

**Ohio Department of Agriculture/Ohio Department of Health**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>BRAIN FREEZE FROZEN YOGURT BAR</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 65	Date 5/29/16
Address: 507 SECOND STREET PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 2 <25,000 SQ. FT.	
License holder HELEN WELLS	Inspection Time (min) 20	Travel Time (min) 5	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Precicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	Follow-up date (if required) / /		Sample date/result (if required) / /

**Chapter 3717-1 OAC Violation Checked Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

**Food**

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

**Equipment, Utensils, Linens and between Utensils, Linens**

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

**Water, Plumbing, and Waste**

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

**Physical Facilities**

6.0	Materials for construction and repair
6.1	Design, constructon and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**Special Requirements**

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

**901:3-4 OAC RFE Only**

12	Articles - Cease use
13	Records
14	Food sample collected
15	Embargo of food/Voluntary destruction

**3701:21 OAC FSO Only**

27	Embargo of food, reference back to 901:3-4-15
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Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licenser PCHD
Received by <i>Melissa Juman</i>	Title Cashier	Phone 1-740-961-9648

As per HEA 5302 12/08 CHC Software, Inc.

As per AGR 1268 12/08 CHC Software, Inc.

**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Facility Name:

BRAIN FREEZE FROZEN YOGURT BAR

Type of inspection

Standard

**Violation(s) / Comment(s)**

Observed frozen yogurt mix in cartons thawing on stainless steel table in rear prep room.

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

(C)Thawing - temperature and time control.

Except as specified in paragraph (C)(4) of this rule, time/temperature controlled for safety food shall be thawed:

- (1) Under refrigeration that maintains the food temperature at forty-one degrees Fahrenheit (five degrees Celsius) or less; or

Corrected during inspection by placing in refrigeration unit. Product temperature was not above 41F.

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Observed soiled wiping cloths on sink, under drying plastic lids and in drain compartment of yogurt machines.

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

(M)Wiping cloths - use limitation.

- (1) Cloths that are in use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be:

- (a) Maintained dry; and  
(b) Used for no other purpose.

- (2) Cloths that are in use for wiping counters and other equipment surfaces shall be:

- (a) Held between uses in a chemical sanitizer solution at a concentration specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code; and  
(b) Laundered daily as specified under paragraph (B)(4) of rule 3717-1-04.7 of the Administrative Code.

- (4) Dry wiping cloths and the chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be free of food debris and visible soil.

- (5) Containers of chemical sanitizing solutions specified in paragraph (M)(2)(a) of this rule in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles.

Correct by next inspection

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