



Franklin County Public Health  
280 East Broad Street  
Columbus, Ohio 43215-4562  
(614) 525-3160  
www.myfcph.org

## Board of Health Hearing Summary & Recommendation

### Facility information

El Tequila Mexican Restaurant  
1111 Hill Rd N  
Pickerington, OH 43147  
Licensee: El Tequila Mexican Restaurant of Pickerington LLC  
License #: SMUG-CKQRLN  
Designation: Food Service Operation (FSO)

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**This facility submitted plans that did not include a bar. Plans were approved and a license was granted based on the initial plans. The inspector observed a bar had been installed without plan submittal or plan approval. The bar is continuing to be used, even though it has not been approved.**

### IN VIOLATION OF:

#### Rule 3701-21-03 | Facility layout and equipment specifications

#### Current Situation

No person, firm, association, organization, corporation, or government operation shall construct, install, provide, equip, or extensively alter a food service operation until the facility layout and equipment specifications have been submitted to and approved in writing by the licensor. When the facility layout and equipment specifications are submitted to the licensor, they shall be acted upon within thirty days after date of receipt. The licensor shall use the facility layout and equipment specification criteria set forth in the rules adopted pursuant to section [3717.05](#) of the Revised Code to approve or disapprove facility layout and equipment specifications.

#### Rule 3717-1-05.1 | Water, plumbing, and waste: plumbing system.

(S) Plumbing system - maintained in good repair.

A plumbing system shall be:

- (1) Repaired according to the Ohio plumbing code



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## Board of Health Hearing Summary & Recommendation

### Timeline

Date	Action
11/1/2022	Plan review letter sent, Cali Taco
11/10/22	Pre-licensing inspection
12/21/22	Std/30-day Inspection 9 violations, 3 critical, Follow-up ordered
4/25/23	Facility was closed, changed name to El Tequila
7/24/23	Consultation, Facility voluntarily closed due to no hot water, new bar was observed and asked to submit plan review within a week
7/26/23	Plan submitted for bar, emailed 8/2, 8/8 and 8/16 for a drawing.
8/25/23	Plan review letter sent
9/11/23	Final Construction inspection, Bar was not to be used until approved
9/20/23	Std inspection, plumbing approval had still not been obtained
9/20/23	Warning letter issued for using the bar without approval
11/14/23	Std Inspection, 8 violations, 4 critical. Administrative hearing letter issued for using an unapproved bar and failure to obtain plumbing approval.
11/28/23	Follow-up inspection, 5 violations, Bar still not approved and ordered not to be used.
11/28/23	Administrative hearing held, Owner with an interpreter in attendance along with Brien Bellous, Supervisor FCPH Plumbing, Food Division Manger, supervisors, and inspector.
12/6/2023	Plumbing supervisor Bellous was contacted by Apex plumbing company who wanted to know what was needed on that project for plumbing. He told them that an isometric drawing would need to be submitted with the appropriate plumbing plan review application. When the plumbing plan was approved, a permit would then be applied for and issued to Apex for the work.
12/19/23	Standard Inspection, the unapproved bar was being used.
12/19/23	BOH Hearing letter delivered for non-compliance.

Staff visited the facility 11 times between 10/10/22 and 12/19/23.

Continued operation of an unapproved bar. Failure to cooperate and obtain FCPH Plumbing and Food Safety approval to operate and unapproved bar.

### Options

1. Suspend the Food Service Operation License; Until the plumbing is approved at the bar. The facility has repeatedly been asked since July not to use the bar and have continued to do so.

## **Recommend**

1. Suspend the Food Service Operation License until the plumbing is approved at the bar. The facility has repeatedly been asked since July not to use the bar and have continued to do so.
    - Require that all plumbing permits be pulled, and approval gained from FCPH to operate the bar.
    - Required future cooperation and communication with FCPH.
- 

## **Documentation**

The following documentation is attached:

- 2023 FSO License
  - BOH Hearing Summary & Recommendation.
  - Board of Health Hearing notice
  - Administrative Hearing Sign in sheet
  - Administrative Hearing Outcome letter
  - Administrative Hearing notice
  - Warning letter
  - Original plan submittal without the bar
  - Bar drawing submitted July 2023
  - Pictures of the bar plumbing and in use
  - Bar Menu
  - Brien Bellous, Supervisor Plumbing Division documents
  - Plan review packet
  - Plan review letter
  - Inspection Reports
-

# Food Service Operation License

Audit Number:  
**SMUG-CLXRRX**

License No.  
**SMUG-CKQRLN**

Licensors Franklin County Public Health , 280 E Broad Street , Columbus , OH , 43215
Name of Facility/License Holder El Tequila Mexican Restaurant , El Tequila Mexican Restaurant of Pickerington LLC
Address/City/State/Zip 1111 Hill Road N , Pickerington , OH ,43147
Category / Descriptive Commercial FSO < 25000 sq. ft. - Risk Level III

This license has been issued in accordance with the requirements of Chapter 3717 of the Ohio Revised Code and is subject to revocation or suspension for cause and is not transferable without consent of the licenser.

**This license shall expire on 03/01/2024**

If this is a mobile food service operation, the license is not valid unless pertinent information appears on the reverse side.

\_\_\_\_\_  
12/09/2022  
Date

\_\_\_\_\_  
Joe Mazzola, MPA  
Health Commissioner

El Tequila Mexican Restaurant of Pickerington LLC  
ATTN: El Tequila Mexican Restaurant  
1111 Hill Road N  
Pickerington OH 43147



December 19, 2023

El Tequila Mexican Restaurant  
1111 Hill Road N  
Pickerington OH, 43147  
License: SMUG-CKQRLN  
Licensee: El Tequila Mexican Restaurant of Pickerington LLC

RE: Notice of Proposed Suspension or Revocation of Food Service Operation License

Dear El Tequila Mexican Restaurant of Pickerington LLC:

Pursuant to Ohio Revised Code 3717.49, the Board of Health "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."

Wherefore, the Franklin County Board of Health proposes to suspend or revoke your food service operation license for **El Tequila Mexican Restaurant of Pickerington** on **January 9, 2024 at 8:00am**. This meeting will be held at **Memorial Hall, 280 East Broad Street, Columbus, Ohio**, in the Alpha Conference Room (located on the first floor).

You have a right to appeal the proposed suspension or revocation of your food service operation license to the Franklin County Board of Health. We are automatically granting you this appeal hearing on **January 9, 2024 at 8:00am**. This hearing will be held at Memorial Hall, 280 East Broad Street, Columbus, Ohio, in the Alpha Conference Room (located on the first floor).

At such hearing, El Tequila Mexican Restaurant is entitled to present its case, orally or in writing, and confront and cross-examine witnesses. **If El Tequila Mexican Restaurant of Pickerington LLC is a corporation, it must be represented by legal counsel.** El Tequila Mexican Restaurant also has the right to review the case prior to the scheduled hearing date, upon request.

Sincerely,

A handwritten signature in black ink, appearing to read "Joe Mazzola".

Joe Mazzola, MPA  
Health Commissioner  
Cc: Franklin County Assisting Prosecuting Attorney

Karin Kasper 12/19/2023  
Karin Kasper, REHS Date

Received by: Duane Yin  
Date 12/19/2023



November 14, 2023

El Tequila Mexican Restaurant  
1111 Hill Rd  
Pickerington, OH 43147  
Licensee: El Tequila Mexican Restaurant of Pickerington LLC  
License #: SMUG-CKQRLN

Re: The facility is Has failed to obtain approval from FCPH's Plumbing Department at the bar, per Item 21 in your plan review letter. Repeated violations of Ohio Administrative Code, specifically Uniform Food Safety Code 3717

Dear El Tequila Mexican Restaurant:

For failure to correct violations and maintain minimum standards of the Ohio Uniform Food Safety Code, you are hereby requested to appear for an Administrative Hearing on:

**Wednesday November 29, 2023, at 11:00 a.m.**

El Tequila Mexican Restaurant is currently in violation of Ohio Administrative Code, Chapter 3717 governing food and food establishment operations for plan review, and plumbing requirements.

This hearing will be held in person at Franklin County Public Health, 280 E Broad St, Columbus, OH 43215

Failure to appear may result in immediate legal action by Franklin County Public Health. Please contact Rebecca Keller at [rebeccakeller@franklincountyohio.gov](mailto:rebeccakeller@franklincountyohio.gov) if you have any questions.

Sincerely,

*Rebecca J Keller, REHS*

Rebecca J Keller, REHS  
Food Safety & School Health  
Supervisor Franklin County Public Health  
280 East Broad Street  
Columbus, Ohio 43215-4562

Date: 11/14/2023

Received by: DUANCE YIN

Hand delivered by T. Nur, ESIT on: 11/14/2023





November 29, 2023

El Tequila Mexican Restaurant  
1111 Hill Road North  
Pickerington, OH 43147  
Licensee: El Tequila Mexican Restaurant of Pickerington LLC  
License #: SMUG-CKQRLN

Dear El Tequila Mexican Restaurant:

An Administrative Hearing for El Tequila Mexican Restaurant was held in person with Franklin County Public Health on November 29, 2023. In attendance were Karin Kasper, Division Manager; James D. Smith, Supervisor and Tania Nur, Sanitarian, Brien Bellous Plumbing Supervisor, Felipe Cruz the general manager of the facility was present. Factual evidence was to be presented from file records regarding the ongoing violations of Chapter 3717 of the Ohio Administrative Code, which prompted this hearing.

This facility submitted a plumbing plan review that was not approved, and the facility began using the newly added bar area without approval. A warning letter was issued September 20, 2023. An Administrative Hearing was ordered November 14, 2023.

The following is a plan of action that was to be implemented after the hearing:

- The bar area will stop being used immediately until it has been approved by plumbing. Tania will stop by to ensure the bar area is not being used. Further enforcement action could take place if it is found to be in use.
- Plumbing plans were disapproved. Submit new plumbing plans with the revision fee before any further work is completed.
  - Overhead floor plan with equipment labeled, i.e. dump sink, hand sink, etc.
  - Isometric drawing of the plumbing fixtures showing configurations, flow direction, connection, and size of pipes.
  - Handwash needs to be directly connected.
  - Dump sink needs its own plumbing. Cannot be connected to the three-compartment sink. Indirectly drained.
- Apply for plumbing plan review through City of Pickerington and submit plans. Once approved by Franklin County Public Health a permit will be granted and plumbing work may begin.

The facility must work to adopt a responsible food safety culture to ensure that all food safety rules are being followed. The management staff/Person-In-Charge has the responsibility to ensure that all food safety violations/concerns are immediately abated.

Franklin County Public Health  
Page 2  
November 29, 2023

Due to the history of non-compliance, and the need for the facility to attend the Administrative Hearing, the facility will be ordered to the Board of Health for an immediate closure of the facility, if compliance on the above items is not achieved by December 18<sup>th</sup>.

If you have any questions, please feel free to email [food@franklincountyohio.gov](mailto:food@franklincountyohio.gov)

Sincerely,

*Karin Kasper*

Karin Kasper, REHS,  
Food Safety & School Health Division Manager

CC: Health Commissioner  
Assistant Franklin County Prosecutor  
File

KK/rjk

## **WARNING LETTER**

Date: 9/20/2023  
Facility Name: El Tequila Mexican Restaurant  
Address: 1111 Hill Rd  
City/State/Zip: Pickerington, OH 43147  
License#: SMUG-CKQRLN

Re: Continued Violations of Chapter 3717-1 OAC- Ohio Uniform Food Safety Code

Due to repeat uncorrected violations and/or failure to maintain sanitary conditions according to the Ohio Uniform Food Safety Code, the above mentioned facility has entered into the enforcement procedures of the Food Safety Program at Franklin County Public Health.

An additional follow-up inspection will be performed. If there are continued issues, repeat violations and/or new critical violations, an Administrative Hearing may be ordered. The Administrative Hearing may result in moving forward with a proposed license suspension or proposed revocation of the food license and possible additional enforcement actions.

The expectations of the Food Safety Program are to ensure that all facilities maintain the standards set forth in the Ohio Uniform Food Safety Code. Your facility must maintain the standards and ensure that all areas of food safety are being followed and maintained.

If you have any questions regarding this matter, please contact Karin Kasper, REHS Environmental Health Division Manager, at [Karinkasper@franklincountyohio.gov](mailto:Karinkasper@franklincountyohio.gov).

Sincerely,

*Karin Kasper*

Karin Kasper, REHS  
Environmental Health Division Manager Food  
Safety and School Health

CC: Health Commissioner; Director Environmental Health  
File

Received By: Bernardo

Date: 9/20/2023



November 1, 2022

Jeanne Cabral  
2939 Bexley Park Rd  
Columbus, OH 43209

RE: Cali Taco  
1111 Hill Rd N  
Pickerington, OH 43147

Dear Ms. Cabral:

You are hereby notified that Food Safety Program at Franklin County Public Health has this day approved detailed plans and specifications for the above referenced proposed food service operation.

**These plans were received by this office and are subject to the following conditions:**

1. Franklin County Public Health shall be notified when the construction is completed so that an inspection may be made to ensure that the food service operation has been installed according to the plans herein approved, together with any indicated markings or alterations.
2. This approval is limited to accepted engineering practices and the exclusion of any factors, which may adversely affect the sanitation of this operation or the public health;
3. All equipment used for preparation, processing, or storage of food shall have drains indirectly connected to the waste system. All other sinks (e.g. – hand sinks, dump sinks, floor-mounted mop sink, etc.) shall be directly connected, properly trapped, vented and drained to the sanitary sewer system. All plumbing must follow all applicable plumbing codes and regulations;
4. All cabinetry shall be fully and sealed such that there are no openings in the sides or rear portions of the cabinets, which could provide areas for insect/rodent harborage.
5. All bare wood must be sealed and rendered non-absorbent via paint, stain, polyurethane, or similar type sealant.
6. That unless sufficient space is provided for easy cleaning between, behind, and above fixed stationary equipment, the equipment shall be sealed to the adjoining equipment or adjacent wall or ceilings.
7. That the operator shall provide for proper maintenance and cleanliness of said food service operation at all times.
8. That no person, firm, association, or corporation shall extensively alter said operation until new or revised plans have been submitted to and approved by this office.
9. That any equipment or design not fully indicated or explained on these plans is subject to rejection by this office at any time.
10. All refrigeration must always maintain 41 degrees or less.

11. Lights must provide at least 50 foot-candles of light intensity in all food preparation areas, at least 20 foot-candles of intensity at self-service areas, in reach-in refrigerators, at hand washing and ware washing areas, in equipment and utensil storage areas, and in restrooms. Lights must provide at least 10 foot-candles of intensity in walk-in coolers, dry food storage areas, and other areas during periods of cleaning. Lights around exposed food, clean utensils, equipment, and linens must be protected with shielding or must be
12. There must be someone present at the facility that is always Level 1 certified during operation. This requirement must be satisfied within 30 days of licensing.
13. If the facility will be licensed as a Risk Level 3 or 4, there must be at least one person who has obtained Level 2 Certification through the Ohio Department of Health. The certificate must be presented to this office within 30 days of licensing.
14. ASSE 1055 chemical dispensers must not be installed on water lines with an integrated atmospheric backflow prevention device.  
A separate, dedicated source of water is preferred. The dispensers are subject to approval before use.
15. All surface finishes (floors, walls, and ceilings) must be smooth, cleanable, and non-absorbent.  
**Note:** If ceiling tiles are installed in food preparation areas and warewashing areas, these must be of vinyl-clad construction or coated.
16. All food on display must be protected from contamination by using sneeze guards, packaging or containers.
17. A mop sink with a proper backflow device is required.
18. The 3-compartment sink must discharge into an approved grease interceptor.
19. All equipment that is connected to the water supply such as coffee machines, cappuccino machines, chemical dispensers, etc., must have proper backflow prevention and be installed prior to receiving final plumbing approval.
20. The following equipment must be indirectly drained: dipping wells, ice bins, hot holding wells, and steamers.
21. The three-compartment sink must have two drainboards.
22. The three-compartment sink must be indirectly drained.
23. Outdoor waste areas must be enclosed, curbed, and graded to drain.
24. Inside and outside refuse areas must be identified and maintained in a clean and sanitary manner.

25. The prep sinks must be indirectly drained with at least a 2" air gap.

Plan review submittal projects not completed within two (2) years from the date of approval or disapproval will become void and will be discarded. If it is decided to continue moving forward with this project, then you will be required to initiate the plan review process over again and pay the appropriate plan review fee.

Any items constructed prior to FCPH approval is at the facility's own risk and are subject to required changes.

**Approval of these plans and specifications by this Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required – federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-licensing inspection of the establishment with equipment in place & operational will be necessary to determine if the food business complies with the local and state laws governing food operations. Any deviations observed at that time must be corrected prior to license issuance.**

**This office must be contacted for a final inspection *prior to the opening of business*. You will be required to submit the Food Service Operation License application and fee to our office, before requesting a final inspection.**

**If you will be obtaining a liquor license, the business name on your application must match the name on your Food Service License application.**

This Agreement may be executed with signatures delivered by either facsimile or scanned e-mail and copies of such signatures so delivered shall be deemed originals. The undersigned warrant their authority to execute this Agreement.

If you have any questions, please contact our office.

Sincerely,

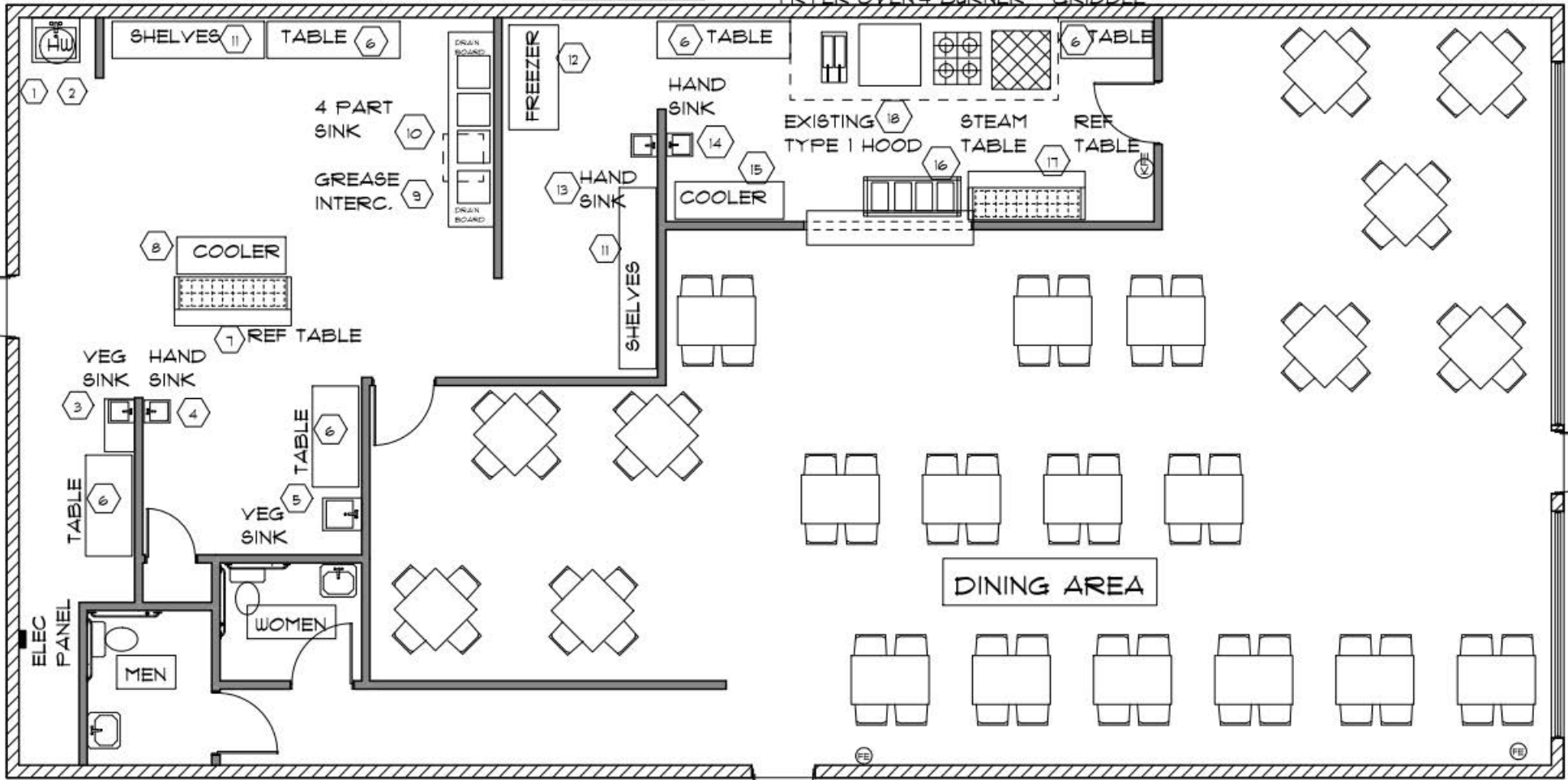


Rebecca J Keller, REHS  
Food Safety & School Health Supervisor  
Franklin County Public Health  
280 East Broad Street  
Columbus, Ohio 43215-4562  
(614) 561-3671 Cell

BACK KITCHEN

KITCHEN

FRYER OVEN 4 BURNER GRIDDLE



EQUIPMENT CHART

Step 1 - Plan Approval



Franklin County Public Health  
 280 East Broad Street  
 Columbus, Ohio 43215-4562  
 (614) 525-3160  
 www.myfcp.org

### Plumbing Plan Review Application

Plumbing Program

Please note that Groveport, Westerville, and Worthington review their own plans.

1. It is required to submit two (2) sets of plumbing plans, complete with isometrics (do not submit full sets).
2. **Effective January 1, 2017**, a fee to review any previously approved plumbing plans will be charged according to the Plan Review Fee Schedule listed below and is based only on the number of fixtures being changed in the revised plans.

Job Address <b>1111 Hill Rd N</b>	Job Name <b>EL Tequila Mexican Rest</b>
City & Zip Code <b>PICKERVINGTON OH 43147</b>	<input type="checkbox"/> New Construction <input checked="" type="checkbox"/> Remodel / Renovation

<b>Plan Review Fee Schedule</b> 1-5 Fixtures \$ 50.00 ✓ 6-20 Fixtures 70.00 21-40 Fixtures 130.00 41 + Fixtures 200.00	Number of Fixtures: <b>4</b>
	Amount Due: <b>50.00 Dollars</b>

Submitted By <b>Felipe Cruz</b>	Phone Number <b>386-366-1138</b>
Address <b>1111 Hill Rd N</b>	Email Address <b>felipe.tequila@icb@icb.com</b>
City & Zip Code <b>PICKERVINGTON OH 43147</b>	Signature <i>[Signature]</i>

**For FCPH Use Only**

<input type="checkbox"/> Cash or Check # <b>CASH</b>	Receipt # <b>114118</b>	Received By <i>[Signature]</i>	City/Village to Receive Copy <b>Pickerington</b>
Plans Approved? <input type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <b>60 letter</b>	Inspector's Signature <i>[Signature]</i>	Date <b>10/5/23</b>	

Revision Date	Brief Description of Revisions	Number of Fixtures Revised	Amount Due	(FCPH Use Only)		
				Check #	Date Approved	Inspector's Initials

Notes/Comments <input type="checkbox"/> See reverse side for additional notes/comments	Plan Review # <b><del>588</del> 356</b>
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Franklin County Public Health  
 280 East Broad Street  
 Columbus, Ohio 43215-4562  
 (614) 525-3160  
 www.myfcph.org

**Notice of Plumbing/Medical Gas Plan Review**  
 FCPH Plumbing and Medical Gas Section

**Notice of Plumbing Plan Review**  
**Food Service Operation**

This is not a building permit. It is a plan review of the construction documents submitted for the project listed below.

<b><u>Date</u></b>	10/5/2023
<b><u>Project</u></b>	El Tequila restaurant
<b><u>Application #</u></b>	588
<b><u>Address</u></b>	1111 Hill Road N.
<b><u>Reviewed by</u></b>	BlBellous
<b><u>Recommended</u></b>	Revisions required-Disapproval
<b><u>Notes</u></b>	3 compartment sink not shown discharging to grease interceptor OPC 1003.3.1 ; Lack of clarity on connection points of fixtures shown. Need isometric drawing of new plumbing system and connection to drainage system clarified. OBC 107.4 ; Need kitchen plan showing fixture locations and names of fixtures. OBC 107.4



Franklin County Public Health  
280 East Broad Street  
Columbus, Ohio 43215-4562  
(614) 525-3160  
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## Notice of Plumbing/Medical Gas Plan Review

FCPH Plumbing and Medical Gas Section

### 4101:2-1-35(C) NOTICE OF RIGHT TO HEARING AND COUNSEL

If you do not agree with the result of this plan review, pursuant to Section 105.3.2 of the Ohio Building Code and in accordance with Chapter 119 of the ORC, you have 30 days from the review date to appeal this Adjudication Order. To request an appeal hearing, submit an application (available at [http://www.com.ohio.gov/documents/bbap\\_Requestfrm1.pdf](http://www.com.ohio.gov/documents/bbap_Requestfrm1.pdf)) to the Ohio Board of Building Appeals, a copy of this Adjudication Order along with a check or money order for \$200.00 made payable to Treasurer, State of Ohio, to the address below:

Ohio Department of Commerce  
Board of Building Appeals  
6606 Tussing Road  
Reynoldsburg, Ohio 43068-9009  
Phone: 614-644-2616

This request shall include and be limited to the items described herein being appealed, the reasons for the appeal, and the relief sought. A copy of this notice shall be attached to your request. The request form is available at [http://www.com.ohio.gov/documents/bbap\\_Requestfrm1.pdf](http://www.com.ohio.gov/documents/bbap_Requestfrm1.pdf). At an appeal hearing you have the right to be represented by counsel. You may present arguments orally or in writing. You may also present evidence and examine witnesses appearing for or against you.

Signed,

*Brien L Bellous*

Brien L Bellous, PI, PPE, MI, RBO  
Plumbing and Medical Gas Supervisor  
Franklin County Public Health

**Date: 10/04/2023**

**Receipt No.: 114118**

**Received From: EL TEQUILA MEXICAN**

**By: BMF**

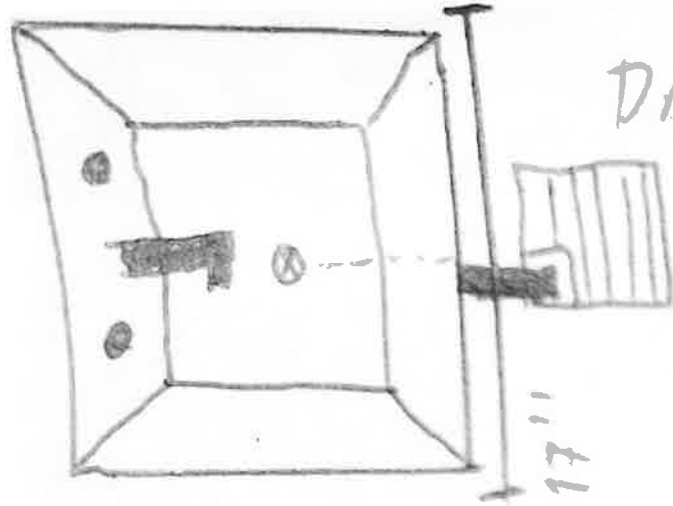
Description	Address/Comment	#	Quantity	Amount
PLAN REVIEW 1 - 5 FIXTURES	1111 HILL RD N		1	50.00

CASH

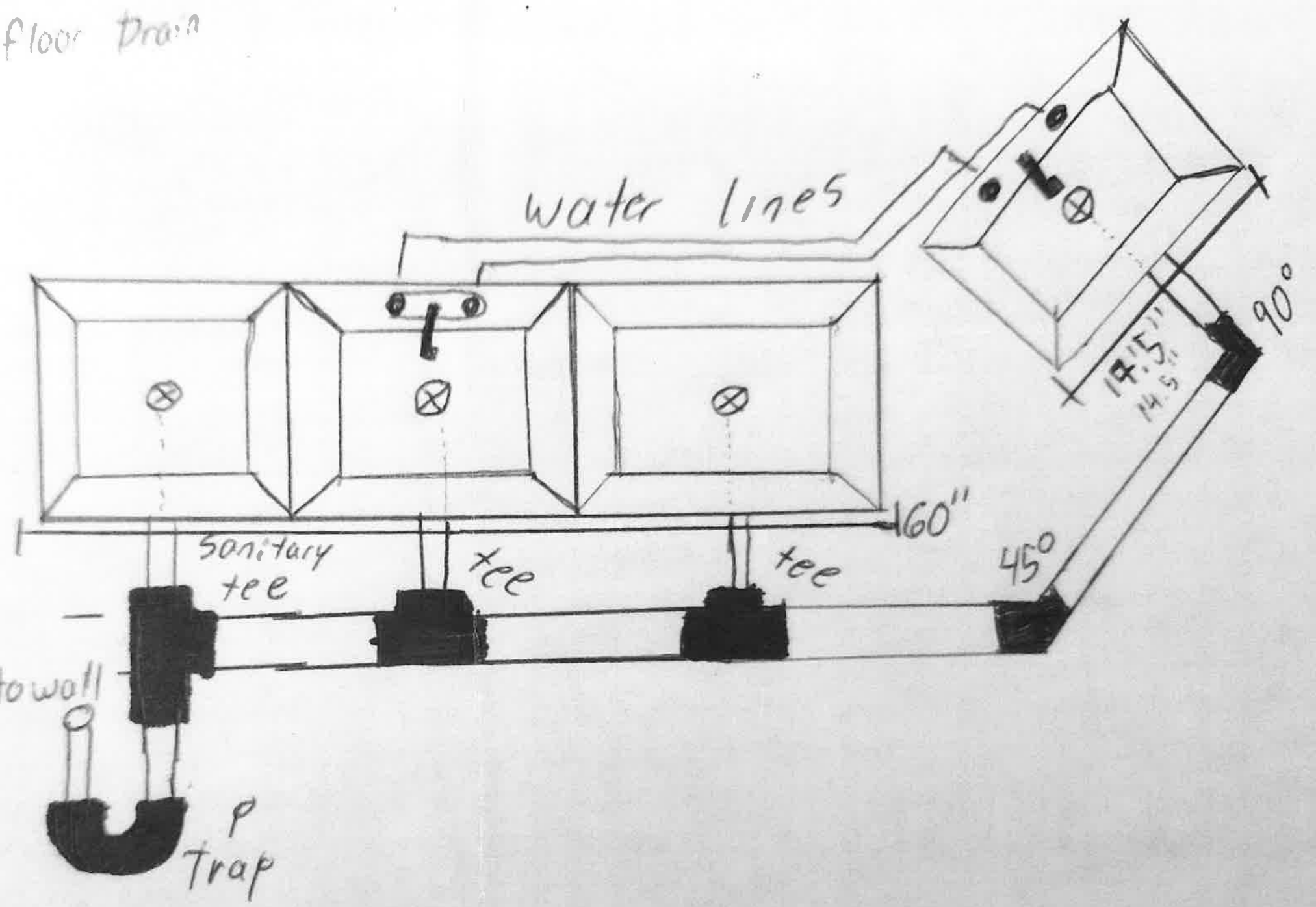
TOTAL:

50.00

Franklin County Public Health  
280 E. BROAD STREET  
COLUMBUS, OH 43215



Drains into floor drain



Water lines

sanitary tee

tee

tee

into wall

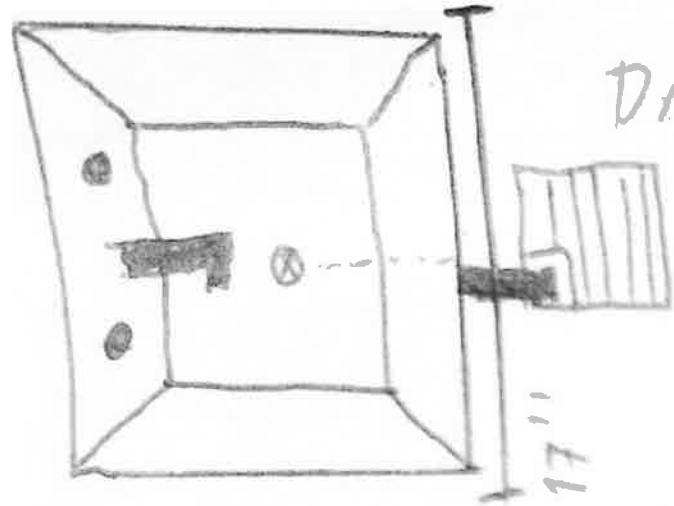
P Trap

60"

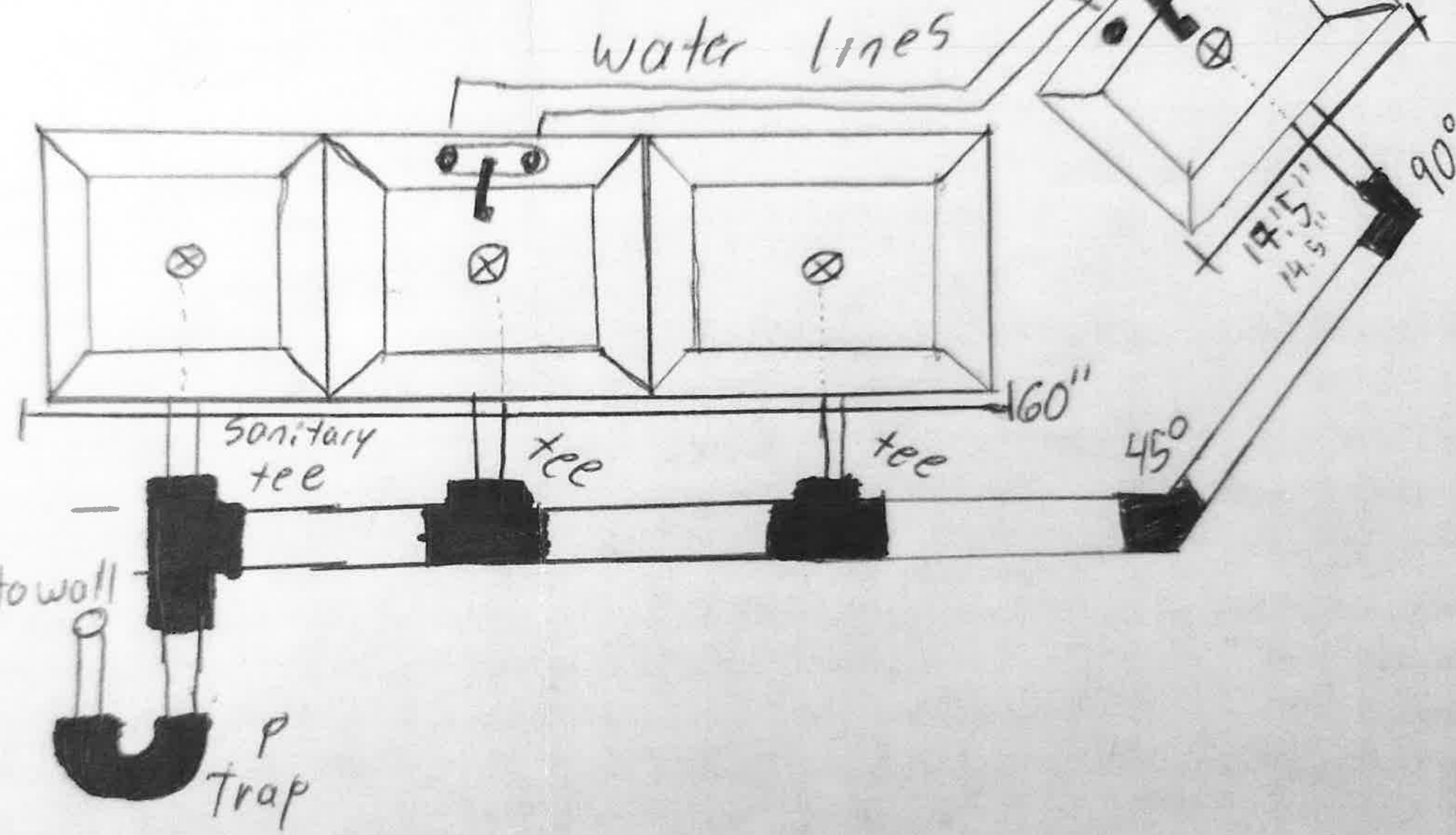
45°

90°

17.5"  
14.5"



Drains into floor drain



**Franklin County Public Health  
Food Plan Review Application**

Email packet to [foodplanreview@franklincountyohio.gov](mailto:foodplanreview@franklincountyohio.gov) and  
**Must submit this page with payment to:**

Franklin County Public Health  
Food Safety Program  
280 East Broad Street  
Columbus, Ohio 43215-4562

**Facility Information:**

Name of Facility: El Trece A Mexican Restaurant  
Address: 1111 Hill Rd N  
City: Pickerington State: OH Zip: 43147

Political Subdivision/Village/Township: Pickerington

**Applicant/Operator Information:**

Name of Licensee (Owner): Felipe Cruz Phone: 380-212-8657  
Mailing Address for License Renewal: 1111 Hill Rd N  
City: Pickerington State: OH Zip: 43147

**Contact Person (For Plan Review Response):**

Title (Owner, Manager, Architect, etc.): owner Phone: 380-212-8657  
Address: 1111 Hill Rd N E-mail: F.Cruz2266@gmail.com  
City: Pickerington State: OH Zip: 43147

Estimated Start Date for Construction: 7-20-23 Completion Date: 7-22-23

Seating Capacity: 50 Total Size of Operation (sq. ft.): 3200

**Plan Review Type:**

- New construction, or change of ownership
- Remodel or extensive alteration of an existing licensed food operation

**Type of Establishment:**  Food Service Operation (FSO)  Retail Food Establishment (RFE)

**Risk Level:**  Level 1  Level 2  Level 3  Level 4

**Off-Premise Catering** [as defined in ORC 3717.01(G)]:  Yes  No

**Plans Concurrently Submitted to:**  Building  Fire  Plumbing  Other:

2023 JUL 26 AM 8:51

**Amount Received:** \$5000 **Office Use Only:**  Check (# CASH 7/29/23)  Cash  Money Order  
New  Remodel  Level:  1  2  3  4 Received by: Via Patricia S.

- (3) assembling or cooking TCS food that is immediately served, held hot or cold, or cooled;
- (4) operating a heat treatment dispensing freezer;
- (5) reheating in individual portions only; or,
- (6) heating of a product, from an intact, hermetically sealed package and holding it hot;

**Risk level IV:** Poses a higher potential risk to the public than risk level III because of concerns associated with: handling or preparing food using a procedure with several preparation steps that includes reheating of a product or ingredient of a product where multiple temperature controls are needed to preclude bacterial growth; offering as ready-to-eat a raw potentially hazardous meat, poultry product, fish, or shellfish or a food with these raw potentially hazardous items as ingredients; using freezing as a means to achieve parasite destruction; serving a primarily high risk clientele including immuno-compromised or elderly individuals in a facility that provides either health care or assisted living; or using time in lieu of temperature as a public health control for potentially hazardous food.

Examples of risk level IV activities include, but are not limited to:

- (1) reheating bulk quantities of leftover TCS food more than once every seven days;
- (2) caterers or other similar food service operations that transport TCS food;
- (3) non-continuous cooking;
- (4) performing a food handling process that is not addressed, deviates, or otherwise requires a variance for the process according to rules adopted pursuant to section 3717.05 of the Ohio Revised Code. These facilities will need to have a written HACCP plan for these activities. Examples of these risk level IV variance activities include, but are not limited to:
  - a. smoking food for preservation;
  - b. curing food;
  - c. food additives/adding components for preservation (e.g. – vinegar);
  - d. reduced oxygen packaging;
  - e. molluscan shellfish life-support system display tank;
  - f. custom processing of animals for personal use if not in compliance with rule 3717-1-08.2;
  - g. pressing/bottling juice
  - h. use of a heat treatment dispensing freezer other than specified in rule 3717-1-08.1; or,
  - i. sprouting seeds or beans.

## Education Requirements

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As of March 1, 2010, the Ohio Revised Code requires that **all** FSO and RFE opened after this date shall have at least one person-in-charge (PIC) per shift that has a level one certification in food protection or an equivalent approved training prior to the business being licensed.

As of March 1, 2017, each risk level 3 and risk level 4 FSO and RFE must have at least one management or supervisory employee with a level two certification in food protection. This certification is obtained through the Ohio Department of Health after completing an approved course (15 hours of instruction and passing a comprehensive exam). A ServSafe® certificate or equivalent alone and the level one certificate does not comply with this rule.

**\*\*\*PLEASE KEEP PAGES 1-4 FOR YOUR REFERENCE\*\*\***

**PAGE 5 MUST BE SUBMITTED WITH THE PAYMENT**





Franklin County Public Health  
280 East Broad Street  
Columbus, Ohio 43215-4562  
(614) 525-3160  
[www.myfcph.org](http://www.myfcph.org)

## Plan Review Submittal Packet Food Safety Program

### Licensing

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All food businesses in Franklin County are required by Ohio law to have a food service operation (FSO) or retail food establishment (RFE) license issued by Franklin County Public Health (FCPH) before operating. All new FSOs/RFEs, change of ownerships, as well as those performing alterations or remodeling must complete the plan review process.

*If you have any questions regarding the plan review submission process, completion of this application or licensing, please contact the Food Safety Program at (614) 525-7462 or [foodplanreview@franklincountyohio.gov](mailto:foodplanreview@franklincountyohio.gov)*

### Getting Started

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**Step 1: Submittal of Plans** (application should be submitted at least 30 days prior to construction – any items constructed prior to FCPH approval is at the facility’s own risk and are subject to required changes)

#### For a Faster Review Submit Electronically

Send your completed plan review application and plan files to us at [foodplanreview@franklincountyohio.gov](mailto:foodplanreview@franklincountyohio.gov) Email Subject: Subject line of email should include address of facility.

#### **PLANS ARE NOT LOGGED FOR REVIEW UNTIL PAYMENT HAS BEEN RECEIVED.**

Please follow these guidelines if submitting electronically.

- Submit as PDF: Each set of plans must be saved in PDF format and should be oriented so the document can be viewed without rotation. Electronic “bookmarks” in the PDF are helpful and encouraged.
- For small plan review projects (typically 25 pages or less) create a single PDF document with a file that is unique and descriptive of the project itself (i.e., 123 E Main St Remodel Plans.pdf).
- For larger projects, group and submit plans in smaller sets to facilitate the electronic plan review (i.e., 123 E Main St Remodel\_Plumbing.pdf, 123 E. Main St Remodel\_Architectural.pdf).
- Full Size & To-Scale: Plans must be saved at ‘fill size’ and ‘to-scale’ to ensure proper measuring of lines and areas electronically.
- Additional Files: Supplemental files such as menus and equipment specification sheets should be named with a unique descriptive file name.
- No ZIP Files: Please do not send ZIP files as they cannot be opened.
- Completed Plan Review Application: A completed plan review application must be included with the plans in your email submission. The application must also need to be sent with the payment for processing.

The following need to be included in your submittal:

- One (1) complete set of drawings and other applicable information for the facility (e.g. - equipment specification sheets).
- A menu or complete list of food and beverage items to be sold.
- The below Plan Review Application. Starting on page 5.



- The corresponding plan review application fee from the below fee schedule made payable to Franklin County Public Health. Payment must be received *before* your plans can be reviewed.

<b>Food Safety Program Plan Review Fee Schedule</b>		
	<b>Small &lt; 25,000 ft <sup>2</sup></b>	<b>Large &gt; 25,000 ft <sup>2</sup></b>
<b>Plan Review Fee</b>	<b>\$500.00</b>	<b>\$900.00</b>
<b>Expedited Review Fee (Review completed within 72 hrs.)</b>	<b>\$1,250.00 + Plan Review Fee</b>	

### Step 2: Plan Review Process

- Written approval, disapproval, or a request for additional information will occur within 30 days after receipt of your plans, the application and plan review fee.
- Plan review submittal projects not completed within two (2) years from the date of approval or disapproval will become void and will be discarded. If it is decided to continue moving forward with this project, then you will be required to initiate the plan review process over again and pay the appropriate plan review fee.

### Step 3: Construction

- Ensure that all contractors and subcontractors are properly licensed and/or registered with Franklin County as may be required (e.g. – plumbing contractor).
- Ensure that contractors have submitted the required plans and have obtained all necessary permits through the Building Standards Department in your jurisdiction. (Certificate of Occupancy)
- Contact your local Fire Department for inspection of your facility.
- If you will be obtaining a liquor license, the business name on your application must match the name on your Food Service License application.
- Prior to plumbing installs or plumbing system modifications, contact the FCPH Plumbing Program at 614-525-3160

### Step 4: Pre-licensing Inspection

- Prior to opening your establishment, it must have a pre-licensing inspection by FCPH.
- The license will not be issued until the facility meets all the applicable code requirements at the time of the pre-licensing inspection, and you have been granted occupancy for the public by the Building Standards Department. Once given approval you can open at any time.
- The application for an FSO/RFE food license must be purchased prior to scheduling your final pre-licensing inspection. This application cannot be processed until the plans have been reviewed and approved.

**Note: FCPH will make all attempts to accommodate your timeline for the pre-licensing inspection. Please contact us at least 10 business days in advance of your target opening date to schedule this inspection. Planning helps avoid scheduling conflicts and allows time for re-inspections, if necessary. Contact the Food Safety Program at (614) 525-7462 or [foodplanreview@franklincountyohio.gov](mailto:foodplanreview@franklincountyohio.gov) to schedule an appointment.**

# Content & Format Requirements for Submittal

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The facility layout and equipment specifications submitted for review must meet all the requirements of Chapter 3717-1-09 of the Ohio Administrative Code. The submittal must include the following components:

1. The type of operation or establishment proposed and a complete list of food items to be prepared, served, or sold (menu).
2. A facility floor plan illustrating the layout of fixtures and other equipment. These specifications must be legible and be drawn reasonably to scale. Electronic submission of plans is subject to approval by the plan reviewer. If the electronic plans are difficult to read a print copy may be required.
3. The total square footage to be used by the FSO or RFE.
4. A detailed drawing of the portions of the premises being used including all entrances exits, loading/unloading areas, docks, etc.
5. A site plan of your property that includes the following:
  - a. Drawing showing a North arrow; location of the business in a building such as a shopping mall or stadium;
  - b. Location of the building onsite, including alleys, streets, and location of any outside support infrastructure such as dumpsters, potable water sources, sewage treatment systems, etc.;
  - c. Interior and exterior seating areas.
6. A plumbing plan including the location, number, and types of plumbing fixtures; include all water supply facilities and grease trap interceptor.
7. A lighting plan, both natural and artificial, with the number of foot-candles indicated for food preparation areas, handwashing/warewashing/mop sinks, dry storage, restrooms, server stations, closets, chemical storage areas, walk in units, etc.
8. A complete list of building materials and surface finishes to be used for each room including the floors, walls, ceilings, and coved wall/juncture bases. **Note:** If ceiling tiles are installed in food preparation areas, restrooms, and warewashing areas, these must be of vinyl-clad construction or coated.
9. A list of all equipment with the manufacturer's name and model numbers listed. Only commercial-grade equipment approved by a recognized food equipment testing agency (e.g. – NSF, ETL, CSA, EU, or commercial UL), are acceptable for use in a FSO or RFE, and will be accepted as specified under rule 3717-1-04.1(KK) of the Ohio Administrative Code. **Note:** If the unit label indicates "Household Use Only" or similar verbiage, the item will not be permitted for use in your facility.
10. Label / locate all dedicated hand sinks and dump sinks. Where applicable, dump sinks may be required (e.g. – behind bars, front portions of convenience stores, server stations, etc.) that are separate from designated hand sinks. Dual-use sinks are not permitted and will not be accepted. Stainless steel splashguards may also be required, as determined necessary, to prevent the potential contamination of food / food-contact items.

**Submit physical payment and page 5 of this packet to:**

Franklin County Public Health  
Food Safety Program  
280 East Broad Street  
Columbus, Ohio 43215-4562

**Note:** All materials submitted for review become property of Franklin County Public Health and are subject to record retention laws. As such you are responsible for making your own copies of the documents submitted.

## Types of Food Establishments

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1. **Food Service Operation (FSO)** – Primary business is the on-site preparation and/or consumption of ready-to-eat foods in individual portions (e.g. – restaurants, caterers, carry-outs preparing individual meals, quick service operations, nursing homes, day cares, schools, hospitals, etc.). Under Ohio Department of Health.
2. **Retail Food Establishment (RFE)** – Primary business is the sale of food in bulk portions for off premise consumption and/or preparation (e.g. – grocery stores, drive-thru, carry-outs, pizza shops, gas stations, micro-markets, etc.). Under Ohio Department of Agriculture.

Primary business is defined through sales volume. If your facility operates as both a FSO and RFE, whichever portion of your business has the greater sales volume (51% or more) determines your food license designation (either FSO or RFE).

## What Is My Risk Level?

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Food facilities are licensed as a Risk Level I, II, III, or IV. Risk levels reflect the potential risk that a facility poses to public health and are based on the highest risk level activity the FSO/RFE performs in accordance with the following criteria:

A time/temperature control for safety (TCS) food requires time and temperature controls to limit the growth of illness causing bacteria.

**Risk level I:** Poses potential risk to the public in terms of sanitation, food labeling, and sources of food, storage practices, or expiration dates. Examples of risk level I activities include, but are not limited to, an operation that offers for sale or sells:

- (1) coffee, self-service fountain drinks, prepackaged non-TCS beverages;
- (2) pre-packaged refrigerated or frozen TCS foods;
- (3) pre-packaged non-TCS foods;
- (4) baby food or formula;
- (5) food delivery sales operations;
- (6) micro-markets;

**Risk level II:** Poses a higher potential risk to the public than risk level I because of hand contact or employee health concerns but minimal possibility of pathogenic growth exists. Examples of risk level II activities include, but are not limited to:

- (1) handling, heat treating, or preparing non-TCS food;
- (2) holding for sale or serving TCS food at the same proper holding temperature at which it was received;
- (3) heating individually packaged commercially processed TCS food for immediate service;

**Risk level III:** Poses a higher potential risk to the public than risk level II because of the following concerns: proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues or improper heat treatment in association with longer holding times before consumption, or processing a raw food product requiring bacterial load reduction procedures to sell it as ready-to-eat. Examples of risk level III activities include but are not limited to:

- (1) handling, cutting, or grinding raw meat products;
- (2) cutting or slicing ready-to-eat meats and cheeses;

# Plan Review Checklist

The following information must be included as part of your plan review.

Please indicate that the following components are included (✓) or not applicable (N/A)

Components	(✓) or (N/A)	Submitted to FCPH
<b>Plan review fee</b> made payable to Franklin County Public Health		
<b>Type of facility proposed (FSO, RFE)</b>		
<b>Proposed Menu</b> (complete list of food items to be prepared, served, or sold)	SAME	
<b>Facility floor plan or layout</b> , drawn reasonably to scale (to include):		
<ul style="list-style-type: none"> <li>total square footage to be used</li> <li>restroom location(s)</li> <li>location of entrances and exits</li> <li>location of dry goods and chemical storage areas</li> <li>location of personal belongings storage</li> <li>location of designated hand sinks</li> <li>location of the three-compartment sink</li> <li>location of food preparation sink (must have indirect waste line)</li> <li>location of mop sink</li> <li>location of dish machine - indicate <input type="checkbox"/> Low or <input type="checkbox"/> High temperature</li> <li>location of all equipment</li> </ul>	<p>SAME AS BEFORE</p>	
<b>Site Plan</b> (to include):		
<ul style="list-style-type: none"> <li>drawing showing an arrow indicating north</li> <li>location of the business in a building such as a shopping mall or stadium</li> <li>location of building onsite, including alleys, streets, and location of any outside support infrastructure such as dumpsters</li> <li>potable water source, sewage treatment system</li> <li>interior and exterior seating areas</li> </ul>		
<b>Lighting Plan</b>		
<ul style="list-style-type: none"> <li>locations and types of fixtures</li> <li>shatterproof bulbs or light shields</li> </ul>		
<b>Interior finish schedule</b> (materials for floors, walls, ceilings, and coving)		
<b>Equipment list</b> , include manufacturer's make and model numbers (commercial-grade equipment only; NSF, ETL, CSA, EU, commercial UL)		
<b>Plumbing Plan</b> (location, type, and number of all plumbing fixtures)		
<b>Education:</b> Indicate <input type="checkbox"/> Level One and/or <input type="checkbox"/> Level Two Certification		

**Failure to provide all information may result in a delay or disapproval of your submittal**

## Type of Food Service

- Restaurant  Sit-down meals  Carry-out Meals Only  Food Stand, Deli  Drink Stand  
 Bar  Bakery  Pizza Shop  Long Term Care  Concession Stand  Micro-market  
 Convenience Store  Coffee Shop  Grocery Store  Childcare Facility  School  
 Caterer  Commissary  Meat Market  Farm Market  Other \_\_\_\_\_

Indicate if any of the following highly susceptible populations that will be catered to or served:

- Nursing Home  Childcare center  Healthcare facility  Assisted Living Center  
 School with pre-school aged children or an immune-compromised population

## Food Protection & Storage

Will there be at least one PIC per shift with a minimum of Level One Certification in Food Protection?

- YES  NO

Will there be at least one PIC that has management or supervisory responsibilities with a Certification in Food Protection?

- YES  NO

Are copies of the employee Level One and Certificate in Food Protection (if applicable) certificates enclosed?

- YES  NO

Do you have a written employee illness policy that ensures your food employees are informed (in a verifiable manner) of their responsibilities to report to the PIC information about their health as it relates to diseases that are transmissible through food?

- YES  NO

Do you have a written procedure for employees to follow when responding to vomiting or diarrheal events that addresses how to minimize the spread of contamination and the exposure to employees, consumers, and surfaces along with the requisite supplies?

- YES  NO

If this operation performs a food handling process that is not addressed, deviates, or otherwise requires a variance (e.g. - reduced oxygen packaging, smoking for preservation, bottling, or canning) is the required written HACCP plan enclosed?

- YES  NO  N/A

Will each refrigerator, freezer, or warmer have a temperature measuring device?

- YES  NO  N/A

Will food shields be used to protect foods on display?

- YES  NO  NA

Will temperature measuring devices be provided, readily accessible, and properly calibrated to ensure that the temperature of the food product is being accurately measured?

- YES  NO  N/A

Will there be an adequate amount of shelving space for dry goods storage?

- YES  NO

Will food be stored at least 6 inches above the floor on shelving designed for food service?

- YES  NO

Is the required menu or list of food items to be prepared, served, or sold enclosed?

- YES  NO



# Food Processes

Will patrons have the option of ordering foods cooked to less than the minimum required temperatures?

YES  NO  N/A

If YES, is there a consumer advisory statement on the menu and corresponding items marked with an asterisk?  YES  NO  N/A

Will raw meats, poultry, and seafood be stored in the same refrigerators and freezers with cooked and ready-to-eat foods?  YES  NO  N/A

If YES, how will potential food-to-food cross contamination be prevented?

How will hot TCS foods be maintained at 135°F or above during service? steam well

How will cold TCS foods be maintained at 41°F or below during service? prep cooler

### Time-in-lieu of Temperature Processes:

Do you intend to use time as a control for reducing bacterial growth in ready-to-eat TCS foods in place of refrigeration or hot holding during service?  YES  NO  N/A

If YES, which time-in-lieu of temperature procedure are you using?  4 hour  6 hour  N/A

If YES, please attach your time-in-lieu of temperature procedures for items using this process. The facility must have a written procedure prepared in advance for foods intending to time as a public health control according to rule 3717-1-03.4(I) (Ohio Food Code).

**Cooling:**

Do you intend to cool leftover foods for subsequent reheating?  YES  NO  N/A

If YES, describe how and where hot TCS foods will be rapidly cooled to 41° F or below \_\_\_\_\_

Do you plan on using any of the following items?

Blast Chiller  Ice wand/paddle  Ice bath  shallow pans  Walk-in

How will ingredients for cold ready-to-eat foods such as tuna, chicken, mayonnaise, and eggs for salads and sandwiches be pre-chilled before being mixed or assembled? \_\_\_\_\_

**Reheating:**

Do you intend on reheating any foods within your facility?  YES  NO  N/A

If YES, how often? ON USE

What types of items? Queso beans SAUCE

How will the items be rapidly reheated? stove High Heat

**Thawing:**

Indicate the proposed preparation process by checking the appropriate boxes how TCS foods will be thawed. If other, indicate the type of food:

Frozen to Refrigeration Unit  Frozen to Cooking Process  Microwave  
 Running Water under 70° F (21° C)  Other

**Produce Preparation Procedures:**

Will produce be washed, rinsed, or otherwise handled prior to use?  YES  NO  N/A

Is a separate location provided for the washing or rinsing of produce?  YES  NO  N/A

Indicate the location of produce washing or handling equipment and describe the procedure. Include the time of day and frequency of produce preparation, plus menu items that contain produce food products. (Attach additional pages as needed).

in morning lettuce and tomatoes  
cut for TO PRINGS

**Seafood Preparation Procedures:**

Will seafood be washed, rinsed, or otherwise handled prior to use?  YES  NO  N/A

Is a separate location provided for the washing or rinsing of seafood?  YES  NO  N/A

Indicate the location of seafood washing or handling equipment and describe the procedure. Include the time of day and frequency of seafood preparation, plus menu items that contain. (Attach additional pages as needed).

thaw, rinse, pass to cooler  
label, day dot

**Poultry Preparation Procedures:**

Will poultry be washed, rinsed, or otherwise handled prior to use?  YES  NO  N/A

Is a separate location provided for the washing or rinsing of poultry?  YES  NO  N/A

Indicate the location of poultry washing or handling equipment and describe the procedure. Include the time of day and frequency of poultry preparation, plus menu items that contain poultry. (Attach additional pages as needed).

mark, cook, flush, cool  
label, DAY DOT

**Pork Preparation Procedures:**

Will pork be washed, rinsed, or otherwise handled prior to use?  YES  NO  N/A

Is a separate location provided for the washing or rinsing of pork?  YES  NO  N/A

Indicate the location of pork washing or handling equipment and describe the procedure. Include the time of day and frequency of pork preparation, plus menu items that contain pork and red meat. (Attach additional pages as needed).

thaw, mark, marinate  
cook, rapid cool, label, DAY DOT



**Cook-Chill/Sous Vide Processes:**

Will cook-chill/sous vide processes be used with TCS foods?  YES  NO  N/A

If YES, have you included equipment specification sheets for all equipment being used in these processes (e.g. – vacuum food sealers, thermal immersion circulators, sous vide cooking controllers, thermal water baths, etc.)?  YES  NO  N/A

Have you attached the cook-chill/sous vide procedure?  YES  NO  N/A

**Acidified White Rice/Sushi:**

Will you be acidifying white rice to render it a non-TCS food?  YES  NO  N/A

If YES, have you attached a HACCP Plan that meets rule 3717-1-08.4 of the Ohio Food Code?  
 YES  NO  N/A

If you are not using a HACCP plan, have you attached a description of how you intend to handle acidified white rice?  YES  NO  N/A

Will you be performing on-site parasite destruction for your sashimi?  YES  NO  N/A

If NO, have you attached your written vendor certification/documentation that your sashimi has undergone proper parasite destruction?  YES  NO  N/A

**Preparation:**

Which methods will be used to handle ready-to-eat foods?  
 Gloves  Utensils (e.g. – tongs spatulas)  Food-grade paper (e.g. – deli paper)

Do you intend to allow employees to handle exposed ready-to-eat foods with their bare hands?  
 YES  NO  N/A

If so, have you attached your bare hand contact procedure for Board of Health approval?  
 YES  NO  N/A

**Catering/Off-Site/Satellite**

Will the establishment cater foods to another location or perform any cooking or other food preparations off-site at other locations?  YES  NO  N/A

If so, what are the menu items?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

What are the maximum number of meals per day taken to or prepared at the off-site location?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

How will hot food be held at proper temperatures during transportation and at the remote serving location?

How will cold food be held at proper temperatures during transportation and at the remote serving location?

What types of vehicles will be used to transport food? \_\_\_\_\_

What types of sneeze guards or food protection devices will be used? \_\_\_\_\_

How will handwashing be accomplished at the event location?

How will utensils, etc. be cleaned at the event location? Or will you provide many extra utensils?

## Equipment/ Utensils

What types of dining utensils will be used?  Single-service (disposable) plates  Re-useable plates  
 Single-service (disposable) cups  Re-useable cups  Single-service (disposable) glassware  
 Re-useable glassware  Single-service (disposable) silverware  Re-useable silverware

Will all equipment and utensils be commercially certified NSF, CSA, ETL, EU, Commercial UL or equivalent?  
 YES  NO

Is the required equipment schedule with manufacturer's name and model numbers enclosed?  YES  NO

If utensils are used with moist foods (e.g. – ice cream, or mashed potatoes) and are not stored in the product, will a running dipper well be provided?  YES  NO  N/A

Are all containers used to store bulk food products constructed of food grade materials and designed to be in direct contact with food?  YES  NO  N/A

To provide for easy cleaning will equipment be installed with:  casters  gas quick disconnects  
 sealed to the wall and floor  sufficient open space  legs that provide 4 inches of clearance under the unit (add a box and comment for heavy duty equipment sliders)

Do you have any walk-in climate-controlled storage spaces?  YES  NO  N/A

If YES, number of walk-in refrigeration units: \_\_\_\_\_, total cubic feet \_\_\_\_\_

If YES, number of walk-in freezers: \_\_\_\_\_, total cubic feet \_\_\_\_\_

Do you have any reach-in climate-controlled units?

If YES, number of reach-in refrigeration units: 9, total cubic feet \_\_\_\_\_

If YES, number of reach-in freezer units: 1, total cubic feet \_\_\_\_\_

## Warewashing

What method of warewashing will be used:  Manual warewashing  Mechanical  Both?

The specifications for the primary hot water generator are: \_\_\_\_\_ BTU/hr; or  
\_\_\_\_\_ KWH; or \_\_\_\_\_ gallons per minute for tank-less  
water heaters @90°F rise.

Describe how and where multi-use kitchenware will be properly air-dried prior to final storage:

rack to air dry after wash base sanitize

Is there sufficient space for proper air-drying?  YES  NO  N/A

## Manual Warewashing

Will the dimensions of the warewashing sink be large enough to accommodate the largest food contact surface completely submerged (including large pots & pans)?  YES  NO

Dimensions of each compartment of the three-compartment sink are \_\_\_\_\_ inches long  
\_\_\_\_\_ inches wide \_\_\_\_\_ inches deep.

Will drainboards be provided on both ends of the warewashing sink?  YES  NO

Will the hot water temperature delivered to the sink be 110° F – 140° F?  YES  NO

What type of sanitizer will be used?  Chlorine  Quaternary Ammonia  Other: \_\_\_\_\_

Will test papers be available to verify the concentration of the sanitizer?  YES  NO

## Mechanical Warewashing

Type of sanitization to be used:  High Temperature (final rinse temp of 180° F)  Chemical?

Capacity: \_\_\_\_\_ racks per hour. Final Rinse Water Usage: \_\_\_\_\_ gallons per hour.

Will a pre-scrapping facility be provided?  YES  NO

Will drainboards be provided on both ends of the dish machine?  YES  NO

Will there be a scullery sink?  YES  NO

Is the dish machine equipped to automatically dispense detergents and/or sanitizers?  YES  NO

Does the dish machine have visual and/or audible notifications to verify that detergents and/or sanitizers were not delivered during the respective washing and/or sanitizing cycles?  YES  NO

If a high temperature dish machine is used will an irreversible registering temperature indicator (e.g., a maximum registering thermometer or thermolabels) be provided?  YES  NO  N/A

# Water Supply & Sewage Disposal

Water Supply:  Municipal/ Public Authority  Well\*

\*Attach the Ohio EPA approval documentation and provide PWS# \_\_\_\_\_.

Sewage Disposal:  Municipal/ Sanitary Sewer  Semi-Public\*

\*Attach the Ohio EPA approval documentation

## Handwashing Facilities

Will there be a dedicated hand sink available within 20 feet of any food handling or warewashing area without going around a corner or through a doorway?  YES  NO

Total number of hand sinks (not including restrooms) 4

Will all hand sinks be installed in a manner that prevents splash contamination to food and food contact surfaces? Hand sinks without a minimum of 12 inches of clearance on each side will require splash guards.

YES  NO

Will all hand sinks (hand sinks accessible only to the public) be supplied with hot and cold running water through amixing valve or combination faucet with a temperature between 85° F and 110° F  YES  NO

Is hot and cold running water available at all hand sinks that employees will use? (Note: hot water shall be a minimum temperature of 100°F for sinks used by employees)  YES  NO

Will soap, paper towels/hand drying facilities, trash receptacles, and signage promoting hand washing be provided at all hand sinks?  YES  NO

Do self-closing metering faucets provide a flow of water for at least 15 seconds without the need to reactivate the faucet?  YES  NO  N/A

## Plumbing & Fixtures

Will plumbing work be completed under permit from the plumbing authority?  YES  NO  N/A

Have plans been submitted to the plumbing authority?  YES, date 7-25-23  NO  N/A

Will the location and size of the grease interceptor be compliant with state plumbing codes as well as local ordinances (if applicable)?  YES  NO  N/A

Will a floor mounted mop sink be provided on each floor?  YES  NO  Existing  N/A

If the floor mounted mop sink is in the food prep or warewashing areas, will there be a partition to protect food and equipment from splash?  YES  NO  N/A

Will mop hangers be provided at the floor mounted mop sink?  YES  NO

Will all equipment drain lines, exposed utility service lines, and soda/beer lines be installed as to not interfere with cleaning (installed off the walls/floor)?  YES  NO

If the menu or layout dictates, are there dedicated dump sinks available?  YES  NO  N/A

If produce is washed or frozen foods are thawed in a sink, will the dedicated food preparation sink have an indirect (air gapped) drain?  YES  NO  N/A

Include installation plans for all chemical dispensers. ASSE 1055 chemical dispensers must not be installed on water lines with an integrated atmospheric backflow prevention device.

A separate, dedicated source of water is preferred. The dispensers are subject to approval before use.

If you have a bar area, does it have a designated dump sink?  YES  NO

Fixture	Yes/No or N/A	Sewage Disposal			Water Supply					
		Air Gap	Air Break	Direct Connect	AVB	PVB	RPZ	VDC	HB	Air Gap
Dishwasher										
Glasswasher										
Garbage Grinder										
Ice machines	✓	✓								
Ice Storage Bin	✓	✓								
Mop sink Faucet	✓	✗		✓						
Warewashing sink	✓	✓								
Food preparation sink	✓	✓								
Handwashing sink	✓	✗		✓						
Dump sink										
Steam tables	✓	✗								
Dipper wells										
Hose connections	✓	✗		✓						
Refrigeration condensate drain lines	✓	✗		✓						
Beverage dispenser with carbonator	✓	✓								
Water softener										
Potato peeler										
Walk-in floor drain										
Chinese range		✗								
Detergent feeder on faucet	✓	✓		✗						
Outside sprinkler or irrigation system										
Power washer										
Retractable hose reel										
Toilet	✓			✓						
Urinal										
Boiler	✓			✓						
Bain-marie										
Espresso machine										
Combi-style oven										
Kettle										
Rethermalizer										
Steamer										
Hot water dispenser										
Other:										
Other:										
AVB = atmospheric vacuum breaker PVR = pressure vacuum breaker RPZ = reduced pressure principle backflow preventer					HB = hose bibb vacuum breaker VDC = vented double check valve					



## Refuse Storage & Disposal

Will all outdoor refuse receptacles...

- Be placed on a graded and paved surface?  YES  NO
- Be rodent proof and leak proof?  YES  NO
- Have tight fitting lids/covers?  YES  NO
- Is included on the enclosed site plan?  YES  NO

Is there an outdoor grease storage receptacle?  YES  NO

Is there an area designated for garbage can or floor mat cleaning?  YES  NO

If not, where will these be cleaned? \_\_\_\_\_

## Lighting

Will at least 50 foot-candles of light be provided at:

- Food preparation areas?  YES  NO  N/A
- Areas employees work with utensils or equipment?  YES  NO  N/A

Will at least 20 foot-candles of light be provided at:

- Consumer self-service areas?  YES  NO  N/A
- Inside equipment?  YES  NO  N/A
- Areas used for handwashing?  YES  NO  N/A
- Areas used for warewashing?  YES  NO  N/A
- Areas used for equipment storage?  YES  NO  N/A
- In restrooms?  YES  NO  N/A

Will at least 10 foot-candles of light be provided at:

- Walk-in coolers and freezers?  YES  NO  N/A
- Dry storage areas?  YES  NO  N/A
- All areas when cleaning?  YES  NO  N/A

Will the required shielding or shatter-resistant lamps be provided for light fixtures in food storage, preparation, display, or service areas?  YES  NO  N/A

## Ventilation

Will a commercial exhaust hood with an approved fire suppression system be provided to service cooking equipment producing grease-laden vapors?  YES  NO  N/A

Will the canopy hoods completely cover the cooking equipment (extending a minimum horizontal distance of 6 inches beyond the edge of the cooking surface on all open sides)?  YES  NO  N/A

Source of make-up air:  Within the Hood  Automatic Louvered Fan  Passive Louvered Vent

Other: \_\_\_\_\_

Will a commercial exhaust hood be provided to service a hot temperature dish machine?

YES  NO  N/A

## Interior Finishes

All room finishes on floors, walls, and ceilings of the kitchen, restrooms, buffet lines, drink dispensing areas, mop service sinks, are required to be durable, smooth, easily cleanable, and impermeable to moisture. Fiberglass Reinforced Plastic (FRP), tile (VCT, quarry, etc.), stainless steel, or other approved materials are required. These finishes must start at the top of the cove base and extend past any of the above referenced areas a minimum of 18 inches in all directions.

Is your facility compliant with these requirements?  YES  NO

Will openings around pipes, electrical conduits, chases, and other wall perforations be sealed?

YES  NO  N/A

Complete the following chart to indicate all interior finishes or provide a finish schedule.				
Finish Schedule Attached <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO				
Area	Floor	Walls	Coved Base	Ceiling
<i>Example</i>	<i>VCT, Quarry Tile</i>	<i>FRP, painted gypsum board</i>	<i>Rubber Base Molding</i>	<i>Vinyl Acoustical Tile, painted gypsum board</i>
Food Preparation	✓	✓	✓	✓
Cooking	✓	✓	✓	✓
Warewashing	✓	✓	✓	✓
Food Storage	✓	✓	✓	✓
Bar			✓	✓
Restrooms	✓		✓	✓
Service Areas/ Buffets/ Salad Bars			✓	✓
Dining			✓	✓
Mop Room	✓			✓
Outside storage				
Walk-in Units				
Other:				
Other:				

# Facility Layout Considerations

Will there be any garage doors that open into the dining area?  YES  NO  N/A

Indicate the measures taken to prevent the entrance of flying insects and other pests if operable windows, roll-up or garage doors, and/or Nana walls are installed:

Self-closing door  Air curtain  Fly fan  Screen door  Other \_\_\_\_\_

Will the facility have a drive-thru or walk-up window?  YES  NO  N/A

Will public restrooms be accessible without passing through food preparation, food storage, or warewashing areas?  YES  NO  N/A

Will restrooms be equipped with self-closing room doors and adequate ventilation?  YES  NO

Will a separate storage area be provided for employee's personal belongings?  YES  NO

Will all toxic chemicals be stored away from food preparation and storage areas?  YES  NO

Where will cleaning supplies and chemicals be stored? Chemical shelves

Will laundry facilities be located on premise?  YES  NO  N/A

Where will clean linens be stored? \_\_\_\_\_

Where will soiled linens be stored? \_\_\_\_\_

Will all openings to the exterior (doors, windows, ventilation discharges, etc.) be designed to keep out rodents and insects?  YES  NO

If you want to leave an exterior door open, it must be supplied with a tight-fitting screen that meets both building and fire codes. Is your facility compliant with this requirement?  YES  NO  N/A

Will there be closed receptacles in each stall of the women's restrooms?  YES  NO

Will all insect control devices used to electrocute or stun flying insects be designed to retain the insect within the device as required be placed in areas that prevent contamination of food and food contact surfaces?  YES  NO  N/A

Are all outside doors self-closing and equipped with rodent-proof flashing?  YES  NO  N/A

Pesticides can only be applied by a licensed commercial applicator. Will there be a pest management program instituted?  YES  NO

Is the completed FCPH Plan Review Checklist enclosed with the materials submitted?  YES  NO

Please summarize the proposed project:

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

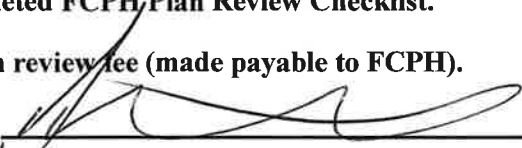


## Plan Review Submission

This application is complete and accurate to the best of my knowledge. I understand that an incomplete application and submittal may delay the plan review process through disapproval and resubmission until the information is complete. I understand that any deviation from the initial submittal without prior approval from FCPH may nullify final approval and/or delay your project.

I have enclosed a completed FCPH Plan Review Checklist.

I have enclosed the plan review fee (made payable to FCPH).

Signature of applicant: 

Printed Name: Felipe Cruz

Date: 7-25-23

**Approval of these plans and specifications by this Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required – federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-licensing inspection of the establishment with equipment in place & operational will be necessary to determine if the food business complies with the local and state laws governing food operations. Any deviations observed at that time must be corrected prior to license issuance.**

For a faster review digital plans/links can be submitted to: [foodplanreview@franklincountyohio.gov](mailto:foodplanreview@franklincountyohio.gov)

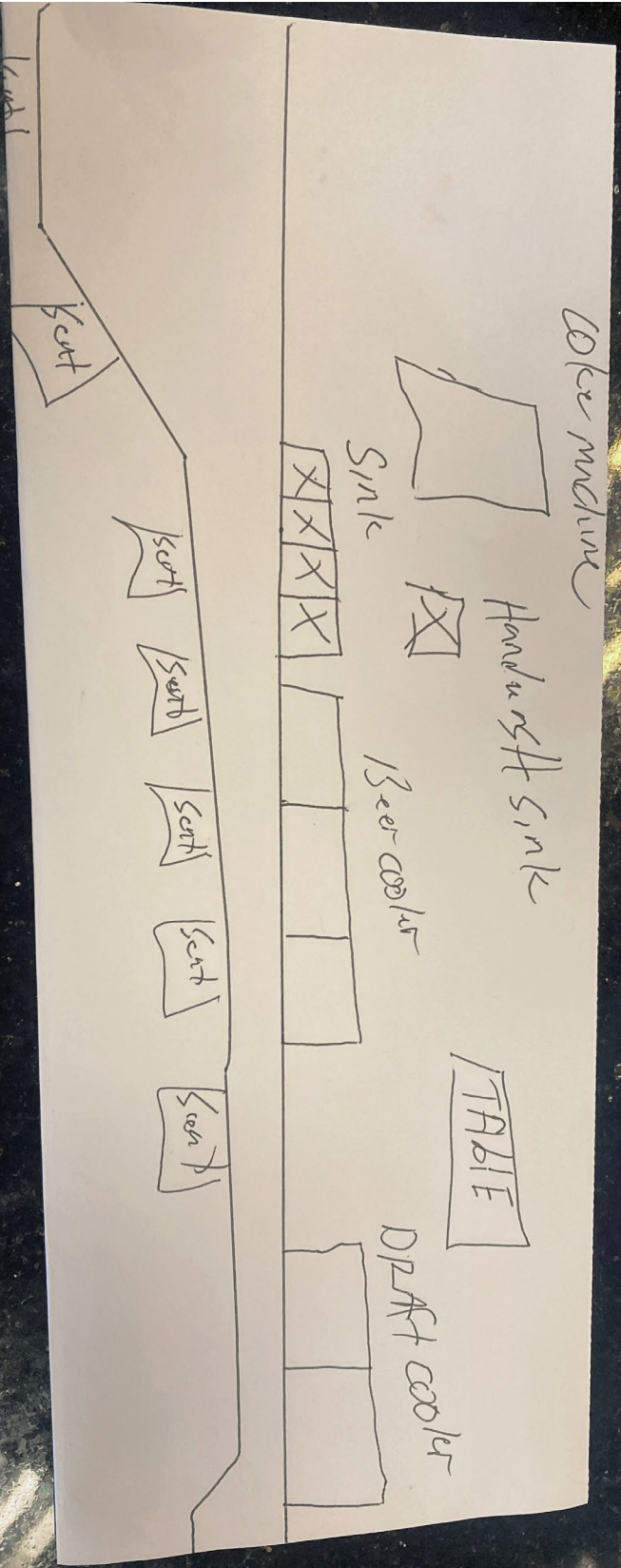
Submit paper plans if necessary and/or payment and application to:

Franklin County Public Health Food Safety Program  
280 East Broad Street  
Columbus, Ohio 43215-4562

Questions: Food Safety Program

Phone: (614) 525-7462

[foodplanreview@franklincountyohio.gov](mailto:foodplanreview@franklincountyohio.gov)



August 25, 2023

Felipe Cruz  
1111 Hill Rd N  
Pickerington, OH 43147

RE: El Tequila Mexican Restaurant  
1111 Hill Rd N  
Pickerington, OH 43147

Dear Mr.Cruz:

You are hereby notified that Food Safety Program at Franklin County Public Health has this day approved detailed plans and specifications for the above referenced proposed food service operation.

**These plans were received by this office and are subject to the following conditions:**

1. Franklin County Public Health shall be notified when the construction is completed so that an inspection may be made to ensure that the food service operation has been installed according to the plans herein approved, together with any indicated markings or alterations.
2. This approval is limited to accepted engineering practices and the exclusion of any factors, which may adversely affect the sanitation of this operation or the public health;
3. All equipment used for preparation, processing, or storage of food shall have drains indirectly connected to the waste system. All other sinks (e.g. – hand sinks, dump sinks, floor-mounted mop sink, etc.) shall be directly connected, properly trapped, vented and drained to the sanitary sewer system. All plumbing must follow all applicable plumbing codes and regulations;
4. All cabinetry shall be fully and sealed such that there are no openings in the sides or rear portions of the cabinets, which could provide areas for insect/rodent harborage.
5. All bare wood must be sealed and rendered non-absorbent via paint, stain, polyurethane, or similar type sealant.
6. That unless sufficient space is provided for easy cleaning between, behind, and above fixed stationary equipment, the equipment shall be sealed to the adjoining equipment or adjacent wall or ceilings.
7. That the operator shall provide for proper maintenance and cleanliness of said food service operation at all times.
8. That no person, firm, association, or corporation shall extensively alter said operation until new or revised plans have been submitted to and approved by this office.
9. That any equipment or design not fully indicated or explained on these plans is subject to rejection by this office at any time.
10. All refrigeration must always maintain 41 degrees or less.

11. Lights must provide at least 50 foot-candles of light intensity in all food preparation areas, at least 20 foot-candles of intensity at self-service areas, in reach-in refrigerators, at hand washing and ware washing areas, in equipment and utensil storage areas, and in restrooms. Lights must provide at least 10 foot-candles of intensity in walk-in coolers, dry food storage areas, and other areas during periods of cleaning. Lights around exposed food, clean utensils, equipment, and linens must be protected with shielding or must be
12. All surface finishes (floors, walls, and ceilings) must be smooth, cleanable, and non-absorbent. **Note:** If ceiling tiles are installed in food preparation areas and warewashing areas, these must be of vinyl-clad construction or coated.
13. All food on display must be protected from contamination by using sneeze guards, packaging or containers.
14. A 3-compartment sink is required at the bar.
15. The 3-compartment sink must be indirectly drained.
16. A hand sink is required at the bar.
17. A dump sink is required at the bar. The hand sink cannot be used as a dump sink.
18. All equipment that is connected to the water supply such as coffee machines, cappuccino machines, chemical dispensers, etc., must have proper backflow prevention and be installed prior to receiving final plumbing approval.
19. The following equipment must be indirectly drained: dipping wells, ice bins, hot holding wells, and steamers.
20. All equipment must be commercial grade. Residential equipment is prohibited.
21. All plumbing work must be performed by a licensed plumber. Plumbing permits must be obtained, and all plumbing work must be inspected and approved.

**\*\*\*NOTE: A 4-compartment sink can be installed at the bar and one compartment can be used as the designated dump sink.**

Plan review submittal projects not completed within two (2) years from the date of approval or disapproval will become void and will be discarded. If it is decided to continue moving forward with this project, then you will be required to initiate the plan review process over again and pay the appropriate plan review fee.

Any items constructed prior to FCPH approval is at the facility's own risk and are subject to required changes.

**Approval of these plans and specifications by this Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required – federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-licensing inspection of the establishment with equipment in place & operational will be necessary to determine if the food business complies with the local and state laws governing food operations. Any deviations observed at that time must be corrected prior to license issuance.**

**This office must be contacted for a final inspection *prior to the opening of business*. You will be required to submit the Food Service Operation License application and fee to our office, before requesting a final inspection.**

**If you will be obtaining a liquor license, the business name on your application must match the name on your Food Service License application.**

This Agreement may be executed with signatures delivered by either facsimile or scanned e-mail and copies of such signatures so delivered shall be deemed originals. The undersigned warrant their authority to execute this Agreement.

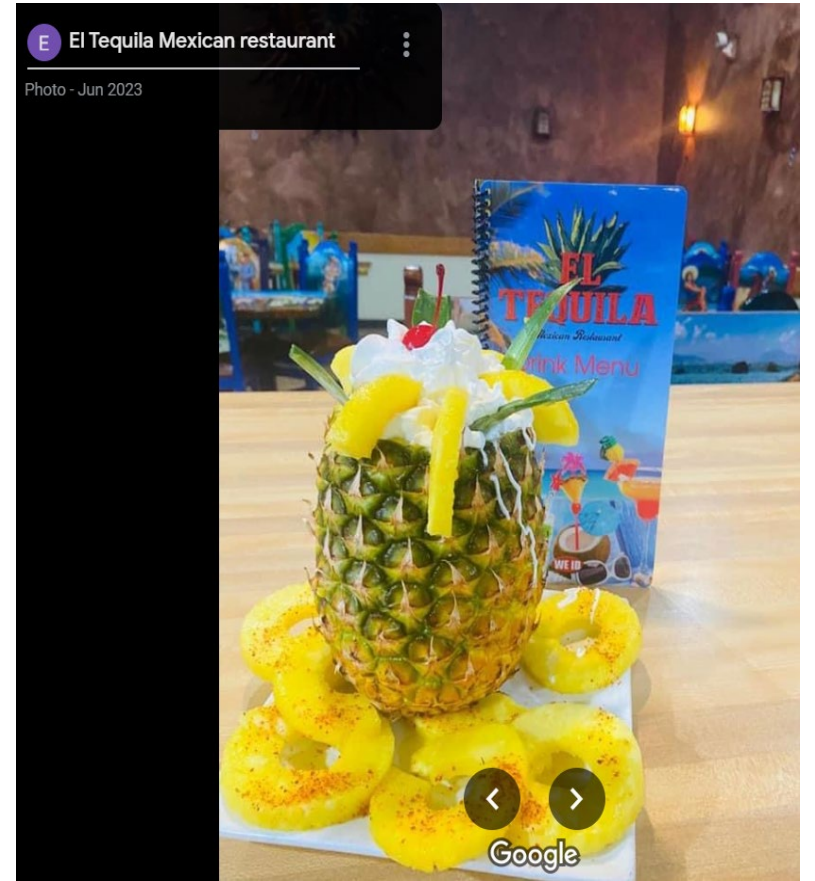
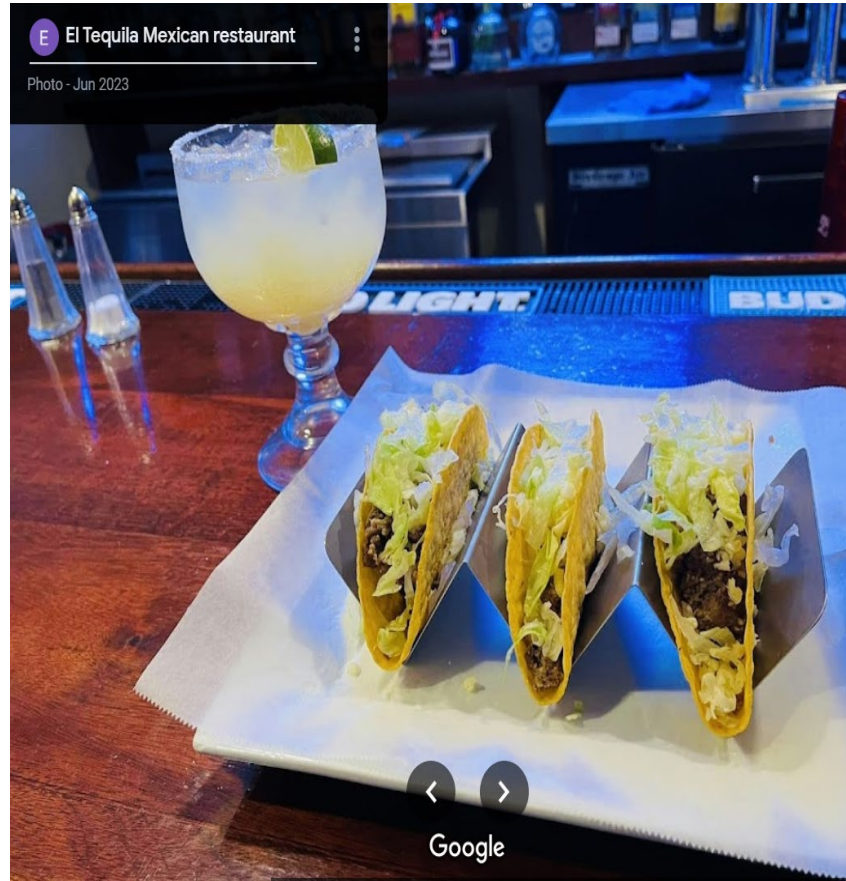
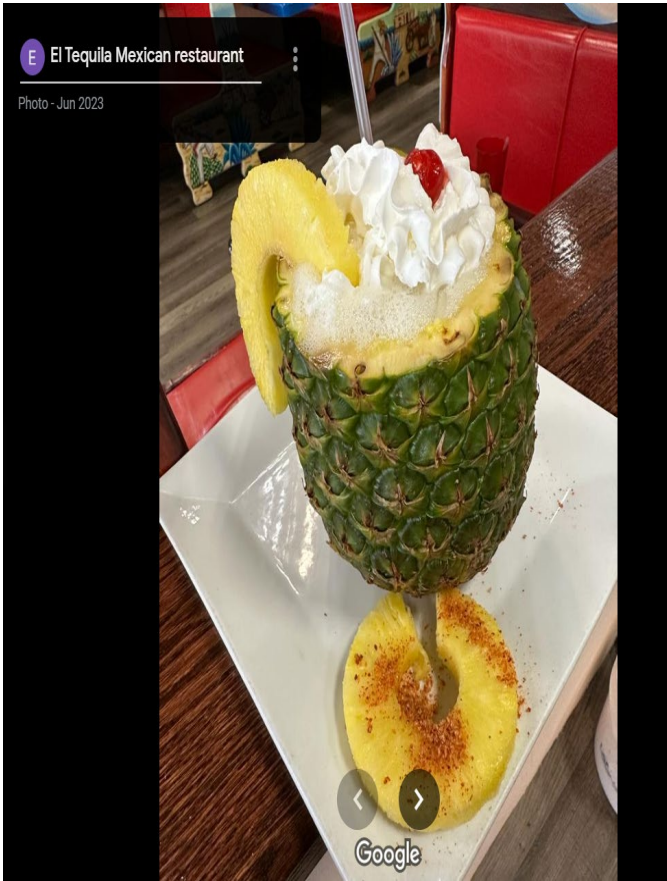
If you have any questions, please contact our office.

Sincerely,



Rebecca J. Keller, REHS  
Food Safety & School Health Supervisor  
Franklin County Public Health  
280 East Broad Street  
Columbus, Ohio 43215-4562





1. Collected from Google and posted by the owner in June 2023. Bar menu was available and posted online from the same time.





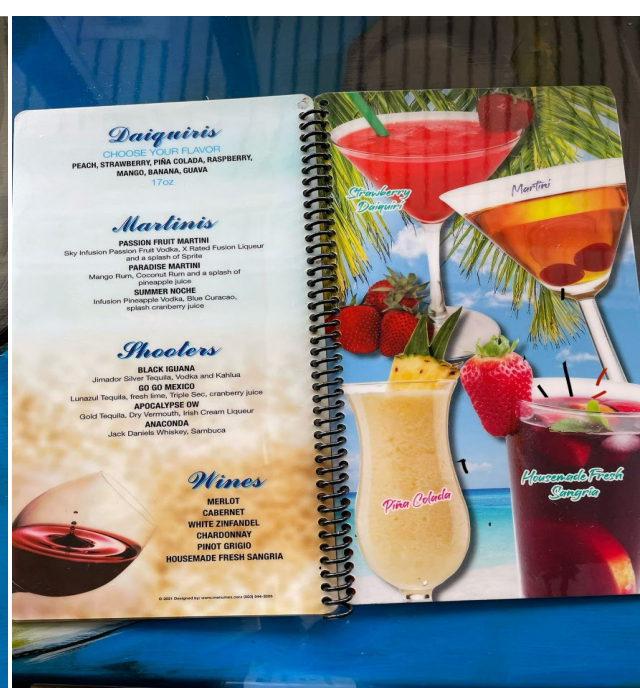
2. Photo taken 11/14/2023 at 12.56 pm. Sign of dumping ice, wet wiping cloth being stored after wiping off surfaces, used glasses and blender cup was being stored on the side of the 3-compartment sink at the bar area.





3. Taken on 11/14/2023 with fully functioning bar.





4. Complete bar Menu. Photo taken on 12/19/2023 from the facility.





5. Bar dump sink being used with water mark. Photo taken on 12/19/2023.



6. Handsink being used to dump ice in the bar area. Photo taken on 12/19/2023.





7. 3-compartment sink at the bar was being used. Visible food particles (yellow and green in the middle section of the sink). Photo taken on 12/19/2023.

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

Name of facility El Tequila Mexican Restaurant	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number SMUG-CKQLN	Date 24-Jul-2023
Address 1111 Hill Road N		City/State/Zip Code Pickerington OH 43147	
License holder El Tequila Mexican Restaurant of Pickerington LLC	Inspection Time 90	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Consultation	Follow up date (if required)		Water sample date/result (if required)

**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	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; 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 HACCP 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	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> are control measures to prevent foodborne illness or injury.	
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		

HEA 5302A Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility El Tequila Mexican Restaurant	Type of Inspection Consultation	Date 24-Jul-2023
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<b>GOOD RETAIL PRACTICES</b>		
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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable		
<b>Safe Food and Water</b>		<b>Utensils, Equipment and Vending</b>
38	Pasteurized eggs used where required	54 Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	Water and ice from approved source	55 Warewashing facilities: installed, maintained, used; test strips
<b>Food Temperature Control</b>		<b>Physical Facilities</b>
40	Proper cooling methods used; adequate equipment for temp control	57 Hot and cold water available; adequate pressure
41	Plant food properly cooked for hot holding	58 Plumbing installed; proper backflow devices
42	Approved thawing methods used	59 Sewage and waste water properly disposed
43	Thermometers provided and accurate	60 Toilet facilities: properly constructed, supplied, cleaned
<b>Food Identification</b>		<b>Administrative</b>
44	Food properly labeled; original container	65 901:3-4 OAC
<b>Prevention of Food Contamination</b>		<b>Existing Equipment and Facilities</b>
45	Insects, rodents, and animals not present/outer openings protected	61 Garbage/refuse properly disposed; facilities maintained
46	Contamination prevented during food preparation, storage & display	62 Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
47	Personal cleanliness	63 Adequate ventilation and lighting; designated areas used
48	Wiping cloths: properly used and stored	64 Existing Equipment and Facilities
49	Washing fruits and vegetables	
<b>Proper Use of Utensils</b>		
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, cloth, and latex glove use	66 3701-21 OAC

<b>Observations and Corrective Actions</b>					
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
10	3717-1-05.1(C)(1)	NC	Observations: Handwashing sink water below 100°F. OBSERVED HANDWASHING SINK HAS TEMPERATURE OF 82 DEGREES IN BOTH HANDWASHING SINK. MAKE SURE TO MAINTAIN WATER TEMPERATURE OF 100 DEGREES.		X
16	3717-1-04.6(C)	NC	Observations: Food-contact surfaces and utensils not sanitized properly. OBSERVED 3 COMPARTMENT SINK HAS WATER TEMPERATURE OF 97 DEGREES. MAKE SURE TO MAINTAIN ATLEAST 120 DEGREES FOR CLEANING AND SANITIZING DISHES.		

<p style="color: blue; margin: 0;">-FACILITY VOLUNTARILY AGREED TO CLOSE UNTIL THE HOT WATER TANK IS FIXED.</p> <p style="color: blue; margin: 0;">-FACILITY HAS A NEW BAR SET UP BY THE FRONT WITH BAR SITTING AREA. A PLAN REVIEW LETTER IS HANDED TO THE PIC TO SUBMIT BY THIS WEEK.</p> <p style="color: blue; margin: 0;">-MAKE SURE TO REACH OUT TO THE PLUMBING DIVISION TO GET THE PLUMBING APPROVAL.</p>	
Person in Charge BERNARDO	Date 24-Jul-2023
Sanitarian Tania Nur	Licenser Franklin County Public Health

HEA 5302B Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility El Tequila Mexican Restaurant	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number SMUG-CKQLN	Date 11-Sep-2023
Address 1111 Hill Road N		City/State/Zip Code Pickerington OH 43147	
License holder El Tequila Mexican Restaurant of Pickerington LLC	Inspection Time 75	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Final Construction	Follow up date (if required)		Water sample date/result (if required)

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

HEA 5302A Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)



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

Name of facility El Tequila Mexican Restaurant	Type of Inspection Final Construction	Date 11-Sep-2023
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43	Thermometers provided and accurate	60	Toilet facilities: properly constructed, supplied, cleaned
<b>Food Identification</b>	<b>Administrative</b>		
44	Food properly labeled; original container	65	901:3-4 OAC
<b>Prevention of Food Contamination</b>	<b>Existing Equipment and Facilities</b>		
45	Insects, rodents, and animals not present/outer openings protected	61	Garbage/refuse properly disposed; facilities maintained
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47	Personal cleanliness	63	Adequate ventilation and lighting; designated areas used
48	Wiping cloths: properly used and stored	64	Existing Equipment and Facilities
49	Washing fruits and vegetables	<b>Administrative</b>	
<b>Proper Use of Utensils</b>	<b>Administrative</b>		
50	In-use utensils: properly stored	66	3701-21 OAC
51	Utensils, equipment and linens: properly stored, dried, handled		
52	Single-use/single-service articles: properly stored, used		
53	Slash-resistant, cloth, and latex glove use		

<b>Observations and Corrective Actions</b>					
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
		NC	Observations:		

THIS WAS A FINAL CONSTRUCTION INSPECTION.

-3-COMPARTMENT SINK AND DUMP SINK WAS LEAKING FROM THE DRAIN PIPE AND RED PIPE FOR HOT WATER AT THE BOTTOM. REPAIR THESE.

-MULTIPLE FLOOR TILES WERE LOOSE. MAKE SURE TO FIX THESE PERMANENTLY TO THE FLOOR.

BAR WAS OPERATING BEFORE GETTING INSPECTED. DO NOT USE USE THE BAR UNTIL GETTING APPROVED. OTHERWISE WARNING LETTER WILL BE ISSUED.

REACH OUT TO THE HEALTH INSPECTOR ONCE REPAIRS ARE COMPLETED TO SCHEDULE.

Person in Charge FELIPE	Date 11-Sep-2023
Sanitarian Tania Nur	Licensor Franklin County Public Health

HEA 5302B Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility El Tequila Mexican Restaurant	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number SMUG-CKQLN	Date 20-Sep-2023
Address 1111 Hill Road N		City/State/Zip Code Pickerington OH 43147	
License holder El Tequila Mexican Restaurant of Pickerington LLC	Inspection Time 90	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	Follow up date (if required)		Water sample date/result (if required)

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; 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 HACCP 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	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> are control measures to prevent foodborne illness or injury.	
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		

HEA 5302A Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility El Tequila Mexican Restaurant	Type of Inspection Standard	Date 20-Sep-2023
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<b>GOOD RETAIL PRACTICES</b>			
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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable			
<b>Safe Food and Water</b>		<b>Utensils, Equipment and Vending</b>	
38	Pasteurized eggs used where required	54 Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
39	Water and ice from approved source	55 Warewashing facilities: installed, maintained, used; test strips	
<b>Food Temperature Control</b>		<b>Physical Facilities</b>	
40	Proper cooling methods used; adequate equipment for temp control	57 Hot and cold water available; adequate pressure	
41	Plant food properly cooked for hot holding	58 OUT Plumbing installed; proper backflow devices	
42	Approved thawing methods used	59 OUT Sewage and waste water properly disposed	
43	Thermometers provided and accurate	60 Toilet facilities: properly constructed, supplied, cleaned	
<b>Food Identification</b>		61 Garbage/refuse properly disposed; facilities maintained	
44	Food properly labeled; original container	62 Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas	
<b>Prevention of Food Contamination</b>		63 Adequate ventilation and lighting; designated areas used	
45	Insects, rodents, and animals not present/outer openings protected	64 Existing Equipment and Facilities	
46	Contamination prevented during food preparation, storage & display	<b>Administrative</b>	
47	Personal cleanliness	65	901:3-4 OAC
48	Wiping cloths: properly used and stored	<b>Administrative</b>	
49	Washing fruits and vegetables	66	3701-21 OAC
<b>Proper Use of Utensils</b>			
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, cloth, and latex glove use		

<b>Observations and Corrective Actions</b>					
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
58	3717-1-05.1(B)(1)	NC	Observations: Plumbing system does not comply with the Ohio plumbing code. OBSERVED NO PLUMBING PERMIT WAS AVAILABLE. PIC MENTIONED HE NEVER CONTACTED PLUMBING DIVISION. MAKE SURE TO REACH OUT TO THE PLUMBING INSPECTOR TO GET PLUMBING APPROVAL.		
59	3717-1-05.3(C)	C	Observations: Direct connection between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. OBSERVED NO AIR GAP IN HANDWASHING SINK DRAIN PIPE, SODA MACHINE DRAIN PIPE, ICE MACHINE DRAIN PIPE AND ICED SHAKE/DRINK MACHINE PIPE. ALL GOES IN THE DAME FLOOR DRAIN HOLE. MAKE SURE TO FOLLOW PLUMBING CODE FOR BACKFLOW PREVENTION.		

A WARNING LETTER IS ISSUED AND HANDED OVER TO THE MANAGER, BERNRDO.

PLUMBING PERMIT WITH UPDATED BAR DRAWING MUST BE SUBMITTED BY 27TH SEPTEMBER,2023.

OTHERWISE ADMINISTRATIVE HEARING LETTER WILL BE ISSUED.

PLUMBING SUPERVISOR: BRIEN BELLOUS, 614-525-5333, BRIENBELLOUS@FRANKLINCOUNTYOHI.OV

OWNER SON (FELIPE CRUZ-BLANCO) WAS CONTACTING US THE WHOLE TIME, AND THE OWNER (FELIPE CRUZ-DIAZ) WAS NOT AWARE OF IT.

PLAN REVIEW APPROVAL LETTER, INSPECTION REPORT, AND WARNING LETTER WAS PRINTED AND HANDED OVER TO THE MANAGER. ANOTHER COPY WILL BE EMAILED TO THE OWNER.

Person in Charge BERNARDO	Date 20-Sep-2023
Sanitarian Tania Nur	Licensors Franklin County Public Health

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

Name of facility El Tequila Mexican Restaurant	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number SMUG-CKQRLN	Date 14-Nov-2023
Address 1111 Hill Road N		City/State/Zip Code Pickerington OH 43147	
License holder El Tequila Mexican Restaurant of Pickerington LLC	Inspection Time 180	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level III
Type of Inspection Standard	Follow up date (if required) 30-Nov-2023		Water sample date/result (if required)

**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	IN	Management, food employees and conditional employees; 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	IN	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	IN	Food additives: approved and properly used
8	IN	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 HACCP 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	IN	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	N/A	Critical Control Point Inspection
15	OUT	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	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> are control measures to prevent foodborne illness or injury.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility El Tequila Mexican Restaurant	Type of Inspection Standard	Date 14-Nov-2023
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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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	N/A	Pasteurized eggs used where required	54 IN Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55 IN Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities	
40	IN	Proper cooling methods used; adequate equipment for temp control	57 IN Hot and cold water available; adequate pressure
41	IN	Plant food properly cooked for hot holding	58 OUT Plumbing installed; proper backflow devices
42	IN	Approved thawing methods used	59 IN Sewage and waste water properly disposed
43	IN	Thermometers provided and accurate	60 IN Toilet facilities: properly constructed, supplied, cleaned
Food Identification		Administrative	
44	IN	Food properly labeled; original container	65 N/A 901:3-4 OAC
Prevention of Food Contamination		66 OUT 3701-21 OAC	
45	IN	Insects, rodents, and animals not present/outer openings protected	
46	IN	Contamination prevented during food preparation, storage & display	
47	IN	Personal cleanliness	
48	IN	Wiping cloths: properly used and stored	
49	IN	Washing fruits and vegetables	
Proper Use of Utensils			
50	OUT	In-use utensils: properly stored	
51	IN	Utensils, equipment and linens: properly stored, dried, handled	
52	IN	Single-use/single-service articles: properly stored, used	
53	IN	Slash-resistant, cloth, and latex glove use	

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(A)(1)	C	Observations: No person in charge present in food facility during inspection. OBSERVED NO PIC/ MANAGER WAS AVAILABLE ON SITE. MANAGER CAME LATER AND MENTIONED THAT HE ONLY COMES ONCE A MONTH IN THE STORE. MAKE SURE TO HAVE MANAGER / SHIFT MANAGER AVAILABLE ALWAYS.		
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. OBSERVED NO LEVEL 2 PERSON WAS AVAILABLE IN STORE. MAKE SURE TO HAVE AT LEAST ONE LEVEL 2 MANAGER CERTIFIED PERSON IN EACH SHIFT.		
15	3717-1-03.2(C)	C	Observations: Food not properly protected from contamination by separation, packaging, and segregation. OBSERVED 1. RAW CHICKEN BEING SITTING WITH RAW BEEF IN THE REACH IN COOLER. 2. RAW SHELLED EGGS BEING SITTING WITH THE SALAD IN THE REACH IN COOLER. MAKE SURE TO FOLLOW CROSS CONTAMINATION GUIDELINES.		X
16	3717-1-04.5(B)(1)	C	Observations: Food equipment surfaces not cleaned at required frequency. OBSERVED ICE MACHINE HAS PINK AND BLACK BUILD-UPS INSIDE. MAKE SURE TO CLEAN THIS MORE FREQUENTLY.		
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. OBSERVED NO DATE MARKING IN OPEN GALLON OF MILK. PIC MENTIONED THEY OPENED IT ON SUNDAY (11/12). PIC VOLUNTARILY DATED THIS.	X	
50	3717-1-03.2(K)	NC	Observations: In-use utensils improperly stored. OBSERVED ICE SCOOP HANDLE BEING SITTING ON THE ICE IN THE SODA MACHINE. MAKE SURE TO STORE THE ICE SCOOP WITH HANDLES UP.		
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. OBSERVED GREASE INTERCEPTOR LID WAS NOT SEALED TOT HE FLOOR. ALSO, THE LID HAS A HOLE CONTAINING SCRUB PAD TO PREVENT THE ODOR. MAKE SURE TO SEAL THE LID PROPERLY TO THE ADJACENT FLOOR. AND COVER THE HOLE.		
66	3701-21-03	NC	Observations: FSO did not submit facility layout and equipment specifications. OBSERVED BAR AREA WAS BEING USED TO SERVE THE CUSTOMERS. ICE DUMPED IN THE SINK, SIGNS OF MAKING DRINK COCKTAILS WAS NOTICED. DO NOT USE THE BAR AREA UNTIL THE PLANS ARE APPROVED.		

-HEARING LETTER WAS HANDED OVER TO THE PIC, DUANE.

-PIC AGREED TO UNDERSTAND THE HEARING LETTER AND POSSIBLE OUTCOME.

-PIC WAS MENTIONED NOT TO USE THE BAR AREA AT ALL UNTIL THE PLANS ARE APPROVED.

-PIC MENTIONED HE WILL INFORM THE OWNER ABOUT THE HEARING AND RE-SUBMITTING THE PLANS.

-A SPANISH INTERPRETER WILL BE ARRANGED FOR BETTER COMMUNICATION.

-A FOLLOW UP INSPECTION WILL OCCUR ON OR BEFORE 30 NOVEMBER, 2023. VIOLATIONS ARE REQUIRED TO BE CORRECTED BEFORE THE FOLLOW UP DAY.

Person in Charge DUANE	Date 14-Nov-2023
Sanitarian Tania Nur	Licensor Franklin County Public Health

HEA 5302B Ohio Department of Health (10/19)  
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility El Tequila Mexican Restaurant	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number SMUG-CKQLN	Date 28-Nov-2023
Address 1111 Hill Road N		City/State/Zip Code Pickerington OH 43147	
License holder El Tequila Mexican Restaurant of Pickerington LLC	Inspection Time 165	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	Follow up date (if required)		Water sample date/result (if required)

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

HEA 5302A Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)



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

Name of facility El Tequila Mexican Restaurant	Type of Inspection Follow-up	Date 28-Nov-2023
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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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable			
<b>Safe Food and Water</b>		<b>Utensils, Equipment and Vending</b>	
38	Pasteurized eggs used where required	54 Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
39	Water and ice from approved source	55 Warewashing facilities: installed, maintained, used; test strips	
<b>Food Temperature Control</b>		56 Non-food contact surfaces clean	
40	Proper cooling methods used; adequate equipment for temp control	<b>Physical Facilities</b>	
41	Plant food properly cooked for hot holding	57 Hot and cold water available; adequate pressure	
42	OUT Approved thawing methods used	58 OUT Plumbing installed; proper backflow devices	
43	Thermometers provided and accurate	59 Sewage and waste water properly disposed	
<b>Food Identification</b>		60 Toilet facilities: properly constructed, supplied, cleaned	
44	Food properly labeled; original container	61 Garbage/refuse properly disposed; facilities maintained	
<b>Prevention of Food Contamination</b>		62 Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas	
45	Insects, rodents, and animals not present/outer openings protected	63 Adequate ventilation and lighting; designated areas used	
46	Contamination prevented during food preparation, storage & display	64 Existing Equipment and Facilities	
47	Personal cleanliness	<b>Administrative</b>	
48	Wiping cloths: properly used and stored	65 901:3-4 OAC	
49	Washing fruits and vegetables	66 OUT 3701-21 OAC	
<b>Proper Use of Utensils</b>			
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, cloth, and latex glove use		

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 an employee with manager certification in food protection. OBSERVED NO LEVEL 2 PERSON WAS AVAILABLE IN STORE. MAKE SURE TO HAVE AT LEAST ONE LEVEL 2 MANAGER CERTIFIED PERSON IN EACH SHIFT. ON THE FOLLOW UP DAY, PIC MENTIONED HE DID NOT SIGN UP FOR THE COURSE YET.		
15	3717-1-03.2(C)	C	Observations: Food not properly protected from contamination by separation, packaging, and segregation. OBSERVED 1. RAW CHICKEN BEING SITTING WITH RAW BEEF IN THE REACH IN COOLER. 2. RAW SHELLED EGGS BEING SITTING WITH THE SALAD IN THE REACH IN COOLER. MAKE SURE TO FOLLOW CROSS CONTAMINATION GUIDELINES. ON THE FOLLOW UP DAY, CROSS CONTAMINATION WAS OBSERVED IN MULTIPLE COOLER WITH RAW CHICKEN WITH RAW FISH, RAW SHELLED EGGS WITH BUTTER. MAKE SURE TO FOLLOW THE CROSS CONTAMINATION GUIDELINES PROPERLY.		
42	3717-1-03.4(C)	NC	Observations: TCS foods not properly thawed. ON THE FOLLOW UP DAY, OBSERVED TILAPIA IN ROP PACKAGING BEING THAWED WITHOUT CUTTING A CORNER TO LET AIR IN. PIC VOLUNTARILY DISCARDED THESE. MAKE SURE TO CUT A CORNER BEFORE STARTING THAWING THE FROZEN FISH ITEMS.	X	
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. OBSERVED GREASE INTERCEPTOR LID WAS NOT SEALED TOT HE FLOOR. ALSO, THE LID HAS A HOLE CONTAINING SCRUB PAD TO PREVENT THE ODOR. MAKE SURE TO SEAL THE LID PROPERLY TO THE ADJACENT FLOOR. AND COVER THE HOLE. ON THE FOLLOW UP DAY, GREASE INTERCEPTOR LID IS STILL NOT SEALED.		
66	3701-21-03	NC	Observations: FSO did not submit facility layout and equipment specifications. OBSERVED BAR AREA WAS BEING USED TO SERVE THE CUSTOMERS. ICE DUMPED IN THE SINK. SIGNS OF MAKING DRINK COCKTAILS WAS NOTICED. DO NOT USE THE BAR AREA UNTIL THE PLANS ARE APPROVED. ON THE FOLLOW UP DAY, BAR AREA 3-COMP SINK HAS VISIBLE WATER MARK.		

Corrected Violations					
Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(A)(1)	C	Observations: No person in charge present in food facility during inspection. OBSERVED NO PIC/ MANAGER WAS AVAILABLE ON SITE. MANAGER CAME LATER AND MENTIONED THAT HE ONLY COMES ONCE A MONTH IN THE STORE. MAKE SURE TO HAVE MANAGER / SHIFT MANAGER AVAILABLE ALWAYS. ON THE FOLLOW UP DAY, PIC WAS AVAILABLE ON SITE.		
16	3717-1-04.5(B)(1)	C	Observations: Food equipment surfaces not cleaned at required frequency. OBSERVED ICE MACHINE HAS PINK AND BLACK BUILD-UPS INSIDE. MAKE SURE TO CLEAN THIS MORE FREQUENTLY.		
50	3717-1-03.2(K)	NC	Observations: In-use utensils improperly stored. OBSERVED ICE SCOOP HANDLE BEING SITTING ON THE ICE IN THE SODA MACHINE. MAKE SURE TO STORE THE ICE SCOOP WITH HANDLES UP.		

THIS WAS A FOLLOW UP INSPECTION BEFORE ADMINISTRATIVE HEARING MEETING.

-ALL PLUMBING WORK (AIR GAP, DRAIN WORKS) NEEDS TO SUBMITTED FOR PLUMBING PLAN APPROVAL.

-PIC STATED HE GAVE APEX PLUMBING COMPANY INFORMATION TO THE OWNER. BUT WAS NOT ABLE TO PROVIDE ANY INVOICE OR PHYSICAL DOCUMENT.

-FACILITY BULK REHEAT MULTIPLE ITEMS MULTIPLE TIMES OF THE WEEK. FACILITY WAS MOVED TO RISK LEVEL IV.

-BAR AREA IS NOT APPROVED TO OPERATE.

-THERE WILL BE ANOTHER FOLLOW UP INSPECTION AT A FUTURE DATE.

-PIC WAS RECOMMENDED TO BRING ALL THE AVAILABLE DOCUMENTS AND UPDATES ABOUT THE PLAN REVIEW FOR THE HEARING MEETING.

Person in Charge DUANE	Date 28-Nov-2023
Sanitarian Tania Nur	Licensors Franklin County Public Health

HEA 5302B Ohio Department of Health (10/19)  
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility El Tequila Mexican Restaurant	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number SMUG-CKQRLN	Date 19-Dec-2023
Address 1111 Hill Road N		City/State/Zip Code Pickerington OH 43147	
License holder El Tequila Mexican Restaurant of Pickerington LLC	Inspection Time 150	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard	Follow up date (if required)		Water sample date/result (if required)

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

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3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
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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 HACCP Plan
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HEA 5302A Ohio Department of Health (10/19)  
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility El Tequila Mexican Restaurant	Type of Inspection Standard	Date 19-Dec-2023
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<b>GOOD RETAIL PRACTICES</b>			
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: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	Pasteurized eggs used where required	54 Food and non-food contact surfaces cleanable, proper designed, constructed, and used	
39	Water and ice from approved source	55 Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		Physical Facilities	
40	Proper cooling methods used; adequate equipment for temp control	57 Hot and cold water available; adequate pressure	
41	Plant food properly cooked for hot holding	58 Plumbing installed; proper backflow devices	
42	Approved thawing methods used	59 Sewage and waste water properly disposed	
43	Thermometers provided and accurate	60 Toilet facilities: properly constructed, supplied, cleaned	
Food Identification		61 Garbage/refuse properly disposed; facilities maintained	
44	Food properly labeled; original container	62 Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas	
Prevention of Food Contamination		63 Adequate ventilation and lighting; designated areas used	
45	Insects, rodents, and animals not present/outer openings protected	64 Existing Equipment and Facilities	
46	Contamination prevented during food preparation, storage & display	Administrative	
47	Personal cleanliness	65	901:3-4 OAC
48	Wiping cloths: properly used and stored	66	OUT 3701-21 OAC
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, cloth, and latex glove use		

<b>Observations and Corrective Actions</b>					
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
66	3701-21-03	NC	Observations: FSO did not submit facility layout and equipment specifications. OBSERVED FACILITY DID NOT SUBMIT UPDATED PLUMBING PLANS AFTER THE INITIAL PLAN WAS DISAPPROVED IN OCTOBER 2023. PIC WAS DISCUSSED DURING THE ADMINISTRATIVE HEARING THAT A REVISED PLUMBING PLAN WITHIN 18TH DECEMBER 2023 IS REQUIRED TO BE SUBMITTED. ALSO, PIC WAS STRICTLY RECOMMENDED NOT TO USE THE BAR AREA BEFORE APPROVAL. SIGNS OF USING 3-COMP SINK WAS PRESENT WITH SOME FOOD PARTICLES (YELLOW AND GREEN CILANTRO). HANDSINK WAS CONTAINING DUMPED ICE FROM THE ICE BIN. PIC MENTIONED HE WASHED HIS HANDS IN THESE SINKS.		X

FAILURE TO COMPLY WITH ADMINISTRATIVE HEARING, A BOARD OF HEARING LETTER WAS ISSUED AND HANDED OVER TO THE PIC.

PIC WAS DISCUSSED ABOUT THE IMPORTANCE AND PROCEDURE OF THE BOARD OF HEARING MEETING.

A PHONE CONVERSATION WAS MADE WITH OWNER'S SON AND HE MENTIONED ABOUT CONTACTING APEX PLUMBING FOR THIS PURPOSE.

HE WAS NOT ABLE TO PROVIDE ANY DRAWING OR CONTRACT WITH THE APEX COMPANY.

THE PROVIDED EMAIL CONTAINS THE QUOTES FOR THE WORK TO BE DONE.

Person in Charge PIC (DUANE)	Date 19-Dec-2023
Sanitarian Tania Nur	Licensors Franklin County Public Health