## State of Ohio Food Inspection Report

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

### Compliance Status

<table>
<thead>
<tr>
<th>Supervision</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 IN □ OUT □ N/A</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
</tr>
<tr>
<td>2 IN □ OUT □ N/A</td>
<td>Certified Food Protection Manager</td>
</tr>
<tr>
<td>3 IN □ OUT □ N/A</td>
<td>Management, food employees and conditional employee; knowledge, responsibilities and reporting</td>
</tr>
<tr>
<td>4 IN □ OUT □ N/A</td>
<td>Pre-licensing</td>
</tr>
<tr>
<td>5 IN □ OUT □ N/A</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
</tr>
<tr>
<td>6 IN □ OUT □ N/A</td>
<td>Good Hygienic Practices</td>
</tr>
<tr>
<td>7 IN □ OUT □ N/A</td>
<td>Preventing Contamination by Hands</td>
</tr>
<tr>
<td>8 IN □ OUT □ N/A</td>
<td>Preventing Contamination by Hands</td>
</tr>
<tr>
<td>9 IN □ OUT □ N/A</td>
<td>Prevention of cross contamination</td>
</tr>
<tr>
<td>10 IN □ OUT □ N/A</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
</tr>
<tr>
<td>11 IN □ OUT</td>
<td>Approved Source</td>
</tr>
<tr>
<td>12 IN □ OUT □ N/A □ N/O</td>
<td>Food obtained from approved source</td>
</tr>
<tr>
<td>13 IN □ OUT □ N/A □ N/O</td>
<td>Food received at proper temperature</td>
</tr>
<tr>
<td>14 IN □ OUT □ N/A □ N/O</td>
<td>Food in good condition, safe, and unadulterated</td>
</tr>
<tr>
<td>15 IN □ OUT □ N/A □ N/O</td>
<td>Protection from Contamination</td>
</tr>
<tr>
<td>16 IN □ OUT □ N/A □ N/O</td>
<td>Time/temperature controlled for safety food (TCS)</td>
</tr>
<tr>
<td>17 IN □ OUT □ N/A □ N/O</td>
<td>Proper disposal of returned, previously served, reconditioned, and unsafe food</td>
</tr>
</tbody>
</table>

### Risk Factors

- **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 = not in compliance N/O = not observed N/A = not applicable
  - **Compliance Status**
    - Time/temperature controlled for safety food (TCS food)
      - 23 IN □ OUT □ N/A □ N/O | Proper date marking and disposition |
      - 24 IN □ OUT □ N/A □ N/O | Time as a public health control: procedures & records |
  - **Consumer Advisory**
    - 25 IN □ OUT □ N/A □ N/O | Consumer advisory provided for raw or undercooked foods |
  - **Highly Susceptible Populations**
    - 26 IN □ OUT □ N/A □ N/O | Pasteurized foods used; prohibited foods not offered |
    - 27 IN □ OUT □ N/A □ N/O | Chemical |
    - 28 IN □ OUT □ N/A □ N/O | Toxic substances properly identified, stored, used |
  - **Conformance with Approved Procedures**
    - 29 IN □ OUT □ N/A □ N/O | Conformance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan |
    - 30 IN □ OUT □ N/A □ N/O | Special Requirements: Fresh Juice Production |
    - 31 IN □ OUT □ N/A □ N/O | Special Requirements: Heat Treatment Dispensing Freezers |
    - 32 IN □ OUT □ N/A □ N/O | Special Requirements: Custom Processing |
    - 33 IN □ OUT □ N/A □ N/O | Special Requirements: Bulk Water Machine Criteria |
    - 34 IN □ OUT □ N/A □ N/O | Special Requirements: Acidified White Rice Preparation Criteria |
    - 35 IN □ OUT □ N/A □ N/O | Critical Control Point Inspection |
    - 36 IN □ OUT □ N/A □ N/O | Process Review |
    - 37 IN □ OUT □ N/A □ N/O | Variance |

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions** are control measures to prevent foodborne illness or injury.

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As per HEA 5302A  The Baldwin Group, Inc. (7/18)
As per AGR 1268  The Baldwin Group, Inc. (7/18)
# Food Inspection Report

**State of Ohio**

**Food Inspection Report**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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**Name of Facility:** AL'S WOODY'S, LLC  
**Type of Inspection:** flwup  
**Date:** 11/01/2019

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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: IN = in compliance  OUT = not in compliance  N/O = not observed  N/A = not applicable

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### Safe Food and Water

38 IN OUT N/A N/O  Pasteurized eggs used where required  
39 IN OUT  Water and ice from approved source

### Food Temperature Control

40 IN OUT N/A N/O  Proper cooling methods used; adequate equipment for temperature control  
41 IN OUT N/A N/O  Plant food properly cooked for hot holding  
42 IN OUT N/A N/O  Approved thawing methods used  
43 IN OUT N/A N/O  Thermometers provided and accurate

### Food Identification

44 IN OUT N/A N/O  Food properly labeled; original container

### Prevention of Food Contamination

45 IN OUT N/A N/O  Insects, rodents, and animals not present/outer openings protected  
46 IN OUT N/A N/O  Contamination prevented during food preparation, storage & display  
47 IN OUT N/A N/O  Personal cleanliness  
48 IN OUT N/A N/O  Wiping cloths: properly used and stored  
49 IN OUT N/A N/O  Washing fruits and vegetables

### Proper Use of Utensils

50 IN OUT N/A N/O  In-use utensils: properly stored  
51 IN OUT N/A N/O  Utensils, equipment and linens: properly stored, dried, handled  
52 IN OUT N/A N/O  Single-use/single-service articles: properly stored, used  
53 IN OUT N/A N/O  Slash-resistant and cloth glove use

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:  
COS = corrected on-site during inspection  
R = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06(A)(1)</td>
<td>NC</td>
<td>Indoor areas - surface characteristics</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Not corrected yet.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06(B)</td>
<td>NC</td>
<td>Outdoor areas - surface characteristics</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Some areas have been clean. In process of working on the others.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**Person in Charge:**  
**Sanitarian:** KENT MARTZ  
**RS/SIT#** 2937  
**Date:** 11/01/2019

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**Licensor:**  
Auglaize County Health Department  
**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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**Observations and Corrective Actions:**

- **Item No. 62:** The violations for the following Items have been corrected: Items 10, 13, 15, 22, 23 and 56.  
- **Item No. 62:** Item 58: The hose connected to the hose bib next to the utility sink was disconnected and a vacuum break is being purchased.

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**Observations and Corrective Actions:**

- **Item No. 62:** A plumber is in the process of getting parts to indirectly drain the food prep sink.

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**Observations and Corrective Actions:**

- **Item No. 62:** Some areas have been clean. In process of working on the others.