

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DAIRY QUEEN	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 48	Date 08/31/2016
Address: 1607 CHILLICOTHE STREET PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder ALLEN'S RESTAURANTS OF OHIO, INC.	Inspection Time (min) 120	Travel Time (min) 15	Other
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) 09/09/2016	Sample date/result(if required) / /

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

Food

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

Equipment, Utensils and Linens

<input checked="" type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input checked="" type="checkbox"/> 6.1 Design, construction and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input checked="" type="checkbox"/> 6.4 Maintenance and operation

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Administration

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC

Violations/Comment(s)

Observed walkin freezer with door unable to self close due to ice build up, observed front counter laminate separating at top near drive thru and observed cake decorating table chips and in poor condition.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A)Equipment - good repair and proper adjustment.

(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications to prevent possible bacterial growth.

Door closing corrected during inspection. Correct counter and decorating table by 9/9/2016.

Critical - Observed ice build up on floor of walkin freezer about 4ft tall and observed food stored on floor in walkin freezer.

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

(Q)Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

(1) In a clean, dry location;

(2) Where it is not exposed to splash, dust, or other contamination; and

(3) At least six inches (fifteen centimeters) above the floor to prevent possible contamination.

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Food stored on floor was corrected during inspection by placing on racks and refrigeration contractor contact to repair walkin freezer by 9/9/2016.

Critical - Observed live roaches by rear exit door of facility.

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

(K)Controlling pests.

The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by:

- (1) Routinely inspecting incoming shipments of food and supplies;
- (2) Routinely inspecting the premises for evidence of pests;
- (3) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under paragraphs (C), (K) and (L) of rule 3717-1-07.1 of the Administrative Code; and
- (4) Eliminating harborage conditions to prevent possible contamination.

Pest control operator serviced building the morning of inspection and additional treatment scheduled for Friday 9/2/2016. Correct by eliminating harborage conditions and maintain clean facility with routine pest control servicing.

Observed unnecessary clutter throughout facility (signage, maintenance items and recyclables)

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

(N)Maintaining premises - unnecessary items and litter.

The premises shall be free of:

- (1) Items that are unnecessary to the operation or maintenance of the food service operation or retail food establishment such as equipment that is nonfunctional or no longer used to prevent possible contamination.

Correct unnecessary litter by 9/9/2016.

Observed significant debris build up on floors throughout facility in food prep area.

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

(B)Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean to prevent possible bacteria growth.

- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

Correct by 9/9/2016.

Observed numerous single-use articles being reused.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

(S)Single-service articles and single-use articles - use limitation.

- (1) Single-service articles and single-use articles may not be reused to prevent possible contamination.

Correct by discarding or removing all used single-use items by 9/9/2016.

Observed light shield missing on ceiling light fixture by cake decorating station.

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

(I)Light bulbs - protective shielding.

- (1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be

State of Ohio
Standard Inspection Report

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affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.

(2) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Correct by 9/9/2016

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licenser PCHD
Received by <i>James Monroe</i>	Title <i>General Manager</i>	Phone 1-740-355-2253

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