro Market Display Closure
3717-1-4.2(F) Utensils – Consumer Self-Service
3717-1-4.3(A) Equipment, Clothes Washers, Dryers, Storage Cabinets – Contamination Prevention Location
3717-1-4.3(B) Fixed Equipment Installation – Spacing or Sealing
3717-1-4.3(C) Fixed Equipment Installation – Elevation or Sealing
3717-1-4.4(A) Equipment – Good Repair and Proper Adjustment
3717-1-4.4(B) Cutting Surfaces
3717-1-4.4(C) Microwave Ovens
3717-1-4.4(Q)(2)(3) Utensils, Temperature, and Pressure Measuring Devices – Good Repair and Calibration
3717-1-4.5(E) Dry Cleaning Methods
3717-1-4.8(C) Food-Contact Surfaces – Lubricating
3717-1-4.8(D) Equipment – Reassembling

55. Warewashing facilities: installed, maintained, used; test strips

This item should be marked **IN** or **OUT** of compliance based on observations regarding the installation, maintenance, and use of the warewashing facilities.

Adequate warewashing facilities must be available and used for the cleaning and sanitization of food-contact surfaces, including the availability of means to monitor their use and the effectiveness of sanitization. For example, an irreversible registering temperature indicator is provided and readily accessible for measuring the utensil surface temperature for FSO or RFE that have a hot water mechanical warewashing operation. Cleaners and sanitizers must be available for use within the FSO or RFE. Observation of manual and mechanical warewashing methods are made to assess the procedure for cleaning and sanitizing equipment and utensils.

This item is marked **IN** compliance if the warewashing facilities are installed, maintained, and used in accordance with rule.

This item is also marked **OUT** of compliance if the warewashing facilities are not adequate to ensure sanitization of food-contact surfaces, including the availability of means to monitor their use and the effectiveness of sanitization.

This item may be marked **N/A** in limited operations where the FSO or RFE does not require warewashing equipment such as a mobile or temporary FSO or RFE selling only prepackaged foods.

3717-1-4.1(M) Pressure Measuring Devices for Mechanical Warewashing Equipment – Accuracy
3717-1-4.1(Z) Warewashing Machine – Data Plate Operating Specifications

3717-1-4.1(AA) Warewashing Machines – Internal Baffles
3717-1-4.1(BB) Warewashing Machines – Temperature Measuring Devices
3717-1-4.1(CC) Manual Warewashing Equipment - Heaters and Baskets
3717-1-4.1(DD) Warewashing Machines – Automatic Dispensing of Detergents and Sanitizers
3717-1-4.1(EE) Warewashing Machines – Flow Pressure Device
3717-1-4.1(FF) Warewashing Sinks and Drainboards – Self Draining
3717-1-4.2(B) Manual Warewashing – Sink Compartment Requirements
3717-1-4.2(C) Drainboards
3717-1-4.2(H) Temperature Measuring Devices – Manual and Mechanical Warewashing
3717-1-4.2(I) Sanitizing Solutions – Testing Devices
3717-1-4.4(D) Warewashing Equipment – Cleaning Frequency
3717-1-4.4(E) Warewashing Machines – Manufacturer’s Operating Instructions
3717-1-4.4(F) Warewashing Sinks – Use Limitations
3717-1-4.4(G) Warewashing Equipment – Cleaning Agents
3717-1-4.4(H) Warewashing Equipment - Clean Solutions
3717-1-4.4(I) Manual Warewashing Equipment – Wash Solution Temperature
3717-1-4.4(J) Mechanical Warewashing equipment – Wash Solution Temperature
3717-1-4.4(P) Warewashing equipment – Determining Chemical Sanitizer Concentration
3717-1-4.5(F) Precleaning Methods
3717-1-4.5(G) Loading of Soiled Items in Warewashing Machines
3717-1-4.5(H) Wet Cleaning Methods
3717-1-4.5(I) Washing – Procedures for Alternative Manual Warewashing Equipment
3717-1-4.5(J) Rinsing Procedures

56. Nonfood-contact surfaces clean

Observations should be made to determine if the frequency of cleaning is adequate to prevent soil accumulations on non-food-contact surfaces.

3717-1-4.5(A)(2)(3) Equipment, Food - Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
3717-1-4.5(D) Nonfood-Contact Surfaces – Cleaning Frequency

Status **Physical Facilities**

57. Hot and cold water available; adequate pressure

Regardless of the supply system, the distribution of water to the FSO or RFE must be protected and operated according to law. Adequate pressure is to be maintained at all fixtures during peak demand including the capacity to provide hot water at peak hot water demand.

3717-1-5.0(H) Capacity - Quantity and Availability
3717-1-5.0(I) Pressure
3717-1-5.0(J) Distribution, Delivery, Retention – System

58. Plumbing installed; proper backflow devices

The observation of an approved plumbing system, installed and maintained, including the equipment and devices connected to the potable water supply, is necessary to determine whether a violation exists. An assessment of the layout of the FSO or RFE and the water distribution system is made to determine if there are any points at which the potable water supply is subject to contamination or is in disrepair.

- 3717-1-5.0(B) System Flushing, Development, and Disinfection
- 3717-1-5.1(A) Materials – Approved
- 3717-1-5.1(B) Approved System and Cleanable Fixtures
- 3717-1-5.1(D) Backflow Prevention – Air Gap
- 3717-1-5.1(E) Backflow Prevention Device – Design Standard
- 3717-1-5.1(F) Conditioning Device – Design
- 3717-1-5.1(I) Service Sink – Number
- 3717-1-5.1(J) Backflow Prevention Device – When Required
- 3717-1-5.1(K) Backflow Prevention Device – Carbonator
- 3717-1-5.1(M) Backflow Prevention Device – Location
- 3717-1-5.1(N) Conditioning Device – Location
- 3717-1-5.1(P) Prohibiting a Cross Connection
- 3717-1-5.1(Q) Scheduling Inspection and Service for a Water System Device
- 3717-1-5.1(R) Water Reservoir of Fogging Devices – Cleaning
- 3717-1-5.1(S) Plumbing System – Maintained in Good Repair
- 3717-1-5.2(A) Materials to Construct Mobile Water Tanks – Approved
- 3717-1-5.2(B) Mobile Water Tanks – Enclosed System and Sloped to Drain
- 3717-1-5.2(C) Mobile Water Tanks – Inspection and Cleaning Port – Protected and Secured
- 3717-1-5.2(D) “V” Type Threads – Use Limitation
- 3717-1-5.2(E) Tank Vent – Protected
- 3717-1-5.2(F) Inlet and Outlet – Sloped to Drain
- 3717-1-5.2(G) Hose – Construction and Identification
- 3717-1-5.2(H) Filter – Compressed Air
- 3717-1-5.2(I) Protective Cover or Device
- 3717-1-5.2(J) Mobile Water Tank Inlet – Construction
- 3717-1-5.2(K) System Flushing and Disinfection
- 3717-1-5.2(L) Using a Pump and Hoses – Backflow Prevention
- 3717-1-5.2(M) Protecting Inlet, Outlet, and Hose Fitting
- 3717-1-5.2(N) Tank, Pump, and Hoses – Dedication

59. Sewage and waste water properly disposed

There are two types of systems: public sewage treatment plant and an individual sewage disposal system. Observation of the FSO's or RFE's overall sewage and wastewater system is necessary to determine if a violation exists. Indications that a system is not functioning properly may include the presence of sewage back-up into the FSO or RFE or outdoors on the ground. Condensate drippage and other non-sewage wastes must be drained to a system in accordance to law, and backflow prevention, if required, must be installed between the sewage system and the drain of equipment holding food or utensils. Mobile wastewater holding tanks must also

be assessed for capacity and maintenance. Mop water must be disposed of properly.

- 3717-1-5.3(A) Waste Holding Tank – Capacity and Drainage
- 3717-1-5.3(C) Backflow Prevention
- 3717-1-5.3(D) Grease Trap – Location and Placement
- 3717-1-5.3(E) Conveying Sewage
- 3717-1-5.3(F) Removing Mobile Food Service Operation or Retail Food Establishment Wastes
- 3717-1-5.3(G) Flushing a Waste Retention Tank
- 3717-1-5.3(H) Disposal Facility – Approved Sewage Treatment System
- 3717-1-5.3(I) Other Liquid Wastes and Rainwater

60. Toilet facilities: properly constructed, supplied, cleaned

A toilet facility should be assessed to determine if: it is not an attractant to insects; the number of fixtures are adequate; toilet tissue and a covered trash receptacle (ladies room only) are provided; fixtures are not being kept clean; and the door self-closes to prevent recontamination of hands.

- 3717-1-5.1(H) Toilets and Urinals – Number
- 3717-1-5.4(H) Toilet Room Receptacle – Covered
- 3717-1-6.1(L) Toilet Rooms – Enclosed
- 3717-1-6.2(H) Toilet Tissue – Availability
- 3717-1-6.3(B) Toilet Rooms – Convenience and Accessibility
- 3717-1-6.4(H) Cleaning and Maintenance of Plumbing Fixtures
- 3717-1-6.4(I) Closing Toilet Room Doors

61. Garbage/refuse properly disposed; facilities maintained

The assessment of the refuse collection and disposal areas for proper receptacles and maintenance is necessary to determine whether a violation exists. Since refuse areas may attract and harbor insects and pests, as well as create a public health nuisance, particular attention must be paid to the maintenance of the refuse facilities and area.

- 3717-1-5.4(A) Indoor Storage Area
- 3717-1-5.4(B) Outdoor Storage Area
- 3717-1-5.4(C) Outdoor Enclosure
- 3717-1-5.4(D) Receptacles
- 3717-1-5.4(E) Receptacles in Vending Machines
- 3717-1-5.4(F) Outdoor Receptacles
- 3717-1-5.4(G) Storage Areas, Rooms, and Receptacles – Capacity and Availability
- 3717-1-5.4(I) Cleaning Implements and Supplies
- 3717-1-5.4(J) Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units – Location
- 3717-1-5.4(K) Storing Refuse, Recyclables, and Returnables
- 3717-1-5.4(L) Areas, Enclosures, and Receptacles – Good Repair
- 3717-1-5.4(M) Outdoor Storage Prohibitions
- 3717-1-5.4(N) Covering Receptacles

- 3717-1-5.4(O) Using Drain Plugs
- 3717-1-5.4(P) Maintaining Refuse Areas and Enclosures
- 3717-1-5.4(Q) Cleaning Receptacles
- 3717-1-5.4(R) Removal – Frequency
- 3717-1-5.4(S) Receptacles or Vehicles
- 3717-1-5.4(T) Facilities for Disposal and Recycling – Community or Individual Facility
- 3717-1-6.1(R) Outdoor Refuse Areas – Curbed and Graded to Drain

62. Physical facilities installed, maintained, and clean

Observations are made of the overall installation, conditions or practices related to the physical facility (i.e. whether they are in good repair and maintained). It is important that a general assessment is made in determining the level of compliance, such as in an isolated incident versus a trend, and of the potential public health impact involved. Storage of maintenance tools, use of laundry facilities, (if applicable), and separate living/sleeping quarters are included in this section.

- 3717-1-4.2(E) Clothes Washers and Dryers
- 3717-1-4.3(A)(2) Equipment, Clothes Washers and Dryers – Contamination Prevention by Properly Locating
- 3717-1-4.7(E) Use of Laundry Facilities
- 3717-1-6.0(A) Indoor Areas – Surface Characteristics
- 3717-1-6.0(B) Outdoor Areas – Surface Characteristics
- 3717-1-6.1(A) Floors, Walls, and Ceilings
- 3717-1-6.1(B) Floors, Walls, and Ceilings – Utility Lines
- 3717-1-6.1(C) Floors and Wall Junctures – Coved, and Enclosed or Sealed
- 3717-1-6.1(D) Floor Carpeting – Restrictions and Installation
- 3717-1-6.1(E) Floor Covering – Mats and Duckboards
- 3717-1-6.1(F) Wall and Ceiling – Coverings and Coatings
- 3717-1-6.1(G) Walls and Ceilings – Attachments
- 3717-1-6.1(H) Walls and Ceilings – Studs, Joists, and Rafters
- 3717-1-6.1(O) Outdoor Food Vending Areas – Overhead Protection
- 3717-1-6.1(P) Outdoor Servicing Areas – Overhead Protection
- 3717-1-6.1(Q) Outdoor Walking and Driving Surfaces – Graded to Drain
- 3717-1-6.1(S) Private Homes and Living or Sleeping Quarters – Use Prohibition
- 3717-1-6.1(T) Living or Sleeping Quarters – Separation
- 3717-1-6.4(A) Repairing
- 3717-1-6.4(B) Cleaning – Frequency and Restrictions
- 3717-1-6.4(C) Cleaning Floors – Dustless Methods
- 3717-1-6.4(E) Cleaning Maintenance Tools – Preventing Contamination
- 3717-1-6.4(F) Drying Mops
- 3717-1-6.4(G) Absorbent Materials on Floors – Use Limitation
- 3717-1-6.4(M) Storing Maintenance Tools
- 3717-1-6.4(N) Maintaining Premises – Unnecessary Items and Litter

63. Adequate ventilation and lighting; designated areas used

Observations should be made to ensure that the ventilation is adequately preventing an accumulation of condensation, grease or other soil from potentially

contaminating food and the surrounding environment and that lights are at an adequate light intensity, and personal belongings are properly stored to maintain clean and sanitary facility and protect food and equipment.

3717-1-4.1(J) Ventilation Hood Systems – Filters
3717-1-4.1(N) Ventilation Hood Systems – Drip Prevention
3717-1-4.2(D) Ventilation Hood Systems – Adequacy
3717-1-6.1(I) Light Bulbs – Protective Shielding
3717-1-6.1(J) Heating, Ventilating, and Air Conditioning System Vents
3717-1-6.2(I) Lighting – Intensity
3717-1-6.2(J) Ventilation – Mechanical
3717-1-6.2(K) Dressing Areas and Lockers – Designation
3717-1-6.3(C) Employee Accommodations – Designated Areas
3717-1-6.4(D) Cleaning Ventilation Systems – Nuisance and Discharge Prohibition
3717-1-6.4(J) Using Dressing Rooms and Lockers

64. Existing Equipment and Facilities (Description needs Added)

3717-1-20(A) Existing Facilities and Equipment – Use Continuance
3717-1-20(B) Existing Facilities and Equipment – Requirements for Replacement

Status **Administrative**

65. 901:3-4 Ohio Administrative Code

This item should be marked **IN** or **OUT**

It should be marked **IN** when compliance is found with all the provisions of OAC 901:3-4 listed below.

It should be marked **OUT** whenever:

- A caterer was found operating as a caterer without having a copy of the catering license along with them;
- An establishment fails to display the RFE license at all times;
- Plans were not submitted to the local health department prior to installing, providing, equipping, or extensively altering a RFE;
- Tagging of an article is necessary to prevent its use to protect public health;
- A tag was removed without permission;
- Records to confirm approved source could not be provided;
- Records for a variance or require HACCP plan were not maintained;
- A sample for analysis was not provided upon request;
- Expired baby food or baby formula was found on the retail shelving;
- Misbranded or adulterated food was found on the retail shelving or otherwise provided for retail sale;

- Unwholesome or unsound foods were found on the retail shelving or otherwise provided for retail sale; or
- Level One Certification requirements were not met

901:3-4-02(F) RFE Operating as a Caterer – Copy of License

901:3-4-02(G) Posting of License at a Retail Food Establishment

901:3-4-07 Approval of Facility Layout and Equipment Specifications

901:3-4-12(A) Tagging of Article to Prevent Its Use

901:3-4-12(C) Removal of Cease Use Tag without Permission

901:3-4-13(A) Requirement to Provide Records to Confirm Source

901:3-4-13(B) Requirement to Maintain Records for a Variance or Required HACCP plan

901:3-4-14(E) Requirement to Provide Sample for Analysis

901:3-4-15(B) Embargo of Expired Baby Food and Infant Formula; Misbranded Food; Adulterated Food

901:3-4-15(E) Unsound Foods Shall be Destroyed

901:3-4-16(C) Level One Certification Requirements

66. 3701-21 Ohio Administrative Code

This item should be marked **IN** or **OUT**

It should be marked **IN** when compliance is found with all the provisions of OAC 3701-21 listed below.

It should be marked **OUT** whenever:

- A caterer was found operating as a caterer without having a copy of the catering license along with them;
- An FSO fails to display the FSO license at all times, or a mobile FSO fails to display required information on exterior of unit;
- Plans were not submitted to the local health department prior to installing, providing, equipping, or extensively altering an FSO;
- First aid for choking standards not readily available in the FSO;
- Level One Certification requirements were not met; or
- Unwholesome or unsound foods were not properly embargoed.

3701-21-02(G) FSO Operating as a caterer without a license

3701-21-02(H) License not displayed; Display on exterior of mobile FSO

3701-21-03 Facility layout and equipment specifications for FSO

3701-21-22 Food Choking Standards

3701-21-25(I) Level one certification in food protection

3701-21-27 Embargo of Food in an FSO