Delaware General Health District
Dedicated to your health
Shelia Hiddleson, RN, MS
Health Commissioner

Delaware General Health District

1 and 3 West Winter Street
P.O. Box 570
Delaware, Ohio 43015-0570
(740) 368-1700 Fax (740) 368-1736
DelawareHealth.org

Date: February 21, 2019

To: Board of Health

From: Shelia Hiddleson, RN, MS
Health Commissioner

Re: Board meeting **Tuesday, February 26, 2019; 7:00 pm Basement – Training Room**

***PMT – Performance Management Touchstone**

1.0 CONVENTION

Agenda Item	***Time***	***Action/ Contact***
1.01 CALL TO ORDER	**2**	
1.02 CONSENT ITEMS **5.03 A Contracts** **6.012 A-B Appropriations** **6.015 A-B Expenditures** **6.016 A Inventory** **6.021 A-C Authorization/Employment** **6.022 A Reclassification/Promotion** **6.023 A Tuition Reimbursement/Staff Development** **6.025 A-B Salary Scale/Policies/Benefits**	**2**	**Approve**
1.03 APPROVAL OF MINUTES **A.** Previously sent.	**2**	**Approve**
1.04 APPROVAL OF BILLS **A.** Previously sent.	**2**	**Approve**

2.0 STAFF REPORTS

Agenda Item	***TIME***	***Action/ Contact***	***PMT***

2.01 HEALTH COMMISSIONER
• DAC Meeting
  ○ March 14, 2019 (6:15 Networking, 6:45 Meeting)
  ○ Board Appointee, DAC will select one appointee
  ▪ Amy Howerton, Nursing Home Administrator
  ▪ Dr. Greg Whisman
  ▪ Ms. Dianna Womer, Nurse Practitioner
  ○ Facility Plan
	2	**Info/ Shelia**	

2.02 FINANCE			
A. Finance Report – Requesting Board review and accept the year-to-date finance report (**attached**). **Action Requested: Accept**	**2**	**Accept/ Dave**	**Agency**

3.0 BOARD REPORTS

Agenda Item	***Time***	***Action/ Contact***	***PMT***
3.01 BOARD PRESIDENT	**<15**	**Info**	

4.0 REGULATIONS/SUBDIVISIONS/VARIANCES/PUBLIC PARTICIPATION

Agenda Item	***Time***	***Action/ Contact***	***PMT***
4.01 REGULATION HEARING/ADOPTION			
4.04 CITIZEN REQUEST			
4.05 LICENSE REVOCATION			
A. Food Service Operation Hearing - Dickeys BBQ, 820 Sunbury Rd. Delaware, Ohio has had numerous violations over the past several months. On November 19, 2018 staff held an Administrative Hearing with the management of Dickeys BBQ to develop an action plan to address the violations. The plan involved Dickeys management agreeing to having an employee on each shift trained in level 1 food safety and submission of a written estimate for floor repair or replacement by Dec 31, 2018. To date, neither has occurred. Staff request this formal hearing to determine if license action by the Board of Health is necessary to protect public health. **Action requested:** Staff request license suspension for a minimum of 3 days or until proof of level 1 classes complete and written estimate for floor is received. Conduct formal hearing (court reporter will be in attendance). Make official ruling on license. Court reporter will be in attendance from Higgins & Associates.	**20**	**Hearing/ Steve**	**Agency/ Community/ Quality**

5.0 OLD BUSINESS

Items pending from the last meeting or information on prior actions and reports.

Agenda Item	***TIME***	***Action/ Contact***	***PMT***
5.053 BOARD ACTIONS/POLICIES/LEGAL ISSUES			
A. Executive Session – Request Board enter Executive Session to discuss the Health Commissioner's annual appraisal and compensation. **Action Requested: Executive Session**	**20**	**Executive Session Shelia**	**Quality/ Agency**
B. Executive Session – Request Board enter executive session to discuss the purchase of property. Guest: Eric Penkal, Assistant Prosecuting Attorney **Action Requested: Executive Session**	**20**	**Executive Session/ Shelia**	**Agency**
5.03 CONTRACTS			
C. Contract Renewal – The contract with ReMax Impact, Sara Walsh Realtor, expires at the end of February. Request Board approval for Ms. Hiddleson to negotiate and execute a renewal of the contract for an additional six months. **Action Requested: Consent**	**0**	**Consent/ Shelia**	**Agency**

6.0 NEW BUSINESS

New items of information or for Board action

Agenda Item	***Time***	***Action/ Contact***	***PMT***
6.012 APPROPRIATIONS			
A. Creating Healthy Communities (CHC) - Request Board approval to make a few line item changes in the Creating Healthy Communities (CHC) grant (71151511). While a revision was just completed last month, a technical issue required a change in personnel funding and we were asked to assist with the installation of disability enabled playground equipment at Hylen Souders Elementary School. Please see **attached** Budget Revision for line item details. **Action Requested: Consent approval**	**0**	**Consent/ Dave**	**Agency**
B. Immunization Action Plan (IAP) - Request Board approval to reduce expense appropriation by $17,452.63 in the Immunization Action Plan (IAP) grant (71551527). This will reduce appropriation in this fund down to zero. The IAP grant has been changed to a "deliverable" grant which pays DGHD based upon achievement of predetermined goals. By paying based upon achievement of goals, ODH does not require reporting of expenses involved with achieving these goals. Because of this DGHD manages the replacement program (Get Vaccinated) from a program in public health. This greatly reduces appropriation and cash flow concerns. Please see **attached** Budget Revision for line item details. **Action Requested: Consent approval**	**0**	**Consent/ Dave**	**Agency**
6.015 EXPENDITURES			
A. 3 West Winter Renovation Electrical Wiring - Request Board approval to expend up to $6,100 Building funds to purchase electrical wiring for the 3 offices being built on the 2nd floor of 3 West Winter. By code requirements smoke alarms have to be installed and wired into our system. This estimate was received February 19, 2019. It was not available until the walls were built. To keep the contractor working we had to ok this purchase before the Board meeting. Expenditure is budgeted. **Action Requested: Consent approval**	**0**	**Consent/ Dave**	**Agency**
B. Server - Request Board approval to expend up to $20,000 public health funds to purchase a new agency primary server. The purchase will replace an older server from 2013 which has components beginning to fail and is no longer stable. Expenditure is budgeted. **Action Requested: Consent approval**	**0**	**Consent/ Shelia**	**Agency**
6.016 INVENTORY			
A. 115 Phones and 1 Shortel S30 Phone - Request Board approval to remove from inventory and try to sell 12 ShorTel model 115 phones and one Shortel model S30 phone. These phones have become obsolete to our current models. **Action Requested: Consent approval**	**0**	**Consent/ Dave**	**Agency**

6.021 AUTHORIZATION/EMPLOYMENT			
A. Resignation / Ms. Connie Codispoti - Request Board accept resignation of Ms. Connie Codispoti, Community Health Specialist 3 effective February 22, 2019. The Community Health Specialist 3 position (100% public health fund) will not be filled at this current time until a time study is completed to determine need. Additionally, the Community Health Division is awaiting notification of grant funding from ODH for the Tobacco Use Prevention and Cessation Program which may necessitate the hiring of a Community Health Specialist. **Action Requested: Consent approval**	**0**	**Consent/ Jen**	**Agency**
B. Resignation/ Mr. Aaron Decker R.S. – Request Board accept the resignation of Mr. Aaron Decker effective February 22, 2019. Mr. Decker has been with the agency since March of 2014. Mr. Decker has accepted the Environmental Health Director position with the Morrow County Health Department. Request approval to post and hire a Sanitarian or Sanitarian-In-Training to replace Mr. Decker. **Action Requested: Consent approval**	**0**	**Consent/ Steve**	**Agency**
C. Recruit and Hire / Sanitarian or Sanitarian-In-Training – Request Board approval to recruit and hire a Sanitarian or Sanitarian-In-Training to fill position vacated by Mr. Aaron Decker. **Action Requested: Consent approva**l	**0**	**Consent/ Steve**	**Agency**
6.022 RECLASSIFICATION/PROMOTION			
A. **Promotion without Competition / Mrs. Amy Whitney -** Request Board approval to promote without competion Mrs. Amy Whitney, Human Resources Officer. With the recent changes in the Table of Organization for better alignment of duties/ work load; Mrs. Whitney is now supervising an Administrative Assistant. The Human Resource Officer's position is classified as a D4 with a total point value of 713, to add the supervision component to the responsibilities increases the points by 30 making it 743 a D5. Mrs. Hiddleson is recommending a promotion without competition as identified in the personnel manual "The employee is consistently performing at a higher level than expected of the current position". Mrs. Whitney would receive a 3% raise per policy; the net annual increase to the Delaware General Health District salary and benefits line will be $1,973.51. The effective date of the promotion will be January 7, 2019. **Action Requested: Consent approval**	**0**	**Consent/ Shelia**	**Agency**
6.023 TUITION REIMBURSEMENT/STAFF DEVELOPMENT			
A. Conference / Ms. Jackie Bain - Request Board approval to expend up to $1,226.65 of CH funds (Fund 4000) for Ms. Jackie Bain to attend the Lifesavers Conference in Louisville, KY on March 30-April 2, 2019. Jackie will be co-presenting on a panel with OSHP Lt. Eric Caudill and the University of TN regarding her launch of the Delaware County Reduce Teen Crashes portal. Expenses include conference registration ($400.00); hotel ($473.57); meals ($55.12); mileage @.58 for 462 miles ($267.96); hotel parking ($30.00); Out of Health District and/or State Approval forms **attached** and expenditure is budgeted from COMMUNITY HEALTH - 4000. **Action Requested: Consent approval**	**0**	**Consent/ Jen**	**Agency**

6.025 SALARY SCALE/POLICIES/BENEFITS			
A. Position Series Control Plan – Request Board approval of the updated Position Series Control Plan. Updates noted in yellow highlight (**attached**). **Action Requested: Consent approval**	**0**	**Consent/ Shelia**	**Agency**
B. Weather and Emergency Office Closures – The recent inclement weather and the county designation of a Level 2 Snow Emergency have necessitated the implementation of Section 711 (**attached**) of the Personnel Policies. The current policy has a disparity between the written and intent of the policy. Therefore, the following revision is recommended for increased clarity. **Action Requested: Consent approval**	**0**	**Consent/ Shelia**	**Agency**
6.04 SPECIAL REPORTS			
A. 2014-2018 Community Health Improvement Plan (CHIP) – The 2018 full CHIP progress report is **attached**. **Action Requested: Discussion**	**15**	**Discuss**	**Quality**

Sincerely,

Shelia Hiddleson Health Commissioner 740/972-8635	Steve Burke Director of Environmental Health 740/815-8807	Jen Keagy Director of Community Health 614/315-1337	Adam Howard Director of Personal Health 740/360-4718	Dave Knowlton Director of Operations 614/582-0640

Delaware General Health District
Dedicated to your health

Out of Health District Travel and/or Overnight Approval Form

Date: February 15, 2019
To: Delaware County Auditor
Approved Funding Source(s): 4000 - Community Health
Employee: Jackie Bain
Conference/Meeting: 2019 Lifesavers Conference
Location: Louisville, KY
Inclusive Travel Dates: 3/30/19 - 4/2/19

The Board of Health authorizes the above named employee to attend, at Health District expense, the above listed conference/meeting, and location, and inclusive travel dates. Below are itemized anticipated necessary expenses to be incurred. The listed amounts reflect the maximum approved by the Board of Health subject to the reimbursement limits of the Delaware General Health District.

Expenditure			Amount	Quantity	Total	
Conference Registration:			$ 400.00		$ 400.00	
Airfare and/or Mileage:			$ 267.96		$ 267.96	
Parking/Taxi:			$ 10.00	3	$ 30.00	
Hotel:			$ 157.86	3	$ 473.57	
Meals :			$ 27.56	2	$ 55.12	
Other:						
Total:					$ 1,226.65	
Hotel per gsa.gov (attached)	Rate	Qty				
Hotel	$ 136.00	3	$ 408.00		Daily:	$ 157.86
Hotel Tax	16.07%		$ 65.57			
Sales Tax			$ -			
		Sub Total:	$ 473.57			
Meals per gsa.gov (attached)		Meals/day	$56.00		Average:	$ 27.56
	Rate	Qty	Subtotal	Tax Rate	Tax	Total
1st Day (75% if applicable)	$ 26.00	1	$ 26.00	6.00%	$ 1.56	$ 27.56
Interim of 1st & Last Days	$ 26.00	1	$ 26.00	6.00%	$ 1.56	$ 27.56
Last Day (75% applicable)	$ -	0	$ -		$ -	$ -
		2	$ 52.00			$ 55.12

Certified/approved at the Board of Health meeting on: February 26, 2019

Walter Threlfall, DVM
President, Board of Health

Date

Shelia L. Hiddleson, RN, MS
Secretary, Board of Health

Date

Class Title	Position Number	Hire Date	Current Employee	Current Pay Grade	Exempt & Classified Status	Job Type	Status	BOH	Changes
Health Commissioner	01101	12/31/2012	Hiddleson	NA	E & U	FT	Filled	X	
Assistant Health Commissioner	02101			NA	E & U		Inactive		
DIVISION DIRECTOR Series									
Personal Health Director	03101	3/14/2011	Howard	D8	E & U	FT	Filled	X	
Operations Director	04101	5/19/2008	Knowlton	D8	E & U	FT	Filled	X	
Environmental Health Director	05101	1/2/2013	Burke	D8	E & U	FT	Filled	X	
Community Health Director	06101	2/24/2014	Keagy	D8	E & U	FT	Filled	X	
PROGRAM MANAGER Series									
Program Manager / Director of Nursing	07101N	7/15/2013	Baugher	D6	E & C	FT	Filled	X	Last name change from Clark to Baugher
Program Manager	07102	1/4/1989	Shears*	D5	E & C	FT	Filled	X	
Program Manager	07103S	1/24/1996	Sams	D5	E & C	FT	Filled	X	
Program Manager	07104D	6/12/2000	Jennings	D5	E & C	FT	Filled	X	
Program Manager	07105	8/21/2006	Irvan	D5	E & C	FT	Filled	X	
Program Manager	07106S	5/29/2007	DeGenaro	D5	E & C	FT	Filled	X	
Program Manager	07107	8/13/2007	Kuhlman	D5	E & C	FT	Filled	X	
Program Manager	07108	10/5/2009	Kincaid	D5	E & C	FT	Filled	X	
Program Manager	07109S	3/27/2013	Kent	D5	E & C	FT	Filled	X	
HUMAN RESOURCES Series									
Human Resources Officer	08101	6/29/2011	Whitney	D4	E & C	FT	Filled	X	
Benefits Specialist	08102			C5	N & C		Inactive	X	
Human Resources Assistant	08103			A9	N & C		Inactive		
FISCAL SPECIALIST Series									
Fiscal Specialist	09101	9/21/1992	Stull	C1	N & C	FT	Filled	X	
Fiscal Specialist	09102	4/30/2012	Chittock	C1	N & C	FT	Filled	X	
Fiscal Specialist	09103	12/20/2012	Naticchia	C1	N & C	FT	Filled	X	
COMMUNICATIONS Series									
PIO / Supervisor	10101	2/11/2013	Whittaker	D3	E & C	FT	Filled	X	
Multimedia Specialist	10102	6/12/2017	Edwards	C5	N & C	FT	Filled	X	
GIS Specialist	10103	7/19/2012	Elhami*	C5	N & C	Intermittent	Filled	X	
INFORMATION TECHNOLOGY Series									
Information Technology Specialist 3	20101	3/30/2015	Stone	B (IT) 3	N & C	FT	Filled	X	
Information Technology Specialist 2	20102	9/5/2017	Goodsite	B (IT) 2	N & C	FT	Filled	X	
Information Technology Specialist 1	20103			B (IT) 1	N & C		Inactive		
EPIDEMIOLOGY Series									
Epidemiologist 2	30101	5/3/2017	Lane	C9	N & C	FT	Filled	X	
Epidemiologist 1	30102	12/29/2018	Crisp	C5	N & C	FT	Filled	X	Crisp lateral transfer 12/29/18
NURSING Series									
Public Health Nurse Supervisor	40101			D3	E & C		Inactive		
Public Health Nurse 3	40201	10/10/2006	Nichols	C9	N & C	FT	Filled	X	
Public Health Nurse 3	40202			C9	N & C	FT	Vacant	X	
Public Health Nurse 3	40203			C9	N & C	FT	Vacant	X	
Public Health Nurse 2	40301	8/5/1996	Lenko	C8	N & C	FT	Filled	X	
Public Health Nurse 2	40302	4/25/2016	Jesson	C8	N & C	FT	Filled	X	
Public Health Nurse 2	40303	7/18/2017	Reed	C8	N & C	FT	Filled	X	
Public Health Nurse 2	40304	10/23/2018	Schwaderer	C8	N & C	FT	Filled	X	
Public Health Nurse 2	40305	2/4/2019	Fox	C8	N & C	FT	Filled	X	New Hire 2/04/19
Immunization Technician	40501			C4	N & C		Inactive	X	
WIC HEALTH PROFESSIONAL Series									
WIC Health Professional Supervisor	50101			D3	E & C		Inactive		
WIC Health Professional 3	50201	1/3/1998	Syar	C7	N & C	PT	Filled	X	
WIC Health Professional 2	50301	8/28/2007	Wright	C4	N & C	PT	Filled	X	
WIC Health Professional 2	50302	5/12/2008	Nye	C4	N & C	FT	Filled	X	
WIC Health Professional 2	50303			C4	N & C	FT	Inactive		
WIC Health Professional 1	50401	2/2/2015	Myers	C2	N & C	PT	Filled	X	
WIC Health Professional 1	50402	3/17/2016	Welsh	C2	N & C	PT	Filled	X	
WIC PEER HELPER Series									
WIC Peer Helper	60101	9/21/2015	Protheroe	A3	N & C	PT	Filled	X	
WIC Peer Helper	60102	10/13/2015	Wurtsbaugh	A3	N & C	PT	Filled	X	
WIC Peer Helper	60103	11/26/2018	Dixon	A3	N & C	PT	Filled	X	

Class Title	Position Number	Hire Date	Current Employee	Current Pay Grade	Exempt & Classified Status	Job Type	Status	BOH	Changes
COMMUNITY HEALTH SPECIALIST Series									
Community Health Specialist Supervisor	70101	6/20/2016	Trimble	D3	E & C	FT	Filled	X	
Community Health Specialist 3	70201	10/13/2004	Kannally	C8	N & C	FT	Filled	X	
Community Health Specialist 3	70202			C8	N & C	FT	Inactive	X	
Community Health Specialist 3	70203	3/7/2011	Sutherland	C8	N & C	FT	Filled	X	
Community Health Specialist 3	70204	11/14/2011	Codispoti	C8	N & C	FT	Filled	X	Retiring effective 2/22/19
Community Health Specialist 3	70205			C8	N & C	Intermittent	Vacant	X	
Community Health Specialist 2	70301	11/12/1993	Way-Young	C5	N & C	FT	Filled	X	
Community Health Specialist 2	70302	12/17/2009	Bain	C5	N & C	FT	Filled	X	
Community Health Specialist 2	70303	6/27/2016	Crisp	C5	N & C	FT	Filled	X	Lateral Transfer to Epi 1 position 12/29/18
Community Health Specialist 2	70304	1/3/2017	Tracy	C5	N & C	FT	Vacant	X	Termination 10/23/18
Community Health Specialist 1	70401	4/17/2017	Hieronimus	C3	N & C	FT	Filled	X	
Community Health Specialist 1	70402	1/2/2018	Bonnette	C3	N & C	FT	Filled	X	
Community Health Specialist 1	70403	1/15/2019	Fernandez	C3	N & C	FT	Filled	X	New Hire 1/15/19
REGISTERED SANITARIAN Series									
Registered Sanitarian Supervisor	80100			D3	E & C		Inactive		
Registered Sanitarian Supervisor	80101			D3	E & C		Inactive		
Registered Sanitarian Supervisor	80102			D3	E & C		Inactive		
Registered Sanitarian 3	80201	2/23/2004	Self	C9	N & C	FT	Filled	X	
Registered Sanitarian 3	80202	3/28/2005	Rogich	C9	N & C	FT	Filled	X	
Registered Sanitarian 3	80203			C9	N & C	FT	Inactive	X	
Registered Sanitarian 3	80204			C9	N & C	FT	Inactive	X	
Registered Sanitarian 3	80205			C9	N & C	FT	Inactive		
Registered Sanitarian 2	80301	9/2/2003	Adams	C8	N & C	FT	Filled	X	
Registered Sanitarian 2	80302	6/19/2006	Strong	C8	N & C	FT	Filled	X	
Registered Sanitarian 2	80303	1/2/2007	Sanders	C8	N & C	FT	Filled	X	
Registered Sanitarian 2	80304	3/24/2014	Decker	C8	N & C	FT	Vacant	X	Termination 2/22/19
Registered Sanitarian 2	80305			C8	N & C	FT	Vacant	X	
Registered Sanitarian 2	80306			C8	N & C	FT	Inactive		
Registered Sanitarian 1	80403	5/22/2017	Letterle	C6	N & C	FT	Filled	X	
Registered Sanitarian 1	80402	4/2/2018	McKenzie	C6	N & C	FT	Filled	X	Promoted from SIT 12/21/18
Registered Sanitarian 1	80403	4/9/2018	Zoecklein	C6	N & C	FT	Filled	X	Promoted from SIT 12/01/18
Sanitarian in Training	80500			C3	N & C	FT	Inactive	X	
Sanitarian in Training	80501			C3	N & C	FT	Inactive	X	
Environmental Health Technician	80502	3/15/2017	Spangler	A6	N & C	FT	Filled	X	
CERTIFIED PLUMBING INSPECTOR Series									
Certified Plumbing Inspector Supervisor	90101			D1	E & C		Inactive		
Certified Plumbing Inspector 3	90201	5/20/2002	Brill	B (P) 3	N & C	FT	Filled	X	
Certified Plumbing Inspector 3	90202	9/15/2003	Dawson	B (P) 3	N & C	FT	Filled	X	
Certified Plumbing Inspector 3	90203			B (P) 3	N & C	FT	Inactive	X	
Certified Plumbing Inspector 2	90301	4/17/2017	Bailey	B (P) 2	N & C	FT	Filled	X	
Certified Plumbing Inspector 1 or 2	90401			B (P) 1	N & C	FT	Vacant	X	
ADMINISTRATIVE ASSISTANT Series									
Administrative Assistant to HC	10101	2/15/2005	Brown	A10	N & C	FT	Filled	X	
Administrative Assistant/Satellite Coordinator	10102	4/24/2017	Wing	A9	N & C	FT	Filled	X	
Administrative Assistant 3	10201	1/16/2001	Hess	A6	N & C	FT	Filled	X	
Administrative Assistant 3	10202	9/17/2008	Vance	A6	N & C	FT	Filled	X	
Administrative Assistant 3	10203	5/7/2018	Burcher	A6	N & C	FT	Filled	X	
Administrative Assistant 2	10301	5/22/2000	Adkins	A4	N & C	FT	Filled	X	
Administrative Assistant 2	10302	1/30/2006	Wolcott	A4	N & C	FT	Filled	X	
Administrative Assistant 2	10303	11/28/2011	Baileys	A4	N & C	FT	Filled	X	
Administrative Assistant 2	10304	6/27/2012	Forson	A4	N & C	FT	Filled	X	
Administrative Assistant 2	10305	8/27/2012	Mendenhall	A4	N & C	FT	Filled	X	
Administrative Assistant 2	10306	7/18/2016	Aller	A4	N & C	FT	Filled	X	
Administrative Assistant 2	10307	3/15/2017	Harmon	A4	N & C	FT	Filled	X	
Administrative Assistant 2	10308	11/21/2016	Knape	A4	N & C	FT	Filled	X	Terminating 3/22/19
Administrative Assistant 2	10309			A4	N & C	FT	Vacant	X	
Administrative Assistant 2	10310			A4	N & C	FT	Vacant	X	Newly created AA position in EH
Administrative Assistant 1	10401			A2	N & C	FT	Inactive		
Administrative Assistant 1	10402			A2	N & C	FT	Inactive		
Administrative Assistant 1	10403			A2	N & C	FT	Vacant	X	
CUSTODIAL MAINTENANCE Series									
Custodian Maintenance 3	11101	2/26/2007	Law	A9	N & C	FT	Filled	X	
Custodian Maintenance 2	11201			A6	N & C		Inactive		
Custodian Maintenance 1	11301	8/28/2017	Nelson	A3	N & C	PT	Filled	X	
Custodial Worker	11401			A1	N & C		Inactive		
INTERN Series									
Intern 2 (Degreed)	12101			A7	N & C	Intermittent	Vacant	X	
Intern 1 (Non-Degreed)	12201			A2	N & C	Intermittent	Vacant	X	
Intern 1 (Non-Degreed)	12202			A2	N & C	Intermittent	Vacant	X	

*Staff grandfathered to new JD, no change in Pay

Walter R. Threlfall, DVM
President Board of Health

Shelia L. Hiddleson, MS, RN
Secretary Board of Health

As of 1/31/2019		Budgeted	Yr-to-Date	Difference	Yr-To-Date		Budgeted	Yr-to-Date	Difference	Yr-To-Date
Program Name	Pgm	Revenue	Revenue		%		Expenses	Expenses		%
	#		1/31/2019					1/31/2019		
ADMINISTRATION										
Administration	1000	4,110,200	41,028	4,069,172	1.00%		1,539,548	236,411	1,303,137	15.36%
Vital Statistics	1100	127,000	13,998	113,002	11.02%		156,450	22,450	134,000	14.35%
Sunbury Office	1200	0	0	0	0.00%		211,863	3,231	208,631	1.53%
Facility	5101	0	0	0			417,626	67,301	350,326	16.12%
Data	5301	0	0	0			326,351	52,698	273,654	16.15%
Building	6000	365,500	28,196	337,304	7.71%		422,021	37,894	384,127	8.98%
COMMUNITY HEALTH										
CH Health Promo	2090	0	0	0			0	0	0	
CH Admin	4000	7,500	20	7,480	0.27%		831,848	55,477	776,371	6.67%
Source Point	3005	13,520	6,105	7,415	45.16%		13,790	262	13,527	1.90%
Health Promo	3300	0	0	0				0	0	
Communications	4001	0	0	0			218,337	18,642	199,695	8.54%
CRI	4300	0	0	0			0		0	
MCH	3480	50,443	0	50,443	0.00%		103,635		103,635	0.00%
Creating Healthy Comm	4150	95,000	27,355	67,645	28.79%		105,000	16,627	88,373	15.84%
Injury Prevention	4200	40,000	19,497	20,503	48.74%		5,490	1,365	4,125	24.86%
SAFE	4182	42,000	0	42,000	0.00%		43,794	2,481	41,314	5.66%
PHEP	2080	164,000	25,503	138,497	15.55%		174,627	7,027	167,600	4.02%
Litter	2480	72,202	22,946	49,256	31.78%		81,777	4,606	77,171	5.63%
ENVIROMENTAL HEALTH										
EH Admin	2000	0	125	-125			140,007	10,124	129,883	7.23%
ER Response	2400	0	0	0			12,433	1,683	10,750	13.54%
Sewage	2100	293,875	27,017	266,858	9.19%		294,397	16,706	277,691	5.67%
Vector	2101	0		0			45,846	6,096	39,750	13.30%
Residential Service	2103	50	0	50			228,380	12,633	215,747	5.53%
Plumbing	2200	709,475	82,224	627,251	11.59%		452,166	51,258	400,908	11.34%
Food Protection/Public Saf	2300	2,885	1,400	1,485	48.53%		187,595	10,654	176,940	5.68%
Campgrounds	2330	7,526	0	7,526	0.00%		11,080	584	10,496	5.27%
Food	2310	400,612	7,106	393,507	1.77%		415,014	20,440	394,573	4.93%
Water	2110	16,577	542	16,035	3.27%		19,262	888	18,374	4.61%
Solid Waste	2411	60,252	16,748	43,504	27.80%		66,220	4,055	62,165	6.12%
Pools	2314	55,735	0	55,735	0.00%		59,363	5,834	53,528	9.83%
PERSONAL HEALTH										
PH Admin	3000	0	510	-510			210,327	8,508	201,819	4.05%

Family Support	3090	0	0	0			0		0	
PH United Way	3001	0	0	0			0		0	
Clinic Services	3200	250,000	0	250,000	0.00%		543,128	29,354	513,774	5.40%
Ebola/Zika	4002	0		0			0		0	
PH Disease Prevention	3100	2,000	44,123	-42,123	2206.16%		245,958	13,657	232,301	5.55%
IAP	3180	67,090	0	67,090	0.00%		17,453		17,453	0.00%
BCMH	3471	50,000	0	50,000	0.00%		99,756	8,409	91,347	8.43%
WIC	3390	583,741	119,439	464,302	20.46%		595,771	37,058	558,713	6.22%
Get Vaccinated	3185	0	12,921	-12,921			70,084	1,522	68,562	2.17%
									Difference	
AS OF 1/31/2019		7,587,183	496,802		6.55%		8,366,394	765,935	-269,133	9.15%
AS OF 1/31/2018			445,934					618,219	-172,285	
		Difference	50,868					147,716	-96,848	
				Cash Status as of			1/31/2019			
			Beginning							
		Fund	Carryover	Receipts	Disbursements		Advances	Current Balance		
		Litter	9,198.36	22,945.80	6,785.34		0.00	25,358.82		
		Health Dept	10,091,413.25	325,796.64	831,538.46		0.00	9,585,671.43		
		Campground	7,949.87	0.00	876.74		0.00	7,073.13		
		Food Service	108,454.22	7,265.50	31,375.19		0.00	84,344.53		
		Water System	13,962.67	542.20	1,285.41		0.00	13,219.46		
		Solid Waste	43,066.33	16,748.11	6,082.17		0.00	53,732.27		
		Pools	28,370.89	0.00	7,759.82		0.00	20,611.07		
		WIC	99,506.30	119,438.88	54,634.71		0.00	164,310.47		
		MCH	24,534.89	0.00	0.00		0.00	24,534.89		
		Healthy Comm	90,235.61	0.00	5,907.48		0.00	84,328.13		
		Injury Prev	8,309.53	19,496.73	1,364.76		0.00	26,441.50		
		Safe	33,459.97	4,680.12	4,316.77		0.00	33,823.32		
		IAP	46,030.00	0.00	0.00		0.00	46,030.00		
		PHEP	43,122.78	0.00	0.00		0.00	43,122.78		
			10,647,614.67	516,913.98	951,926.85		0.00	10,212,601.80		

2019 BUDGET REVISION FORM DELAWARE GENERAL HEALTH DISTRICT

Program **CREATING HEALTH COMMUNITIES**

Fund **71151511**

AMENDED APPROPRIATION REQUEST

		CURRENT			AMENDED	
	ACCOUNT	**2019**		**Changes**	**2019**	
500	**SALARY**		$ 65,100.00			$ 57,458
5001	COMPENSATION	65,100.00		(7,641.42)	57,458.58	
5004	OVERTIME			-		
510	**BENEFITS**		$ 30,300.00			$ 28,391
5101	HEALTH INSURANCE	12,262.98		1.77	12,264.75	
5102	WORKERS COMP	651.00		(76.41)	574.59	
5103	DENTAL INSURANCE	1,200.00		-	1,200.00	
5120	COUNTY SHARE / PERS	15,624.00		(1,833.94)	13,790.06	
5131	COUNTY SHARE / MEDICARE	562.02		-	562.02	
		-		-	-	
520	**MATERIALS AND SUPPLIES**	-	$ 7,500.00		-	$ 7,500
5201	GENERAL SUPPLIES	7,500.00		-	7,500.00	
5208	OPERATING SUPPLIES	-		-	-	
5215	PROGRAM SUPPLIES	-		-	-	
5298	MATERIALS & SUPPLIES - OTHER	-		-	-	
		-		-	-	
530	**SERVICES AND CHARGES**	-	$ 2,100.00		-	$ 11,650
5301	CONTRACTED PROFESSIONAL SVC	-		10,000.00	10,000.00	
5305	TRAINING & STAFF DEVELOPMENT	600.00		-	600.00	
5308	MEMBERSHIP, SUBSCRIPTIONS,DU	-		-	-	
5309	TRAVEL-MILEAGE	400.00		-	400.00	
5310	TRAVEL NON-TAXABLE	-		-	-	
5312	ADVERTISING & LEGAL NOTICES	1,000.00		(450.00)	550.00	
5313	PRINTING AND RELATED SERVICE	-		-	-	
5315	SATTELITE,CABLE, INTERNET, AIRC	-		-	-	
5332	CELL PHONE INTERNET ALLOWAN	100.00		-	100.00	
5335	RENTAL SERVICES	-		-	-	
5338	UTILITIES			-		
5340	LAB AND TESTING SERVICES	-		-	-	
5342	MEDICAL AND HEALTH RELATED S	-		-	-	
5345	SAFETY AND SECURITY SERVICES	-		-	-	
	TOTAL	105,000.00	**$ 105,000.00**	(0.00)	105,000.00	**$ 105,000**

2019 BUDGET REVISION FORM DELAWARE GENERAL HEALTH DISTRICT

Program **Immunization Action Plan**

Fund **71551527**

AMENDED APPROPRIATION REQUEST

		CURRENT		Changes	AMENDED	
	ACCOUNT	**2019**			**2019**	
500	**SALARY**		$ 9,449.73			$ -
5001	COMPENSATION	9,449.73		(9,449.73)	-	
5004	OVERTIME			-		
510	**BENEFITS**		$ 4,584.88			$ -
5101	HEALTH INSURANCE	1,933.04		(1,933.04)	-	
5102	WORKERS COMP	94.50		(94.50)	-	
5103	DENTAL INSURANCE	145.77		(145.77)	-	
5120	COUNTY SHARE / PERS	2,267.94		(2,267.94)	-	
5131	COUNTY SHARE / MEDICARE	143.64		(143.64)	-	
		-		-	-	
520	**MATERIALS AND SUPPLIES**	-	$ 244.80		-	$ -
5201	GENERAL SUPPLIES	244.80		(244.80)	-	
5208	OPERATING SUPPLIES	-		-	-	
5215	PROGRAM SUPPLIES	-		-	-	
5298	MATERIALS & SUPPLIES - OTHER	-		-	-	
		-		-	-	
530	**SERVICES AND CHARGES**	-	$ 3,173.22		-	$ -
5301	CONTRACTED PROFESSIONAL SVCS	-		-	-	
5305	TRAINING & STAFF DEVELOPMENT	-		-	-	
5308	MEMBERSHIP, SUBSCRIPTIONS,DUE	2,254.20		(2,254.20)	-	
5309	TRAVEL-MILEAGE	133.62		(133.62)	-	
5310	TRAVEL NON-TAXABLE	-		-	-	
5312	ADVERTISING & LEGAL NOTICES	438.60		(438.60)	-	
5330	TELEPHONE SERVICES	-		-	-	
5331	POSTAL AND FREIGHT SERVICES	346.80		(346.80)	-	
5332	CELL PHONE INTERNET ALLOWANCE	-		-	-	
5335	RENTAL SERVICES	-		-	-	
				-		
	TOTAL	17,452.63	**$ 17,452.63**	(17,452.63)	-	**$** -

711 Weather and/or Emergency Office Closures

A. Inclement weather, dangerous road conditions, or other unforeseen events can result in changes to Health District office hours or office closure. Any change to the Health District's office hours will be at the discretion of the Health Commissioner and may include consultation with other County officials.

1) Primary Method:

a) Dial My Calls:
The Delaware General Health District will utilize the Dial My Calls application for emergency notifications of staff. The Emergency Preparedness Coordinator is responsible to keep the directory in Dial My Calls up to date. Staff that do not provide the district with a cellular phone number are responsible to contact their manager for instruction. Messages through Dial My Calls may be phone calls, text messages, and/or e-mail.

2) ~~**Primary**~~ **Secondary Method:**

a) **Delaware General Health District Main Office Telephone Number:**
In cases where the potential for a change in office hours or closure exists (severe or extreme weather threat) the 740-368-1700 message will be updated with office information by a Health District designee. ~~The message will be updated by 6:15 a.m. All employees working in Delaware County are expected to check the message before coming in.~~ Employees assigned to other counties will follow that Health District's protocol or sheriff's advisories for that county.

~~**3) Secondary Methods:**~~

~~**a) Emergency Call Down List (voice or text):**~~
~~In the event of an unexpected or emergent change in office hours or facility closure, or relocation of Health District offices to an alternate location (such as fire, tornado, explosion, or bioterrorist event) the Health District emergency call down list will be initiated. Employees may be asked to assist in calling other employees or reporting his/her availability via e-mail or telephone or text to his/her Manage or designee. Managers will be responsible for notifying his/her direct reports who are not at work due to vacation, illness, off-site conferences, etc.~~

~~**4) E-mail:**~~

~~**a)** Employees can access the information through the Health District's Health District Google Apps e-mail system from home. To access Health District e-mail (Google Apps) from home, access web browser of mail.delawarehealth.org. Employees will need to enter his/her respective user id and password just as he/she would utilize if accessing from Health District equipment.~~

~~**5) Text Alerts:**~~

~~**a)** Delaware General Health District has the ability to send text alert message to all employees who have provided his/her cellular telephone number.~~

B. Public Notification:

1) To inform the public of change in hours or closures, the Health Commissioner or other Health District designee will ~~attempt to~~ contact radio stations 610 AM, 92.3 FM, and 97.1 FM, as well as, television stations 4, 6, and 10 (Columbus stations).

C. Staff Responsibilities:

1) Employees are responsible to keep his/her contact information, as well as, emergency contact information up-to-date via the Paycor system.

2) Managers are responsible for having access to Dial My Calls.

D. Emergency Levels:

1) When the Delaware County Sheriff's Office declares an emergency due to weather conditions, the following actions will apply:

a) **Level 1 Emergency:** Office will remain open. No notification will be made to employees.

b) **Level 2 Emergency:** If declared prior to 7:00 a.m. the office opening will be delayed one (1) hour. Employees will be allowed to report up to one (1) hour later than his/her normal scheduled start time. Employee should contact his/her manager or main reception if unable to report to work within the designated delayed opening.

c) **Level 3 Emergency:** (No traveling on the road except for emergency situations.) Most likely the office will be closed. Closure notifications will be made to employees according to the above protocols.

E. Administrative Leave and Emergency Compensation:

1) For full day closures, all employees normally scheduled to work ~~in the office~~ will receive administrative leave.

~~2)~~ For partial day closures or delays in opening, ~~employees who have reported to work or who are on approved leave~~ employees that are scheduled to work and report to work, will receive administrative leave for up to the portion of the day approved by the Health Commissioner. ~~Employees on a telecommuting from home plan will not receive administrative leave unless his/her duties for that day were to be in the office, conference or other location.~~ Employees that are not scheduled to work during the closure period, will not receive administrative leave. Employees that do not report to work will not receive administrative leave; this includes employees on an approved work from home plan.

3) ~~Employees who report to work that did not follow his/her responsibilities under notification procedures will not receive additional compensation for working when the office is closed.~~ Employees who are ~~scheduled~~ requested to arrive prior to office opening ~~or are called out for the purpose of snow removal or to post closure/delay signs~~ will receive administrative leave in the amount approved by the Health Commissioner that may be used at a later time. Employees who are unable to report to work because of weather emergencies (road

or home condition) may take other types of paid leave, excluding sick. For complete details on compensation, see Personnel Policy Section 505 Compensable Time.

Memo

DATE: February 21, 2019

TO: Delaware General Health District Board of Health Members

FROM: Steve Burke, R.S., Director of Environmental Health

SUBJECT: Dickeys BBQ – 820 Sunbury Road, FSO License #NFRY-9DSU38

You will find attached to this Memo a packet of information regarding inspection results and enforcement actions that have been taken with regard to Dickeys BBQ, 820 Sunbury Rd. FSO license #NFRY-9DSU38. As you will see from this information, despite diligent efforts by this department, including a deadline agreed upon by the operator, this facility has not achieved compliance with Ohio's Food Safety Code.

The first section is the Board of Health Summary, followed by the list of exhibits that will be discussed at the hearing.

Staff has worked very hard in an attempt to help the operator correct these violations and has required level 1 Food Handler training. Since those efforts have not been successful, it is the recommendation of staff that the current license(s) for Dickeys BBQ, 820 Sunbury Rd. be suspended, in accordance with Ohio Revised Code 3717.29 (B).

cc: Shelia L. Hiddleson, Health Commissioner
Delaware County Prosecutor's Office

3717.49 Licensor may suspend or revoke food service operation license.

(A) A licensor may suspend or revoke a food service operation license on determining that the license holder is in violation of any requirement of this chapter or the rules adopted under it applicable to food service operations, including a violation evidenced by the documented failure to maintain sanitary conditions within the operation.

(B)

(1) Except in the case of a violation that presents an immediate danger to the public health, prior to initiating action to suspend or revoke a food service operation license, the licensor shall give the license holder written notice specifying each violation and a reasonable time within which each violation must be corrected to avoid suspension or revocation of the license. The licensor may extend the time specified in the notice for correcting a violation if the license holder is making a good faith effort to correct it.

If the license holder fails to correct the violation in the time granted by the licensor, the licensor may initiate action to suspend or revoke the food service operation license by giving the license holder written notice of the proposed suspension or revocation. The licensor shall include in the notice a description of the procedure for appealing the proposed suspension or revocation. The license holder may appeal the proposed suspension or revocation by giving written notice to the licensor. The license holder shall specify in the notice whether a hearing is requested. The appeal shall be conducted in accordance with division (B)(3) of this section.

Any action that may be taken by a licensor under division (B)(1) of this section may be taken by a health commissioner or other person employed by the licensor if the person or health commissioner is authorized by the licensor to take the action.

(2)

(a) If actions are initiated to revoke or, except in the case of a violation that presents an immediate danger to the public health, to suspend a food service operation license, the licensor shall determine whether to revoke or suspend the license as follows:

(i) If the licensor is a board of health, by a majority vote of the members of the board present at a meeting at which there is a quorum;

(ii) If the director of health is acting as the licensor, by decision of the director.

(b) If the licensor determines to revoke or suspend the license, the licensor shall issue an order revoking or suspending the license.

(3) An appeal made under division (B)(1) of this section shall be conducted in accordance with procedures established in rules adopted by the director of health under section 3717.52 of the Revised Code. If a hearing is requested, it shall be held prior to the issuance of an order under division (B)(2) of this section, but may be conducted at the meeting at which issuance of the order is considered.

(C)

(1) On determining that a license holder is in violation of any requirement of this chapter or the rules adopted under it applicable to food service operations and that the violation presents an immediate danger to the public health, the licensor may suspend the food service operation license without giving written notice or affording the license holder the opportunity to correct the violation. If the license holder is operating a mobile or catering food service operation, either the licensor that issued the license or the licensor for the health district in which the operation is being operated may suspend the license.

A suspension under division (C)(1) of this section takes effect immediately and remains in effect until the licensor lifts the suspension. When a mobile food service operation license is suspended under this division, the licensor that suspended the license shall hold the license until the suspension is lifted and the licensor receives from the license holder written notice of the next location at which the license holder proposes to operate the food service operation.

After suspending a license under division (C) (1) of this section, the licensor shall give the license holder written notice of the procedure for appealing the suspension. The license holder may appeal the suspension by giving written notice to the licensor and specifying in the notice whether a hearing is requested. The appeal shall be conducted in accordance with division (C)(2) of this section.

Any action that may be taken by a licensor under division (C)(1) of this section may be taken by a health commissioner if the health commissioner is authorized by the licensor to take the action. A health commissioner who suspends a license under this authority may, on determining that there is no longer an immediate danger to the public health, lift the suspension without consulting the licensor.

(2)

(a) If the license holder appeals a suspension under division (C)(1) of this section, the licensor shall determine whether the immediate danger to the public health continues to exist as follows:

(i) If the licensor is a board of health, by majority vote of the members of the board present at a meeting at which there is a quorum;

(ii) If the director of health is acting as the licensor, by decision of the director.

(b) If the licensor determines that there is no longer an immediate danger to the public health, the licensor shall lift the suspension. If the licensor determines that the immediate danger continues to exist, the licensor shall issue an order continuing the suspension.

(3) An appeal requested under division (C)(1) of this section shall be conducted in accordance with procedures established in rules adopted by the director of health under section 3717.52 of the Revised Code. If a hearing is requested, it shall be held not later than two business days after the request is received by the licensor. The hearing shall be held prior to the issuance of an order under division (C) (2) of this section, but may be conducted at the meeting at which issuance of the order is considered. In the case of a suspension of a mobile or catering food service operation license, the appeal shall be made to the licensor that suspended the license.

(D) A license holder may appeal an order issued under division (B) or (C) of this section as follows:

(1) If the order was issued by a board of health, to the common pleas court of the county in which the licensor is located;

(2) If the order was issued by the director of health, to the Franklin county court of common pleas.

Effective Date: 11-03-1999.

AP 4/17/18 SD

2018 Application for a License to Conduct a: (check only one) [x] Food Service Operation

[ ] Retail Food Establishment

Instructions:

1. Complete the applicable section. (Make any corrections if necessary.)
2. Sign and date the application.
3. Make a check or money order payable to: **Delaware General Health District**
4. Return check and signed application by: **March 1, 2018***

Return to: **Delaware General Health District**
1 W Winter ST PO BOX 570
DELAWARE, OH 43015-0570

*There is a mandatory penalty fee of 25% of the renewal fee for operating a food service operation or retail food establishment after the deadline (Chapter 3717 of the Ohio Revised Code).

Before license application can be processed the application must be completed and the indicated fee submitted. Failure to complete this application and remit the proper fee will result in not issuing/renewing a license. This action is governed by Ohio Revised Code 3717.

Name of Facility Dickey's Barbecue Pit #249		Name of License Holder Hyondahog LLC	
Address 820 Sunbury St			E-mail bill_bridges@juno.com dickeys249@yahoo.com
City Delaware		State OH	ZIP 43015
Phone # (740) 363-2400	Fax (740) 363-8732	Check if applicable [ ] Catering [ ] Seasonal	
Name of individual certified in food protection (if any) and their certificate number (use back for additional names)			

Mailing address for annual renewal if different than above:

Name of parent company or owner Hyondahog LLC	Phone # (540) 871-0388	
Address 629 Covered Bridge Dr	E-mail	
City Delaware	State OH	ZIP 43015

I hereby certify that I am the license holder, or the authorized representative, of the food service operation or retail food establishment indicated above:

Signature	Date
	4·13·18

Licensor to complete below

Category Commercial FSO < 25000 sq. ft. Risk Level IV			
License fee $731.00	+ Late fee $182.75	+ State amount $28.00	= Total amount due $941.75

Application approved for license and certified as required by Chapter 3717 of the Ohio Revised Code.

By	Date	Audit no.	License no
	4/16/18	SHAN AXWFZN	NFRY-9DSU38

AGR 1269 (Rev. 5/13) Ohio Department of Agriculture
HEA 5319 (Rev. 5/13) Ohio Department of Health

2008794
4·13·18

1

Delaware General Health District
Dedicated to your health
Sheila Hiddleson, RN, MS
Health Commissioner

Delaware General Health District

1 and 3 West Winter Street
P.O. Box 570
Delaware, Ohio 43015-0570
(740) 368-1700 Fax (740) 368-1736
DelawareHealth.org

Hand delivered by Melissa Adams, RS, on 2/5/19 Date

Received by Kheigan, on 02-05-19
Printed name Kheigan Barbour

February 5, 2019

Hyondahog, LLC
ATTN: Jim Gaines
820 Sunbury Rd
Delaware, Ohio 43015

RE: Dickey's Barbecue Pit #249, FSO License NFRY-9DSU38

Dear Mr. Gaines:

On November 19, 2018, you attended a meeting with the myself (Steve Burke, Director of Environmental Health), Stephanie DeGenaro, Manager of the Food Protection and Public Safety Unit of the Delaware General Health District, and Melissa Adams, RS, the inspector for the above referenced facility. The purpose of that meeting was to discuss the repeat violations at Dickeys Barbecue Pit #249, located at 820 Sunbury Rd, Delaware, OH 43015. In that meeting you agreed on a deadline of December 31, 2018 to have two of your staff complete Level 1 Food Handler's training (also known as "Person In Charge" training) and to submit a written estimate to repair the floor. As of the date of this letter, neither has occurred.

In addition to the training and floor repair estimate, there have been repeat Food Safety Code violations found at Dickeys Barbecue Pit #249. As the current owner of this facility, you are responsible for ensuring compliance with Ohio's Uniform Food Safety Code.

As a result of the failure to meet the conditions set forth at the meeting, you are hereby informed that a hearing will be held at which the Board of Health of the Delaware General Health District may decide to take enforcement action against the facility's current Food Service Operation License, including license suspension or revocation. **This formal and legal hearing will be held at the Delaware General Health District office, 1 West Winter Street, Delaware, Ohio, on February 26th, 2019 at 7pm in the basement training room.**

2

At this hearing, you will have the opportunity to present evidence that would justify delaying taking formal enforcement action against the facility's current Food Service Operation License. This evidence may be presented either orally or in writing. You will also have the ability to ask questions of witnesses. If you choose, and it is recommended, you may be represented by legal council at this hearing. You may also review our case records at any time. Additionally, if you have any documentation that you would like the Board of Health to review, please submit that documentation to this office no later than 5pm on February 22, 2019.

You may review our case records at any time, including inspection records, e-mails and a summary of the violations.

If any license action is taken by the Board of Health, it may be appealed in accordance with Ohio Revised Code 3717.49.

The hearing can be cancelled if you comply with original requests by February 25th, 2019.

Respectfully,

Steven Burke, R.S.
Director of Environmental Health
Delaware General Health District

Cc: File
Shelia Hiddleson, RN Health Commissioner
Delaware County Prosecutor's Office

Delaware General Health District
Dedicated to your health

Delaware General Health District

1 and 3 West Winter Street • P.O. Box 570
Delaware, Ohio 43015-0570
(740) 368-1700 Fax (740) 368-1736
www.delawarehealth.org

Shelia L. Hiddleson, RN, MS
Health Commissioner

November 20, 2018

Hyondahog, LLC/Dickey's BBQ Pit #249
ATTN: Jimmie Gains
820 Sunbury Rd
Delaware, OH 43015

RE: Dickey's BBQ Pit #249
820 SunburyRd
Delaware, OH 43015
FSO License NFRY-9DSU38

This letter serves to document the items agreed to during the November 19, 2018 compliance meeting that was held at DGHD's office. The purpose of that meeting was to discuss ongoing food safety violations and agree to a compliance plan for improvement. The following items were mutually agreed to:

1) Employees Jacob Krinn and Keigan Barbour will complete Level 1 Food Safety Training by December 31, 2018. This training may be taken online. On November 19, 2018 Melissa Adams of this office sent a link to a searchable list of approved instructors to you via email. Please reference that list to ensure the training course you select for Jacob and Keigan is approved.
2) Employees Jimmie Gains, Scott Forrest, and Dave Reynolds will complete Level 2 Food Safety Training by February 28, 2019. It is highly recommended that this class be taken in-person rather than online. You may search for Level 2 providers at the same link that was provided for Level 1 providers.
3) DGHD received copies of a cleaning schedule/plan. This cleaning plan was provided to you by Dickey's BBQ corporate office and you stated that it is your intention to adhere to this cleaning schedule. DGHD will review this cleaning schedule and comments will be provided to you at the next inspection.
4) Any unused equipment (i.e. extra smoker, upright freezer) will be removed from the facility by December 7, 2018.
5) Estimates for repair/replacement of the floor will be obtained by December 7, 2018. A timeframe for the completion of the floor repair/replacement will be agreed upon once the estimates have been obtained.

As items #1 and #2 are completed, please ensure that training certificates are forwarded to this office. Items #4 and #5 will be reviewed during the follow up inspection on December 7, 2018.

This facility will be on an accelerated inspection schedule, and further improvements in overall cleanliness and facility maintenance are expected. Improvements are expected to be achieved and maintained, or further enforcement action will be taken.

Please reach out to myself or Stephanie DeGenaro, RS, Program Manager, if you have any questions.

Sincerely,

Steve Burke, R.S.
Environmental Health Director
Delaware General Health District
Cc: File

Delaware General Health District
Dedicated to your health

Delaware General Health District

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Delaware, Ohio 43015-0570
(740) 368-1700 Fax (740) 368-1736
www.delawarehealth.org

Shelia L. Hiddleson, RN, MS
Health Commissioner

November 5, 2018

Hyondahog, LLC
820 Sunbury Rd
Delaware, OH 43015

RE: Dickey's BBQ Pit #249, 820 Sunbury Rd, Delaware OH 43015
Food Service Operation License NFRY-9DSU38

Dear Food Service Operator:

In order to discuss, in detail, ongoing food safety violations occurring at the above referenced Food Service Operation, The Delaware General Health District (DGHD) is hereby requesting the presence of a representative of Hyondahog, LLC at a compliance meeting to be held Monday, November 19, 2018 at 9:00am. As the current license holder, Hyondahog, LLC is the entity legally responsible for compliance with Ohio's Food Safety Code. It is imperative that the representative who attends the compliance meeting is empowered to speak on behalf of Hyondahog, LLC and can both discuss food safety violations and commit to an improvement plan. This compliance meeting will be held at the DGHD office--1 W. Winter St., Delaware, OH. The purpose of this meeting is to establish a compliance plan that will provide a path for improvement in the facility's adherence to Ohio's Food Safety Code. Failure to adhere to the agreed upon compliance plan may result in further enforcement, including action by the Board of Health to suspend or revoke the Food Service Operation License. Present at the compliance meeting will be Melissa Adams, RS, the inspector for this facility; Stephanie DeGenaro, RS, Program Manager for Food Protection/Public Safety, and myself.

Please bring any and all information relating to this matter and be prepared to state your reasoning for lack of compliance with the Ohio's Food Safety Code.

If you have any questions regarding this matter please feel free to contact me at 740-203-2062.

Your prompt attendance is appreciated.

Respectfully,

Steve Burke, RS
Environmental Health Director
Delaware General Health District

HAND DELIVERED TO STORE LOCATION

Received By: _____ SCOTT R FORREST
Signature Print Name

DGHD Representative: Stephanie DeGenaro

Dickey's February 17 2017 – December 13, 2018 Violation summary

2/16/17- standard

- Dirty food contact surfaces
- Broken floor tiles

7/5/17- standard/complaint

- Lack of hand washing
- No level 2 cert
- Dirty non-food contact surfaces
- Dirty food contact surfaces
- Leaking grease trap
- Blocked hand sink
- No soap at hand sink
- Broken floor tiles

7/12/17- follow up

- Lack of hand washing
- No soap at hand sink
- No level 2 certificate
- 3-compartment sink not sealed to the wall
- Dirty non—food contact surfaces
- Dirty food contact surfaces
- Leaking grease trap
- No soap at hand sink
- Broken floor tiles
- Chemical storage

7/17/17- follow up

- No level 2 certificate
- Dirty equipment
- Dirty food contact surfaces
- Leaking grease trap
- Broken floor tiles

8/4/17- complaint

- Lack of hand washing
- No label on packaged baked goods
- Dirty food contact surfaces
- Leaking grease trap & sink faucets
- No paper towels at hand sink
- Dirty floor

- Broken floor tiles

8/11/17- Follow up

- Dirty food contact surfaces
- Leaking grease trap & sink faucets
- No paper towels at hand sink
- Dirty floor
- Broken floor tiles

8/14/17- follow up

- Dirty food contact surfaces
- Broken floor tiles

9/15/17- complaint

- Broken floor tiles
- Dripping ceiling

2/6/18- standard

- Lack of hand washing
- No level 2 certificate
- No thermometer in make table
- Broken lid on ice bin
- Duct tape on ice bucket
- Torn gaskets
- Moldy seal on 3-comp sink
- Dirty food contact surfaces
- No hot water
- Dirty floors
- Broken floor tiles

2/7/18- follow up

- Lack of hand washing
- No level 2 certificate
- No thermometer in make table
- Broken lid on ice bin
- Duct tape on ice bucket
- Torn gaskets
- Moldy seal on 3-comp sink
- Dirty food contact surfaces
- No hot water
- Dirty floors & ceiling
- Broken floor tiles

2/13/18- follow up

- No level 2 certificate
- No seal 3-comp sink
- Torn gaskets
- Broken fan inside the smoker
- Dirty food contact surfaces
- Dirty floor & ceiling
- Broken floor tiles

8/1/18- complaint

- Lack of hand washing
- Dirty food contact surfaces
- Dirty non-food contact surfaces
- Incorrect cleaning frequency
- No soap at hand sink
- Dirty floor & ceiling
- Broken floor tiles

8/20/18- standard

- Lack of hand washing
- Cigarette in mouth of prep employee
- No illness policy
- No level 2 certificate
- PIC- hand washing, illness
- Equipment stored on the floor
- Improper glove use
- Not washing onions
- Date marking
- No thermometer in make table
- Broken lid on ice bin
- Dirty non-food contact surface
- Incorrect cleaning frequency
- Leaking faucet
- Gnats/flies
- No working lights in hood
- Broken floor tiles
- Dirty floor & ceiling
- Unnecessary items in store
- Cup of cigarettes stored on shelf with food
- Chemical storage

9/18/18- follow up

- No level 2 certificate
- Lack of hand washing
- No hot water
- Incorrect cleaning frequency
- Dirty food contact surfaces
- Chemical overspray onto equipment
- No thermometer in make table
- Open back door
- Hole in lid on ice bin
- Dirty non-food contact surfaces
- Unnecessary equipment
- Dirty floor & ceiling

9/24/18- follow up

- No level 2 certificate
- Lack of hand washing
- No hot water
- Incorrect cleaning frequency
- Dirty food contact surfaces
- Gnats/flies
- Back door open
- Hole in lid on ice bin
- Dirty non-food contact surfaces
- Dirty floor & ceiling
- No working lightbulbs in hood
- Unnecessary items

9/27/18- follow up

- No level 2 certificate
- Incorrect cleaning frequency
- Dirty food contact surfaces
- Dirty floor & ceiling
- Broken floor tiles
- Unnecessary items

10/30/18- follow up

- PIC- clean/sanitize, temperatures, illness policy
- No level 2 certificate
- Blocked hand sink
- No soap at hand sink
- Dirty food contact surfaces
- Packaged baked goods with no label
- Gnats
- Broken lid on ice bin, leaking drip tray on soda fountain
- Dirty non-food contact surfaces
- Broken floor tiles
- No working light bulbs in hood
- Dirty floor & ceiling

11/2/18- follow up

- PIC- clean/sanitize, temperatures, illness policy
- No level 2 certificate
- No illness policy
- Physical facilities in disrepair (leaking faucet, damaged floor)
- Dirty food contact surfaces
- Packaged baked goods with no label
- Gnats
- Broken lid on ice bin, leaking drip tray on soda fountain
- Dirty non-food contact surfaces

November 19, 2018: A compliance meeting was held at the DGHD office. During that meeting, the operator agreed to a compliance plan to address the ongoing issues. The invitation to that meeting and the follow up letter that was sent are included with this packet.

12/7/18- standard and critical control point

- PIC- employee hygiene, illness policy
- No level 2 certificate
- Physical facilities in disrepair (leaking faucet, damaged floor)
- Dirty food contact surfaces
- Date marking of foods
- Packaged baked goods with no label
- Broken lid on ice bin
- Dirty non-food contact surfaces

- Broken floor tiles
- Cleanliness of physical facility
- Unused equipment (was supposed to be removed per meeting in November)

12/13/18- follow up

- PIC- employee hygiene, illness policy
- No level 2 certificate
- Physical facilities in disrepair (leaking faucet, damaged floor)
- Dirty food contact surfaces
- Date marking of foods
- Packaged baked goods with no label
- Broken lid on ice bin
- Dirty non-food contact surfaces
- Broken floor tiles
- Cleanliness of physical facility

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Dickey's Barbecue Pit #249	[X] FSO [ ] RFE	NFRY-9DSU38	13-Dec-2018
Address		**City/State/Zip Code**	
820 Sunbury St		Delaware OH 43015	
License holder	**Inspection Time**	**Travel Time**	**Category/Descriptive**
Hyondahog LLC	60	0	Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection		**Follow up date (if required)**	**Water sample date/result (if required)**
Follow-up			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item. IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
3		Management, food employees and conditional employee; knowledge, responsibilities and reporting
4		Proper use of restriction and exclusion
5		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6		Proper eating, tasting, drinking, or tobacco use
7		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8		Hands clean and properly washed
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10		Adequate handwashing facilities supplied & accessible
Approved Source		
11		Food obtained from approved source
12		Food received at proper temperature
13		Food in good condition, safe, and unadulterated
14		Required records available: shellstock tags, parasite destruction
Protection From Contamination		
15		Food separated and protected
16	OUT	Food-contact surfaces: cleaned and sanitized
17		Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS food)		
18		Proper cooking time and temperatures
19		Proper reheating procedures for hot holding
20		Proper cooling time and temperatures
Time/Temperature Controlled for Safety Food (TCS food)		
21		Proper hot holding temperatures
22		Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24		Time as a public health control: procedures & records
Consumer Advisory		
25		Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26		Pasteurized foods used; prohibited foods not offered
Chemical		
27		Food additives: approved and properly used
28		Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29		Compliance with Reduced Oxygen Packaging, other specialized processes, and HAACP Plan
30		Special Requirements: Fresh Juice Production
31		Special Requirements: Heat Treatment Dispensing Freezers
32		Special Requirements: Custom Processing
33		Special Requirements: Bulk Water Machine Criteria
34		Special Requirements: Acidified White Rice Preparation Criteria
35		Critical Control Point Inspection
36		Process Review
37		Variance

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.
Public Health Interventions are control measures to prevent foodborne illness or injury.

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

Name of facility	Type of Inspection	Date
Dickey's Barbecue Pit #249	Follow-up	13-Dec-2018

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water		
38		Pasteurized eggs used where required
39		Water and ice from approved source
Food Temperature Control		
40		Proper cooling methods used; adequate equipment for temp control
41		Plant food properly cooked for hot holding
42		Approved thawing methods used
43		Thermometers provided and accurate
Food Identification		
44		Food properly labeled; original container
Prevention of Food Contamination		
45	OUT	Insects, rodents, and animals not present/outer openings protected
46		Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
Proper Use of Utensils		
50		In-use utensils: properly stored
51	OUT	Utensils, equipment and linens: properly stored, dried, handled
52		Single-use/single-service articles: properly stored, used
53		Slash-resistant and cloth glove use

Utensils, Equipment and Vending		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56	OUT	Non-food contact surfaces clean
Physical Facilities		
57		Hot and cold water available; adequate pressure
58	OUT	Plumbing installed; proper backflow devices
59		Sewage and waste water properly disposed
60		Toilet facilities: properly constructed, supplied, cleaned
61		Garbage/refuse properly disposed; facilities maintained
62	OUT	Physical facilities installed, maintained, and cleaned
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
Administrative		
65		901:3-4 OAC
66		3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(C)(4)	C	Observations: Person in charge did not ensure employees were effectively cleaning their hands as required. (critical control point)		X
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have a person with level two certification in food protection.		X
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. *Dried food on the inside of a few pans on the clean shelf. *Employee wiped ice cream dispenser with towel he had just used to try to clean up mold in another spot on the machine. *Ice cream machine was turned off & emptied to be cleaned during inspection. *Equipment that was found not clean during inspection was moved to sink to be cleaned again.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. *Pan of lettuce in top of make table without a date. *Open bag of pre-cooked chicken nuggets in bottom of make table without a date. *Pre-cooked sausage in bottom of make table without a date. *Open packages of pre-cooked turkey in the walk in cooler without a date.*Lettuce, turkey & sausage dated during inspection and chicken nuggets discarded since PIC was not sure when they were opened.	X	X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. *Gap at the bottom of the back door.		X
51	3717-1-04.8(A)	NC	Observations: Equipment and utensils are not being air dried. *Assistant manager reports that the cleaning process for the cutting baord used on service line is to dry it with a disposable cloth.		X
54	3717-1-04.3(B)	NC	Observations: Fixed equipment not properly sealed or spaced for cleaning. *3-compartment sink no longer sealed to the wall.		X
54	3717-1-04.4(A)(1)	NC	Observations: Equipment and/or components not maintained. *Hole in the lid of the ice machine. *Drip pan at soda fountain leaks.		X
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. *Build up inside the bottom and the top of the make table. *Build up in the smoker. *Build up on the soft serve machine specifically the white dispensing portion and the cabinet doors below the machine.		X
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. *Leaking faucet at 3-compartment sink.		X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. *Dried food splatter on the half wall in the service area. *Food and debris on the floor in hard to reach areas such as under equipment. *Dusty ceiling tiles in prep area. *Dusty air vent in the back near the mop sink.		X
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. *Cracked and crumbling floor tiles in store. *Cove base missing in the walk in cooler.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment

03	3717-1-02.4(C)(14)	C	Observations: Employees are not informed in a verifiable manner of their responsibility to report information about their health. *No policy posted or signed copies in employee files. *Inspector provided a copy of an employee illness policy during the inspection. (critical control point)
05	3717-1-02.4(C)(16)	NC	Observations: No written procedures for vomiting or diarrheal events. *Proivided instructions during inspection.

*Quarterly inspections will continue.
*Please email the level 1 certificates when staff complete the training. This is to be done by December 31.
*Level 2 training is to be complete by February 28, 2019. Please submit the registration form with money soon to secure a place in class.
*Floor and wall cleaning was done in the areas shown to staff at the prior inspection. However the other hard to reach areas continue to have dirt and debris on them.
*The temperature and cleaning records were not filled in this week. It is strongly recommended that these be continued to keep staff moving ahead. Notes on the dickey's weekly deep cleaning schedule were provided today.

Person in Charge	Date
	13-Dec-2018
Sanitarian	Licensor
Melissa Adams	Delaware General Health District

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Dickey's Barbecue Pit #249	[X] FSO [ ] RFE	NFRY-9DSU38	7-Dec-2018
Address		**City/State/Zip Code**	
820 Sunbury St		Delaware OH 43015	
License holder	**Inspection Time**	**Travel Time**	**Category/Descriptive**
Hyondahog LLC	120	0	Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection		**Follow up date (if required)**	**Water sample date/result (if required)**
Standard/Critical Control Point			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			**Time/Temperature Controlled for Safety Food (TCS food)**		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3	OUT	Management, food employees and conditional employee; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	**Consumer Advisory**		
5	OUT	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			**Highly Susceptible Populations**		
6	IN	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	**Chemical**		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	OUT	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	**Conformance with Approved Procedures**		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HAACP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	IN	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)					
18	N/O	Proper cooking time and temperatures			
19	N/A	Proper reheating procedures for hot holding			
20	N/A	Proper cooling time and temperatures			

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.
Public Health Interventions are control measures to prevent foodborne illness or injury.

HEA 5302A Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

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

Name of facility	Type of Inspection	Date
Dickey's Barbecue Pit #249	Standard/Critical Control Point	7-Dec-2018

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water		
38	N/A	Pasteurized eggs used where required
39	IN	Water and ice from approved source
Food Temperature Control		
40	N/A	Proper cooling methods used; adequate equipment for temp control
41	N/O	Plant food properly cooked for hot holding
42	IN	Approved thawing methods used
43	IN	Thermometers provided and accurate
Food Identification		
44	IN	Food properly labeled; original container
Prevention of Food Contamination		
45	OUT	Insects, rodents, and animals not present/outer openings protected
46	IN	Contamination prevented during food preparation, storage & display
47	IN	Personal cleanliness
48	N/A	Wiping cloths: properly used and stored
49	N/O	Washing fruits and vegetables
Proper Use of Utensils		
50	IN	In-use utensils: properly stored
51	OUT	Utensils, equipment and linens: properly stored, dried, handled
52	IN	Single-use/single-service articles: properly stored, used
53	N/A	Slash-resistant and cloth glove use
Utensils, Equipment and Vending		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55	IN	Warewashing facilities: installed, maintained, used; test strips
56	OUT	Non-food contact surfaces clean
Physical Facilities		
57	IN	Hot and cold water available; adequate pressure
58	OUT	Plumbing installed; proper backflow devices
59	IN	Sewage and waste water properly disposed
60	IN	Toilet facilities: properly constructed, supplied, cleaned
61	IN	Garbage/refuse properly disposed; facilities maintained
62	OUT	Physical facilities installed, maintained, and cleaned
63	IN	Adequate ventilation and lighting; designated areas used
64	N/A	Existing Equipment and Facilities
Administrative		
65	N/A	901:3-4 OAC
66	IN	3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(C)(4)	C	Observations: Person in charge did not ensure employees were effectively cleaning their hands as required. (critical control point)		X
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have a person with level two certification in food protection.		X
03	3717-1-02.4(C)(14)	C	Observations: Employees are not informed in a verifiable manner of their responsibility to report information about their health. *No policy posted or signed copies in employee files. *Inspector provided a copy of an employee illness policy during the inspection. (critical control point)		X
05	3717-1-02.4(C)(16)	NC	Observations: No written procedures for vomiting or diarrheal events. *Proivided instructions during inspection.		X
08	3717-1-02.2 (C)	C	Observations: Food employee(s) did not wash hands when required. *Employee handled chemical spray bottle then started to put on gloves to handle customer order. *Inspector reminded employee to wash hands prior to putting on gloves & employee complied. (critical control point)	X	
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. *Dried food on the metal stem of the thermometer. *Dried food on the can opener blade. *Dried food inside a few pots. *Staff cleaned the thermometer and cover during inspection. (critical control point)		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. *Pan of lettuce in top of make table without a date. *Open bag of pre-cooked chicken nuggets in bottom of make table without a date. *Lettuce discarded during inspection. (critical control point)		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. *Gap at the bottom of the back door.		
51	3717-1-04.8(A)	NC	Observations: Equipment and utensils are not being air dried. *Assistant manager reports that the cleaning process for the cutting baord used on service line is to dry it with a disposable cloth.		
54	3717-1-04.4(A)(1)	NC	Observations: Equipment and/or components not maintained. *Hole in the lid of the ice machine. *Drip pan at soda fountain leaks.		X
54	3717-1-04.3(B)	NC	Observations: Fixed equipment not properly sealed or spaced for cleaning. *3-compartment sink no longer sealed to the wall.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. *Build up inside the bottom and the top of the make table. *Build up on the door frame of the make table. *Build up under the lemonade dispensers. *Build up on the soft serve machine specifically the white dispensing portion and the cabinet doors below the machine.		X
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. *Leaking faucet at 3-compartment sink.		
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. *Dried food splatter on the half wall in the service area. *Food and debris on the floor in hard to reach areas such as under equipment. *Dusty ceiling tiles in prep area. *Dusty air vent in the back near		X

			the mop sink.		
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. *Cracked and crumbling floor tiles in store. *Cove base missing in the walk in cooler.		X

*The equipment has not been removed from the store. Smoker has been moved out back and the upright 2-door cooler was not able to fit through the door and will need to be disassembled or the door removed to get it out. Jimmy is deciding if he will try to repair the freezer or will take off the door.
*Jimmy got one quote for replacement of the floor. He will be arranging a time to have the guy who provided the phone quote to come out to the store and look at the space.
*A few gnats were observed under the prep sink in the area of the floor drain.
*Jimmy received new ceiling tiles from the building manager to replace the greasy/dusty ones in the kitchen. These are absorbent and will not work in the kitchen. It is recommended that he try to clean the ones that are in place now.
*Discussion about re-using pickle buckets for food. If you want to continue to re-use these you will need to contact the manufacturer to obtain written approval for re-use. If this cannot be obtained this practice will need to stop.

VII - Protection from Contamination: Equipment food-contact surfaces or utensils are dirty.
VI - TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.
III - Preventing Contamination by Hands: Food employee(s) did not wash hands in situations that specifically require them to do so.
I - Employee Health: Person in charge did not ensure that employees are informed of their responsibility to report information about their health.
Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

Person in Charge	Date
	7-Dec-2018
Sanitarian	Licensor
Melissa Adams	Delaware General Health District

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Dickey's Barbecue Pit #249	[X] FSO [ ] RFE	NFRY-9DSU38	2-Nov-2018
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License holder	**Inspection Time**	**Travel Time**	**Category/Descriptive**
Hyondahog LLC	60	0	Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection		**Follow up date (if required)**	**Water sample date/result (if required)**
Follow-up			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			**Time/Temperature Controlled for Safety Food (TCS food)**		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	21		Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22		Proper cold holding temperatures
Employee Health			23		Proper date marking and disposition
3	OUT	Management, food employees and conditional employee; knowledge, responsibilities and reporting	24		Time as a public health control: procedures & records
4		Proper use of restriction and exclusion	**Consumer Advisory**		
5		Procedures for responding to vomiting and diarrheal events	25		Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			**Highly Susceptible Populations**		
6		Proper eating, tasting, drinking, or tobacco use	26		Pasteurized foods used; prohibited foods not offered
7		No discharge from eyes, nose, and mouth	**Chemical**		
Preventing Contamination by Hands			27		Food additives: approved and properly used
8		Hands clean and properly washed	28		Toxic substances properly identified, stored, used
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	**Conformance with Approved Procedures**		
10		Adequate handwashing facilities supplied & accessible	29		Compliance with Reduced Oxygen Packaging, other specialized processes, and HAACP Plan
Approved Source			30		Special Requirements: Fresh Juice Production
11		Food obtained from approved source	31		Special Requirements: Heat Treatment Dispensing Freezers
12		Food received at proper temperature	32		Special Requirements: Custom Processing
13		Food in good condition, safe, and unadulterated	33		Special Requirements: Bulk Water Machine Criteria
14		Required records available: shellstock tags, parasite destruction	34		Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15		Food separated and protected	36		Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37		Variance
17		Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)					
18		Proper cooking time and temperatures			
19		Proper reheating procedures for hot holding			
20		Proper cooling time and temperatures			

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.
Public Health Interventions are control measures to prevent foodborne illness or injury.

HEA 5302A Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Type of Inspection	Date
Dickey's Barbecue Pit #249	Follow-up	2-Nov-2018

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water		
38		Pasteurized eggs used where required
39		Water and ice from approved source
Food Temperature Control		
40		Proper cooling methods used; adequate equipment for temp control
41		Plant food properly cooked for hot holding
42		Approved thawing methods used
43		Thermometers provided and accurate
Food Identification		
44	OUT	Food properly labeled; original container
Prevention of Food Contamination		
45	OUT	Insects, rodents, and animals not present/outer openings protected
46		Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
Proper Use of Utensils		
50		In-use utensils: properly stored
51		Utensils, equipment and linens: properly stored, dried, handled
52		Single-use/single-service articles: properly stored, used
53		Slash-resistant and cloth glove use

Utensils, Equipment and Vending		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56	OUT	Non-food contact surfaces clean
Physical Facilities		
57		Hot and cold water available; adequate pressure
58	OUT	Plumbing installed; proper backflow devices
59		Sewage and waste water properly disposed
60		Toilet facilities: properly constructed, supplied, cleaned
61		Garbage/refuse properly disposed; facilities maintained
62	OUT	Physical facilities installed, maintained, and cleaned
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
Administrative		
65		901:3-4 OAC
66		3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(11)	C	Observations: PIC unable to demonstrate knowledge of cleaning and sanitizing.		X
01	3717-1-02.4(B)(7)	C	Observations: PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating.		X
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have a person with level two certification in food protection.		X
03	3717-1-02.4(B)(3)	C	Observations: PIC unable to demonstrate knowledge of symptoms of foodborne disease.		X
03	3717-1-02.4(C)(14)	C	Observations: Employees are not informed in a verifiable manner of their responsibility to report information about their health.		X
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. *Dried food on the can opener blade, the ice chute on the soda fountain in the dining room, the knife on the magnet strip.		X
44	3717-1-03.5(C)(1)	NC	Observations: A food packaged in the facility not labeled. *Slices of packaged pie for self service without a label.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. *Gnats in store especially in area of 3-compartent sink.		X
54	3717-1-04.4(A)(1)	NC	Observations: Equipment and/or components not maintained. *Cracked lid on ice bin on soda fountain. *Leaking drip tray on soda fountain.		X
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. *Syrup on the underside of the soda fountain dispensers. *Build up in the drip tray of the soda fountain. *Grease on the outside of metal pans found on top of the ice machine.		X
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. *Leaking faucet at 3-compartment sink.		
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. *Broken floor tile throughout the store. *Cove base coming off the wall in the walk in cooler.		X
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. *Smoker which cannot be used without an extension cord, undercounter freezer and upright freezer which are not in good repair in the store.		X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. *Grease and build up on the floor and on the air blowers on the ceiling.		X

*Provided list of violations of all inspections since February 2017
*Jimmy will be coming into the office for a discussion to get a compliance plan written.
* Please bring names of staff who will attend level 1 & level 2 trainings and when that will be complete. It is also encouraged that a detail plan of how cleaning will happen including dates, staff and maintenance of effective cleaning in the facility be brought as well to the meeting. Bring a timeframe for removal of unused equipment. We will discuss a timeframe for getting a quote to replace the floor tiles.
*At the last inspection 2 vaping pods were found on the floor in 2 locations. Vaping is to happen in the same manner as smoking & eating- not in food areas & to be followed by hand washing.

Person in Charge	Date
	2-Nov-2018
Sanitarian	Licensor
Melissa Adams	Delaware General Health District

HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Dickey's Barbecue Pit #249	[X] FSO [ ] RFE	NFRY-9DSU38	30-Oct-2018
Address		**City/State/Zip Code**	
820 Sunbury St		Delaware OH 43015	
License holder	**Inspection Time**	**Travel Time**	**Category/Descriptive**
Hyondahog LLC	75	0	Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection		**Follow up date (if required)**	**Water sample date/result (if required)**
Follow-up			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			**Time/Temperature Controlled for Safety Food (TCS food)**		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	21		Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22		Proper cold holding temperatures
Employee Health			23		Proper date marking and disposition
3	OUT	Management, food employees and conditional employee; knowledge, responsibilities and reporting	24		Time as a public health control: procedures & records
4		Proper use of restriction and exclusion	**Consumer Advisory**		
5		Procedures for responding to vomiting and diarrheal events	25		Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			**Highly Susceptible Populations**		
6		Proper eating, tasting, drinking, or tobacco use	26		Pasteurized foods used; prohibited foods not offered
7		No discharge from eyes, nose, and mouth	**Chemical**		
Preventing Contamination by Hands			27		Food additives: approved and properly used
8		Hands clean and properly washed	28		Toxic substances properly identified, stored, used
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	**Conformance with Approved Procedures**		
10	OUT	Adequate handwashing facilities supplied & accessible	29		Compliance with Reduced Oxygen Packaging, other specialized processes, and HAACP Plan
Approved Source			30		Special Requirements: Fresh Juice Production
11		Food obtained from approved source	31		Special Requirements: Heat Treatment Dispensing Freezers
12		Food received at proper temperature	32		Special Requirements: Custom Processing
13		Food in good condition, safe, and unadulterated	33		Special Requirements: Bulk Water Machine Criteria
14		Required records available: shellstock tags, parasite destruction	34		Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15		Food separated and protected	36		Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37		Variance
17		Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)					
18		Proper cooking time and temperatures			
19		Proper reheating procedures for hot holding			
20		Proper cooling time and temperatures			

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.
Public Health Interventions are control measures to prevent foodborne illness or injury.

HEA 5302A Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

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

Name of facility	Type of Inspection	Date
Dickey's Barbecue Pit #249	Follow-up	30-Oct-2018

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water		
38		Pasteurized eggs used where required
39		Water and ice from approved source
Food Temperature Control		
40		Proper cooling methods used; adequate equipment for temp control
41		Plant food properly cooked for hot holding
42		Approved thawing methods used
43		Thermometers provided and accurate
Food Identification		
44	OUT	Food properly labeled; original container
Prevention of Food Contamination		
45	OUT	Insects, rodents, and animals not present/outer openings protected
46		Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
Proper Use of Utensils		
50		In-use utensils: properly stored
51		Utensils, equipment and linens: properly stored, dried, handled
52		Single-use/single-service articles: properly stored, used
53		Slash-resistant and cloth glove use
Utensils, Equipment and Vending		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56	OUT	Non-food contact surfaces clean
Physical Facilities		
57		Hot and cold water available; adequate pressure
58		Plumbing installed; proper backflow devices
59		Sewage and waste water properly disposed
60		Toilet facilities: properly constructed, supplied, cleaned
61		Garbage/refuse properly disposed; facilities maintained
62	OUT	Physical facilities installed, maintained, and cleaned
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
Administrative		
65		901:3-4 OAC
66		3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(11)	C	Observations: PIC unable to demonstrate knowledge of cleaning and sanitizing.		
01	3717-1-02.4(B)(7)	C	Observations: PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating.		
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have a person with level two certification in food protection.		X
03	3717-1-02.4(B)(3)	C	Observations: PIC unable to demonstrate knowledge of symptoms of foodborne disease.		
03	3717-1-02.4(C)(14)	C	Observations: Employees are not informed in a verifiable manner of their responsibility to report information about their health.		X
10	3717-1-05.1(O)(1)	C	Observations: Handwashing sink not accessible. *Metal pot in the front hand sink upon inspector arrival. *Inspector requested it be removed & staff complied.	X	
10	3717-1-06.2(B)	NC	Observations: No soap at handwashing sink(s). *No soap at front hand sink. *Staff found soap during inspection.	X	
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. *Dried food on the can opener blade, the ice chute on the soda fountain in the dining room, the knife on the magnet strip.		X
44	3717-1-03.5(C)(1)	NC	Observations: A food packaged in the facility not labeled. *Slices of packaged pie for self service without a label.		
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. *Gnats in store especially in area of 3-compartent sink, prep sink, soda fountain and near the smokers.		X
54	3717-1-04.4(A)(1)	NC	Observations: Equipment and/or components not maintained. *Cracked lid on ice bin on soda fountain. *Leaking drip tray on soda fountain.		X
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. *Syrup on the underside of the soda fountain dispensers. *Build up in the drip tray of the soda fountain. *Grease on the outside of metal pans found on top of the ice machine.		X
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. *Broken floor tile throughout the store. *No working light bulbs in the hood.		X
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. *Smoker which cannot be used without an extension cord, undercounter freezer and upright freezer which are not in good repair in the store.		X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. *Grease and build up on the floor and on the air blowers on the ceiling.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
16	3717-1-04.5(B)	C	Observations: Food equipment surfaces not cleaned at required frequency. *Tongs, knives, scraper and cutting board cleaned once a day per staff.

Person in Charge	Date
	30-Oct-2018
Sanitarian	Licensor
Melissa Adams	Delaware General Health District

HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Dickey's Barbecue Pit #249	[X] FSO [ ] RFE	NFRY-9DSU38	27-Sep-2018
Address		**City/State/Zip Code**	
820 Sunbury St		Delaware OH 43015	
License holder	**Inspection Time**	**Travel Time**	**Category/Descriptive**
Hyondahog LLC	60	0	Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection		**Follow up date (if required)**	**Water sample date/result (if required)**
Follow-up			

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			**Time/Temperature Controlled for Safety Food (TCS food)**		
1		Person in charge present, demonstrates knowledge, and performs duties	21		Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22		Proper cold holding temperatures
Employee Health			23		Proper date marking and disposition
3		Management, food employees and conditional employee; knowledge, responsibilities and reporting	24		Time as a public health control: procedures & records
4		Proper use of restriction and exclusion	**Consumer Advisory**		
5		Procedures for responding to vomiting and diarrheal events	25		Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			**Highly Susceptible Populations**		
6		Proper eating, tasting, drinking, or tobacco use	26		Pasteurized foods used; prohibited foods not offered
7		No discharge from eyes, nose, and mouth	**Chemical**		
Preventing Contamination by Hands			27		Food additives: approved and properly used
8		Hands clean and properly washed	28		Toxic substances properly identified, stored, used
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	**Conformance with Approved Procedures**		
10		Adequate handwashing facilities supplied & accessible	29		Compliance with Reduced Oxygen Packaging, other specialized processes, and HAACP Plan
Approved Source			30		Special Requirements: Fresh Juice Production
11		Food obtained from approved source	31		Special Requirements: Heat Treatment Dispensing Freezers
12		Food received at proper temperature	32		Special Requirements: Custom Processing
13		Food in good condition, safe, and unadulterated	33		Special Requirements: Bulk Water Machine Criteria
14		Required records available: shellstock tags, parasite destruction	34		Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15		Food separated and protected	36		Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37		Variance
17		Proper disposition of returned, previously served, reconditioned, and unsafe food			
Time/Temperature Controlled for Safety Food (TCS food)					
18		Proper cooking time and temperatures			
19		Proper reheating procedures for hot holding			
20		Proper cooling time and temperatures			

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.
Public Health Interventions are control measures to prevent foodborne illness or injury.

HEA 5302A Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

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

Name of facility	Type of Inspection	Date
Dickey's Barbecue Pit #249	Follow-up	27-Sep-2018

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water		
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Food Identification		
44		Food properly labeled; original container
Prevention of Food Contamination		
45		Insects, rodents, and animals not present/outer openings protected
46		Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
Proper Use of Utensils		
50		In-use utensils: properly stored
51		Utensils, equipment and linens: properly stored, dried, handled
52		Single-use/single-service articles: properly stored, used
53		Slash-resistant and cloth glove use
Utensils, Equipment and Vending		
54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56		Non-food contact surfaces clean
Physical Facilities		
57		Hot and cold water available; adequate pressure
58		Plumbing installed; proper backflow devices
59		Sewage and waste water properly disposed
60		Toilet facilities: properly constructed, supplied, cleaned
61		Garbage/refuse properly disposed; facilities maintained
62	OUT	Physical facilities installed, maintained, and cleaned
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
Administrative		
65		901:3-4 OAC
66		3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have a person with level two certification in food protection.		X
16	3717-1-04.5(B)	C	Observations: Food equipment surfaces not cleaned at required frequency. *Tongs, knives, scraper and cutting board cleaned once a day per staff.		X
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. *Dried food on the can opener blade, the ice chute on the soda fountain in the dining room, the knife on the magnet strip.		X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. *Grease and build up on the floor and on the air blowers on the ceiling.		
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. *Broken floor tile throughout the store. *No working light bulbs in the hood.		X
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. *Smoker which cannot be used without an extension cord, undercounter freezer and upright freezer which are not in good repair in the store.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
08	3717-1-02.2 (C)	C	Observations: Food employee(s) did not wash hands when required. *Employees did not wash hand before donning gloves.
10	3717-1-05.1(C)(1)	NC	Observations: Handwashing sink water below 100°F. *No hot water in the store due to a non-working hot water tank.
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. *Gnats & flies in the prep area and dining room.
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. *Back door left ajar during inspection.
54	3717-1-04.4(A)(1)	NC	Observations: Equipment and/or components not maintained. *Hole in the lid on the ice bin on the soda fountain.
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. *Dried food and grease on the following pieces: the dust pan for sweeping, the handles of the both smokers, the green rack between the smokers, inside and the top of the make table, inside the trash cabinet in the dining room.

New (tankless) hot water heater being installed during follow up inspection.

Dirty racks removed from 3 compartment sink area. Clean racks are now stored in the old drive thru area.

The in use smoker has been cleaned and looks much better than on 9/24/18.

Melissa will return for a follow up inspection sometime soon.

Person in Charge	Date

	27-Sep-2018
Sanitarian Stephanie DeGenaro	Licensor Delaware General Health District

HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Dickey's Barbecue Pit #249	[X] FSO [ ] RFE	NFRY-9DSU38	24-Sep-2018

Address	City/State/Zip Code
820 Sunbury St	Delaware OH 43015

License holder	Inspection Time	Travel Time	Category/Descriptive
Hyondahog LLC	90	0	Commercial FSO < 25000 sq. ft. - Risk Level IV

Type of Inspection	Follow up date (if required)	Water sample date/result (if required)
Follow-up	26-Sep-2018	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item. IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		
1		Person in charge present, demonstrates knowledge, and performs duties
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Employee Health		
3		Management, food employees and conditional employee; knowledge, responsibilities and reporting
4		Proper use of restriction and exclusion
5		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6		Proper eating, tasting, drinking, or tobacco use
7		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	OUT	Hands clean and properly washed
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	OUT	Adequate handwashing facilities supplied & accessible
Approved Source		
11		Food obtained from approved source
12		Food received at proper temperature
13		Food in good condition, safe, and unadulterated
14		Required records available: shellstock tags, parasite destruction
Protection From Contamination		
15		Food separated and protected
16	OUT	Food-contact surfaces: cleaned and sanitized
17		Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS food)		
18		Proper cooking time and temperatures
19		Proper reheating procedures for hot holding
20		Proper cooling time and temperatures
Time/Temperature Controlled for Safety Food (TCS food)		
21		Proper hot holding temperatures
22		Proper cold holding temperatures
23		Proper date marking and disposition
24		Time as a public health control: procedures & records
Consumer Advisory		
25		Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26		Pasteurized foods used; prohibited foods not offered
Chemical		
27		Food additives: approved and properly used
28		Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29		Compliance with Reduced Oxygen Packaging, other specialized processes, and HAACP Plan
30		Special Requirements: Fresh Juice Production
31		Special Requirements: Heat Treatment Dispensing Freezers
32		Special Requirements: Custom Processing
33		Special Requirements: Bulk Water Machine Criteria
34		Special Requirements: Acidified White Rice Preparation Criteria
35		Critical Control Point Inspection
36		Process Review
37		Variance

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.
Public Health Interventions are control measures to prevent foodborne illness or injury.

HEA 5302A Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

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

Name of facility	Type of Inspection	Date
Dickey's Barbecue Pit #249	Follow-up	24-Sep-2018

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water		
38		Pasteurized eggs used where required
39		Water and ice from approved source
Food Temperature Control		
40		Proper cooling methods used; adequate equipment for temp control
41		Plant food properly cooked for hot holding
42		Approved thawing methods used
43		Thermometers provided and accurate
Food Identification		
44		Food properly labeled; original container
Prevention of Food Contamination		
45	OUT	Insects, rodents, and animals not present/outer openings protected
46		Contamination prevented during food preparation, storage & display
47		Personal cleanliness
48		Wiping cloths: properly used and stored
49		Washing fruits and vegetables
Proper Use of Utensils		
50		In-use utensils: properly stored
51		Utensils, equipment and linens: properly stored, dried, handled
52		Single-use/single-service articles: properly stored, used
53		Slash-resistant and cloth glove use

Utensils, Equipment and Vending		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55		Warewashing facilities: installed, maintained, used; test strips
56	OUT	Non-food contact surfaces clean
Physical Facilities		
57		Hot and cold water available; adequate pressure
58		Plumbing installed; proper backflow devices
59		Sewage and waste water properly disposed
60		Toilet facilities: properly constructed, supplied, cleaned
61		Garbage/refuse properly disposed; facilities maintained
62	OUT	Physical facilities installed, maintained, and cleaned
63		Adequate ventilation and lighting; designated areas used
64		Existing Equipment and Facilities
Administrative		
65		901:3-4 OAC
66		3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have a person with level two certification in food protection.		X
08	3717-1-02.2 (C)	C	Observations: Food employee(s) did not wash hands when required. *Employees did not wash hand before donning gloves.		X
10	3717-1-05.1(C)(1)	NC	Observations: Handwashing sink water below 100°F. *No hot water in the store due to a non-working hot water tank.		X
16	3717-1-04.5(B)	C	Observations: Food equipment surfaces not cleaned at required frequency. *Tongs, knives, scraper and cutting board cleaned once a day per staff.		X
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. *Dried food on the can opener blade, the ice chute on the soda fountain in the dining room, the knife on the magnet strip.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. *Gnats & flies in the prep area and dining room.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. *Back door left ajar during inspection.		X
54	3717-1-04.4(A)(1)	NC	Observations: Equipment and/or components not maintained. *Hole in the lid on the ice bin on the soda fountain.		X
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. *Dried food and grease on the following pieces: the dust pan for sweeping, the handles of the both smokers, the green rack between the smokers, inside and the top of the make table, inside the trash cabinet in the dining room.		X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. *Grease and build up on the floor and on the air blowers on the ceiling.		X
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. *Broken floor tile throughout the store. *No working light bulbs in the hood.		X
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. *Smoker which cannot be used without an extension cord, undercounter freezer and upright freezer which are not in good repair in the store.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
43	3717-1-04.1(Y)	NC	Observations: Hot and cold holding equipment thermometer was missing, located incorrectly, or not easily readable. *No thermometer in the make table.

*The water heater is still not functioning. Jimmie said he has been in contact with Amanda Plumbing and they are saying it will need to be replaced. Per Jimmie the soonest Amanda Plumbing can get in to replace this is tomorrow (September 25). The replacement of the water heater requires a permit from the health department. Please remind the plumber that a permit is required.

*Per Jimmie the water for washing of equipment and hand washing is heated on the stove and placed in the sinks and in iced tea urns.

*It was recommended that a crew come in overnight to deep clean the store.
*The hot water heater is to be installed by Wednesday September 26, 2018. Stephanie will return on Thursday to check the hot water situation between 11am-12pm.
*The cleaning will be done this week. Stephanie will check the status of the cleaning when she comes on Thursday.
*It is expected that someone from the store will be at the ServSafe class in October.

Person in Charge	Date
	24-Sep-2018
Sanitarian	Licensor
Melissa Adams	Delaware General Health District

HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Dickey's Barbecue Pit #249	[X] FSO [ ] RFE	NFRY-9DSU38	18-Sep-2018
Address		**City/State/Zip Code**	
820 Sunbury St		Delaware OH 43015	
License holder	**Inspection Time**	**Travel Time**	**Category/Descriptive**
Hyondahog LLC	70	0	Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection		**Follow up date (if required)**	**Water sample date/result (if required)**
Consultation		24-Sep-2018	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=In Compliance OUT=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		
1		Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
3		Management, food employees and conditional employee; knowledge, responsibilities and reporting
4		Proper use of restriction and exclusion
5		Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6		Proper eating, tasting, drinking, or tobacco use
7		No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	OUT	Hands clean and properly washed
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	OUT	Adequate handwashing facilities supplied & accessible
Approved Source		
11		Food obtained from approved source
12		Food received at proper temperature
13		Food in good condition, safe, and unadulterated
14		Required records available: shellstock tags, parasite destruction
Protection From Contamination		
15		Food separated and protected
16	OUT	Food-contact surfaces: cleaned and sanitized
17		Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS food)		
18		Proper cooking time and temperatures
19		Proper reheating procedures for hot holding
20		Proper cooling time and temperatures
Time/Temperature Controlled for Safety Food (TCS food)		
21		Proper hot holding temperatures
22		Proper cold holding temperatures
23		Proper date marking and disposition
24		Time as a public health control: procedures & records
Consumer Advisory		
25		Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26		Pasteurized foods used; prohibited foods not offered
Chemical		
27		Food additives: approved and properly used
28	OUT	Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29		Compliance with Reduced Oxygen Packaging, other specialized processes, and HAACP Plan
30		Special Requirements: Fresh Juice Production
31		Special Requirements: Heat Treatment Dispensing Freezers
32		Special Requirements: Custom Processing
33		Special Requirements: Bulk Water Machine Criteria
34		Special Requirements: Acidified White Rice Preparation Criteria
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36		Process Review
37		Variance

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Public Health Interventions are control measures to prevent foodborne illness or injury.

HEA 5302A Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

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

Name of facility	Type of Inspection	Date
Dickey's Barbecue Pit #249	Consultation	18-Sep-2018

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
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Administrative		
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66		3701-21 OAC

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have a person with level two certification in food protection.		X
08	3717-1-02.2 (C)	C	Observations: Food employee(s) did not wash hands when required. *Employees did not wash hand before donning gloves.		
10	3717-1-05.1(C)(1)	NC	Observations: Handwashing sink water below 100°F. *No hot water in the store due to a non-working hot water tank.		X
16	3717-1-04.5(B)	C	Observations: Food equipment surfaces not cleaned at required frequency. *Tongs, knives, scraper and cutting board cleaned once a day per staff.		X
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. *Dried food on the can opener blade, the ice chute on the soda fountain in the dining room, the knife on the magnet strip.		X
28	3717-1-07.1(C)	C	Observations: Improper use of a poisonous or toxic substance. *Staff oversprayed sanitizer onto disposable cups when cleaning counters. *Inspector recommended staff discard disposable cups & they complied.	X	
43	3717-1-04.1(Y)	NC	Observations: Hot and cold holding equipment thermometer was missing, located incorrectly, or not easily readable. *No thermometer in the make table.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. *Back door left ajar during inspection.		
54	3717-1-04.4(A)(1)	NC	Observations: Equipment and/or components not maintained. *Hole in the lid on the ice bin on the soda fountain.		X
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. *Dried food and grease on the following pieces: the dust pan for sweeping, the handles of the both smokers, the green rack between the smokers, inside and the top of the make table, inside the trash cabinet in the dining room.		X
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. *Broken floor tile throughout the store. *No working light bulb.		X
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. *Smoker which cannot be used without an extension cord, undercounter freezer and upright freezer which are not in good repair in the store.		X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. *Grease and build up on the floor and on the air blowers on the ceiling.		X

*Follow up to 8/20/18 inspection on previous form.
*Stephanie & I will meet Jimmy at the store on 9/24/18 at 9am to discuss plans moving forward.

Person in Charge	Date
	18-Sep-2018
Sanitarian	**Licensor**
Melissa Adams	Delaware General Health District

Critical Control Point Inspection

Authority: Chapters 3717 Ohio Revised Code

Name of facility	License no.	Date
Dickey's Barbecue Pit #249	NFRY-9DSU38	August 20, 2018
Address 820 Sunbury St Delaware, OH	Category/Descriptive Commercial FSO < 25000 sq. ft./Risk Level IV	
License holder	Inspection time (min)	Travel time (min)
Hyondahog LLC	25	0

Comments:

Elements:

I - Employee Health

Observation: ***(CORRECTED DURING INSPECTION):*** Person in charge did not ensure that employees are informed of their responsibility to report information about their health.

Comment(s): The person in charge shall ensure that food and conditional employees are informed of their responsibility to report information about their health as it relates to diseases that are transmissible through food.

III - Preventing Contamination by Hand

Observation: ***(CORRECTED DURING INSPECTION):*** Food employee(s) did not wash hands in situations that specifically require them to do so.

Comment(s): To prevent contamination, food employees shall clean their hands and exposed portions of their arms after switching between working with raw food and with ready to eat food; before donning gloves for working with food; and after other activities that contaminate the hands.

VI - Time/Temperature Controlled Safety Food

Observation: ***(CORRECTED DURING INSPECTION):*** Refrigerated, ready-to-eat, time/temperature controlled for safety foods held refrigerated for more than 24 hours were not properly date marked.

Comment(s): Refrigerated, ready-to-eat, time/temperature controlled for safety food held refrigerated 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 to be consumed, sold, or discarded as required.

VII - Protection from Contamination

Observation: Equipment food-contact surfaces or utensils are dirty.

Comment(s): Equipment food-contact surfaces and utensils shall be clean to sight and touch to prevent contamination.

X - Chemical

Observation: Observed toxic materials improperly identified, stored and used.

Comment(s): Toxic substances shall be properly identified, stored, and used.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature
leftover meat	Hot holding	137°F	beans	Hot holding	150°F

Inspected by	R.S./SIT #	Licensor	
Melissa Adams	2782	Delaware General Health District	
Received by	Title		Phone (740) 363-2400

HEA 5350 (Rev. 05/13)

Examples of Elements	
I. Employee Health	Person in charge is aware of Ohio Administrative Code requirements, and has an employee health policy. Visible or known symptoms and/or diagnoses of illness are addressed according to Ohio Administrative Code. Proper use of restriction and exclusion.
II. Good Hygienic Practices	Food employees eat, drink, and use tobacco only in designated area; do not use utensils more than once to taste food that is sold or served; no discharge from eyes, nose, and mouth.
III. Preventing Contamination by Hands	Adequate handwashing facilities supplied and accessible; hands clean and properly washed; no bare hand contact with ready-to-eat foods.
IV. Demonstration of Knowledge	Person in Charge demonstrates knowledge by being certified in food protection, responding to food safety questions regarding the operation, or operation complies with the Ohio Administrative Code.
V. Food from Approved Source	Food: obtained from approved source; received at proper temperature; good condition, safe & unadulterated. Required records available for shellstock tags and/or parasite destruction.
VI. Time/Temperature Controlled Safety Food	Proper: cooking time and temperatures; reheating procedures for hot holding; cooling time and temperatures; hot holding temperatures; cold holding temperatures; date marking and disposition. Time as a public health control procedures and record.
VII. Protection from Contamination	Food separated and protected; food contact surfaces cleaned and sanitized; proper disposition of returned, previously served, reconditioned, and unsafe food.
VIII. Consumer Advisory	Consumer advisory provided for raw or undercooked foods.
IX. Highly Susceptible Populations	Pasteurized foods used; prohibited foods not offered.
X. Chemical	Food additives approved and properly used. Toxic substances properly identified, stored, and used.
XI. Conformance with Approved Procedures	Compliance with variance, specialized process, and HACCP plan.

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Dickey's Barbecue Pit #249	☒ FSO ☐ RFE	NFRY-9DSU38	August 20, 2018
Address	**Category/Descriptive**		
820 Sunbury St, Delaware OH 43015, USA	Risk Level IV/Commercial FSO < 25000 sq. ft.		
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Hyondahog LLC	90	0	
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify			

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
X	2.2	Personal cleanliness
X	2.3	Hygienic practices
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
X	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
X	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
X	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
X	4.4	Maintenance and operation
X	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
X	6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and identification
X	7.1	Operational supplies and applications
	7.2	Storage and display separation

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

3717-1-02.2(C) - Hands and arms: when to wash
This is a critical violation.
REPEAT OBSERVATION Food employee(s) did not wash hands in situations that specifically require them to do so. *Employee started shift and began handling food without washing hands. *Inspector spoke with employees regarding hand washing and informed staff that they are to change gloves between tasks and glove changes. Employee did wash hands upon request.
Corrective Action(s): To prevent contamination, food employees shall clean their hands and exposed portions of their arms after switching between working with raw food and with ready to eat food; before donning gloves to initiate a task that involves working with food; and after other activities that contaminate the hands.

3717-1-02.3(A) - Food contamination prevention - eating, drinking, or using tobacco.
Observation: ***(CORRECTED DURING INSPECTION):*** Observed employee eating, drinking, or using tobacco in non-designated area. *Employee with unlit cigarette in mouth prepping food.*Employee removed cigarette and was informed that it does not matter if it is lit or not this is a hand to mouth issue.
Corrective Action(s): To ensure proper hygiene, an employee shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils or linens; unwrapped single service or single use articles; or other items needing protection cannot result.

3717-1-02.4(A)(2) - Person in charge: assignment of responsibility.
REPEAT OBSERVATION Facility did not have one employee with supervisory and management responsibility and the authority to direct and control food preparation and service with level two certification in food protection.
Corrective Action(s): At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

3717-1-02.4(C)(14) - Person in charge: duties - ensure employees are informed in a verifiable manner of their responsibility to report their health information
This is a critical violation.
Observation: ***(CORRECTED DURING INSPECTION):*** Person in charge did not ensure that employees are informed in a verifiable manner of their responsibility to report information about their health. *Employee illness policy provided during inspection.
Corrective Action(s): To prevent transmission of foodborne illness, the person in charge shall ensure that food and conditional employees are informed in a verifiable manner of their responsibility to report information about their health as it relates to diseases that are transmissible through food.

3717-1-02.4(C)(16) - Person in charge: duties - ensure the facility has written procedures for vomiting and diarrheal events.

Observation: ***(CORRECTED DURING INSPECTION):*** Person-in-charge did not ensure that the facility has written procedures for employees to follow when responding to vomiting or diarrheal events. *Written plan provided during inspeciton.

Corrective Action(s): *Person in charge shall ensure that the FSO or RFE have written procedures for employees to follow when responding to vomiting or diarrheal events that involved discharge onto surfaces.

3717-1-02.4(C)(4) - Person in charge: duties - ensure food employees are effectively washing their hands
This is a critical violation.

Observation: The person in charge did not ensure that employees were effectively cleaning their hands as required.

Corrective Action(s): To prevent contamination, the person in charge shall ensure that employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing.

3717-1-03.2(G) - Washing fruits and vegetables.

Observation: ***(CORRECTED DURING INSPECTION):*** Observed the facility using or serving raw fruit and or vegetables without properly washing them. *Onion was cut and placed in serving container without washing. *Employee washed onion upon inspector request and changed to a new serving pan.

Corrective Action(s): 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.

3717-1-03.2(N)(1) - Gloves - single use gloves
This is a critical violation.

Observation: Observed single-use gloves being used improperly. *Employee wearing same pair of gloves through many tasks including touching the bottom of the ice bucket which had been on the floor.

Corrective Action(s): 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.

3717-1-03.2(Q) - Food storage - preventing contamination from the premises.

Observation: Observed improper storage of food items. *Employee placed ice bucket on the floor to fill then placed gloved hand on bottom of the ice bucket to dump into soda fountain.

Corrective Action(s): 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.

3717-1-03.4(G) - Ready-to-eat, time/temperature controlled for safety food - date marking.
This is a critical violation.

Observation: ***(CORRECTED DURING INSPECTION):*** Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. *Open bag of lettuce in make table without a date. *employees were asked to discard lettuce since no one knew when the bag was opened.

Corrective Action(s): 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.

3717-1-04.1(Y) - Temperature measuring devices.

REPEAT OBSERVATION Cold or hot holding equipment did not contain a thermometer, or the thermometer was not correctly placed. *No thermomter in the make table.

Corrective Action(s): A properly designed temperature measuring device as specified in this rule shall be located in the warmest part of a cooling unit or the coolest part of a food warming unit.

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.

Observation: Equipment and/or components are not maintained in good working order. *Hole in lid on ice bin at soda fountain.

Corrective Action(s): 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)(1) - Cleanliness of equipment food-contact surfaces and utensils.
This is a critical violation.

REPEAT OBSERVATION Equipment food-contact surfaces or utensils are dirty. *Build up on the racks inside the smokers- working & non-working. *Dried food on serving utensils which have not been used today. *Dried food on knife blade hanging on magnets. *Dried food on the can opener blade. *Syrup build up on the inside of the soda nozzles.

Corrective Action(s): To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-04.5(A)(3) - Cleanliness of nonfood-contact surfaces of equipment.

Observation: Non-food contact surfaces of equipment are dirty. *Dried food on the scale, the holder for palstic wrap, the handles of the smokers, the inside of the make table- top & bottom, the inside of the smokers- working & non-working. Grease build up on the green rack between the smokers used to hold utensils. *Dried food and grease on shelves throughout the store. *Build up inside the dust pan and on the bristles of the deck brush and brooms. *Dried food and debris inside the trash can cabinet in the dining room. *Dried food inside the black containers holding lids, plastic ware, condiments, etc in the self serve area near the sauces.

Corrective Action(s): Nonfood-contact surfaces of equipment shall be kept clean.

3717-1-04.5(B) - Equipment food-contact surfaces and utensils - cleaning frequency.
This is a critical violation.

Observation: Food equipment surfaces are not cleaned at the required frequency. *Tongs used to handle meat from smoker hanging on a rack are cleaned once a day.

Corrective Action(s): Equipment food-contact surfaces and utensils shall be cleaned at a frequency specified in this rule. *Utensils used with TCS foods shall be washed, rinsed and sanitized at least once every 4 hours unless they are stored in the product which is kept at 41 degrees or below or 135 degrees or above.

3717-1-05.1(S)(2) - Plumbing system - maintained in good repair.
Observation: The plumbing system was not properly maintained. *Leaking faucet on 3-compartment sink.
Corrective Action(s): A plumbing system shall be properly maintained.

3717-1-06.4(A) - Repairing.
REPEAT OBSERVATION The physical facilities are not being maintained in good repair. *Broken floor tiles in store. *Burnt out lightbulbs in the hood.
Corrective Action(s): The physical facilities shall be maintained in good repair.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
REPEAT OBSERVATION Observed a build-up of dirt and debris on the floor throughout the store and on the walls in the serving area and around the smokers. *Dust and grease on the ceiling tiles and air vents throughout the store.
Corrective Action(s): 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.

3717-1-06.4(J) - Using dressing rooms and lockers.
Observation: ***(CORRECTED DURING INSPECTION):*** Dressing rooms or lockers are not being properly used by employees to change clothes or store personal items. *Cup of cigarettes stored on metro shelves beside and over food.
Corrective Action(s): 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.

3717-1-06.4(K) - Controlling pests.
This is a critical violation.
Observation: Observed the presence of live insects, rodents, and other pests. *Flies and gnats in serving & prep areas.
Corrective Action(s): 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.

3717-1-06.4(N) - Maintaining premises - unnecessary items and litter.
Observation: Observed unnecessary or nonfunctional items and /or litter on the premises. *Upright 2-door freezer, smoker, toaster and small freezer in serving area do not work.
Corrective Action(s): 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.

3717-1-07.1(A) - Poisonous or toxic materials: Storage: separation.
This is a critical violation.
Observation: ***(CORRECTED DURING INSPECTION):*** Observed improper storage of poisonous or toxic materials. *Bottle of chemical stored on metro shelves beside and above food. *Bottle moved during inspection.
Corrective Action(s): 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. .

Comments:
*The hood was professionally cleaned.
*Discussion with Dave about gnats & flies. Dave said there wasn't anything they could do since the flies come in with customers. After looking closer at the surfaces and equipment Dave saw that equipment is coated with grease and food which is a draw for pests. Staff began cleaning and removing items which are no longer used in the store.
*Per staff the store is catering and delivering. No food is cooled and reheated the next day. Some leftover meat is kept in the hot box overnight.
*Jimmy decided to close the store today due to equipment issues and to allow staff time to clean.
*Jimmy said the upright freezer will be removed and he'd like to replace it with another freezer. This is permitted as long as the equipment is commercial-NSF or UL commerical.
*Jimmy said both smokers are working but there is an issue with the electrical outlet for the one closest to the stove and he has to use an extension cord. It was recommended that he talk to fire and or building to see if he can use an extension cord in this manner.
*Jimmy will be meeting with a flooring company to get an estimate on repairing the floor tile. I will need to see documentation on the meeting and an expected time line for the repair.
*I will email the link to ODH page for food safety classes. Each store will need one person with a level 2 certificate and additional staff with a level 1 certificate. I will also email the registration form for our level 2 class which will be held in October.
*A follow up inspection will occur in the next few weeks.
*If cleaning of the store does not help the fly & gnat issue pest control will need to be brought in to help.

Temperatures

Food Temperatures

Food Item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature	Food Item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature
leftover meat	Hot holding	137°F	beans	Hot holding	150°F

Inspected by	R.S./SIT #	Licensor

Melissa Adams	2782	Delaware General Health District
Received by	Title	Phone (740) 363-2400

HEA 5351 Ohio Department of Health (Rev. 05/13)
AGR 1268 Ohio Department of Agriculture (Rev. 05/13)

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

Name of facility	Check one	License number	Date
Dickey's Barbecue Pit #249	☒ FSO ☐ RFE	NFRY-9DSU38	August 01, 2018
Address	**Category/Descriptive**		
820 Sunbury St, Delaware OH 43015, USA	Risk Level IV/Commercial FSO < 25000 sq. ft.		
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Hyondahog LLC	75	0	
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☐ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☒ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify			

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
X	2.2	Personal cleanliness
	2.3	Hygienic practices
	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
	4.4	Maintenance and operation
X	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
X	6.2	Numbers and capacities
	6.3	Location and placement
X	6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

3717-1-02.2(C) - Hands and arms: when to wash
This is a critical violation.
REPEAT OBSERVATION ***(CORRECTED DURING INSPECTION):*** Food employee(s) did not wash hands in situations that specifically require them to do so. *Employees handling cash and working register, putting on gloves & prepping food. **Employees were both reminded hand washing is required when tasks are changed.
Corrective Action(s): To prevent contamination, food employees shall clean their hands and exposed portions of their arms after switching between working with raw food and with ready to eat food; before donning gloves to initiate a task that involves working with food; and after other activities that contaminate the hands.

3717-1-04.5(A)(1) - Cleanliness of equipment food-contact surfaces and utensils.
This is a critical violation.
REPEAT OBSERVATION Equipment food-contact surfaces or utensils are dirty. *Extreme carbon build up inside working smoker. *Dried food on the can opener blade. *Gealtinous build up on the ice cream machine dispenser.
Corrective Action(s): To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-04.5(A)(3) - Cleanliness of nonfood-contact surfaces of equipment.
Observation: Non-food contact surfaces of equipment are dirty. *Grease build up on the hood and hood filters. *Food residue inside the trash can cabinet out front.
Corrective Action(s): Nonfood-contact surfaces of equipment shall be kept clean.

3717-1-04.5(B) - Equipment food-contact surfaces and utensils - cleaning frequency.
This is a critical violation.
Observation: Food equipment surfaces are not cleaned at the required frequency. *Staff on duty were unsure of the last time the soft serve machine was cleaned.
Corrective Action(s): Equipment food-contact surfaces and utensils shall be cleaned at a frequency specified in this rule.

3717-1-06.2(B) - Handwashing cleanser - availability.
Observation: ***(CORRECTED DURING INSPECTION):*** Observed no supply of hand cleaning liquid, powder or bar soap at the handwashing sink(s). *No soap at hand sink by the serving line.
Corrective Action(s): To ensure proper cleaning of hands, each handwashing sink or group of two adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

3717-1-06.4(B) - Cleaning - frequency and restrictions.

REPEAT OBSERVATION Observed a build-up of dirt and debris. *Build up on the floors, ceilings especially around air vents and walls in store including the wall behind the self serve sauce area.

Corrective Action(s): 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.

Comments:

*Complaint of dirty dining room and ice cream machine.

*There are multiple pieces of equipment which are no longer working in store- smoker, 2-door freezer and undercounter freezer. If these items are not going to be repaired they need to be removed.

*The floor tiles in the serving line are no longer in good repair. A plan for repair needs to be in place by next inspection.

*A full inspection will occur in the next few weeks.

Inspected by	R.S./SIT #	Licensor	
Melissa Adams	2782	Delaware General Health District	
Received by	Title		Phone
			(740) 363-2400

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Dickey's Barbecue Pit #249	☒ FSO ☐ RFE	NFRY-9DSU38	February 13, 2018
Address	**Category/Descriptive**		
820 Sunbury St, Delaware OH 43015, USA	Risk Level IV/Commercial FSO < 25000 sq. ft.		
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Hyondahog LLC	60	0	
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☐ Standard ☒ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify		02/27/2018	

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
	4.1	Design and construction
	4.2	Numbers and capacities
X	4.3	Location and installation
X	4.4	Maintenance and operation
X	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
X	6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

3717-1-02.4(A)(2) - Person in charge: assignment of responsibility.
REPEAT OBSERVATION Facility did not have one employee with supervisory and management responsibility and the authority to direct and control food preparation and service with level two certification in food protection.
Corrective Action(s): At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

3717-1-04.3(B) - Fixed equipment installation - spacing or sealing.
Observation: Fixed equipment did not appear to be properly sealed or spaced for cleaning. *No seal around 3-compartment sink.
Corrective Action(s): Equipment that is fixed shall be installed so that it is spaced to allow access for cleaning, from adjoining equipment, walls, and ceilings a distance of not more than one thirty-second inch or one millimeter; or sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage; Counter-mounted equipment shall be installed to allow cleaning of the equipment and areas underneath and around the equipment as specified in this rule.

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.
Observation: Equipment and/or components are not maintained in good working order. *Missing a fan inside one of the smokers.
Corrective Action(s): 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)(2) - Equipment components kept intact, tight, and adjusted
REPEAT OBSERVATION Equipment components are not intact, tight or properly adjusted. *Torn gasket on both doors of make table.
Corrective Action(s): Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

3717-1-04.5(A)(1) - Cleanliness of equipment food-contact surfaces and utensils.
This is a critical violation.
REPEAT OBSERVATION Equipment food-contact surfaces or utensils are dirty. *Dried build up on the can opener blade.
Corrective Action(s): To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-04.5(A)(2) - Cleanliness of food-contact surfaces of cooking equipment and pans.
REPEAT OBSERVATION Cooking equipment or pan surfaces are dirty. *Extreme build up on the inside of the working and non-working smoker including the racks.

Corrective Action(s): To prevent contamination, the food-contact surfaces of cooking equipment and pans shall be kept clean.

3717-1-04.5(A)(3) - Cleanliness of nonfood-contact surfaces of equipment.
Observation: Non-food contact surfaces of equipment are dirty. *Grease build up on the filters over the smokers and dusty grease over the fryer.
Corrective Action(s): Nonfood-contact surfaces of equipment shall be kept clean.

3717-1-06.4(A) - Repairing.
REPEAT OBSERVATION The physical facilities are not being maintained in good repair. *Broken floor tiles in store.
Corrective Action(s): The physical facilities shall be maintained in good repair.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
REPEAT OBSERVATION Observed a build-up of dirt and debris on the floor in hard to reach areas and on ceiling itles near air diffusers..
Corrective Action(s): 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.

Corrected violations:

3717-1-04.1(C) - Food-contact surfaces - cleanabilityThis is a critical violation.
Observation: Food contact surfaces were not easily cleanable, or not designed/constructed properly. *Cracked ice bucket coated in duct tape.
Corrective Action(s): 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.

3717-1-04.1(H) - Nonfood-contact surfaces - cleanability
Observation: Nonfood-contact surfaces are not designed and constructed to allow easy cleaning or maintenance. *Spatula with tape coated handle. *Cracked lid on ice bin on soda fountain.
Corrective Action(s): Nonfood-contact surfaces shall be designed and constructed to allow easy cleaning and to facilitate maintenance.

3717-1-04.1(Y) - Temperature measuring devices.
Observation: Cold or hot holding equipment did not contain a thermometer, or the thermometer was not correctly placed. *No thermometer in make table.
Corrective Action(s): A properly designed temperature measuring device as specified in this rule shall be located in the warmest part of a cooling unit or the coolest part of a food warming unit.

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.
Observation: Equipment and/or components are not maintained in good working order. *Seal around 3-compartment sink is moldy.
Corrective Action(s): 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.

3717-1-05.1(C)(1) - Handwashing sink - required water temperature
Observation: Observed a handwashing sink without water at the required temperature. *No hot water at any sink.
Corrective Action(s): 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(S)(2) - Plumbing system - maintained in good repair.
Observation: The plumbing system was not properly maintained.*Hot water heater stopped working on 2/3/18.
Corrective Action(s): A plumbing system shall be properly maintained.

Inspected by	R.S./SIT #	Licensor	
Melissa Adams	2782	Delaware General Health District	
Received by	Title		Phone
			(740) 363-2400

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Dickey's Barbecue Pit #249	☒ FSO ☐ RFE	NFRY-9DSU38	February 07, 2018
Address	**Category/Descriptive**		
820 Sunbury St, Delaware OH 43015, USA	Risk Level IV/Commercial FSO < 25000 sq. ft.		
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Hyondahog LLC	50	0	
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☐ Standard ☒ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify		02/13/2018	

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
	2.2	Personal cleanliness
	2.3	Hygienic practices
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
X	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
X	4.4	Maintenance and operation
X	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
X	6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

3717-1-02.4(A)(2) - Person in charge: assignment of responsibility.

REPEAT OBSERVATION Facility did not have one employee with supervisory and management responsibility and the authority to direct and control food preparation and service with level two certification in food protection.

Corrective Action(s): At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

3717-1-04.1(C) - Food-contact surfaces - cleanability

This is a critical violation.

REPEAT OBSERVATION Food contact surfaces were not easily cleanable, or not designed/constructed properly. *Cracked ice bucket coated in duct tape.

Corrective Action(s): 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.

3717-1-04.1(H) - Nonfood-contact surfaces - cleanability

REPEAT OBSERVATION Nonfood-contact surfaces are not designed and constructed to allow easy cleaning or maintenance. *Spatula with tape coated handle. *Cracked lid on ice bin on soda fountain.

Corrective Action(s): Nonfood-contact surfaces shall be designed and constructed to allow easy cleaning and to facilitate maintenance.

3717-1-04.1(Y) - Temperature measuring devices.

REPEAT OBSERVATION Cold or hot holding equipment did not contain a thermometer, or the thermometer was not correctly placed. *No thermometer in make table.

Corrective Action(s): A properly designed temperature measuring device as specified in this rule shall be located in the warmest part of a cooling unit or the coolest part of a food warming unit.

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.

REPEAT OBSERVATION Equipment and/or components are not maintained in good working order. *Seal around 3-compartment sink is moldy.

Corrective Action(s): 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)(2) - Equipment components kept intact, tight, and adjusted
REPEAT OBSERVATION Equipment components are not intact, tight or properly adjusted. *Torn gasket on both doors of make table.
Corrective Action(s): Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

3717-1-04.5(A)(1) - Cleanliness of equipment food-contact surfaces and utensils.
This is a critical violation.
REPEAT OBSERVATION Equipment food-contact surfaces or utensils are dirty. *Dried build up on the can opener blade.
Corrective Action(s): To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-04.5(A)(2) - Cleanliness of food-contact surfaces of cooking equipment and pans.
REPEAT OBSERVATION Cooking equipment or pan surfaces are dirty. *Extreme build up on the inside of the working and non-working smoker including the racks.
Corrective Action(s): To prevent contamination, the food-contact surfaces of cooking equipment and pans shall be kept clean.

3717-1-05.1(C)(1) - Handwashing sink - required water temperature
REPEAT OBSERVATION Observed a handwashing sink without water at the required temperature. *No hot water at any sink.
Corrective Action(s): 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(S)(2) - Plumbing system - maintained in good repair.
REPEAT OBSERVATION The plumbing system was not properly maintained.*Hot water heater stopped working on 2/3/18.
Corrective Action(s): A plumbing system shall be properly maintained.

3717-1-06.4(A) - Repairing.
REPEAT OBSERVATION The physical facilities are not being maintained in good repair. *Broken floor tiles in store.
Corrective Action(s): The physical facilities shall be maintained in good repair.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
REPEAT OBSERVATION Observed a build-up of dirt and debris on the floor in hard to reach areas and on ceiling itles near air diffusers..
Corrective Action(s): 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.

Comments:
*Delivered license applications, newsletter & ServSafe registration.
*Jim is attempting to use an old iced tea dispenser for hand washing. It drains into the meat sink. The meat sink will need to be washed, rinsed & sanitized prior to using for a prep sink.
*The water doesn't stay warm very long in the metal container. The part is due in on Friday. If it is not delivered by Friday you will need to obtain an insulated container with a spout for hand washing.

Inspected by	R.S./SIT #	Licensor	
Melissa Adams	2782	Delaware General Health District	
Received by	Title		Phone
			(740) 363-2400

State of Ohio

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License number	Date
Dickey's Barbecue Pit #249	☒ FSO ☐ RFE	NFRY-9DSU38	February 06, 2018
Address	**Category/Descriptive**		
820 Sunbury St, Delaware OH 43015, USA	Risk Level IV/Commercial FSO < 25000 sq. ft.		
License holder	**Inspection time (min)**	**Travel time (min)**	**Other**
Hyondahog LLC	75	0	
Type of visit (check)		**Follow-up date (if required)**	**Sample date/result (if required)**
☒ Standard ☐ Follow up ☐ Foodborne ☐ 30 day ☐ Complaint ☐ Prelicensing ☐ Consultation ☐ Other specify		02/07/2018	

3717-1 OAC Violation Checked

Management and Personnel

	2.1	Employee health
X	2.2	Personal cleanliness
	2.3	Hygienic practices
X	2.4	Supervision

Food

	3.0	Safe, unadulterated and honestly presented
	3.1	Sources, specifications and original containers
	3.2	Protection from contamination after receiving
	3.3	Destruction of organisms
	3.4	Limitation of growth of organisms
	3.5	Identity, presentation, on premises labeling
	3.6	Discarding or reconditioning unsafe, adulterated
	3.7	Special requirements for highly susceptible populations

Equipment, Utensils, and Linens

	4.0	Materials for construction and repair
X	4.1	Design and construction
	4.2	Numbers and capacities
	4.3	Location and installation
X	4.4	Maintenance and operation
X	4.5	Cleaning of equipment and utensils
	4.6	Sanitizing of equipment and utensils
	4.7	Laundering
	4.8	Protection of clean items

Water, Plumbing, and Waste

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

Physical Facilities

	6.0	Materials for construction and repair
	6.1	Design, construction, and installation
	6.2	Numbers and capacities
	6.3	Location and placement
X	6.4	Maintenance and operation

Poisonous or Toxic Materials

	7.0	Labeling and identification
	7.1	Operational supplies and applications
	7.2	Storage and display separation

Special Requirements

	8.0	Fresh juice production
	8.1	Heat treatment dispensing freezers
	8.2	Custom processing
	8.3	Bulk water machine criteria
	8.4	Acidified white rice preparation criteria
	9.0	Facility layout and equipment specifications
	20	Existing facilities and equipment

Administrative

	901:3-4 OAC
	3701-21 OAC

Violation(s)/Comment(s)

3717-1-02.2(C) - Hands and arms: when to wash
This is a critical violation.
REPEAT OBSERVATION ***(CORRECTED DURING INSPECTION):*** Food employee(s) did not wash hands in situations that specifically require them to do so. *Employee moved from register to food prep without washing hands.
Corrective Action(s): To prevent contamination, food employees shall clean their hands and exposed portions of their arms after switching between working with raw food and with ready to eat food; before donning gloves to initiate a task that involves working with food; and after other activities that contaminate the hands.

3717-1-02.4(A)(2) - Person in charge: assignment of responsibility.
Observation: Facility did not have one employee with supervisory and management responsibility and the authority to direct and control food preparation and service with level two certification in food protection.
Corrective Action(s): At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

3717-1-04.1(C) - Food-contact surfaces - cleanability
This is a critical violation.
Observation: Food contact surfaces were not easily cleanable, or not designed/constructed properly. *Cracked ice bucket coated in duct tape.
Corrective Action(s): 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.

3717-1-04.1(H) - Nonfood-contact surfaces - cleanability
Observation: Nonfood-contact surfaces are not designed and constructed to allow easy cleaning or maintenance. *Spatula with tape coated handle. *Cracked lid on ice bin on soda fountain.
Corrective Action(s): Nonfood-contact surfaces shall be designed and constructed to allow easy cleaning and to facilitate maintenance.

3717-1-04.1(Y) - Temperature measuring devices.
Observation: Cold or hot holding equipment did not contain a thermometer, or the thermometer was not correctly placed. *No thermometer in make

table.
Corrective Action(s): A properly designed temperature measuring device as specified in this rule shall be located in the warmest part of a cooling unit or the coolest part of a food warming unit.

3717-1-04.4(A)(1) - Equipment - good repair and proper adjustment.
Observation: Equipment and/or components are not maintained in good working order. *Seal around 3-compartment sink is moldy.
Corrective Action(s): 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)(2) - Equipment components kept intact, tight, and adjusted
Observation: Equipment components are not intact, tight or properly adjusted. *Torn gasket on both doors of make table.
Corrective Action(s): Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

3717-1-04.5(A)(1) - Cleanliness of equipment food-contact surfaces and utensils.
This is a critical violation.
Observation: Equipment food-contact surfaces or utensils are dirty. *Dried build up on the can opener blade.
Corrective Action(s): To prevent contamination, equipment food-contact surfaces and utensils shall be clean to sight and touch.

3717-1-04.5(A)(2) - Cleanliness of food-contact surfaces of cooking equipment and pans.
Observation: Cooking equipment or pan surfaces are dirty. *Extreme build up on the inside of the working and non-working smoker including the racks.
Corrective Action(s): To prevent contamination, the food-contact surfaces of cooking equipment and pans shall be kept clean.

3717-1-05.1(C)(1) - Handwashing sink - required water temperature
Observation: Observed a handwashing sink without water at the required temperature. *No hot water at any sink.
Corrective Action(s): 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(S)(2) - Plumbing system - maintained in good repair.
Observation: The plumbing system was not properly maintained.*Hot water heater stopped working on 2/3/18.
Corrective Action(s): A plumbing system shall be properly maintained.

3717-1-06.4(A) - Repairing.
REPEAT OBSERVATION The physical facilities are not being maintained in good repair. *Broken floor tiles in store.
Corrective Action(s): The physical facilities shall be maintained in good repair.

3717-1-06.4(B) - Cleaning - frequency and restrictions.
REPEAT OBSERVATION Observed a build-up of dirt and debris on the floor in hard to reach areas and on ceiling itles near air diffusers..
Corrective Action(s): 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.

Comments:
*Hot water heater stopped working on 2/3/18. Part was ordered on 2/5/18. Jim hopes the part will be in tomorrow. In the meantime Jim will get a cooler with a spout to use for handwashing.

Inspected by	R.S./SIT #	Licensor	
Melissa Adams	2782	Delaware General Health District	
Received by	Title		Phone
			(740) 363-2400

Delaware General Health District

Stephanie DeGenaro <sdegenaro@delawarehealth.org>

Compliance

2 messages

Bill Bridges <dickeys249@yahoo.com> Fri, Feb 1, 2019 at 11:11 PM
Reply-To: "dickeys249@yahoo.com" <dickeys249@yahoo.com>
To: Stephanie DeGenaro <sdegenaro@delawarehealth.org>

Jacob and Keigan both were given 2 opportunities to complete the lvl 1 food handler course and neither of them followed through. Both emp were placed on probation and are still on probation. This is part of holding them accountable for their actions. They also had some other violations that have really put their futures at Dickeys on thin ice. They have not completed this task but they are working close with myself and Scott. Unfortunately Scott, my future G. Manager and a lvl 2 servsafe commit has been terminated from Dickeys for theft. This has made things very difficult on me. Dave also a lvl2 commit Just recently lost his wife unexpectedly mid January. He is really struggling to keep his grip on things. I have hired one guy who has a lvl 2 servsafe food protection certification. His name is Jeffrey Conly. I dont have his certificate but he does keep one in his wallet.
The floor estimate I received is from a very reputable company and the one I will use. We are looking towards a floor repair in sections. This is only due too the cost and now really slow sales. Im struggling very much too keep my head above water rite now. We have removed and recycled over $10,000 worth of broken or unused equipment. Also we have moved other items around to help with the cleaning and upkeep of the store. The temp sheets are being completed daily as are the daily cleaning guide. We have a Big 3 list that highlights different areas to focus on each day of the week and it has really helped. I know that ive fallen short on the certifications in areas but Ive also tried to make up for that with the new hire of Mr. Conley. I can assure you that my lvl 2 will be completed on time and im hoping to enroll a new hire (Jeff Baughn) also in tue courses. I hope this helps answer any questions and helps to explain some of the different challenges that Im facing. Sorry for the delay in responding to the questions. Please use this email address for me until I set up a new personal account. Thank you for all your help and guidance.

Jom Gaines

Sent from Yahoo Mail on Android

Stephanie DeGenaro <sdegenaro@delawarehealth.org> Mon, Feb 4, 2019 at 8:19 AM
To: Steve Burke <sburke@delawarehealth.org>, Melissa Adams <madams@delawarehealth.org>

Here is Jimmy's response regarding Dickey's.

Steve--I think we need to meet and chat about where we go from here.

Dedicated to Your Health,

Stephanie DeGenaro, RS
Program Manager, Food Protection and Public Safety Unit
Delaware General Health District
P.O. Box 570, 1 W. Winter St.
Delaware, OH 43015-0570
740-203-2074 (office)

Accredited Health Department • PHAB • Public Health Accreditation Board

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Delaware General Health District

Stephanie DeGenaro <sdegenaro@delawarehealth.org>

Food Handlers Course level 1 training

2 messages

Steve Burke <sburke@delawarehealth.org> Mon, Feb 4, 2019 at 10:49 AM
To: dickeys249@yahoo.com
Cc: Stephanie DeGenaro <sdegenaro@delawarehealth.org>

Jimmie
Stephanie forwarded me your email concerning why you have not met the training requirements by January 1st that was agreed upon at our November 19, 2018 meeting. It is now February 4th. We have no choice but to schedule a legal hearing with the Board of Health to consider the revocation or suspension of your Food Service Operation License. The two items that you have failed to deliver is:
1. A written estimate for the floor repairs(This is only a written estimate at this time, we understand it may take some time to complete the work.)
2. Written verification that two of your employees have passed Level 1 Food Handlers course.
At the November 19, 2018 meeting, due to the repeat violations, you agreed to have an employee on each shift that has passed level 1 training. We understand you have run into difficulties getting your employees to take this course, however, plenty of time has passed to accomplish this requirement. It is a 2 to 3 hour on line course that cost approximately $15 each. As the owner, you are responsible to ensure this requirement is met. If you cannot get your employees to take the level 1 course, then YOU need to take it. But this does not negate the requirement for you to take the level 2 training as agreed.
To avoid the hearing;
1. Submit a copy of Mr. Conly's Level 2 certification. It can be a copy of his wallet card. We have searched the ODH data base and cannot find his name. It may be that he needs to apply for reciprocity. Below is the link to the reciprocity application.
2. Submit proof of level 1 training for two employees. You and Mr. Conly can take the level 1 training and submit the certificates of completion.
3. Provide us the information of where you have signed up for the level 2 certification and the date it is planned. Please remember, this is to be completed by Feb 28, 2019
4. Submit a written estimate for the floor repair.
By providing this information by February 25th, 2019, the hearing will be canceled. I encourage you to submit this information ASAP and not wait until the February 25th deadline.

You will receive an official notice of the hearing later this week.

If you have any questions, please contact Stephanie or I.
Steve Burke, RS
Environmental Health Director
Delaware General Health District.

https://odh.ohio.gov/wps/wcm/connect/gov/9b650f85-c134-468f-bece-2311d8bf19df/reciprocityapp.pdf?MOD=AJPERES&CONVERT_TO=url&CACHEID=ROOTWORKSPACE.Z18_M1HGGIK0N0JO00QO9DDDDM3000-9b650f85-c134-468f-bece-2311d8bf19df-mrkPAFe

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Dedicated to Your Health,

Steve Burke, RS

Delaware General Health District
Environmental Health Director
1-3 W. Winter St.
Delaware OH 43015
740-203-2062

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Stephanie DeGenaro <sdegenaro@delawarehealth.org> Mon, Feb 4, 2019 at 10:54 AM
To: Melissa Adams <madams@delawarehealth.org>

FYI. We will be getting the official hearing notice together and it will be delivered/mailed certified mail this week.

Dedicated to Your Health,

Stephanie DeGenaro, RS
Program Manager, Food Protection and Public Safety Unit
Delaware General Health District
P.O. Box 570, 1 W. Winter St.
Delaware, OH 43015-0570
740-203-2074 (office)

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