

AGENDA  
GEAUGA PUBLIC HEALTH  
SPECIAL MEETING  
April 2, 2026

1.0 Call to Order

2.0 Opening of Meeting

2.01 Pledge of Allegiance

2.02 Declaration of Quorum

2.03 Certification of Delivery of Official Notices of Special Meeting

6.0 New Business

6.01 As Per OAC 3701-21-26 (B)(5), a Geauga Public Health Special Meeting Is Being Held on April 2, 2026, to Conduct a Hearing Meeting to Discuss the Suspension or Revocation of the Food License for Hunan by the Falls, 508 Washington Street, Chagrin Falls, OH 44022

7.0 Citizens' Remarks

- Session to last 20 minutes unless Board moves to extend.
- 2 minutes per speaker to make comments and ask questions.
- The Board will answer questions after having an opportunity to investigate responses following the meeting. This is not a press conference where answers should be expected on the spot.
- Board responses will be recorded and publicly filed with meeting minutes.

8.0 Adjournment

**1.0 Call to Order**

The special meeting of the Geauga County Board of Health was called to order at 5:00 p.m. on Thursday, April 2, 2026, by President Dr. Mark Hendrickson. The meeting was held at the Geauga County Office Building located at 12611 Ravenwood Drive, Chardon, Ohio.

**2.0 Opening of Meeting**

**2.01 Declaration of Quorum**

The following members were present constituting a quorum:

Melissa DeBoth	Dr. Mark Hendrickson	Christine Sutter
Daniel Green, Jr.	Lynn Roman	

Minutes were recorded by Gina Parker.

Also present from the Health District staff:

Dan Lark, Administrator	Cady Stromp, Environmental Health Supervisor
Adam Litke, Health Commissioner	Paul Stromp, Lead Sanitarian

Others Present: Aileen Chan, Bridey Matheney, and members of the public were in attendance.

**2.03 Certification of Delivery of Official Notices**

Certification of delivery of the official notices of the special meeting of the Board of Health was made by Adam Litke, Health Commissioner.

## **6.0**

### **New Business**

#### **6.01**

##### **As Per OAC 3701-21-26 (B)(5), a Geauga Public Health Special Meeting Is Being Held on April 2, 2026, to Conduct a Hearing Meeting to Discuss the Suspension or Revocation of the Food License for Hunan by the Falls, 508 Washington Street, Chagrin Falls, OH 44022**

*Dr. Mark Hendrickson moved and Daniel Green seconded a motion to suspend the food license for Hunan by the Falls for two weeks as of 7:00 p.m. on April 2, 2026, to meet the following criteria: All kitchen staff must complete and pass required food training, pass the reinspection prior to reopening, and additional information listed in the suspension document. Motion carried with a roll call vote. Dr. Hendrickson, yes; Ms. Sutter, yes; Ms. DeBoth, yes; Ms. Roman, yes; Mr. Green, yes.*

Discussion was held at the March 18, 2026, Geauga Public Health Board of Health meeting regarding the suspension of the food license due to previous failure to maintain the facility. The Board previously decided, at the December 17, 2025, Board of Health Meeting, to not suspend the license at that time and that inspections would be conducted monthly for three months to monitor conditions. The first monthly inspection was on January 20, 2026. One critical violation (raw eggs stored over ready-to-eat food) and three non-critical violations were found during that inspection. The February 26, 2026, inspection had nine critical violations and five non-critical violations. The critical violations included:

- 3717-1-02.4(B)(1)- Person in Charge was unable to demonstrate knowledge by having no critical violations
- 3717-1-02.4 (C)(17)- Person in Charge was not following approved plans for time as a public health control
- 3717-1-03.2 (C)- packaged food in contact with ice dripping from walk-in freezer condenser
- 3717-1-04.5 (A)(1)- clean meat cutter/tenderizer had food debris on it
- 3717-1-04.4 (N)(3)- sanitizer bucket had no sanitizer in the water
- 3717-1-03 (3)(I)- soup reheated to 125°F found in hot holding well
- 3717-1-03.4 (I)(2)- fried noodles (to be held with time as a public health control) were labeled 2:30 pm to discard at 6:30 pm- staff reported they were made the day before
- 3717-1-04 (A)- wooden portion bowls present with fraying and broken sides
- 3717-1-05.3 (E)- pop drain line emptying into a glass wine bottle stored in ice bin with ice for drinks.

These critical violations are conditions that could cause foodborne illness.

#### **AGAINST**

Hunan by the Falls  
508 Washington Street  
Chagrin Falls, OH 44022

## **VIOLATIONS**

Failure to maintain sanitary conditions.

### **ORC 3717.49- Licensors may suspend or revoke food service operation license**

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

#### *Discussion:*

*Dan Lark reviewed the prior events leading up to this hearing for Hunan by the Falls. He stated that the restaurant is clean, but the concern is how they treat the food--We want to be confident that food is being served safely. He also provided the Board of Health with the options available to them, including license suspension or revocation.*

*Cady Stromp stated that the health department's enforcement policy includes multiple steps which led up to this hearing. She said she hand-delivered notice of the hearing to Hunan by the Falls on March 20, 2026, and there was no manager or person-in-charge at the location when she arrived.*

*Bridey Matheney, attorney for Hunan by the Falls, requested leniency. She distributed packets to the Board of Health created by Hunan. Aileen Chan explained the problems listed in the packet and her solutions to them, including a daily checklist. Melissa DeBoth asked who would complete the daily checklist if Ms. Chan were not there. Aileen Chan said the kitchen manager or assistant manager would be there to complete it.*

*Lynn Roman asked about staff certifications. Cady Stromp stated that the restaurant does have the appropriate level of certification.*

*Daniel Green asked what educational opportunities have been provided by the health department. Dan Lark said GPH staff has offered multiple times to help Hunan with procedures and training on- or off-site, but the restaurant has not taken them up on their offers. Written and online resources have also been provided to Hunan. Cady Stromp said the online Person-in-Charge course, for example, has an exam that must be passed in order to receive a certificate. The Board of Health members shared their concerns and suggestions. Lynn Roman asked if a food license could be reinstated if it had been revoked. Cady Stromp said that would have to be discussed with the Prosecutor. Melissa DeBoth asked if the health department could be reimbursed for the time spent doing additional inspections. Adam Litke said we cannot do that based on the food code, but restaurants can hire private companies for additional inspections. Cady Stromp said the recommendation of Geauga Public Health is to suspend the food license for two weeks to allow for specific conditions to be met: mandatory Person-in-Charge training for all kitchen staff and have them pass the provided food training, provide their written documentation to GPH on how to correct violations to maintain compliance with the food code, and pass a reinspection prior to reopening.*

## **7.0**

### **Citizens' Remarks**

Adam Litke outlined the process and policies for providing public comment. Those who would like to comment but not attend the meeting are invited to email [info@geaugacountyhealth.org](mailto:info@geaugacountyhealth.org) and their comments will be forwarded to the Board.

Members of the public spoke in support of Hunan by the Falls.

A member of the public stated that the problems seemed like easy fixes and felt this was wasting taxpayer money.

Aileen Chan reiterated how she has investigated the root causes of the violations and created resolutions and how committed she is to make things right.

Bridey Matheney shared her appreciation with the Board of Health and asked for leniency.

## **8.0**

### **Adjournment**

*With no further business, the meeting was adjourned at 6:31 p.m.*

# HUNAN BY THE FALLS

508 East Washington Street • Chagrin Falls, Ohio 44022

## CORRECTIVE ACTION SUMMARY

Submitted to the Geauga Board of Health • March 18, 2026

*# 17-20  
Employee  
FT + PT  
Most 10+ Yrs.*

### STATEMENT OF ACKNOWLEDGMENT

Hunan By The Falls has operated in this community for more than thirty years. The inspection record compiled by the Geauga Health Department over the past two years identified serious, recurring gaps in how this restaurant operated — in hand washing compliance, food storage practices, equipment sanitation, temperature control, and facility maintenance.

We do not dispute that record. We are grateful for the inspection process that made those gaps visible. What follows documents what was corrected immediately, what systems have been put in place to prevent recurrence, and what this ownership commits to for the long term.

### INSPECTION HISTORY & CORRECTIVE ACTIONS — JANUARY 2024 THROUGH FEBRUARY 2026

Every inspection conducted by the Geauga Health Department is listed below with the violations cited and the corrective actions taken. Board meetings and office hearings are included for context.

DATE	TYPE	VIOLATIONS CITED	CORRECTIVE ACTION
<b>2024</b>			
1/4/24	Standard	No hand washing; no soap; raw chicken cross-storage; mold in soda gun; walk-in above 41°F; food on floor; ice scoop incorrect; soiled equipment and floors	Soap restocked; storage reorganized; soda gun cleaned; cooler serviced; food moved to shelving; equipment and floors cleaned
1/17/24	Reinspection	Dirt and food debris still on walk-in cooler shelving	Walk-in shelving scrubbed and cleaned
8/15/24	Standard	No hand washing; no soap; no paper towels; dish machine not dispensing sanitizer; no test strips; soiled food equipment; debris on floors	Stations restocked; dish machine serviced; test strips obtained; equipment and floors cleaned
9/3/24	Reinspection	Improper thawing of fish and pork	Improper thawing stopped; staff retrained on correct thawing procedures

### DAILY MONITORING SYSTEMS NOW IN PLACE

CONTROL AREA	METHOD	FREQUENCY
Hand washing station stocked (soap + towels)	Visual check — checklist item #1	Every shift, before service
Food temperatures (hot, cold, reheating)	Digital probe thermometer + log	Every shift
Sanitizer concentration	Test strips — documented	Every shift
Food labeling (time-controlled items)	Visual inspection by manager	Every shift
Storage organization (walk-in + dry storage)	Walk-through by lead staff	Daily, before service
Equipment and surface cleanliness	Supervisor inspection	Daily
Floor cleaning under equipment	Staff walk-through	Daily
Facility and equipment maintenance	Owner walk-through	Monthly

### COMMITMENT TO THE BOARD

The ownership of Hunan By The Falls makes the following commitments to the Geauga Board of Health:

- All violations identified across the full inspection record — from January 2024 through February 26, 2026 — have been addressed. Documentation is available upon request.
- Daily food safety checklists are signed by a manager every shift. The owner reviews them weekly.
- All staff have been retrained in English and Chinese. Signed training records are maintained.
- Infrastructure repairs — drain line, grease container, walk-in gasket, exterior wall breach — are completed or under active contractor management.
- A professional cleaning contractor has been engaged for monthly deep cleaning of the hood, walk-in, and cookline.
- The owner is present daily and personally accountable for food safety compliance in this establishment.
- We welcome continued monthly inspections and any increased frequency the Board deems appropriate. Compliance should be demonstrated through results.

Owner / Manager Signature: \_\_\_\_\_

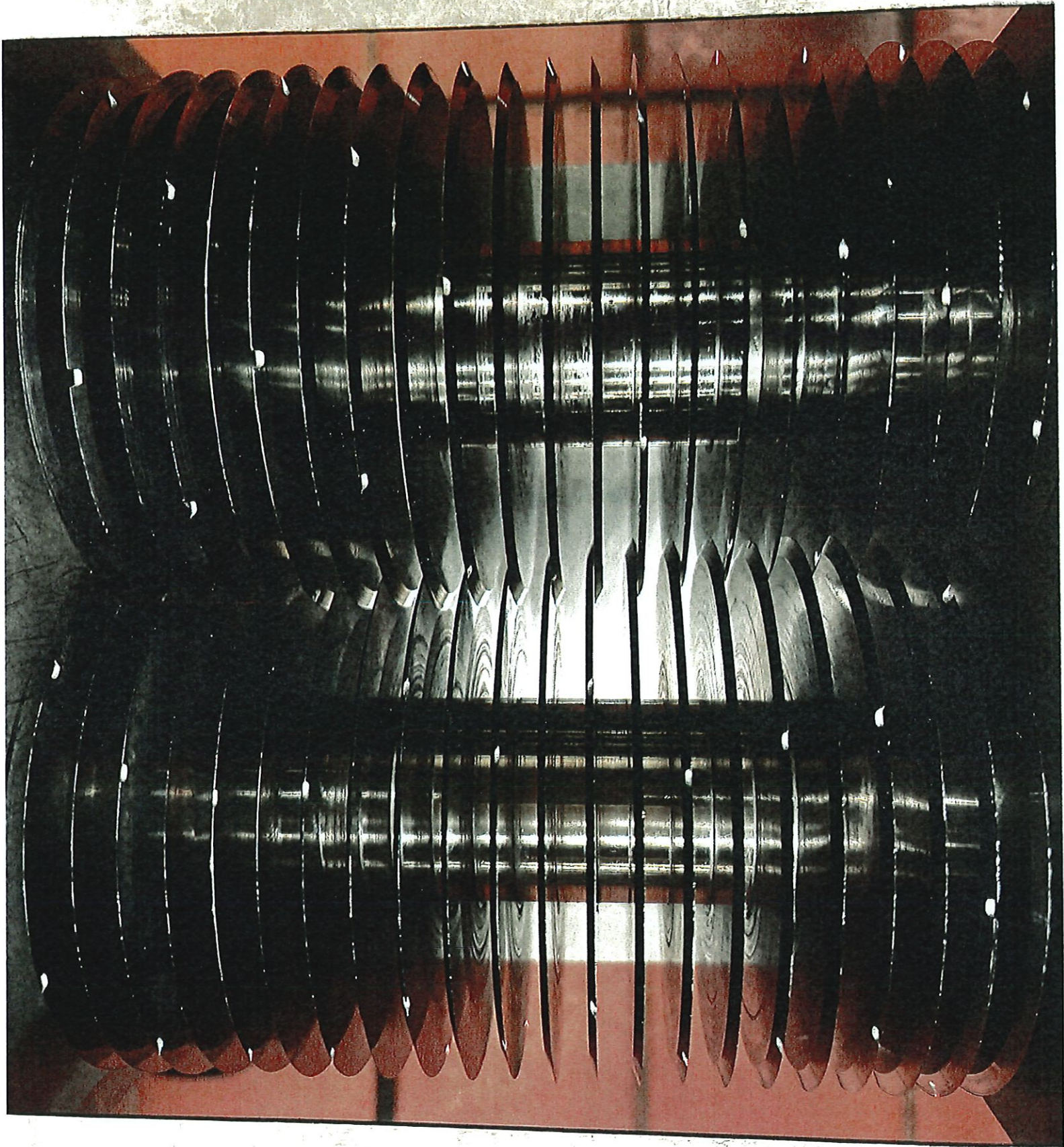
Printed Name: \_\_\_\_\_

Date: \_\_\_\_\_

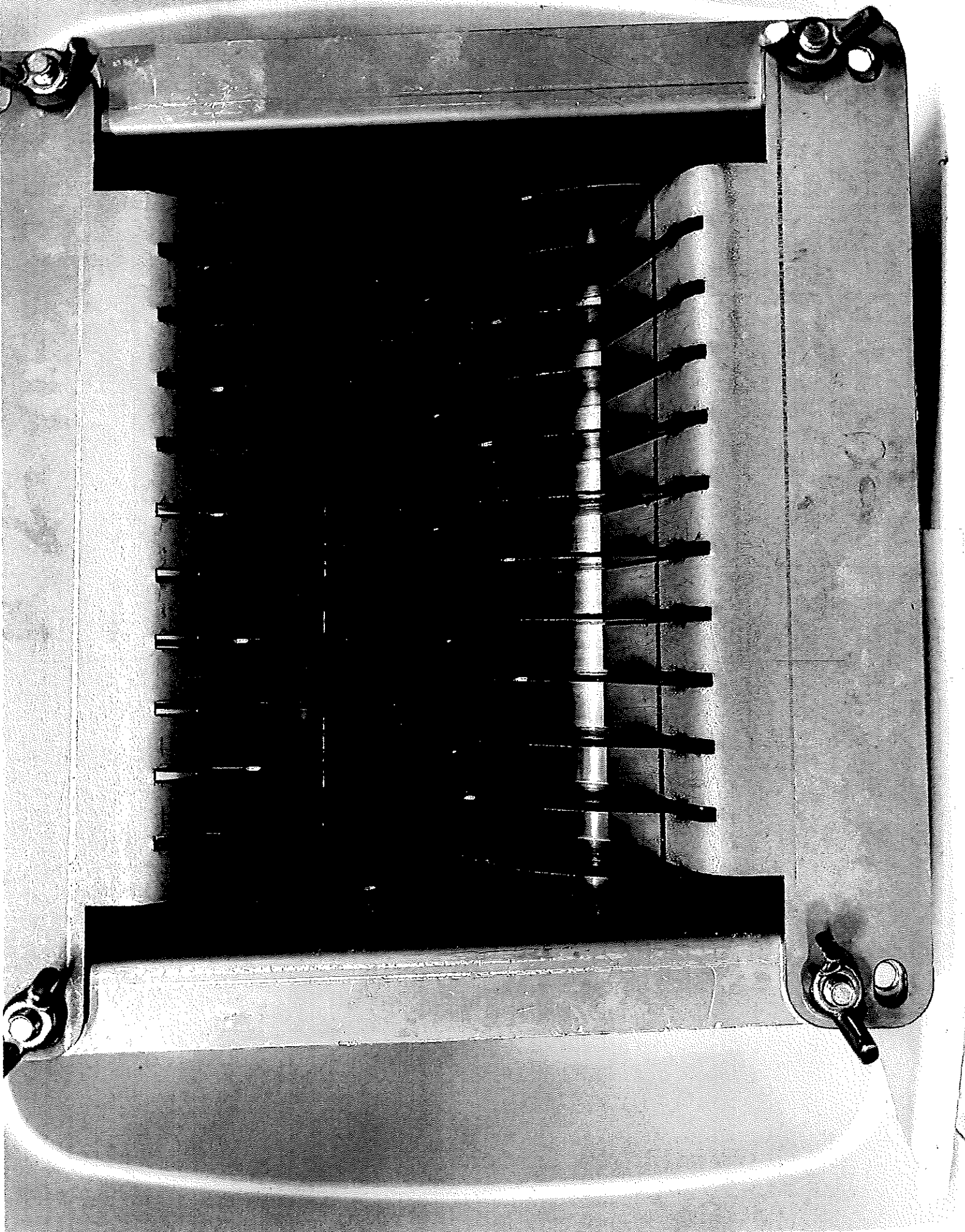
# PICTURES



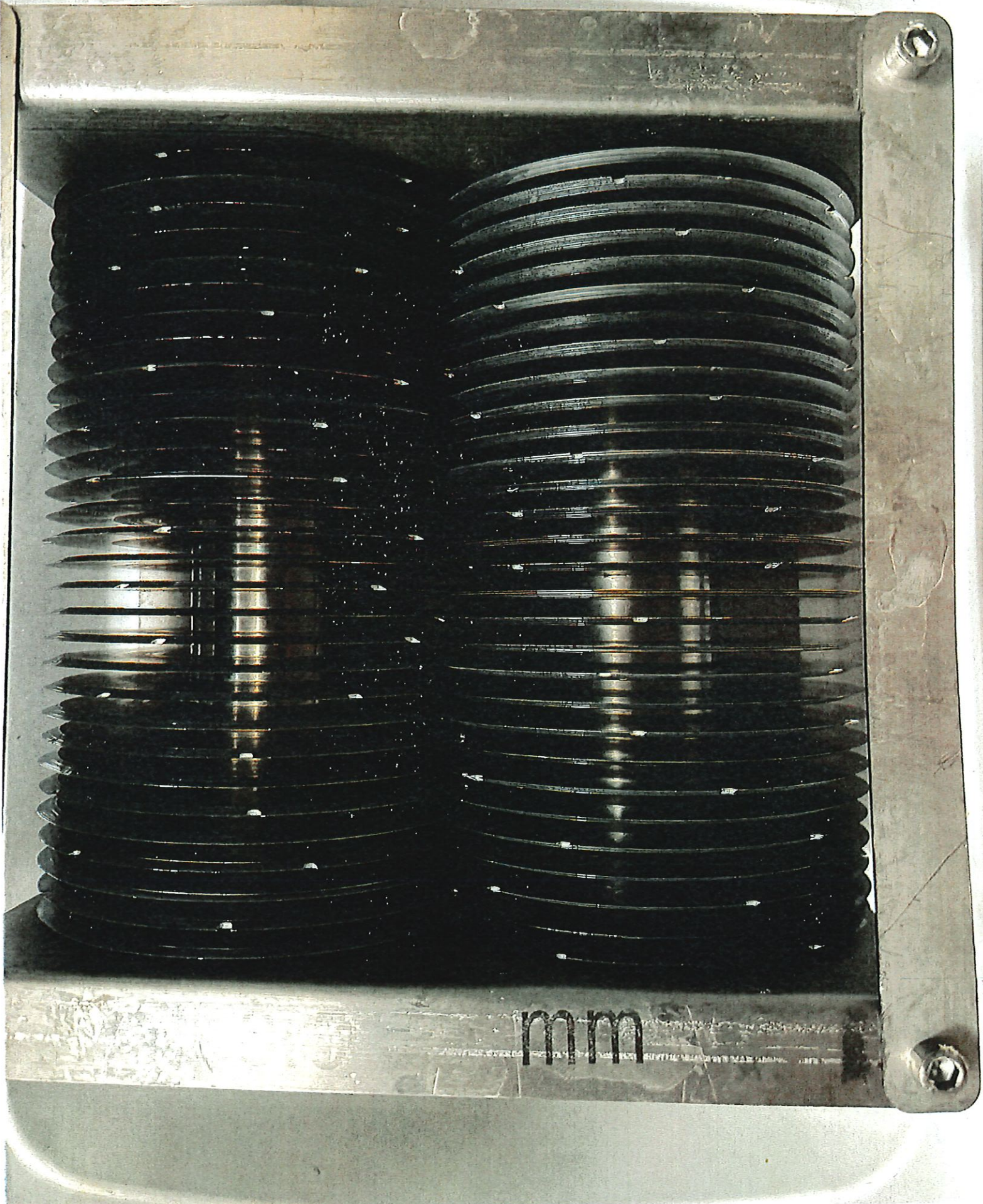
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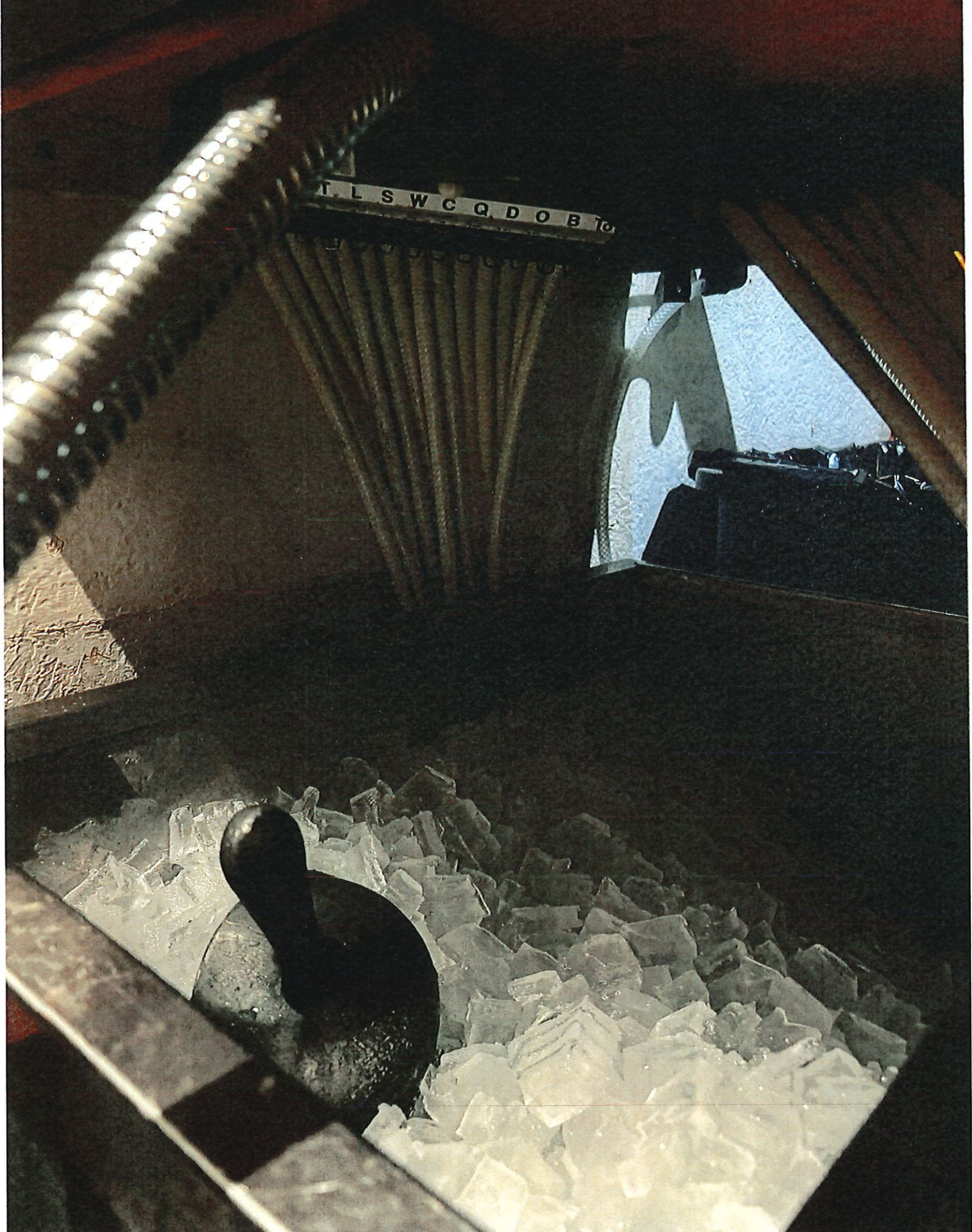


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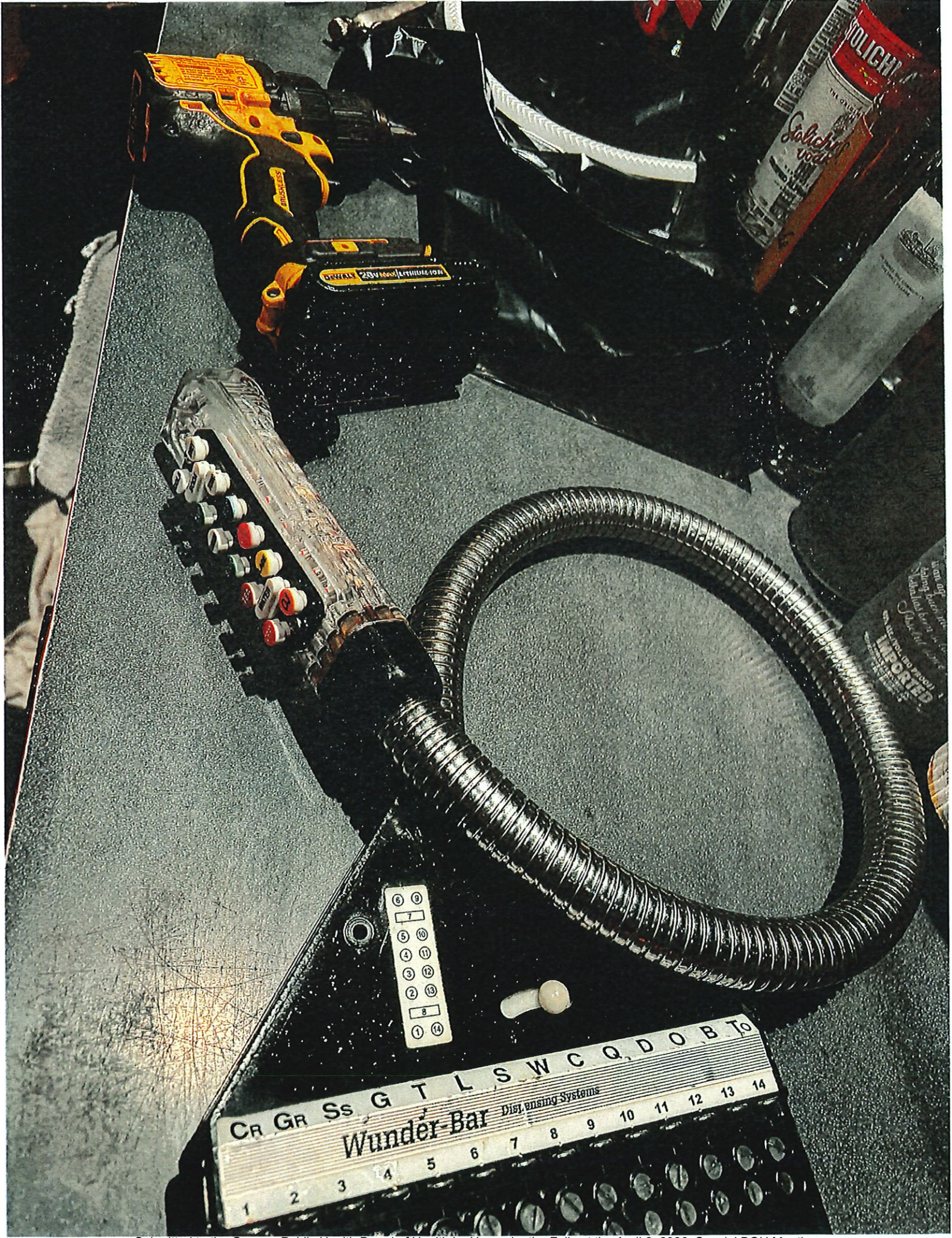




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# **DAILY CHECKLIST**

Date:

### DAILY CHECK LIST

- 1) Food Temperature Verification  
HOT holding 135°F  
COLD holding 41°F  
Reheating 165°F  
REHEAT 165\* - Raw Poultry  
155\* - Raw Ground / Tender  
145\* - Fish / Egg
- 2) Sanitizer Concentration check  
Sanitizer concentration  
Test strip uses  
Wiping cloth storage
- 3) Food Labeling Reviews  
Preparation time and date  
Discard time  
(Especially Pan-Fried Noodle FOUR-hour shelves' life)
- 4) Equipment Cleaness  
Check all food contact surface  
(Including equipment's that is idle)
- 5) Storage Organization Check  
Walk in Freezer  
Left Shelve – Raw Frozen Meat  
Front Shelve – Prepared frozen food  
Left Shelve – Frozen Seafood  
\*\* Make sure everything covered  
  
Walk in Cooler  
MEAT on its own shelve station  
Top – Ready to eat  
Fish/Egg  
Raw ground, Tenderize Beef or Pork etc.  
Bottom – Raw Poultry  
Vegetable on vegetable station  
Sauces and raw ingredients on its own station  
Preparation area  
Check cans and dried ingredients if any din or dans
- 6) Handwashing Station supplies  
Soap  
Towel
- 7) Closing down WASH DOWN

All equipment,  
Splash walls  
Steam table  
Pot and pans  
Cooking utensils  
Throw away all unused vegetables that is left on counter

Finish off with floor cleaning, clean up dish washing section, throw away garbage  
Check dumpster and used cooking oil container to make sure surroundings are clean.

\*\*\*check temperature of all cooler, freezer

Turn off all equipment before light off then set alarm and lock up

Maintained review (owner) weekly

# **MAINTENANCE CONTRACTS WITH VENDORS**

## Maintenance Contracts with Vendors

- 1) Heating / Air Conditioning  
Auburn Heating and Cooling 1-440-543-1777 Scott
- 2) Hood  
K.N.C. Professional Hood Cleaning Service 1-216-280-8360 Nick  
Hepner Filter 1-216-351-4201 Barb
- 3) Dishwasher  
State Cleaning Solution 1-866-727-5477
- 4) Reirrigation Maintained  
Natural Comfort System Ltd. 1-216-274-1404 Shin
- 5) Used Cooking Oil Container  
Outdoor Grease Trap Maintained  
Otto By Products 1-216-554-6886 Mike
- 6) Pest Control  
Aardvark Pest Control 1-440-543-4648 John
- 7) Ice Machine  
Owner clean Aileen
- 8) Pop Machine  
Multi-flow Dispenser 1-216-641-0200
- 9) Sewer line / grease trap Jet Cleaning ARS Plumbing 1-216-214-3603 (semi-yearly)
- 10) Central Window Cleaning 1-877-815-9274 John
- 11) Insurance Fitzgibbon Arnold & Co. 1-440-892-3636 Chris
- 12) Pond maintainer 1-440-668-0730 Rich
- 13) Carpet Chair Cleaning Stanley Steamer 1-440-585-0352 Joe or Ron
- 14) Fire Extinguisher – Fire Prevention Officer Sean Davis

## LETTERS OF SUPPORT

AILEEN CHEN

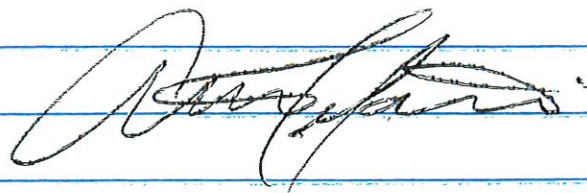
I'M WRITING TO THANK YOU FOR OPERATING ONE OF THE FINEST CHINESE RESTAURANTS IN THE GREATER CLEVELAND AREA.

OUR FAMILY + FRIENDS HAVE BEEN PATRONIZING YOUR ESTABLISHMENT FOR OVER 30 YEARS. WE DINE THERE AT LEAST THREE TIMES PER MONTH.

DURING THOSE 30 PLUS YEARS WE HAVE NEVER HAD A PROBLEM OF ANY TYPE; CUISINE, SERVICE OR ANYTHING. EVERYTHING IS EXCEPTIONAL. YOUR DISHES ARE A CUT ABOVE WE DINE OUT FREQUENTLY, AND I CAN'T SAY THAT ABOUT ANY OTHER RESTAURANT IN TOWN

THANK YOU FOR BEING WHO YOU ARE. WE LOOK FORWARD TO THE NEXT 30 YEARS.

ARTHUR CEFARATTI  
CEFARATTI GROUP  
COURT REPORTERS  
AND LEGAL SERVICES





Mo	Tu	We	Th	Fr	Sa	Su
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Memo No. \_\_\_\_\_  
Date / /

Mar. 26, 2026

I have dined at Hunan by the Falls for more years than I can count. I drive from Sagamore Hills for Cullen's hospitality. The food is always hot and fresh, and Cullen and John, and their staff, are friends as well as hosts. Hunan by the Falls contributes significantly to the area.

Laure Galaska  
cell: 770-712-1255



Mo	Tu	We	Th	Fr	Sa	Su
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Memo No. \_\_\_\_\_

Date / /

March 26, 2026

My husband + I have been eating at Hunan By the Falls for over 26 years. The food is always very fresh and well prepared! The restaurant is always immaculate! Aileen + John, the owners, are friendly as well as the rest of the staff. Hunan By the Falls is an asset to the community!

Mary Dinardo  
440-564-1239

15678 AUBURN RD.  
NEWBURY, OHIO 44065



Memo No. \_\_\_\_\_

Mo Tu We Th Fr Sa Su

Date / /

March 26, 2026

I am so grateful for Hunan By The Falls. We have been dining here for many years. The food has been consistently hot, delicious, and served in a timely manner. I am a world traveler and it is the only Chinese restaurant I would consider 5-Star... always clean with cloth napkins and a bright cheery atmosphere. I have noticed that it is very popular with many regulars... such a blessing to the community! We have dined here on the spur of the moment and have had many family celebrations with people from as far as California, Georgia, Virginia and Florida. Once here they always want to return

→ → →



Mo Tu We Th Fr Sa Su

Memo No. \_\_\_\_\_  
Date / /

It is great to dine where  
we are greeted by name.  
John and Felicia, the owners,  
are wonderful. The staff,  
Calvin, Louie, Lisa, Eric, and  
Pam are wonderful also.  
So uplifting, so  
consistently friendly,  
immaculate, wonderful.  
We always know we  
will enjoy and never  
be disappointed.  
The diversity is wonderful.

Linda Lincoln  
440-564-9105



Mo	Tu	We	Th	Fr	Sa	Su
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Memo No. \_\_\_\_\_  
Date        /        /

We've been coming to your restaurant for over 10 years and are grateful for your wonderful food and friendly, welcoming service.

We feel your restaurant is a fixture of the Chagrin Falls community. Coming to your restaurant was one of our first experiences in Chagrin Falls and opened up the rest of the businesses that are also located here.

Thank you for being a great part of Chagrin Falls

Douglas Rhee  
dougchee@aol.com



Mo	Tu	We	Th	Fr	Sa	Su
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Memo No. \_\_\_\_\_

Date        /        /

Brooke + Michi Spectorstky - Chagrin Falls

We have been supporting Hunan By the Falls for over 30 years. Our family has grown up here and we have celebrated every milestone with a great meal and wonderful service.

Hunan By the Falls has been an institution for decades and a proud member of the Chagrin business community. We have faith and trust in their commitment to healthy and safe food.

Aileen and her staff care about their clients and their staff and their community.



Mo	Tu	We	Th	Fr	Sa	Su
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Memo No. \_\_\_\_\_

Date     /     /

## To Whom It May Concern

This memo is to support Eileen and her business Hunan By The Falls. We first met Eileen when she opened in 1993. We have patronized Hunan regularly since. They are the best Asian food in NE Ohio. We have had students from elsewhere rave about the food, stating its as good as their Chinese grandmother's. We have also seen Eileen welcome the community and host thousands over the years. She and Hunan are Chargin institutions. They have repeatedly earned the support of us and the community.

Michele & Nick Janitor