

Oberlin Dining Hall Health Inspection Reports

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Azariah's Cafe

Standard/Process Review Inspection (2025-04-09)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard/Process Review Inspection (2024-10-07)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard/Process Review Inspection (2024-04-15)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard/Process Review Inspection (2023-10-24)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard/Critical Control Point Inspection (2023-04-19)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard Inspection (2022-04-26)

1 critical & 0 non-critical

3717-1-05.3(C) / Sewage and other liquid waste: Backflow prevention.Critical Direct connection between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

-Observed the drainage lines for the coffee machines to be inserted into the sewage drains.

-Correct the drainage lines to ensure there is a 2' air gap.

Azariah's Cafe

Standard Inspection (2021-05-04)

1 critical & 0 non-critical

3717-1-05.1(D) / Backflow prevention - air gap.Critical Insufficient air gaps for drink/ coffee machines/ water outlets under counter. Correct air breaks into air gaps.

Azariah's Cafe

Standard Inspection (2020-09-23)

1 critical & 0 non-critical

3717-1-04.4(N)(3) / Manual and mechanical warewashing equipment, chemical sanitization (quaternary ammonium) - temp., pH, concentration, and hardnessCritical Corrected During Inspection Quaternary ammonium sanitizing solution at incorrect concentration. Observed sanitizer bucket concentration too low. Employee remade bucket during inspection.

Azariah's Cafe

Standard Inspection (2019-10-03)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard Inspection (2019-03-12)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard Inspection (2018-09-13)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard Inspection (2017-04-20)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard Inspection (2016-04-07)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard Inspection (2015-11-24)

1 critical & 2 non-critical

3717-1-03.2(N)(1) / Gloves - single use gloves Critical Corrected During Inspection Observed single-use gloves being used improperly.

-Employee did not remove gloves after cleaning dishes, prior to changing tasks and serving a cup of coffee. To prevent contamination: If used, single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled or when interruptions occur in the operation.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order.

-Observed several large cracks in the mop sink. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

-Repair or replace mop sink as necessary to prevent possible contamination.

3717-1-06.2(C) / Handwashing sinks - hand drying provision. Observed no towels or hand drying device at the handwashing sink(s). To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

Azariah's Cafe

Follow-up Inspection (2015-03-18)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Azariah's Cafe

Standard Inspection (2015-03-05)

0 critical & 1 non-critical

3701-21-02(H) OAC / License not displayed; Display on exterior of mobile FSO Observed a FSO that did not display their license at the facility. A licensee shall display the license for that food service operation at all times at the licensed location;

Azariah's Cafe

Standard Inspection (2014-10-02)

1 critical & 0 non-critical

3717-1-04.2(I) / Sanitizing solutions - testing devices.Critical There is no test kit available for measuring the concentration of the sanitizer. Replace the damaged test paper kit as soon as possible.A test kit or other device that accurately measures the concentration in PPM (mg/L) of sanitizing solutions shall be provided.

Azariah's Cafe

Standard Inspection (2014-04-01)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Heritage Dining Hall

Standard/Critical Control Point Inspection (2025-04-09)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Heritage Dining Hall

Standard/Critical Control Point Inspection (2024-10-07)

1 critical & 0 non-critical

3717-1-03.4(H)(1) / Ready-to-eat, time/temperature controlled for safety food - disposition.Critical Corrected During Inspection Ready-to-eat, TCS food not properly discarded when required.

-Observed crab salad with an expired date mark.

-Observed cooked rice with no date mark. Employees were unsure when the rice was made.

-PIC voluntarily discarded the food items.

Heritage Dining Hall

Standard/Critical Control Point Inspection (2024-04-15)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Heritage Dining Hall

Standard/Critical Control Point Inspection (2023-10-24)

1 critical & 2 non-critical

3717-1-06.4(K) / Controlling pests.Critical Presence of live insects, rodents, and other pests.

-Observed a few small flies by the soda machine in the dining area.

-Contact a licensed pest control company to abate the issue.

3717-1-03.2(Q) / Food storage - preventing contamination from the premises. Corrected During Inspection Improper storage of food items.

-Observed two bags of onions on the floor in the kitchen.

-Observed boxes of food stored on the floor in the walk in freezer.

-PIC moved the bags of onions onto a service cart and instructed an employee to move the boxes of food in the walk in freezer to a shelf.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Repeat Non-food contact surfaces of equipment are unclean.

-Observed old food build up on the base of the standing mixer.

-Clean the mixer to remove the build up.

Heritage Dining Hall

Standard/Critical Control Point Inspection (2023-03-15)

0 critical & 3 non-critical

3717-1-04.8(A) / Equipment and utensils - air-drying required. Equipment and utensils are not being air dried.

-Observed smallware being stacked while wet.

- Ensure smallware is air dried before stacking.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Repeat Non-food contact surfaces of equipment are unclean.

- Observed food build up on mixer.

- PIC reports the mixer was not used recently.

- Clean mixer to remove food build up.

3717-1-04.5(D) / Nonfood-contact surfaces - cleaning frequency. Non-food contact surface(s) not cleaned at the required frequency.

- Observed food spilled on the floor of the walk in freezer.

- Clean the floor to remove the spillage.

Heritage Dining Hall

Consultation Inspection (2023-03-15)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Heritage Dining Hall

Standard Inspection (2022-10-26)

3 critical & 1 non-critical

3717-1-02.2 (C) / Hands and arms: when to washCritical Food employee(s) did not wash hands when required.

- Observed an employee not wash their hands when they changed gloves.

- Ensure employees know that they are required to wash their hands prior to donning and when changing gloves.

3717-1-04.4(L) / Mechanical warewashing equipment - hot water sanitization temperaturesCritical Corrected During Inspection Hot water for mechanical sanitization is below required temperature.

- Observed the rinse cycle on the mechanical dish washing machine to only reach 100-101°F.

- Do not use this machine until the rinse cycle can achieve 180°F. Use the 3 compartment sink until the unit is repaired.

-The PIC coached the employees not to use the machine, and a work order was put in for the machine.

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Repeat
Corrected During Inspection Equipment food-contact surfaces or utensils are unclean.

-Observed old food debris on the can opener blade.

-The can opener was taken to be cleaned during the inspection.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Non-food contact surfaces
of equipment are unclean.

-Observed old food debris on the guard of the stand mixer.

-Ensure all nonfood contact surfaces of the mixer are cleaned more frequently.

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Standard Inspection (2022-05-05)

1 critical & 0 non-critical

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Corrected
During Inspection Equipment food-contact surfaces or utensils are unclean.

-Observed buildup on the blade of the can opener.

-PIC took the can opener to be cleaned during the inspection.

Heritage Dining Hall

Standard Inspection (2022-01-12)

1 critical & 0 non-critical

3717-1-03.4(F)(2) / Time/temperature controlled for safety food - cold holding of eggsCritical Corrected
During Inspection Raw shell eggs not maintained at 45° F or below. Observed eggs on top of box at 51-
52°F with unknown timeframe for prepping on counter. Discussed with employee/PIC- facility voluntarily
discarded eggs from top flat during inspection- rest of eggs moved to cooler due to temperature.

Heritage Dining Hall

Standard Inspection (2021-04-20)

1 critical & 0 non-critical

3717-1-05.1(D) / Backflow prevention - air gap.Critical Insufficient air gap for food prep sink. Observed an air break instead of air gap. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch. Violation will be checked during next standard inspection.

Heritage Dining Hall

Standard Inspection (2020-08-12)

0 critical & 1 non-critical

3717-1-05.1(C)(1) / Handwashing sink - required water temperature Handwashing sink water below 100°F. Hot water not turned on/ working for handwashing sink by stove. Ensure hot water is functioning for hand washing sink.

Heritage Dining Hall

Standard Inspection (2019-10-03)

1 critical & 1 non-critical

3717-1-03.2(U) / Food display - preventing contamination by consumers.Critical Corrected During Inspection Food display not properly protected from contamination by consumers.

-Observed bulk foods displayed without protection from consumers. Provide lids or sneeze guards.

3717-1-05.1(S) / Plumbing system - maintained in good repair. Plumbing system not properly maintained or repaired.

-Observed hot water faucet not working in 3 compartment sink in meat room.

Heritage Dining Hall

Standard Inspection (2019-04-24)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Heritage Dining Hall

Standard Inspection (2018-10-04)

2 critical & 0 non-critical

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Critical Corrected During Inspection Food not properly protected from contamination by separation, packaging, and segregation.

-Observed eggs stored above ready-to-eat food

3717-1-03.2(U) / Food display - preventing contamination by consumers. Critical Food display not properly protected from contamination by consumers.

-Except for nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling, or washing by the consumer before consumption, food on display shall be protected from contamination by the use of packaging; counter, service line, or salad bar food guards; display cases; or other effective means.

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Standard Inspection (2018-03-08)

0 critical & 4 non-critical

3717-1-03.2(Q) / Food storage - preventing contamination from the premises. Repeat Observed food on the floor of the walk-in cooler. Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least six inches above the floor.

3717-1-04.2(H)(2) / Temperature measuring devices - mechanical warewashing. Repeat An irreversible registering temperature indicator (thermometer or labels) was not readily accessible in hot water mechanical warewashing operations. A temperature measuring device is essential to monitor mechanical ware washing to ensure sanitization.

3717-1-04.2(I) / Sanitizing solutions - testing devices. Observed no chlorine test strips available for measuring the concentration of chlorine sanitizer. To ensure proper sanitization, a test kit or other device that accurately measures the concentration in PPM (mg/L) of sanitizing solutions shall be provided.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Non-food contact surfaces of equipment are dirty. Observed build-up on the bottom of a two door cooler. Nonfood-contact surfaces of equipment shall be kept clean.

Heritage Dining Hall

Standard Inspection (2017-09-14)

0 critical & 1 non-critical

3717-1-06.1(A) / Floors, walls, and ceilings. Repeat Floors, walls, and/or ceilings were not smooth and easily cleanable. Observed peeling paint in the small kitchen of this facility at the time of inspection. Peeling paint may or may not be lead based paint based on the age of the building. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

Heritage Dining Hall

Standard Inspection (2017-03-30)

1 critical & 3 non-critical

3717-1-04.1(C) / Food-contact surfaces - cleanability Critical Food contact surfaces were not easily cleanable, or not designed/constructed properly. Observed plastic food containers that were cracked. To prevent the growth of pathogens, Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Except for cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes; accessible for cleaning and inspection by one of the following methods: (a) Without being disassembled; (b) By disassembling without the use of tools; or (c) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. Discard cracked plastic containers, replace only with NSF approved, commercial grade equipment.

3717-1-03.2(Q) / Food storage - preventing contamination from the premises. Observed improper storage of food items. Observed two boxes of frozen food on the floor of the walk-in freezer. Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least six inches above the floor.

3717-1-04.2(H)(2) / Temperature measuring devices - mechanical warewashing. An irreversible registering temperature indicator (thermometer or labels) was not readily accessible in hot water mechanical warewashing operations. A temperature measuring device is essential to monitor mechanical ware washing to ensure sanitization.

3717-1-06.1(A) / Floors, walls, and ceilings. Floors, walls, and/or ceilings were not smooth and easily cleanable. Observed paint peeling away from the wall in the "meat kitchen" portion of this facility. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

Heritage Dining Hall

Standard Inspection (2016-09-26)

2 critical & 7 non-critical

3717-1-02.2(B) / Hands and arms: cleaning procedure.Critical Food employee(s) are not using proper procedure when washing hands and arms.

-Observed employee wiping hands on his apron. To prevent contamination, food employees shall clean their hands and exposed portions of their arms including surrogate prosthetic devices for hands or arms in a handwashing sink as specified in 3717-1-02.2 (B).

-Use the hand washing sink with soap and warm running water to wash hands when contaminated.

-Discontinue wiping hands on aprons when soiled. Correct By: 26-Sep-2016

3717-1-02.4(B) / Person in charge: demonstration of knowledge.Critical The person in charge was unable to demonstrate proper knowledge of food safety and prevention.To prevent or correct factors that may cause foodborne illness, based on the risks inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate to the licenser the applicable food safety knowledge at the time of inspection.

3717-1-02.3(B) / Food contamination prevention - discharges from the eyes, nose, and mouth. Observed food employee working while experiencing discharges from sneezing, coughing or runny nose.

-Observed a food employee sneeze into his apron. Employee did not change apron until prompted to do so. To prevent contamination, food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food, clean equipment, utensil, linens or unwrapped single-service or single-use articles.

-During inspection, employee changed apron when prompted to do so.

3717-1-02.3(C) / Hair restraints - effectiveness. Repeat Food employee(s) did not have their hair effectively restrained.

-Food employees were not wearing hair nets or other effective hair restraint. To prevent contamination, food employees shall effectively restrain or cover hair to keep their hair from contacting exposed food, clean equipment, utensils or linens or unwrapped single-service or single-use articles.

3717-1-03.2(K) / In-use utensils - between-use storage. In-use utensils are improperly stored.

-Observed small scoops without handles stored directly in contact with food. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored as described in this rule.

-Store non-handled scoops on a clean surface outside of the food container to limit possible hand contact.

3717-1-03.2(Y) / Miscellaneous sources of contamination. Corrected During Inspection Miscellaneous sources of contamination observed.

-Observed a cell phone and laptop computer on a prep table and being used while cook was preparing food. Food shall be protected from contamination that is not specified under 3717-1-03.2 (A) to (X).

- Discontinue using items that are not intended for cooking while preparing food.

- During inspection, phone and laptop were removed from the kitchen.

3717-1-05.1(S)(2) / Plumbing system - maintained in good repair. The plumbing system was not properly maintained.

- Observed a makeshift pipe cover made of foil and masking tape covering the drain pipe leading to a floor drain. A plumbing system shall be properly maintained.

- Remove non-approved materials.

- Repair or replace pipes as necessary to ensure a proper 2" air gap.

3717-1-05.4(R) / Removal - frequency. Repeat Observed an accumulation of refuse, recyclables, or returnables.

- Observed trash buildup in the basement storage rooms.

- Observed a full trashcan in the Kosher kitchen. Refuse, recyclables, or returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

3717-1-06.4(B) / Cleaning - frequency and restrictions. Observed a build-up of dirt and debris.

- Observed food buildup and debris in both kitchens, on the walk-in cooler floor, and in the basement storage rooms. The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

Heritage Dining Hall

Standard Inspection (2016-05-09)

2 critical & 2 non-critical

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregationCritical Corrected During Inspection Observed food that was not properly protected from contamination by separation, packaging, and segregation.

- Observed a box of raw eggs stored above packaged bread in the walk-in cooler. To prevent contamination, food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule.

- Corrected; food was rearranged.

3717-1-04.4(N)(1) / Manual and mechanical warewashing equipment, using chemical sanitization (chlorine) - temp., pH, concentration, and hardnessCritical The concentration and/or temperature of a chlorine sanitizing solution did not meet the minimum requirements specified in the code.

-Observed a spray bottle of chlorine sanitizer with a concentration greater than 200ppm. To prevent pathogen growth, a chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as specified in the code.

-Corrected; sanitizer concentration was diluted during inspection. Use test strips to verify concentration of sanitizer water.

3717-1-02.3(C) / Hair restraints - effectiveness. Food employee(s) did not have their hair effectively restrained. To prevent contamination, food employees shall effectively restrain or cover hair to keep their hair from contacting exposed food, clean equipment, utensils or linens or unwrapped single-service or single-use articles.

3717-1-06.2(C) / Handwashing sinks - hand drying provision. Repeat Corrected During Inspection
Observed no towels or hand drying device at the handwashing sink(s).

-Paper towels were not stocked in either of the hand sinks. To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

-Corrected; paper towels were provided.

Heritage Dining Hall

Standard Inspection (2015-10-15)

1 critical & 1 non-critical

3717-1-02.4(C)(2) / Person in charge: duties - ensure unnecessary persons are not allowed in food prep or storage areas. Critical The person in charge did not ensure that persons unnecessary to the operation were not present in food prep or storage areas.

-Observed a non-food worker enter the kitchen and get food for himself. To prevent contamination, the person in charge shall ensure that persons unnecessary to the operation are not allowed in the food preparation, food storage or warewashing areas, except brief visits and tours may be authorized.

-Discussed ways to keep non-food workers out of the kitchen.

-Discussed hand washing procedures.

3717-1-05.4(R) / Removal - frequency. Repeat Observed an accumulation of refuse, recyclables, or returnables.

-Observed garbage cans in the kitchen that were full from the previous night's meal.

-Observed empty cardboard boxes and packaging in the basement storage room. Refuse, recyclables, or returnables shall be removed from the premises at a frequency that will minimize the development of

objectionable odors and other conditions that attract or harbor insects and rodents.

Heritage Dining Hall

Standard Inspection (2015-05-06)

1 critical & 2 non-critical

3717-1-06.2(C) / Handwashing sinks - hand drying provision.Critical Repeat Observed no towels or hand drying device at the handwashing sink(s).

-Paper towels were not available at all hand sinks. To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall beprovided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

3717-1-04.1(KK) / Food equipment - certification and classification. Equipment is not approved by a recognized testing agency.

-Observed a residential roaster in the kitchen. Food equipment that is acceptable for use in a FSO or RFE shall be approved by a recognized food equipment testing agency.

-Remove all residential equipment. Use only commercial grade, NSF-approved equipment.

3717-1-05.4(R) / Removal - frequency. Observed an accumulation of refuse, recyclables, or returnables.

-Observed a large amount of used boxes stored on the floor in the storage area. Refuse, recyclables, or returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.

-Remove garbage/used cardboard on a frequent basis.

Heritage Dining Hall

Standard Inspection (2015-02-03)

3 critical & 6 non-critical

3717-1-03.2(A)(2) / Preventing contamination from hands - bare hand contactCritical Corrected During Inspection Observed food employee touching ready-to-eat food with bare hands.To prevent contamination, except when washing raw fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils.

3717-1-06.2(C) / Handwashing sinks - hand drying provision.Critical Observed no towels or hand drying device at the "flesh room" handwashing sink(s).To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall beprovided with: Individual, disposable towels; a

continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

3717-1-07(B) / Working containers - common name.Critical Observed working containers of poisonous or toxic chemicals that were not properly labeled with the name of the material.To prevent health hazards, working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order. Oven mitts that have exposed stuffing require replacement.Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order.Plastic glasses are covered with lime deposits. Soak in acid solution and remove the residue or replace them.Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.5(A)(2) / Cleanliness of food-contact surfaces of cooking equipment and pans. Cooking equipment or pan surfaces are dirty. Outside of pots and pans (stored in the "flesh" equipment storage room) are greasy. The greasy bottoms are in contact with the food contact area of other pans when stacked.To prevent contamination, the food-contact surfaces of cooking equipment and pans shall be kept clean.

3717-1-04.8(A) / Equipment and utensils - air-drying required. Equipment and utensils are not being air dried. Pans stored in 'flesh" kitchen food equipment storage room were stacked onto one another while still wet.After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food and utensils, and may not be cloth dried.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Boxes of foam plates and tumblers were store on the dining room floor.Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule.

3717-1-06.4(B) / Cleaning - frequency and restrictions. Observed a build-up of dirt and debris. Kitchen floor needs more thorough and frequent cleaning. Debris and litter observed under equipment.The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

Heritage Dining Hall

Standard Inspection (2014-09-02)

2 critical & 1 non-critical

3717-1-04.6(C) / Hot water and chemical sanitizing - methods.Critical Food-contact surfaces and utensils were not sanitized using an approved combination of exposure time, chemical concentration, temperature, and/or pH. The automatic dishwashing machine does not attain the necessary temperature/cycle time to raise the surface temperature of wares to the required 160F.After being cleaned, food-contact surfaces and utensils shall be sanitized by a method as listed in this rule. Manually wash, rinse, and sanitize all food contact surfaces. Repairs were ordered for the machine.

3717-1-05.3(C) / Backflow prevention.Critical Observed an incorrect installation of plumbing between the sewage system and a drain originating from the "FLEISCH", or meat, food preparation sink. An air gap shall be installed so that the termination of the sink drain is above the floor drain. The atmospheric gap vertical distance shall equal 2 x the diameter of the sink's drain.A connection may not exist between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed unless allowed by the Ohio building code. Correct immediately.

3717-1-06.4(N) / Maintaining premises - unnecessary items and litter. Observed unnecessary or nonfunctional items and /or litter on the premises. An accumulation of empty boxes are stored in the wired cage storage area.The premises shall be free of Items that are unnecessary to the operation or maintenance of the FSO or RFE such as equipment that is nonfunctional or no longer used and litter. Correct immediately.

Lord Saunders

Standard/Critical Control Point Inspection (2025-04-09)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Lord Saunders

Standard/Critical Control Point Inspection (2024-10-07)

1 critical & 1 non-critical

3717-1-06.4(K) / Controlling pests.Critical Presence of live insects, rodents, and other pests.

-Observed small flies around the juice machine.

-Contact a licensed pest control company to abate the issue.

-Discussed cleaning around the equipment more frequently.

3717-1-04.5(D) / Nonfood-contact surfaces - cleaning frequency. Non-food contact surface(s) not cleaned at the required frequency.

- Observed an equipment storage shelf with sticky residue on the shelves.
- Clean the shelves to remove the residue.

Lord Saunders

Standard/Critical Control Point Inspection (2024-04-15)

2 critical & 0 non-critical

3717-1-04.4(L) / Mechanical warewashing equipment - hot water sanitization temperaturesCritical Hot water for mechanical sanitization is below required temperature.

- Observed the high temperature warewashing machine to reach sanitizing temperatures of 157°F.
- Repair the machine so it is sanitizing at appropriate temperatures.
- Ensure utensils are sanitized in the three compartment sink until the warewashing machine is reaching temperatures of at least 165°F.

3717-1-06.4(K) / Controlling pests.Critical Presence of live insects, rodents, and other pests.

- Observed flies in the kitchen area.
- Contact a licensed pest control company to abate the issue.
- Discussed cleaning floor drains and non-food contact areas frequently to minimize pest attraction.

Lord Saunders

Standard/Critical Control Point Inspection (2023-10-24)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.
No violations were documented at the time of inspection.

Lord Saunders

Standard/Critical Control Point Inspection (2023-04-19)

2 critical & 1 non-critical

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Corrected During Inspection Equipment food-contact surfaces or utensils are unclean.

- Observed a knife in the knife storage box with debris.

- PIC removed the knife to be cleaned.

3717-1-06.4(K) / Controlling pests.Critical Presence of live insects, rodents, and other pests.

- Observed several small flies in the mop room.

- Contact a pest control company to remediate the issue.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Equipment components are not intact, tight or properly adjusted.

- Observed ice build up in the walk in freezer.

- Ice had started forming on food products stored beneath the build up.

- Repair the freezer and do not store food underneath the affected area until the unit is repaired.

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Standard/Critical Control Point Inspection (2022-10-26)

0 critical & 2 non-critical

3717-1-04.5(B)(5) / Equipment food-contact surfaces and utensils - cleaning frequency. Utensils and equipment contacting non-TCS foods not cleaned at required frequency.

- Observed buildup inside the nozzles on the Pepsi machine.

- Ensure the nozzles are removed and cleaned more frequently.

3717-1-06.4(H) / Cleaning and maintenance of plumbing fixtures. Plumbing fixtures unclean.

- Observed the urinal in the men's restroom to be soiled.

- Clean the urinal.

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Standard/Critical Control Point Inspection (2022-05-05)

1 critical & 1 non-critical

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Corrected During Inspection Equipment food-contact surfaces or utensils are unclean.

- Observed old food debris built up on the blade of the meat slicer.

- PIC instructed staff to start cleaning the slicer.

3717-1-04.8(E)(2) / Clean equipment and utensils stored in a self-draining position and covered or inverted. Clean equipment and utensils not stored in a self-draining position and covered or inverted.

-Observed ice buckets not stored in an inverted position.

-Ensure ice buckets are inverted to allow proper drainage.

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Standard/Critical Control Point Inspection (2022-01-12)

2 critical & 1 non-critical

3717-1-03.1(L) / Package integrity - specifications for receiving Critical Corrected During Inspection Food package(s) received in poor condition. Observed dented cans. Ensure that dented cans are properly handled.

3717-1-03.2(W)(3) / Consumer self-service operations - proper monitoring by employees Critical Self-service operation not properly monitored. Consumer self-service operations such as buffets and salad bars shall be monitored by food employees trained in safe operating procedures. Area for ice cream/salad bar needs to be properly monitored. Discussed with PIC.

3717-1-05.1(S) / Plumbing system - maintained in good repair. Observed leak in hand sink in women's rest room. Repair leak.

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Standard/Critical Control Point Inspection (2021-04-20)

2 critical & 2 non-critical

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils. Critical Corrected During Inspection Equipment food-contact surfaces or utensils are unclean. Observed clean dishes on shelf with food debris inside dishes. Discussed moving trash can near shelf in kitchen. During inspection trash can was moved and dishes were moved to dish washing area to be cleaned.

3717-1-05.1(D) / Backflow prevention - air gap. Critical Observed air break for ice cream freezer dipwells and soda lines behind equipment. An air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch. Will check violation during next standard inspection.

3717-1-03.2(Y) / Miscellaneous sources of contamination. Corrected During Inspection Food not protected from contamination. Observed a pan of tamales covered in plastic in freezer with heavy food box placed on top of plastic wrap- breaking plastic wrap and exposing tamales to box bottom. Tamales voluntarily discarded during inspection.

3717-1-04.8(E)(2) / Clean equipment and utensils stored in a self-draining position and covered or inverted. Clean equipment and utensils not stored covered or inverted. Ensure clean items are covered or inverted to protect from contamination.

Lord Saunders

Standard/Critical Control Point Inspection (2020-08-12)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Lord Saunders

Standard/Critical Control Point Inspection (2019-10-03)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Lord Saunders

Standard/Critical Control Point Inspection (2019-03-05)

1 critical & 1 non-critical

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Corrected
During Inspection Equipment food-contact surfaces or utensils are unclean.CCP

-Observed debris build up on chocolate milk dispensing tube on bulk milk machine.

3717-1-04.2(H)(2) / Temperature measuring devices - mechanical warewashing. Irreversible registering temperature indicator not readily accessible for hot water mechanical warewashing operations.

Lord Saunders

Standard/Critical Control Point Inspection (2018-09-27)

1 critical & 2 non-critical

3717-1-07(B) / Poisonous or toxic materials: Working containers - common name.Critical Corrected
During Inspection Working containers of poisonous or toxic materials not properly labeled.CCP

-Label spray bottle of glass cleaner

3717-1-03.5(C)(3) / Food labels - bulk food Bulk food for customer self-service not properly labeled.

-Provide label for cookies

3717-1-04.4(S)(2) / Single-service articles and single-use articles - bulk milk container dispensing tube
Corrected During Inspection Dispensing tube on bulk milk container not cut properly

-The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Lord Saunders

Standard Inspection (2018-03-08)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Lord Saunders

Critical Control Point Inspection (2018-03-08)

6 observations

NA

NA

Lord Saunders

Standard Inspection (2017-11-29)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Lord Saunders

Critical Control Point Inspection (2017-11-29)

4 observations

NA

NA

Lord Saunders

Standard Inspection (2017-04-20)

0 critical & 3 non-critical

3717-1-03.2(K) / In-use utensils - between-use storage. Corrected During Inspection In-use utensils are improperly stored. Observed a handled scoop stored in a container of rice in contact with the food product. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored as described in this rule. PIC removed the scoop to prevent contamination of the food product.

3717-1-03.2(Q) / Food storage - preventing contamination from the premises. Corrected During Inspection Observed improper storage of food items. Observed personal food items (sandwich) owned by a food employee stored on top of the bagged milk in the milk dispenser. Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least six inches above the floor. PIC removed personal food item from this storage area.

3717-1-06.4(D) / Cleaning ventilation systems, nuisance and discharge prohibition. The ventilation system was not being properly cleaned. Observed an air ventilation grate above clean equipment storage that contained dust build-up. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge. Clean the ventilation grates to prevent contamination of equipment, food contact surfaces, and/or food products beneath.

Lord Saunders

Critical Control Point Inspection (2017-04-20)

10 observations

NA

NA

Lord Saunders

Standard Inspection (2016-10-25)

1 critical & 2 non-critical

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation Critical Corrected During Inspection Observed food that was not properly protected from contamination by separation, packaging, and segregation.

-Observed packaged raw meat stored above packaged cheese in the walk-in cooler. To prevent contamination, food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule.

-Food was rearranged during inspection.

3717-1-03.1(L) / Package integrity - specifications for receiving Observed food in packaging that does not appear to protect it from contamination.

-Observed four damaged cans in the dry storage area with other canned goods. To prevent adulteration, food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants.

-Inspect packages when deliveries are received, and separate damaged product from intact product.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order.

-Observed a large amount of ice buildup inside the walk-in freezer where the ceiling and wall are joined. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

-Repair to eliminate ice buildup.

-Discard food product that has come into contact with any ice from the walls or condenser.

Lord Saunders

Critical Control Point Inspection (2016-10-25)

7 observations

NA

NA

Lord Saunders

Standard Inspection (2016-04-28)

1 critical & 1 non-critical

3717-1-03.4(H)(1) / Ready-to-eat, time/temperature controlled for safety food - disposition. Critical Corrected During Inspection Ready-to-eat, TCS food that had been date marked was not properly

discarded when required.

-Observed coconut curry, pork stock, and a shrimp dish past the allowed 7 days. To prevent illness, refrigerated, ready-to-eat TCS food that has been date marked in the facility shall be discarded if it: (a) exceeds the temperature or time specified in (G)(1) and (G)(2) of this rule, except the time the food is frozen; (b) is in a container or package that does not bear a date or day; or (c) is marked with a date or day that exceeds the time and temperature combination specified in (G)(1) and (G)(2) of this rule.

-Corrected; food was voluntarily discarded.

3717-1-03.2(L) / Linens and napkins - use limitation. Corrected During Inspection Linens are being inappropriately used in contact with food.

-Observed a cloth towel in contact with cut eggplant in the walk-in cooler. Linens such as cloth napkins may not be used in contact with food unless they are used in the dough raising process or to line a container for the service of foods, and are replaced after each time the container is refilled for a new consumer.

-Discontinue using cloth in contact with food.

-Corrected during inspection.

Lord Saunders

Critical Control Point Inspection (2016-04-28)

6 observations

NA

NA

Lord Saunders

Critical Control Point Inspection (2015-11-24)

7 observations

NA

NA

Lord Saunders

Standard Inspection (2015-11-24)

3 critical & 1 non-critical

3717-1-03.4(G) / Ready-to-eat, time/temperature controlled for safety food - date marking.Critical Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.

-Observed several undated, unlabeled, or mis-labeled food items in the walk-in cooler. To prevent foodborne illness, refrigerated, ready-to-eat, TCS food held at a temperature of 41°F or less for more than 24 hours shall be clearly marked at the time of preparation or the time the original container is opened to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed, sold, or discarded. The day the food is prepared or opened is day one.

3717-1-04.4(L) / Mechanical warewashing equipment - hot water sanitization temperatureCritical The rinse temperature in a mechanical warewashing operation is not adequate to sanitize dishes and utensils.

-The irreversible temperature indicator strip did not change color indicating a plate-level temperature of 160F. Final rinse gauge read between 175F and 205F. Dish racks appeared to be pushed through prior to final rinse cycle activating. To prevent pathogen growth: in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F, or less than 180°F.

-During inspection, maintenance workers arrived to assess machine.

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Corrected During Inspection Equipment food-contact surfaces or utensils are dirty.

-Observed chill wands stored directly on a wire shelf in the walk-in freezer. Two of the chill wands were covered in ice that was from the leaking wall or condenser. One chill wand was soiled on the bottom. To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

-During inspection, chill wands were placed in the 3-compartment sink to be cleaned.

-Store chill wands on a clean surface that will prevent possible contamination of the chill wands and food.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order.

-Observed excessive ice buildup in the walk-in freezer behind the fans, originating near the wall/ceiling joint. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

-Repair any leaks from the walls, ceiling, or other components to prevent possible contamination of food items.

Lord Saunders

Standard Inspection (2015-09-15)

0 critical & 1 non-critical

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order.

-Blast chiller air temperature was at 39F while cooling food. Observed pork from previous night at 42-43F with the integrated probe thermometer. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

-Recommend repairing or replacing blast chiller so that food is cooled rapidly. Calibrate thermometers as necessary. Food must be cooled from 135F to 70F within 2 hours, and then to 41F or below in a total of 6 hours.

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Critical Control Point Inspection (2015-09-15)

7 observations

NA

NA

Lord Saunders

Critical Control Point Inspection (2014-10-29)

0 observations

NA

NA

Lord Saunders

Standard Inspection (2014-10-29)

0 critical & 1 non-critical

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Corrected During Inspection Equipment and/or components are not maintained in good working order. The food contact zone of 2 saute pans and 2 roaster pans were found to be heavily pitted and uncleanable. One sieve was damaged and no longer safe to use (loose wire). Sort food contact equipment and discard/replace those that are no longer easily cleanable or damaged. Above items were segregated for disposal. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

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Critical Control Point Inspection (2014-04-03)

0 observations

NA

NA

Lord Saunders

Standard Inspection (2014-04-03)

1 critical & 0 non-critical

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Equipment food-contact surfaces or utensils are dirty. Soiled plate found stored as clean.To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch. Plate was taken to the dishwashing area.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2025-04-09)

2 critical & 0 non-critical

3717-1-06.4(K) / Controlling pests.Critical Repeat Presence of live insects, rodents, and other pests.

-Observed small flies in facility, primarily near the three compartment sinks in the main kitchen.

-PIC reports they have been cleaning the floor drains more frequently to reduce fly presence.

-Discussed cleaning in relation to pest control.

3717-1-03.2(U) / Food display - preventing contamination by consumers.Critical Repeat Corrected During Inspection Food display not properly protected from contamination by consumers.

-Observed a plate of uncovered bread on top of the serving line.

-PIC had an employee move the bread behind a sneeze guard.

Stevenson Dining Hall

Complaint Inspection (2025-02-06)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2024-10-08)

1 critical & 1 non-critical

3717-1-06.4(K) / Controlling pests.Critical Repeat Presence of live insects, rodents, and other pests.

-Observed small flies on the second floor in both the kitchen and service areas.

-Contact a licensed pest control company to abate the issue.

3717-1-03.2(Y) / Miscellaneous sources of contamination. Corrected During Inspection Food not protected from contamination.

-Observed a dead, small fly in the cottage cheese along the serving line.

-PIC voluntarily discarded the cottage cheese.

-Discussed keeping food items covered to prevent contamination.

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Standard/Critical Control Point Inspection (2024-04-16)

1 critical & 1 non-critical

3717-1-03.2(U) / Food display - preventing contamination by consumers.Critical Corrected During Inspection Food display not properly protected from contamination by consumers.

-Observed uncovered bagels on the serving line.

-PIC added a cover to the bagels.

-Ensure all food items left for consumer self service are properly protected from contamination.

3717-1-03.4(C) / Thawing - temperature and time control. Corrected During Inspection TCS foods not properly thawed.

-Observed ROP fish thawing in a reach in cooler and walk in cooler without the ROP packaging being cut open.

-PIC instructed an employee to cut open the ROP packaging on the fish.

-Ensure all ROP fish products are either removed from the ROP packaging while thawing, or the packaging is cut open to allow oxygen into the environment.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2023-10-25)

2 critical & 1 non-critical

3717-1-03.4(H)(1) / Ready-to-eat, time/temperature controlled for safety food - disposition.Critical Corrected During Inspection Ready-to-eat, TCS food not properly discarded when required.

-Observed humus and house made ranch with expired date marks.

-PIC voluntarily discarded the expired food items.

3717-1-06.4(K) / Controlling pests.Critical Presence of live insects, rodents, and other pests.

-Observed small flies in the main kitchen area and beverage stations.

-Contact a licensed pest control company to abate the issue.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Repeat Equipment components are not intact, tight or properly adjusted.

-Observed broken gaskets on the service side of a pass through warmer.

-Repair the gaskets.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2023-04-19)

1 critical & 2 non-critical

3717-1-03.4(I)(2) / Time as a public health control - four hour time limitCritical Corrected During Inspection Improper use of time as a public health control (4 hours).

-Observed half & half and milk stored in the beverage area without time stamps.

-PIC voluntarily discarded of products.

-Ensure TCS foods are either stored under temperature control, or time stamped for four hours and discarded afterwards.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Equipment components are not intact, tight or properly adjusted.

-Observed the gasket on a warming cabinet to be broken.

- Cabinet was maintaining proper temperature.

- Repair or replace the gasket.

3717-1-04.2(H)(2) / Temperature measuring devices - mechanical warewashing. Irreversible registering temperature indicator not readily accessible for hot water mechanical warewashing operations.

- Observed the thermometer for the high temperature mechanical warewashing machine to be displaying a temperature of 155°F.

- Obtain a new high temperature thermometer to ensure the mechanical warewashing machine is working appropriately.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2022-10-26)

1 critical & 3 non-critical

3717-1-04.1(C) / Food-contact surfaces - cleanabilityCritical Corrected During Inspection Food contact surfaces not easily cleanable.

- Observed multiple cracked and broken plastic tubs stored with clean equipment in the dishwashing area of the kitchen.

- Observed the can opener blade in the downstairs salad room to be rusty.

- PIC had all the broken tubs and the can opener removed from service.

3717-1-03.2(R) / Food storage - prohibited areas. Food stored in prohibited area.

- Observed food stored in a locker room.

- Food may not be stored:

1. In locker rooms;
2. In toilet rooms;
3. In dressing rooms;
4. In garbage rooms;
5. In mechanical rooms;
6. Under sewer lines that are not shielded to intercept potential drips;
7. Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed;

8. Under open stairwells; or

9. Under other sources of contamination.

3717-1-04.8(E)(1) / Equipment, utensils, linens - storage. Corrected During Inspection -Observed water pooled in a large serving spoon that was stored with clean dishes.

-Observed ice buckets not stored in an inverted position.

-PIC hung the ice buckets and took the serving spoon to be rewashed.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Non-food contact surfaces of equipment are unclean.

-Observed old food residue on the guard of the stand mixer.

-Ensure the nonfood contact surfaces of equipment are cleaned more frequently.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2022-04-20)

2 critical & 5 non-critical

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Corrected During Inspection Equipment food-contact surfaces or utensils are unclean.

-Observed old food debris on various cleaned utensils in the salad prep room.

-PIC immediately took the entire container of utensils to be rewashed.

3717-1-03.4(G) / Ready-to-eat, time/temperature controlled for safety food - date marking.Critical Corrected During Inspection Refrigerated, ready-to-eat, TCS foods not properly date marked.

-Observed guacamole in the breakfast cooler without a date mark.

-An employee date marked the guacamole during the inspection.

3717-1-04.2(A) / Equipment - cooling, heating, and holding capacities. Inadequate equipment available for cooling, heating or holding food.

-Observed a cold holding unit that was not working on the serving line. Ice beneath the pans was being used as a coolant.

-Fix the cooler and discontinue using ice as a coolant or time as a public health control.

3717-1-03.2(D) / Food storage containers - identified with common name of food. Working food containers not properly labeled.

-Observed a container of some type of bread crumbs in the storage room without a label.

-Ensure all food is properly labeled.

3717-1-03.2(Y) / Miscellaneous sources of contamination. Food not protected from contamination.

-Observed an employee transferring food from one container to another that was on the floor.

-Observed a personal drink stored next to food in a cooler in the commissary.

-Observed boxes of produce stored in the locker room. Employee coats were touching the boxes of food.

-The employee was coached to not prep food on the floor. The employee's drink was moved away from food.

3717-1-04.2(H)(2) / Temperature measuring devices - mechanical warewashing. Irreversible registering temperature indicator not readily accessible for hot water mechanical warewashing operations.

-A irreversible registering temperature indicator was not readily accessible for either mechanical warewashing machine.

3717-1-04.5(D) / Nonfood-contact surfaces - cleaning frequency. Non-food contact surface(s) not cleaned at the required frequency.

-Observed significant mildew buildup on the walls in the Longman dishroom.

-Clean the walls in the dishroom.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2022-01-12)

3 critical & 3 non-critical

3717-1-02.2 (C) / Hands and arms: when to washCritical Repeat Corrected During Inspection Food employee(s) did not wash hands when required. Observed employees contaminate hands with mask/clothes or don gloves without washing hands. Ensure hands are properly washed before donning gloves and after contaminated. Discussed with PIC and employees- employees washed hands during inspection.

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding.Critical Corrected During Inspection TCS foods not being cold held at the proper temperature. Observed juice machine maintaining apple juice at 58F (*machine turned off during inspection for employees to voluntarily discard foods*), walk in cooler in basement maintaining foods at ~44-44.5F (tofu, cut honeydew) ambient temperature of walk in ~44°F- foods moved during inspection to functioning cooler.

3717-1-03.4(I)(2) / Time as a public health control - four hour time limitCritical Corrected During Inspection Improper use of time as a public health control (4 hours). Observed foods out at room temperature without time stamps (butter ~68F (*voluntarily discarded*), cream cheese ~58F (time

stamped during inspection). Ensure foods out of temperature control are properly time stamped and discarded within the 4 hour time limit.

3717-1-04.2(I) / Sanitizing solutions - testing devices. No sanitizer test kit available for high temperature dish washer.

3717-1-05.1(S) / Plumbing system - maintained in good repair. Observed leaking sprayer above 3-bin sink system area- repair leak

3717-1-06.3 (C)(1) / Employee accommodations - designated areas Observed employee drinks kept on prep surface/next to prep sink- ensure that employee items are completely separated from facility equipment/items.

Stevenson Dining Hall

Follow-up Inspection (2021-05-25)

2 critical & 1 non-critical

3717-1-02.2 (C) / Hands and arms: when to washCritical Repeat Corrected During Inspection Food employee(s) did not wash hands when required. Observed employees touch masks/change tasks without washing hands. Corrected during inspection- suggest using timer method as a teaching tool.

3717-1-05.1(D) / Backflow prevention - air gap.Critical Repeat Insufficient air gap for Biggs prep sink. Correct air break to air gap.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Repeat Repair cooler doors near ice machine and in salad prep room downstairs so that they completely shut without being forced. Repair leak in salad room freezer from fan unit.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2021-05-04)

6 critical & 2 non-critical

3717-1-02.2 (C) / Hands and arms: when to washCritical Corrected During Inspection Food employee(s) did not wash hands when required. Observed employees changing tasks, touching clothes/masks without washing hands. Discussed with employees- all employees washed hands during inspection.

3717-1-03.2(N)(1) / Gloves - use limitationCritical Corrected During Inspection Single-use gloves used improperly. Gloves shall be changed anytime they are contaminated/ changing between tasks. Observed employees change task/touch clothing/mask with gloves and proceed to not change gloves until told. Discussed with employees- employees washed hands and changed gloves during inspection.

3717-1-04.4(N)(3) / Manual and mechanical warewashing equipment, chemical sanitization (quaternary ammonium) - temp., pH, concentration, and hardness Critical Corrected During Inspection Quaternary ammonium sanitizing solution at incorrect concentration. Sanitizer bucket too low. Corrected during inspection.

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding. Critical Repeat Corrected During Inspection TCS foods not being cold held at the proper temperature. In-house (made 5/3/21) minced garlic out on counter top at 68°F- TCS foods shall be kept under refrigeration. Voluntarily discarded during inspection. Note: Observed several small batch items out on counters on ice baths- ice baths were not sufficient. Ice level needs to be as high as the rim of the food container to ensure it is kept at the proper temperature. Items shall be kept under refrigeration when not in use.

3717-1-06.4(K) / Controlling pests. Critical Presence of live insects, rodents, and other pests. Observed knats/small flies in dish room areas, back kitchen area. Abate knat/fly issue. Suggest cleaning out all drains.

3717-1-05.1(D) / Backflow prevention - air gap. Critical Insufficient air gap for Biggs prep sink. Correct air break to air gap.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Repair cooler doors near ice machine and in salad prep room downstairs so that they completely shut without being forced. Repair leak in salad room freezer from fan unit.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Clean and maintain clean doors of coolers/ freezer of residues- observed sticky residue on doors. Clean all fans in kitchen/wash rooms.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2020-08-12)

1 critical & 0 non-critical

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding. Critical Corrected During Inspection TCS foods not being cold held at the proper temperature. Standing coolers in wall foods reading 46 degrees F. Prep table by pizza oven foods reading 47-50 degrees F, cold plate fruit reading 42-47 degrees F. Suggested added ice to holding bins- do not use coolers until repaired and functioning at 41 degrees F or below. Foods from pizza prep removed and voluntarily discarded, foods from standing coolers moved to walk in.

Stevenson Dining Hall

Consultation Inspection (2019-10-03)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2019-09-27)

3 critical & 1 non-critical

3717-1-03.3(H) / Reheating for hot holding.Critical Corrected During Inspection Improper reheating of food for hot holding.CCP

-Observed out of temp chicken rapidly reheated to 146 and placed in hot holding unit.

3717-1-03.4(F)(1)(a) / Time/temperature controlled for safety food - hot holding.Critical Corrected During Inspection TCS foods not being hot held at the proper temperature.CCP

-Observed chicken hot holding at 115°F in the hot holding unit between kitchen and serving line.

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding.Critical Corrected During Inspection TCS foods not being cold held at the proper temperature.CCP

-Observed sliced lunch meats at 53°F in the cold holding unit on the serving line.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Equipment components are not intact, tight or properly adjusted.

-Observed damaged gasket on small hot holding unit near serving line.

-Observed leaking condensate in walk-in freezer.

Stevenson Dining Hall

Complaint Inspection (2019-05-16)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2019-03-19)

1 critical & 0 non-critical

3717-1-03.2(U) / Food display - preventing contamination by consumers.Critical Food display not properly protected from contamination by consumers.

-Observed jellies, butters, and cheeses in a consumer self service cooler without protection.

Stevenson Dining Hall

Standard/Critical Control Point Inspection (2018-10-04)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Stevenson Dining Hall

Complaint Inspection (2018-07-23)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Stevenson Dining Hall

Critical Control Point Inspection (2018-03-27)

6 observations

NA

NA

Stevenson Dining Hall

Standard Inspection (2018-03-27)

1 critical & 1 non-critical

3717-1-04.1(C) / Food-contact surfaces - cleanabilityCritical Repeat Corrected During Inspection Food contact surfaces were not easily cleanable, or not designed/constructed properly. Observed several plastic food containers with cracks that presented food contact surfaces that were not smooth and easily cleanable.To prevent the growth of pathogens, Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3)

Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Except for cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes; accessible for cleaning and inspection by one of the following methods: (a) Without being disassembled; (b) By disassembling without the use of tools; or (c) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. PIC discarded the containers at the time of inspection.

3717-1-03.2(Q) / Food storage - preventing contamination from the premises. Observed improper storage of food items. Observed boxes of frozen meats on the floor of the walk-in cooler at the time of inspection. Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, or other contamination, and at least six inches above the floor.

Stevenson Dining Hall

Critical Control Point Inspection (2017-11-17)

6 observations

NA

NA

Stevenson Dining Hall

Standard Inspection (2017-11-17)

2 critical & 1 non-critical

3717-1-03.4(G) / Ready-to-eat, time/temperature controlled for safety food - date marking. Critical Corrected During Inspection Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. Observed no datemarking on an egg fritter dish. To prevent foodborne illness, refrigerated, ready-to-eat, TCS food held at a temperature of 41°F or less for more than 24 hours shall be clearly marked at the time of preparation or the time the original container is opened to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed, sold, or discarded. The day the food is prepared or opened is day one. PIC discarded product at the time of inspection.

3717-1-05.1(D) / Backflow prevention - air gap. Critical Observed the air gap between a plumbing fixture and a piece of equipment that was not sufficient to prevent back siphonage of contaminated water. Observed no air gap between the effluent water pipe and the floor drain of the vegetable preparation sink at the time of inspection. To prevent contamination, an air gap between the water supply inlet and the flood level rim of the plumbing fixture, equipment, or nonfood equipment shall be at least twice the diameter of the water supply inlet and may not be less than one inch (25 millimeters).

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Equipment components are not intact, tight or properly adjusted. Observed the rubber gaskets on a reach-in cooler on the serving

line to be not intact. Gaskets are impacting the cooler's seal and ambient air temperatures. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

Stevenson Dining Hall

Standard Inspection (2017-05-04)

2 critical & 4 non-critical

3717-1-03.4(D) / Cooling - temperature and time control. Critical Repeat Corrected During Inspection
TCS foods were not cooled using the proper time and temperature parameters. Observed cooked pasta and cooked lo mein in the Hussman Two Door Cooler that was prepared the day prior to the inspection (5/3/2017). Observed improper temperatures of cooked pasta (48 degrees Fahrenheit) and cooked lo mein (52 degrees Fahrenheit). Hussman Two Door Cooler was properly cold holding other foods, indicating foods did not cool properly. To prevent the growth of pathogens, cooked TCS food shall be rapidly cooled: within two hours from 135°F to 70°F, and within a total of six hours from 135°F to 41°F or less; (2) TCS food shall be cooled within 4 hours to 41°F or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna; (3) TCS food received in compliance with laws allowing a temperature above 41°F during shipment from the supplier, shall be cooled within 4 hours to 41°F or less; (4) Raw eggs shall be received at 45°F or less and immediately placed in refrigerated equipment that maintains an ambient air temperature of 45°F or less. PIC discarded the cooked pasta (2 large hotel pans) and cooked lo mein (2 large hotel pans) at the time of inspection.

3717-1-04.1(C) / Food-contact surfaces - cleanability Critical Food contact surfaces were not easily cleanable, or not designed/constructed properly. Observed a cracked plastic food container on the clean rack of equipment and utensils. Plastic food container was not smooth and easily cleanable. To prevent the growth of pathogens, Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Except for cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes; accessible for cleaning and inspection by one of the following methods: (a) Without being disassembled; (b) By disassembling without the use of tools; or (c) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. Discard the plastic container. Conduct an inventory of equipment and utensils and discard items that are not smooth and easily cleanable.

3717-1-03.2(D) / Food storage containers - identified with common name of food. Food storage containers are not properly labeled. Observed a bulk bin of textured vegetable protein in the dry storage room that did not contain a label with the common name of the product. Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food, except containers holding food that are readily and unmistakably recognized.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Non-food contact surfaces of equipment are dirty. Observed the hood above the pizza oven to contain build-up of dust and grease

at the time of inspection. Nonfood-contact surfaces of equipment shall be kept clean. Clean the hood above the pizza oven.

3717-1-06.2(C) / Handwashing sinks - hand drying provision. Corrected During Inspection Observed no towels or hand drying device at the handwashing sink(s). Observed no paper towels at the handwashing sink in one of the dish areas. To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. Employee provided paper towels to the handwashing sink.

3717-1-06.4(D) / Cleaning ventilation systems, nuisance and discharge prohibition. The ventilation system was not being properly cleaned. Observed the ventilation grates above the scooped ice cream area and in the dry storage area to contain a build-up of dust. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination. If vented to the outside, ventilation systems may not create a public health hazard or nuisance or unlawful discharge. Clean ventilation grates above scooped ice cream area and in the dry storage area to prevent physical contamination of food products below.

Stevenson Dining Hall

Critical Control Point Inspection (2017-05-04)

5 observations

NA

NA

Stevenson Dining Hall

Critical Control Point Inspection (2016-11-09)

6 observations

NA

NA

Stevenson Dining Hall

Standard Inspection (2016-11-09)

2 critical & 2 non-critical

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation Critical Corrected During Inspection Observed food that was not properly protected from contamination by separation, packaging, and segregation.

-Observed boxes of raw chicken stored above boxes of raw beef in the catering walk-in cooler. To prevent contamination, food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule.

-Rearrange product so that raw poultry is stored below raw beef.

3717-1-03.4(D) / Cooling - temperature and time control. Critical TCS foods were not cooled using the proper time and temperature parameters.

-Observed pasta at 66°F in the walk-in cooler; food was not date or time marked for when it was cooked or when cooling had started.

-Observed several pans of pasta stacked in the blast chiller. To prevent the growth of pathogens, cooked TCS food shall be rapidly cooled: within two hours from 135°F to 70°F, and within a total of six hours from 135°F to 41°F or less.

-Discussed proper cooling methods, including using shallow pans, ice baths, etc for manual cooling of product.

-Discontinue stacking pans in the blast chiller so that food can cool rapidly and equipment functions as intended.

-Unmarked pasta was voluntarily discarded by manager during inspection. Correct By: 09-Nov-2016

3717-1-03.2(K) / In-use utensils - between-use storage. Corrected During Inspection In-use utensils are improperly stored.

-Observed a paper coffee cup stored in a container of sunflower seeds. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored as described in this rule.

-Discontinue storing cups in ready-to-eat food product. Use utensils with handles to prevent possible contamination from hands.

3717-1-04.8(A) / Equipment and utensils - air-drying required. Equipment and utensils are not being air dried.

-Observed wet pans and trays stacked up and unable to air dry. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food and utensils, and may not be cloth dried.

-Arrange pans, trays, equipment, etc to allow proper air drying. Correct By: 09-Nov-2016

Stevenson Dining Hall

Critical Control Point Inspection (2016-04-18)

7 observations

NA

NA

Stevenson Dining Hall

Standard Inspection (2016-04-18)

2 critical & 3 non-critical

3717-1-03.3(H) / Reheating for hot holding.Critical Observed improper reheating of food for hot holding.

-Observed chili in the holding cabinet at 107F. Food was in the holding cabinet to reheat for hot holding. To prevent the growth of pathogens, time and temperature controlled for safety (TCS) food that is cooked, cooled and reheated for hot holding shall be reheated as required by this rule.

-Utilize cooking equipment to reheat food to 165F or higher in 2 hours or less for hot holding.

-During inspection, food was voluntarily discarded

3717-1-05.1(O)(2) / Using a handwashing sink - other uses prohibited.Critical Handwashing sink is being used for purposes other than handwashing.

-Observed three different hand sinks with items inside, including excessive food, rags, and utensils. To prevent contamination, a handwashing sink may not be used for purposes other than handwashing.

-Use hand sinks for hand washing only.

3717-1-03.4(E) / Cooling methods - temperature and time control. Observed improper method for cooling TCS foods.

-Observed frozen curry with a volcano appearance in the walk-in freezer.

-Observed two 5-gallon containers of chicken stock that were cooked the previous day and placed into the walk-in freezer for cooling.

-Observed pans of risotto that had been cooled and not labeled correctly. To prevent the growth of pathogens: (1) Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (a) Placing the food in shallow pans; (b) Separating the food into smaller or thinner portions; (c) Using rapid cooling equipment; (d) Stirring the food in a container placed in an ice water bath; (e) Using containers that facilitate heat transfer; (f) Adding ice as an ingredient; or (g) Other effective methods; (2) When placed

in cooling or cold holding equipment, food containers in which food is cooling must be arranged so as to provide maximum heat transfer through the container walls and; loosely covered, or uncovered if protected from overhead contamination.

-During inspection, food was voluntarily discarded.

-Discussed proper cooling methods, such as using the blast chiller and ice wands.

3717-1-04.1(A) / Equipment and utensils - durability and strength. Non-durable equipment observed.

-Observed plastic folding tables on stand-offs used for food preparation purposes in the dry storage room. Equipment and utensils shall be designed and constructed to be durable and to retain their characteristic qualities under normal use conditions.

-Utilize NSF approved tables that are designed for food preparation. Discontinue using plastic folding tables for food prep.

3717-1-06.4(B) / Cleaning - frequency and restrictions. Repeat Observed a build-up of dirt and debris.

-Observed unclean employee restrooms. The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

-Clean employee restrooms as often as necessary.

Stevenson Dining Hall

Critical Control Point Inspection (2015-10-28)

0 observations

NA

NA

Stevenson Dining Hall

Critical Control Point Inspection (2015-10-15)

7 observations

NA

NA

Stevenson Dining Hall

Standard Inspection (2015-10-15)

2 critical & 3 non-critical

3717-1-03.2(A)(2) / Preventing contamination from hands - bare hand contact Critical Corrected During Inspection Observed food employee touching ready-to-eat food with bare hands.

-Observed employee handling ready-to-eat apples with bare hands. To prevent contamination, except when washing raw fruits and vegetables, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils.

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils. Critical Equipment food-contact surfaces or utensils are dirty.

-Observed buildup inside the soda nozzles and ice dispenser at the beverage station. To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

-Discussed methods to clean and sanitize soda nozzles and ice dispenser. Recommend manually cleaning items to remove buildup.

3717-1-02.2(G) / Jewelry - prohibition. Corrected During Inspection Observed food employees wearing jewelry on arms or hands during food preparation.

-Observed food employees wearing watches. To prevent contamination, except as provided by (G)(2) and (G)(3) of this rule, food employees may not wear jewelry on their arms or hands.

-Corrected; watches were removed.

3717-1-03.2(K) / In-use utensils - between-use storage. Corrected During Inspection In-use utensils are improperly stored.

-Observed tongs stored directly on top of food in the self-service area. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored as described in this rule.

-During inspection, tongs were rearranged so that the handle was not in direct contact with the food. Where space was available, small plates were placed in front of the food, and the utensils were placed on the plates.

3717-1-06.4(B) / Cleaning - frequency and restrictions. Observed a build-up of dirt and debris.

-The men's employee restroom was not clean. The physical facilities shall be cleaned as often as necessary to keep them clean, and cleaning shall be done during periods when the least amount of food is exposed.

-Clean restroom floors, toilets, sinks, urinals, etc on a frequent basis.

Stevenson Dining Hall

Follow-up Inspection (2015-05-12)

2 critical & 0 non-critical

3717-1-02.4(C)(7) / Person in charge: duties - ensure employees are rapidly cooling TCS foods.Critical
The person in charge did not ensure that employees are using proper methods to rapidly cool TCS foods.

-Observed temperature records indicating greater than 4 hours cooling time when food is placed into the blast chiller. Observed several food items in the blast chiller that were unaccounted for on the current day's cooling records. To prevent the growth of pathogens, the person in charge shall ensure that employees are using proper methods to rapidly cool TCS foods that are not held hot or are not for consumption within four hours.

-Recommend changing cooling logs and procedures to include monitoring cooling temperatures in the blast chiller on an hourly basis.

-Large containers and large roasts must be divided into portions small enough to facilitate cooling in the allowed timeframe.

3717-1-03.2(N)(1) / Gloves - single use glovesCritical Corrected During Inspection Observed single-use gloves being used improperly.

-Observed an employee eating in a prep area while wearing gloves.

-Observed a food employee adjust her hair with gloved hands.

-Observed employees wearing gloves when unnecessary, such as at the grill or when serving food with handled spoons. To prevent contamination: If used, single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled or when interruptions occur in the operation.

-Employee that was eating removed her gloves and washed her hands.

-Employee that contaminated gloves from her hair removed her gloves, washed her hands, and put on new gloves.

-Discussed proper glove use.

Stevenson Dining Hall

Standard Inspection (2015-05-06)

5 critical & 1 non-critical

3717-1-02.4(C)(7) / Person in charge: duties - ensure employees are rapidly cooling TCS foods.Critical
The person in charge did not ensure that employees are using proper methods to rapidly cool TCS foods.

-Observed temperature records indicating greater than 4 hours cooling time when food is placed into the blast chiller. Observed several food items in the blast chiller that were unaccounted for on the current day's cooling records. To prevent the growth of pathogens, the person in charge shall ensure that employees are using proper methods to rapidly cool TCS foods that are not held hot or are not for consumption within four hours.

-Recommend changing cooling logs and procedures to include monitoring cooling temperatures in the blast chiller on an hourly basis.

-Large containers and large roasts must be divided into portions small enough to facilitate cooling in the allowed timeframe.

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding.Critical Repeat TCS foods were not being held at the proper temperature.

-Observed cream cheese at 54F at the self-service line. To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above, or at 41°F or less.

-If time will be used instead of temperature control, food items must be marked for 4 hours and discarded if not used in that time frame.

-Facility must provide written procedures if time-only procedures will be used.

-Provide additional cold holding equipment as necessary.

3717-1-04.2(A) / Equipment - cooling, heating, and holding capacities.Critical Observed inadequate equipment for cooling, heating or holding food.

-Observed employees stacking pans of food inside the blast chiller, due to volume of food that is cooked and cooled on a regular basis and due to having only one blast chiller. To prevent the growth of pathogens, equipment for cooling, heating, or holding cold and hot TCS food shall be sufficient in number and capacity to provide food at the required food temperatures.

-Discontinue stacking food or overloading blast chilling equipment.

-Provide additional means to cool food as necessary.

3717-1-06.2(C) / Handwashing sinks - hand drying provision.Critical Repeat Observed no towels or hand drying device at the handwashing sink(s).

-Observed no paper towels in either of the dish machine rooms. To prevent contamination by hands, each handwashing sink or group of adjacent handwashing sinks shall be provided with: Individual, disposable towels; a continuous towel system that supplies the user with a clean towel; a heated-air hand drying device; or a hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

-Provide paper towels at all hand sinks to all for proper employee hand washing.

3717-1-06.4(K) / Controlling pests.Critical Observed the presence of live insects, rodents, and other pests.

-Observed small flies in the dish machine rooms. To prevent illness, the presence of insects, rodents, and other pests shall be controlled by: Routinely inspecting incoming shipments of food and supplies; routinely inspecting the premises for evidence of pests; Using methods, if pests are found, such as trapping devices or pesticides used according section (C), (K) and (L) of rule 3717-1-07.1 of this code; and eliminating harborage conditions.

-Contact licensed pest control for service.

3717-1-03.2(G) / Washing fruits and vegetables. Corrected During Inspection Observed the facility using or serving raw fruit and or vegetables without properly washing them.

-Observed pears in bowls for on-site consumption that had not been washed. Raw fruits and vegetables shall be thoroughly washed in water before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

-Fruit that is offered in ready-to-eat form (such as pears and apples) must be washed prior to putting out for consumers.

Stevenson Dining Hall

Critical Control Point Inspection (2015-05-06)

8 observations

NA

NA

Stevenson Dining Hall

Follow-up Inspection (2014-11-24)

1 critical & 0 non-critical

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding.Critical Repeat Second floor: TCS foods were not being held at the proper temperature. Sliced tomatoes stored at the sandwich self serve table had an internal food temperature of 50F. If time is used as a public health control: a procedure shall be written identifying the food, time it was stored without temperature control, and procedure for training staff to discard remaining food.To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except that roasts cooked using time and temperature parameters in 3717-1-03.3 may be held at 130° F), or at 41°F or less.

Stevenson Dining Hall

Standard Inspection (2014-11-17)

10 critical & 19 non-critical

3717-1-02.4(B) / Person in charge: demonstration of knowledge.Critical The person in charge was unaware of improper cooling, holding, and storage of TCS foods; improper air drying of equipment, rusty and pitted cooking wares. Knowing that the second floor warming cabinet was defective, monitoring temperatures of TCS foods were not a priority, not supervised.To prevent or correct factors that may cause foodborne illness, based on the risks inherent to the food operation, during inspections and upon request, the person in charge shall demonstrate to the licenser the applicable food safety knowledge at the time of inspection.

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregationCritical Salad: Observed food that was not properly protected from contamination by separation, packaging, and segregation. Package of pita bread fell inside of a container of chips. Chips were discarded during the inspection.To prevent contamination, food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule.

3717-1-03.2(J) / Food contact with equipment and utensilsCritical Salad: Observed food in contact with an unclean surface. Salad room: scoop handles were down into the sunflower seeds, and unidentified seasoning.To prevent contamination, food shall only contact the surfaces of cleaned and sanitized equipment and utensils or single-use and/or single-service articles.

3717-1-03.4(E) / Cooling methods - temperature and time control.Critical Corrected During Inspection Salad: Observed improper method for cooling TCS foods. Salad room walk-in cooler: sweet potato "humus" made 11/16 had an internal food temperature of 46F. The food was stored in a large, sealed container. This food was discarded during the inspection.To prevent the growth of pathogens: (1) Cooling shall be accomplished in accordance with the time and temperature criteria by using one or more of the following methods based on the type of food being cooled: (a) Placing the food in shallow pans; (b) Separating the food into smaller or thinner portions; (c) Using rapid cooling equipment; (d) Stirring the food in a container placed in an ice water bath; (e) Using containers that facilitate heat transfer; (f) Adding ice as an ingredient; or (g) Other effective methods; (2) When placed in cooling or cold holding equipment, food containers in which food is cooling must be arranged so as to provide maximum heat transfer through the container walls and; loosely covered, or uncovered if protected from overhead contamination.

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding.Critical Second Floor: TCS foods were not being held at the proper temperature. Cooked chicken held in warming cabinet had an internal food temperature of 113F. Reheat the chicken to 165F., hold at that temperature for 15 seconds. To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except that roasts cooked using time and temperature parameters in 3717-1-03.3 may be held at 130° F), or at 41°F or less.

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding.Critical Second floor: TCS foods were not being held at the proper temperature. Sliced tomatoes stored at the sandwich self serve table had an internal food temperature of 56F. If time is used as a public health control: a procedure shall be written identifying the food, time it was stored without temperature control, and procedure for training staff to discard remaining food.To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except that roasts cooked using time and temperature parameters in 3717-1-03.3 may be held at 130° F), or at 41°F or less.

3717-1-04.2(I) / Sanitizing solutions - testing devices.Critical Salad: There is no test kit available for measuring the concentration of the sanitizer. Salad room does not have the proper sanitizer test kit. Correct immediately.To ensure proper sanitization, a test kit or other device that accurately measures the concentration in PPM (mg/L) of sanitizing solutions shall be provided.

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Second floor: Equipment food-contact surfaces or utensils are dirty. Pizza preparation area at serving line refrigerator interior needs cleaned more frequently of food spillage.To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils.Critical Second floor: Equipment food-contact surfaces or utensils are dirty. Knife holder by the "spice storage sink" was not cleaned frequently, accumulated food and soil observed. Double handled knife was not thoroughly cleaned.To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-07.1(A) / Storage: separation.Critical Salad: Observed improper storage of poisonous or toxic materials. Cans of sterno are stored with and above food contact equipment in the storage room. Correct immediately.To prevent contamination, poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, or single-service or single-use articles by: 1) Separating the poisonous materials by spacing or partitioning; and 2) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, single-service articles or single-use articles. .

3717-1-03.2(D) / Food storage containers - identified with common name of food. Salad: Food storage containers are not properly labeled. Salad room: container of seasoning (?) stored on shelf near hand sink did not have a legible identification sticker.Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food, except containers holding food that are readily and unmistakably recognized.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Second floor: Equipment and/or components are not maintained in good working order. Pizza preparation area at the serving line refrigerator is not holding safe temperatures. Do not use this equipment until it can hold 37-39F. ambient air temperature. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Second Floor: Equipment and/or components are not maintained in good working order. South end, roll-in warming cabinet doors do not remain closed. Repair or replace doors or unit. Do not use this unit until inspected by the Health Department. Use portable warming cabinets until this is resolved. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Second floor: Equipment and/or components are not maintained in good working order. Four roasting pans were severely pitted, uncleanable. Wire roasting pan racks were rusted (these were discarded). Replace roasting pans. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Salad: Equipment and/or components are not maintained in good working order. Walk-in coolers #70 and #71 doors do not self-close. Correct as soon as possible. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Salad: Equipment and/or components are not maintained in good working order. Remove the sanitizer level indicator sticker from the sink interior. It is peeling and traps soil. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(H) / Warewashing equipment - clean solutions. Salad: The wash, rinse and sanitize solutions are not clean. Accumulated food debris observed in the rinse water and sanitizing solution. Change the rinse water more often or rinse equipment thoroughly under running water. Clean food debris from sink compartments before filling. The wash, rinse, and sanitize solutions shall be maintained clean.

3717-1-04.5(A)(3) / Cleanliness of nonfood-contact surfaces of equipment. Second Floor: Non-food contact surfaces of equipment are dirty. The underside of the shelf located at the serving line, above where fruit is served, is soiled with accumulated splatter. Nonfood-contact surfaces of equipment shall be kept clean.

3717-1-04.5(D) / Nonfood-contact surfaces - cleaning frequency. Salad: Observed accumulation of soil residue on nonfood-contact surfaces. Lids of spices and condiment containers need more frequent cleaning to prevent contaminating hands/gloves. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

3717-1-04.5(D) / Nonfood-contact surfaces - cleaning frequency. Second floor: Observed accumulation of soil residue on nonfood-contact surfaces. Clean dish carts stored in the dishwashing rooms are not cleaned of food debris. Do this each day before starting work. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

3717-1-04.8(A) / Equipment and utensils - air-drying required. Equipment and utensils are not being air dried. Equipment is nested while wet. Clear off the overhead shelf and use that to aid in air drying

equipment. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food and utensils, and may not be cloth dried.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Second floor: Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Food handling gloves were taken from the container and stuffed into the microwave cabinet. Gloves shall be protected in storage as utensils are. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Second floor: Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Utensils stored in a bulk dry food rolling container had a bag of rice on top of them. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Salad: Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Opened packages of single service cups, plastic serving ware were not covered in storage. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule.

3717-1-04.8(G) / Kitchenware and tableware - handling. Salad: Single-service or single-use articles, kitchenware, or tableware were not handled, displayed, or dispensed properly. Utensils, stored in tubs, are not organized so that the handle is presented to the user first. Single-service articles or single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented as described in this rule.

3717-1-06.1(I) / Light bulbs - protective shielding. Second floor: Observed light bulbs or heat lamp that were not properly shielded or coated where required. Serving line where incandescent bulbs are attached to the window side of the unit (over food) shall be shatterproof. 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 and does not apply in areas used only for storing food in unopened packages. 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.

3717-1-06.2(I)(1) / Lighting - intensity Second floor mop room: The light intensity in the walk-in refrigerator, dry food storage area, or other area during cleaning was less than ten foot candles. The light intensity shall be at least ten foot candles (one hundred eight lux) at a distance of thirty inches (seventy-five centimeters) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning.

3717-1-06.4(A) / Repairing. Salad: The physical facilities are not being maintained in good repair. The painted floor is peeling. I recommend installation of durable surface, such as terrazzo. The physical facilities shall be maintained in good repair.

3717-1-06.4(F) / Drying mops. Observed mops being dried using an unapproved method. Hang wet mops up to dry. Dump dirty water out of buckets before storage. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Stevenson Dining Hall

Critical Control Point Inspection (2014-11-17)

5 observations

NA

NA

Stevenson Dining Hall

Standard Inspection (2014-05-14)

6 critical & 6 non-critical

3717-1-02.4(C)(4) / Person in charge: duties - ensure food employees are effectively washing their hands. Critical The person in charge did not ensure that employees were effectively cleaning their hands as required. Dishwashing workers are not effectively supervised. No towelings available at hand washing sink. Supervisor told me the workers wash their hands in a restroom. To prevent contamination, the person in charge shall ensure that employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing.

3717-1-02.4(C)(9) / Person in charge: duties - ensure employees are properly sanitizing equipment and utensils. Critical The person in charge did not ensure that employees are properly sanitizing equipment or utensils. Dishwashing supervisor allowed a soiled portable clean dish cart to be used for clean dishes. The workers need assistance in cleaning and sanitizing equipment and using these chemicals. To prevent contamination, the person in charge shall ensure that employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused.

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Critical Observed food that was not properly protected from contamination by separation, packaging, and segregation. Precooked sausages were found stored under raw ground beef in the walk-cooler. An uncovered pan of wheat berries had another pan of food stored on top of it. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule.

3717-1-03.2(U) / Food display - preventing contamination by consumers. Critical Food on display was not properly protected from contamination by consumers. Bowls of slice lemons and honey are displayed for service without coverings. This was observed in Biggs and Longman self-serve rooms. Except for nuts in the shell or whole, raw fruits and vegetables that are intended for hulling, peeling, or washing, food on display shall be protected from contamination as required by this rule.

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding.Critical TCS foods were not being held at the proper temperature. Curried tofu was found held at 50F. at the serving line.Except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above (except for those roasts that are cooked as required may be held at 130° F), or at 41°F or less.

3717-1-06.2(C) / Handwashing sinks - hand drying provision.Critical Observed no towels or hand drying device at the handwashing sink(s). Longman dishwashing room hand washing sink does not have paper toweling available.Each handwashing sink or group of adjacent handwashing sinks shall provide hand drying by a means described in this rule.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order. Pitted aluminum sauce pans need to be discarded and replaced.Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Salad room utensils are stored in tubs that are soiled with food debris. All handles of stored utensils shall be stored in one direction, handle presented to the user first.Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule. Clean storage tubs more frequently. Organize stored utensils with handles in one direction.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Biggs dishwashing room portable clean plate storage cart was soiled with food debris.Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule. Dishwashing supervisor is to insure that the portable clean dish carts are clean prior to starting dishwashing procedures.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Parchment paper was stored in a drawer with hair nets and other non-food contact items. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule. Parchment paper was discarded during the inspection.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. A double handled knife was found stored tucked between a knife rack storing knives (handles) and the back of the holder. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule. Provide safe, protected storage for this knife.

3717-1-06.4(J) / Using dressing rooms and lockers. Dressing rooms or lockers are not being properly used by employees to change clothes or store personal items. A bag of personal belongings was found

stored on a Salad Room shelf with equipment and supplies. Dressing rooms shall be used by employees if the employees regularly change their clothes in the establishment and lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

Stevenson Dining Hall

Critical Control Point Inspection (2014-05-14)

3 observations

NA

NA

Wilder Hall

Standard/Critical Control Point Inspection (2025-04-09)

1 critical & 1 non-critical

3717-1-04.4(L) / Mechanical warewashing equipment - hot water sanitization temperatures Critical Hot water for mechanical sanitization is below required temperature.

-Observed the mechanical warewashing machine to reach varying temperatures between 150-156°F.

-PIC instructed employees to sanitize equipment in the three compartment sink until the machine is repaired.

-Provide LCPH with repair invoices.

3717-1-05.1(S) / Plumbing system - maintained in good repair. Plumbing system not properly maintained or repaired.

-Observed water leaking from pipes near the trash disposal area of the rinse off sink adjacent to the dish machine.

-Observed pooled water on the ground in the back of the facility near an electrical room. Source of the leak was unidentifiable.

-Repair the leak and investigate the pooled water.

Wilder Hall

Complaint Inspection (2025-02-06)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Wilder Hall

Standard/Critical Control Point Inspection (2024-10-07)

1 critical & 1 non-critical

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding.Critical Corrected During Inspection TCS foods not being cold held at the proper temperature.

-Observed packaged sushi containers over stacked in the prep top cooler. Internal temperatures of sushi ranged between 46-50°F.

-An employee reports the sushi was made an hour beforehand and prepped for lunch service.

-The employee moved excess sushi to a separate cooler.

-Ensure food items are not filled beyond the temperature threshold line.

-Discussed prepping sushi in smaller amounts so sushi is not left in large amounts on the counter.

3717-1-03.2(M) / Wiping cloths - use limitation. Corrected During Inspection Improper use and/or maintenance of wiping cloths.

-Observed wet rags stored on the ground next to the hot holding unit in the Rathskeller service area.

-PIC instructed an employee to remove the rags.

Wilder Hall

Standard/Critical Control Point Inspection (2024-04-15)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Wilder Hall

Standard/Critical Control Point Inspection (2023-10-24)

3 critical & 1 non-critical

3717-1-02.2 (C) / Hands and arms: when to washCritical Corrected During Inspection Food employee(s) did not wash hands when required.

- Observed an employee don new gloves without washing their hands beforehand.
- The employee washed their hands after being instructed.
- Ensure employees are trained to wash their hands in between changing gloves.

3717-1-03.4(L) / Contents of a HACCP PlanCritical Incomplete HACCP plan.

- Observed the HACCP plan for acidified white rice to incorrectly use a 1:1 ratio for the rice slurry.
- Edit the HACCP plan so it is in compliance with Ohio Food Code. A white rice slurry using a 1:3 ratio is to be implemented if facility wishes to hold sushi rice without temperature control.

3717-1-08.4 / Special requirements: acidified white rice preparation criteriaCritical Corrected During Inspection White rice improperly acidified to render it non-TCS, or without a HACCP plan.

- Observed the rice slurry used with the acidified white rice process to use a 1:1 ratio (4 oz. of rice and 4 oz. of distilled water).
- Per the Ohio Uniform Food Safety Code, the rice slurry is to be created using a 1:3 rice to water ratio (1/4 cup of cooked acidified white rice taken from various locations in the batch, and 3/4 cup of distilled water)
- The employee created the rice slurry using the 1:3 ratio and obtained a pH of 3.81.

3717-1-03.2(K) / In-use utensils - between-use storage. Corrected During Inspection In-use utensils improperly stored.

- Observed the scooper at the ice machine to be stored with the handle touching the ice.
- PIC rearranged the scooper so the handle did not contaminate the ice.

Wilder Hall

Standard/Critical Control Point Inspection (2023-04-19)

0 critical & 1 non-critical

3717-1-03.5(C)(2) / Food labels - packaged food Repeat Label on a food packaged in-house did not contain all required information.

- Observed various food products in the grab and go area without the ingredients listed.
- PIC reports they have been in the process of updating their equipment to add ingredients to all labels.
- Ensure all food packaged in house is labeled appropriately.

Wilder Hall

Standard/Critical Control Point Inspection (2022-10-06)

2 critical & 1 non-critical

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation Critical Corrected During Inspection Food not properly protected from contamination by separation, packaging, and segregation.

-Observed raw eggs stored above a box of lettuce in walk-in cooler #3.

-PIC rearranged the food to prevent possible contamination.

3717-1-05.3(C) / Sewage and other liquid waste: Backflow prevention. Critical Repeat Direct connection between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

-Observed the drainage line for the soda machine and the ice machine inserted into the drainage plumbing for the building.

-Adjust the plumbing to ensure there is an air gaps present between the equipment drainage lines and the sewage system plumbing.

3717-1-03.5(C)(2) / Food labels - packaged food Repeat Label on a food packaged in-house did not contain all required information.

-Observed several packaged foods in the facility that did not include an ingredient statement.

-PIC reports that they are working on a new labeling system, and this is a work in progress.

Wilder Hall

Standard/Critical Control Point Inspection (2022-04-26)

3 critical & 1 non-critical

3717-1-02.2 (C) / Hands and arms: when to wash Critical Food employee(s) did not wash hands when required.

-Observed an employee change gloves without washing hands.

-Ensure employees wash their hands before changing gloves.

3717-1-03.4(L) / Contents of a HACCP Plan Critical Incomplete HACCP plan.

-Observed records not maintained for the acidified sushi rice. The inspection was performed on 4/26/22, and the last records in the log book were from 4/19.

-Records are to be maintained by the person in charge to demonstrate that the HACCP plan is properly operated and managed

3717-1-05.3(C) / Sewage and other liquid waste: Backflow prevention.Critical Direct connection between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed.

-Observed no air gap behind the soda machine and ice machine. Correct the drainage lines to ensure there is an air gap for any equipment holding food, equipment, or utensils.

3717-1-03.2(K) / In-use utensils - between-use storage. Corrected During Inspection In-use utensils improperly stored.

-Observed the ice scoop stored on top of the ice machine.

-PIC removed the ice scoop to be cleaned.

Wilder Hall

Consultation Inspection (2022-03-02)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Wilder Hall

Standard/Critical Control Point Inspection (2022-01-12)

4 critical & 2 non-critical

3717-1-02.2 (B) / Hands and arms: cleaning procedureCritical Corrected During Inspection Improper washing of hands and arms. Observed employees turn off faucet with wet hands- therefore recontaminating hands. Ensure that faucet is turned off after washing/rinsing with paper towels to avoid recontaminating hands.

3717-1-03.2(N)(1) / Gloves - use limitationCritical Repeat Corrected During Inspection Single-use gloves used improperly. Observed employees contaminate gloves with mask/clothes. Discussed with employees- ensure that gloves are discarded and hands are washed when contaminated.

3717-1-04.4(L) / Mechanical warewashing equipment - hot water sanitization temperaturesCritical Hot water for mechanical sanitization is below required temperature. Observed dishwasher temperature below 180F- *observed facility temperature device at ~162-166F.*

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding.Critical Corrected During Inspection TCS foods not being cold held at the proper temperature. Observed foods double panned in prep cooler in sushi area- do not double pan foods as foods need to be maintained at 41F or below. Observed wasabi at 48F (voluntarily discarded), 44°F(moved during inspection).

3717-1-03.5(C)(2) / Food labels - packaged food Label on a food packaged in-house did not contain all required information. Observed grab n'go foods missing ingredient labels. Discussed with PIC- code requirements sent via email along with report.

3717-1-05.1(S) / Plumbing system - maintained in good repair. Observed leak under 3 bin sink. Repair leak.

Wilder Hall

Standard/Critical Control Point Inspection (2021-05-04)

1 critical & 1 non-critical

3717-1-03.2(N)(1) / Gloves - use limitationCritical Corrected During Inspection Observed employees touch/wipe foreheads/clothes with gloved hands-employees did not change gloves until told to. Ensure that gloves are changed any time they are contaminated. Discussed with employees during inspection-employees then changed gloves and washed hands.

3717-1-03.2(Y) / Miscellaneous sources of contamination. Corrected During Inspection Food not protected from contamination. Observed employee drinks next to foods/equipment. Ensure that employee drinks/ items are kept away from food prep or clean dish areas.

Wilder Hall

Standard/Critical Control Point Inspection (2020-08-12)

0 critical & 1 non-critical

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Repair/ adjust Express cooler in Day Cafe, standing cooler in kitchen to maintain 41 degrees F or below. Coolers did not have foods during inspection. Do not use for TCS food until properly functioning at 41 degrees F or below.

Wilder Hall

Standard/Critical Control Point Inspection (2019-09-27)

1 critical & 2 non-critical

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregationCritical Corrected During Inspection Food not properly protected from contamination by separation, packaging, and segregation.CCP

-Observed raw animal foods (eggs) stored above ready-to-eat foods in the retail reach-in cooler.

3717-1-03.4(E) / Cooling methods - temperature and time control. Corrected During Inspection
Improper method for cooling TCS foods.CCP

-Observed chicken cooled in bulk portions, covered and in deep container.

3717-1-03.5(C)(3) / Food labels - bulk food Bulk food for customer self-service not properly labeled.

-Observed bulk food items including chopped bread, donuts, cookies without labels available.

Wilder Hall

Standard/Critical Control Point Inspection (2019-03-28)

1 critical & 2 non-critical

3717-1-04.4(N)(3) / Manual and mechanical warewashing equipment, chemical sanitization (quaternary ammonium) - temp., pH, concentration, and hardnessCritical Corrected During Inspection Quaternary ammonium sanitizing solution at incorrect temperature, concentration, and/or water hardness.

-Observed 3 compartment sink filled with hot water instead of sanitizing solution.

3717-1-03 / Food - safe, unadulterated, and honestly presented Corrected During Inspection Food was unsafe, adulterated, or not honestly presented.

-Observed tray of cooked chicken contaminated by leaking condensate in the walk-in freezer.

Note: chicken voluntarily discarded at time of inspection.

3717-1-04.1(Y) / Temperature measuring devices. Corrected During Inspection Hot and cold holding equipment thermometer was missing, located incorrectly, or not easily readable.

-Observed no thermometer in reach-in cooler at smoothie station. Observed no thermometer in hot holding unit and pizza/sandwich station.

Wilder Hall

Follow-up Inspection (2018-10-04)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Wilder Hall

Standard/Critical Control Point Inspection (2018-09-13)

2 critical & 4 non-critical

3717-1-03.4(F)(1)(a) / Time/temperature controlled for safety food - hot holding.Critical Corrected
During Inspection TCS foods not being hot held at the proper temperature.CCP

-Maintain hot holding of tofu steak wraps at 135°F or above

3717-1-03.4(F)(1)(b) / Time/temperature controlled for safety food - cold holding.Critical Corrected
During Inspection TCS foods not being cold held at the proper temperature.CCP

-Maintain cold holding of milk at 41°F or below.

3717-1-06.2(B) / Handwashing cleanser - availability. No soap at handwashing sink(s).

3717-1-03.5(C)(2) / Food labels - packaged food Label on a food packaged in-house did not contain all
required information.

-Provide complete labels including subingredients for grab an go items.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components not
maintained.

-Repair walk-in cooler, walk-in freezer, and pizza prep. cooler to prevent condensate from leaking, do
not store food under leaking condensate.

3717-1-06.1(I) / Light bulbs - protective shielding. No protective shielding on lights.

-Provide light shields in dish room equipment/utensil storage area.

Wilder Hall

Standard Inspection (2018-03-08)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Wilder Hall

Critical Control Point Inspection (2018-03-08)

6 observations

NA

NA

Wilder Hall

Standard Inspection (2017-09-21)

0 critical & 1 non-critical

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order. Observed the blast chiller and a two door cooler to be out of operation at the time of inspection. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code. Facility has submitted a work order request to have equipment fixed. Adequate cold holding storage exists without the operation of the two door cooler.

Wilder Hall

Critical Control Point Inspection (2017-09-21)

5 observations

NA

NA

Wilder Hall

Standard Inspection (2017-03-30)

1 critical & 1 non-critical

3717-1-04.1(C) / Food-contact surfaces - cleanability Critical Food contact surfaces were not easily cleanable, or not designed/constructed properly. Observed plastic food containers that were cracked in the clean equipment storage area. To prevent the growth of pathogens, Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Except for cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes; accessible for cleaning and inspection by one of the following methods: (a) Without being disassembled; (b) By disassembling without the use of tools; or (c) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches. Discard equipment that is cracked to ensure equipment food contact surfaces are smooth and easily cleanable.

3717-1-04.4(Q) / Utensils, temperature and pressure measuring devices - good repair and calibration. Utensils, thermometers, and/or pressure gauges were not kept in good repair or calibration. Observed

two metal stem probe thermometers that were not calibrated. Discussed calibration schedule with PIC who stated the digital probe thermometer is primarily used and calibration occurs every Monday.(1) Utensils shall be maintained in a state of good repair or shall be discarded; (2) Food temperature measuring devices shall be calibrated as necessary to ensure their accuracy; (3) Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use. Calibrate thermometers.

Wilder Hall

Critical Control Point Inspection (2017-03-30)

7 observations

NA

NA

Wilder Hall

Standard Inspection (2016-09-15)

2 critical & 3 non-critical

3717-1-03.2(N)(1) / Gloves - single use gloves Critical Observed single-use gloves being used improperly.

-Observed food employee wipe off gloved hands with a cloth towel. To prevent contamination: If used, single-use gloves shall be used for only one task, used for no other purpose, and discarded when damaged or soiled or when interruptions occur in the operation.

-Ensure employees are informed on when to remove gloves.

-Discontinue wiping off gloves with cloth towels to prevent possible contamination of gloves or food.

Correct By: 15-Sep-2016

3717-1-03.4(F)(1) / Time/temperature controlled for safety food - hot and cold holding. Critical Corrected During Inspection TCS foods were not being held at the proper temperature.

-Observed soup holding at 132°F in the soup well. To prevent the growth of pathogens, except during preparation, cooking, or cooling, or when time is used as a public health control, TCS food shall be held at 135°F or above, or at 41°F or less.

-Corrected; soup was reheated above 165°F in less than 2 hours.

3717-1-03.5(C)(3) / Food labels - bulk food Bulk food display for customer self-service was not properly labeled. Bulk food that is available for consumer self-dispensing shall be prominently labeled with the information specified under (C)(2) of this rule.

Food label information shall include: (a) The common name of the food, or an adequately descriptive identity statement; (b) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food; (c) An accurate declaration of the quantity of contents; (d) The name and place of business of the manufacturer, packer, or distributor; (e) The name of the food source for each major food allergen contained in the food, unless listed in the ingredients; (f) Nutritional information when required by law

3717-1-05.1(C)(1) / Handwashing sink - required water temperature Repeat Observed a handwashing sink without water at the required temperature.

-Observed mens restroom with hot water at the hand sink at 75°F. To ensure proper cleaning of hands, a handwashing sink shall be equipped to provide water at a temperature of at least 100°F (thirty-eight degrees Celsius) through a mixing valve or combination faucet.

3717-1-05.1(I) / Service sink - number. Repeat Observed no service sink or curbed cleaning facility as required.

-Mop sink is in disrepair and faucets are not connected to a hose bibb. At least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided and conveniently located as specified in this rule.

-Replace mop sink and install an approved faucet.

Wilder Hall

Critical Control Point Inspection (2016-09-15)

8 observations

NA

NA

Wilder Hall

Standard Inspection (2016-03-30)

3 critical & 5 non-critical

3717-1-02.4(C)(13) / Person in charge: duties - ensure employees are properly trained in food safety, including food allergy awareness.Critical Person in charge did not ensure their employees are properly trained in food safety.To prevent foodborne illness, the person in charge shall ensure that employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties.

3717-1-03.4(D) / Cooling - temperature and time control.Critical TCS foods were not cooled using the proper time and temperature parameters.

- Cooling time and temperatures were not able to be verified due to incomplete records or employees not knowing when a food was cooked.
- Observed items dated as being cooled 3/30/16 when they were cooled on 3/29/2016 per cooling records.
- Observed gravy in a large container with indications that the food was placed into the freezer while hot.
- Observed containers of cut fries that did not match when the cook stated the food was made. To prevent the growth of pathogens, cooked TCS food shall be rapidly cooled: within two hours from 135°F to 70°F, and within a total of six hours from 135°F to 41°F or less.
- Food items were voluntarily discarded as necessary.

3717-1-03.4(G) / Ready-to-eat, time/temperature controlled for safety food - date marking. Critical Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.

- Observed food items that were cooked and cooled on site with dates on the containers that did not match the dates on the cooling log. To prevent foodborne illness, refrigerated, ready-to-eat, TCS food held at a temperature of 41°F or less for more than 24 hours shall be clearly marked at the time of preparation or the time the original container is opened to indicate the date or day, that is a maximum of seven days, by which the food shall be consumed, sold, or discarded. The day the food is prepared or opened is day one.

3717-1-02.2(G) / Jewelry - prohibition. Repeat Observed food employees wearing jewelry on arms or hands during food preparation.

- Observed several full-time and student employees wearing watches and bracelets. To prevent contamination, except as provided by (G)(2) and (G)(3) of this rule, food employees may not wear jewelry on their arms or hands.

- Items were removed when prompted.

- Discontinue wearing wrist watches, bracelets, or other jewelry on hands when in the food service.

3717-1-04.4(A)(2) / Equipment components kept intact, tight, and adjusted Equipment components are not intact, tight or properly adjusted.

- Walk-in cooler door closer does not operate correctly on #1184. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

- Replace door closer to ensure correct operation.

3717-1-05.1(C)(1) / Handwashing sink - required water temperature Observed a handwashing sink without water at the required temperature.

-Observed restroom without hot water at the sinks. To ensure proper cleaning of hands, a handwashing sink shall be equipped to provide water at a temperature of at least 100° F (thirty-eight degrees Celsius) through a mixing valve or combination faucet.

-Repair or replace parts as necessary to provide hot water at hand washing sinks.

3717-1-05.1(I) / Service sink - number. Observed no service sink or curbed cleaning facility as required.

-Mop sink is in disrepair. Faucet hoses do not have a hose bib or appropriate backflow device. At least one service sink or one curbed cleaning facility equipped with a floor drain shall be provided and conveniently located as specified in this rule.

-Replace mop sink. Install correct faucet and backflow device as necessary. Repair floor and wall surrounding mop sink as needed.

3717-1-06.4(L) / Removing dead or trapped birds, insects, rodents, and other pests. Observed the presence of dead pests or insects.

-Observed glue traps with pest insect activity. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.

-Contact your pest control operator for service.

Wilder Hall

Critical Control Point Inspection (2016-03-30)

3 observations

NA

NA

Wilder Hall

Follow-up Inspection (2015-09-30)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Wilder Hall

Standard Inspection (2015-09-15)

1 critical & 4 non-critical

3717-1-03.2(C) / Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Critical Corrected During Inspection. Observed food that was not properly protected from contamination by separation, packaging, and segregation.

-Observed boxes of raw eggs stored above ready-to-eat food in the walk-in cooler.

-Observed packaged dozen eggs above ready-to-eat food in the reach-in cooler. To prevent contamination, food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from cooked ready-to-eat food as described in this rule.

-Corrected; food was rearranged to comply.

3717-1-02.2(G) / Jewelry - prohibition. Corrected During Inspection. Observed food employees wearing jewelry on arms or hands during food preparation.

-Observed four employees with wrist bands or watches. To prevent contamination, except as provided by (G)(2) and (G)(3) of this rule, food employees may not wear jewelry on their arms or hands.

-Corrected; items were removed.

3717-1-04.2(C) / Drainboards. Not enough space was provided for holding all soiled or clean utensils in the warewashing area. Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items shall be provided for utensil holding before cleaning and after sanitizing.

3717-1-05.1(S)(2) / Plumbing system - maintained in good repair. The plumbing system was not properly maintained.

-Observed a leak at the faucet connecting the hose under the dish machine area.

-Observed a broken vacuum breaker at the dish machine. A plumbing system shall be properly maintained.

-Repair or replace components as necessary.

3717-1-06.1(A) / Floors, walls, and ceilings. Floors, walls, and/or ceilings were not smooth and easily cleanable.

-Observed flaking and peeling paint on the ceiling above the sandwich station area. Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

-Removing flaking and peeling paint, then repaint to ensure a smooth and easily cleanable surface.

Wilder Hall

Critical Control Point Inspection (2015-09-15)

8 observations

NA

NA

Wilder Hall

Follow-up Inspection (2015-03-18)

0 critical & 0 non-critical

No critical violations were documented at the time of inspection.

No violations were documented at the time of inspection.

Wilder Hall

Critical Control Point Inspection (2015-03-16)

1 observations

NA

NA

Wilder Hall

Standard Inspection (2015-03-12)

1 critical & 1 non-critical

3717-1-04.5(A)(1) / Cleanliness of equipment food-contact surfaces and utensils. Critical Equipment food-contact surfaces or utensils are dirty. Pans with food particles still on them were stored as clean on the dishwashing room "clean" shelf. Sort through pans and cooking pots. Replace pitted and charred items. To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-04.8(E) / Equipment, utensils, linens, single-service articles, and single-use articles - storage. Cleaned equipment and utensils, laundered linens, or single-service and single-use articles are not properly stored. Cut gloves found stored on top of the fire extinguisher. Boxes of single service articles found stored on the floor of the boiler area. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be properly stored as described in this rule.

Wilder Hall

Standard Inspection (2014-09-24)

0 critical & 7 non-critical

3717-1-02.2(G) / Jewelry - prohibition. Observed food employees wearing jewelry on arms or hands during food preparation. Bracelet, watch, wrist bands are prohibited on wrists. To prevent contamination, except as provided by (G)(2) and (G)(3) of this rule, food employees may not wear jewelry on their arms or hands.

3717-1-03.5(C)(1) / Food labels - packaged food A food packaged in the facility did not contain a label. All salads from Dascomb Dining Services did not have a label with ingredients of multi-ingredient food items included in the salads. Foods shall be labeled as specified in this rule.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order. Pots and pans that are warped or extensively pitted in the food contact area shall be discarded. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order. Food chopper blade has nicks and chipped cutting surfaces. Replace the blade and inspect it frequently. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

3717-1-04.5(A)(2) / Cleanliness of food-contact surfaces of cooking equipment and pans. Pots and pans that were still soiled with food residue were stored as clean. Double check equipment for cleanliness while storing them.

3717-1-04.8(A) / Equipment and utensils - air-drying required. Equipment and utensils are not being air dried. Towel drying of washed and sanitized food contact surfaces observed. This may cause cross-contamination between equipment that is not thoroughly cleaned of soil and one that is clean prior to being wiped with soiled towel. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food and utensils, and may not be cloth dried.

3717-1-04.8(A) / Equipment and utensils - air-drying required. Equipment and utensils are not being air dried. Pots and pans are stored while still wet. Inadequate air drying equipment provided, not enough room in the dishwashing room. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining before contact with food and utensils, and may not be cloth dried.

Wilder Hall

Critical Control Point Inspection (2014-09-24)

0 observations

NA

NA

Wilder Hall

Standard Inspection (2014-03-17)

0 critical & 1 non-critical

3717-1-04.4(A)(1) / Equipment - good repair and proper adjustment. Equipment and/or components are not maintained in good working order. Walk-in cooler #3 does not close properly and walk-in freezer #4 door seal is torn. These problems allow unnecessary warming of the interior of the units. Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of this code.

Wilder Hall

Critical Control Point Inspection (2014-03-17)

4 observations

NA

NA