

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility VALLEY BAR, INC	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 174	Date 01/05/2012
Address: 124 MAIN STREET BAINBRIDGE, OH 45612		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder ROBERT D. WURZBACH JR	Inspection Time (min) 60	Travel Time (min) 10	Other
Type of visit (check) <input type="checkbox"/> Standard <input checked="" 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, construction 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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Violations noted on the previous inspection have not been corrected or addressed. The following violations were noted during the inspection.

CRITICAL VIOLATION

03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

Observed food in reach refrigerator not dated. Items included bologna, tartar sauce, soup, and other tcs food. Date all ready-to-eat tcs food upon opening or preparation so the food can be used or discarded within 7 days to limit growth of microorganisms that may cause illness. Ordered to discard all food without dates. Correct today.

CRITICAL VIOLATION

03.4 Food: Limitation of Growth of Organisms of Public Health Concern

(H) Ready-to-eat, time/temperature controlled for safety food - disposition.

Observed molded food in refrigerator such as bologna, a sandwich, and soup. Discard all tcs ready-to-eat food seven days after opening to limit growth of microorganisms that may cause illness. Discard food immediately. Correct today.

CRITICAL VIOLATION

04.5 Equipment, Utensils, and Linens: Cleaning of Equipment and Utensils

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

Inside of refrigerators dirty with debris. Shelves under grill line and hard to reach areas of grill line dirty with grease and debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Correct today.

04.1 Equipment, Utensils, and Linens: Design and Construction

(KK) Food equipment - certification and classification.

Observed residential style refrigerator, freezer, and microwave in use. Replace with commercial grade. Food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency. Correct in 30 days.

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06.4 Physical Facilities: Maintenance and Operation

(B) Cleaning - frequency and restrictions.

Floor throughout facility, in restrooms, behind bar, and in seating areas dirty with dirt, cigarette ashes, cigarette butts, and debris. Storage room and shelves dirty with debris. Toilets, sinks, and bar sinks dirty with residue. The physical facilities shall be cleaned as often as necessary to keep them clean. Correct in 1 day.

06.1 Physical Facilities: Design, Construction, and Installation

(A) Floors, walls, and ceilings.

Floor behind bar is plywood and does not appear to be smooth and easily cleanable. Resurface to provide a smooth and cleanable surface. Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable. Correct in 30 days.

06.4 Physical Facilities: Maintenance and Operation

(A) Repairing.

Sink cabinet in mens restroom is in poor repair and does not appear to be easily cleanable. Replace to provide a cleanable surface. Bar stools upholstery are torn and damaged and are not easily cleanable. Replace or repair. The physical facilities shall be maintained in good repair. Correct in 30 days.

06.4 Physical Facilities: Maintenance and Operation

(N) Maintaining premises - unnecessary items and litter.

Observed several unused, damaged, or broken equipment in storage room. Items include ice machine, freezer, and miscellaneous cookware and chemicals in storage room. The premises shall be free of 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. Correct in 30 days.

A follow-up inspection will occur in 24 hours. Failure to correct cleaning and critical violations may result in closure of bar and food service operation.

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Conducted a prelicensing inspection for possible new ownership. Please note, prior to change in ownership, all previous violations noted on previous inspection must be corrected, a new certificate of occupancy must be completed by the building department before a license can be transferred, and any new equipment must be approved by our office and must be NSF approved or commercial grade.

Also discussed ensuring all facilities are cleaned, floors are repaired or resurfaced, lights are operating, commercial equipment such as refrigerators must be obtained for storing food, and a person in charge class must be completed by new operators. Due to limited facilities, unless operation conducts a plan review and remodel of the facility, only limited foods can be served in the facility. Submit a proposed menu of food to be served so our office can determine if operation has facilities to provide such food.

Inspected by KELLY DENNIS	R.S./SIT # 3287	Licenser Ross County Health District
Received by	Title	Phone 1-740-634-2475

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

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