

NOTICE OF BOARD OF HEALTH HEARING

July 8, 2014

Big Plate Diner
Attn: Mary Turner, licensee
217 Harding Way East
Galion, Ohio 44833

Dear Ms. Turner:

Critical violations were found during standard and critical control point inspections conducted at Big Plate Diner on June 18, 2014. In addition to these observations, a review of past inspection reports reveals a history of critical violations and noncompliance with the rules set forth in the Ohio Uniform Food Safety Code (Ohio Administrative Code Chapter 3717-1), as follows:

- The person in charge (PIC) failed to demonstrate food safety knowledge by having no critical violations during the current inspection, as required by OAC 3717-1-02.4(B). This is a repeat violation as documented on inspection reports dated 11/05/12, 02/25/13, 10/17/13, 02/20/14, and 06/18/14.
- The person in charge (PIC) failed to wash hands after handling raw meat on 11/05/12 (OAC 3717-1-02.2 (C)).
- Raw animal foods were being stored in the cooler above ready-to-eat foods in violation of OAC 3717-1-03.2 (C), on 02/25/13, 02/20/14, and 06/18/14.
- Time/temperature controlled for safety foods were not reheated to 165°F for hot holding as required in violation of OAC 3717-1-03.3 (H), as documented on 11/05/12 and 02/20/14.
- Proper cooling procedures were not being followed and inadequate time/temperature monitoring was being done during the cooling process for TCS foods in violation of OAC 3717-1-03.4 (D), as documented on 11/05/12 and 02/25/13.
- Time/temperature controlled for safety foods were being held at temperatures outside required parameters, which are $\leq 41^{\circ}\text{F}$ for cold holding and $\geq 135^{\circ}\text{F}$ for hot holding (OAC 3717-1-03.4 (F)). Violations were documented on inspection reports dated 11/05/12, 02/25/13, 10/17/13, and 06/18/14.
- Refrigerated, ready-to-eat, time/temperature controlled for safety (TCS) foods were found without required date marks, and some TCS foods with expired date marks were found in the cooler(s) (OAC 3717-1-03.4 (G)). Date marking violations were documented on inspection reports dated 11/05/12, 02/25/13, 10/17/13, 02/20/14, and 06/18/14.

- Food thermometers were found to be outside the required range of accuracy on 02/25/13 and 10/17/13, in violation of OAC 3717-1-04.1 (K).
- A sanitizer test kit was unavailable on 02/20/14 (OAC 3717-1-4.2 (I))
- There was inadequate sanitizer residual in the solution being used to sanitize equipment and utensils on 02/25/13 and 06/18/14, as required by OAC 3717-1-04.6 (A).
- Poisonous or toxic chemicals were being stored in unlabeled containers (OAC 3717-1-7.0 (B)) as documented on 02/20/14 and 06/18/14. Chlorine sanitizer was also being stored in an uncovered drinking glass during the June inspection.

You participated in an administrative hearing on March 14, 2014, with Health Commissioner Dr. Steve Novack and me. At that time and during subsequent meetings you and I worked together to create a compliance action plan, which we executed on March 21, 2014, to plan for short- and long-term corrections of critical violations that had occurred in your facility on numerous this week's inspections, 5 of which were included in the action plan.

You are hereby notified that this matter will go before the Galion City Board of Health for ongoing failure to maintain your licensed food service operation in compliance with the Ohio Uniform Food Safety Code. The meeting will take place on Monday, July 14, 2014, at 3:30 pm at Schilling Graphics, 275 Gelsanliter Road, Galion, Ohio 44833. The Board will determine a course of action which may include license suspension (time-limited) or revocation (permanent).

Please contact me at (419)468-1075 ext. 1265, if you have questions or concerns.

Sincerely,

Stephanie Zmuda, R.S.

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Environmental Health Director