

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility FORK & FINGER	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 120	Date 08/02/2016
Address 232 SECOND STREET PORTSMOUTH, OH 45662		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder WILLIAM HARMON	Inspection time (min) 35	Travel time (min) 10	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) / /	Sample date/result (if required) / /

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

Food

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

Equipment, Utensils and Linens

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

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

Water, Plumbing, and Waste

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

Physical Facilities

	6.0	Materials for construction and repair
	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

Administrative

	901:3-4 OAC
	3701-21 OAC

Inspected by LOUIS BOERGER, R.S.	R.S./SIT # 3614	Licensor PCHD	
Received by <i>William Harmon</i>	Title <i>member</i>		Phone 1-740-353-8500

As per HEA 5302 4/10 CHC Software, Inc.
As per AGR 1268 4/10 CHC Software, Inc.

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

Facility Name FORK & FINGER	Type of inspection Standard
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Violation(s) / Comment(s)

Observed chicken thawing in container of water in side food prep area.

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
- (2) Completely submerged under running water:
 - (a) At a water temperature of seventy degrees Fahrenheit (twenty-one degrees Celsius) or below;
 - (b) With sufficient water velocity to agitate and float off loose particles in an overflow; and
 - (c) For a period of time that does not allow thawed portions of ready-to-eat food to rise above forty-one degrees Fahrenheit (five degrees Celsius); or
 - (d) For a period of time that does not allow thawed portions of a raw animal food requiring cooking as specified under paragraph (A)(1)(a), (A)(1)(b), (A)(1)(c) or (A)(4) of rule 3717-1-03.3 of the Administrative Code to be above forty-one degrees Fahrenheit (five degrees Celsius), for more than four hours including:
 - (i) The time the food is exposed to the running water and the time needed for preparation for cooking; or
 - (ii) The time it takes under refrigeration to lower the food temperature to forty-one degrees Fahrenheit (five degrees Celsius).
- (3) As part of a cooking process if the food that is frozen is:
 - (a) Cooked as specified under paragraph (A)(1)(a), (A)(1)(b), (A)(1)(c) or (A)(4) of rule 3717-1-03.3 of the Administrative Code or paragraph (B) of rule 3717-1-03.3 of the Administrative Code; or
 - (b) Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process; or
- (4) Using any procedure if a portion of frozen ready-to-eat food is thawed and prepared for immediate service in response to an individual consumer's order.

Corrected during inspection by placing under running water with sufficient flow.

Observed debris build up on lower shelf of reach in grill prep cooler and debris build up on range/deep fryer.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(A)Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

- (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.
- (2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
- (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Correct by next inspection. *Wm Ham*