



# Ohio Department of Agriculture/Ohio Department of Health Standard Inspection Report



Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>VFW 7647</b>		Check one FSO <input checked="" type="checkbox"/> RFE <input type="checkbox"/>		License number <b>5593</b>		Date <b>05/12/2009</b>	
Address <b>30036 LORAIN RD North Olmsted, OH 44070</b>				Category / Descriptive <b>Non-Commercial Risk Level 3 &lt; 25,000</b>			
License holder <b>VFW 7647</b>		Inspection Time (min) <b>2:08 PM</b>		Travel Time (min)		Other	
Type of visit (check) <input type="checkbox"/> Standard <input type="checkbox"/> Follow-up <input checked="" type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other (specify)				Follow-up date (if required)		Sample date/result (if required)	

**3717-1 OAC Violation Checked**

<b>Management and Personnel</b>	<b>4.4 Maintenance and operation</b>	<b>Poisonous or Toxic Materials</b>
2.1 Employee health	4.5 Cleaning of equipment and utensils	7.0 Labeling and identification
2.2 Personal cleanliness	4.6 Sanitizing of equipment and utensils	7.1 Operational supplies and applications
2.3 Hygienic practices	4.7 Laundering	7.2 Storage and display separation
2.4 Supervision	4.8 Protection of clean items	<b>Special Requirements</b>
<b>Food</b>	<b>Water, Plumbing, and Waste</b>	8.0 Fresh juice production
3.0 Safe, unadulterated and honestly presented	5.0 Water	8.1 Heat treatment dispensing freezers
3.1 Sources, specification and original containers	5.1 Plumbing	8.2 Custom processing
3.2 Protection from contamination after receiving	5.2 Mobile water tank	8.3 Bulk water machine criteria
3.3 Destruction of organisms	5.3 Sewage, other liquid waste and rainwater	8.4 Acidified white rice preparation criteria
3.4 Limitation of growth of organisms	5.4 Refuse, recyclables, and returnables	9.0 Facility layout and equipment specifications
3.5 Identity, presentation, on premises labeling	<b>Physical Facilities</b>	20 Existing facilities and equipment
3.6 Discarding or reconditioning unsafe, adulterated	6.0 Materials for construction and repair	<b>901:3-4 OAC RFE Only</b>
3.7 Special requirements for highly susceptible populations	6.1 Design, construction and installation	12 Articles -- Cease use
<b>Equipment, Utensils, and Linens</b>	6.2 Numbers and capacities	13 Records
4.0 Materials for construction and repair	6.3 Location and placement	14 Food sample collected
4.1 Design and construction	6.4 Maintenance and operation	15 Embargo of food/Voluntary destruction
4.2 Numbers and capacities		<b>3701-21 OAC FSO only</b>
4.3 Location and installation		12 Embargo of food, reference back to 901:3-4-15

**Violation(s)/Comment(s)**

Two confirmed cases of e. coli has this location in the food history. One case ate breakfast on 4/10 and 4/13. The other case ate a burger and fries that were taken home and eaten on 4/10. B. Athey went to the location to investigate. Spoke to Dan (Commander) and Sandy (cook) about the situation. All meat in question came from approved source (Northern Haserot) frozen and is placed in freezers until needed. Operator was able give Athey invoices for the possible meats served on 4/10/09. Operator also gave Athey the list of people that work in the kitchen. Sandy and Ashley (cook) were the only ones to work in the kitchen on 4/10/09 and there was no breakfast served that day per Sandy. When breakfast is served, the facility only offer a chipped beef sandwich or a ground beef sandwich. Sandy was able to explain proper handling of ready-to-eat foods (hand washing and glove use), cooking temperatures, and how to protect from cross contamination. No further action required at this time.

Inspected by 	R.S./SIT#	Licensor <b>Cuyahoga County Board of Health</b>
Received by	Title	Phone

As Per HEA 5302 (Rev. 2/09)  
As Per AGR 1268 (Rev. 2/09)

Cuyahoga County Board of Health