# Food Inspection Report

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

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**Name of facility:** ALPHA CAFE

**City/State/Zip Code:** WAPAKONETA OH 45895

**License holder:** ALPHA CAFE II INC.

**License Number:** 314

**Date:** 02/04/2020

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### Compliance Status

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>65</td>
<td>10</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

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### Supervision

1. **IN OUT N/A** Person in charge present, demonstrates knowledge, and performs duties

2. **IN OUT N/A** Certified Food Protection Manager

### Employee Health

3. **IN OUT N/A** Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. **IN OUT N/A** Proper use of restriction and exclusion

5. **IN OUT N/A** Procedures for responding to vomiting and diarrheal events

### Good Hygiene Practices

6. **IN OUT N/O** Proper eating, tasting, drinking, or tobacco use

7. **IN OUT N/O** No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands

8. **IN OUT N/O** Hands clean and properly washed

9. **IN N/A OUT N/O** No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. **IN OUT N/A** Adequate handwashing facilities supplied & accessible

### Approved Source

11. **IN OUT** Food obtained from approved source

12. **IN OUT N/A N/O** Food received at proper temperature

13. **IN OUT** Food in good condition, safe, and unadulterated

14. **IN N/A OUT N/O** Required records available: shellstock tags, parasite destruction

### Protection from Contamination

15. **IN OUT N/A N/O** Food separated and protected

16. **IN OUT N/A N/O** Food-contact surfaces: cleaned and sanitized

17. **IN OUT** Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/Temperature Controlled for Safety Food (TCS food)

18. **IN OUT N/A N/O** Proper cooking time and temperatures

19. **IN OUT N/A N/O** Proper reheating procedures for hot holding

20. **IN OUT N/A N/O** Proper cooling time and temperatures

21. **IN OUT N/A N/O** Proper hot holding temperatures

22. **IN OUT N/A** Proper cold holding temperatures

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### 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

#### Core Elements

- **Type of inspection (check all that apply):**
  - Standard
  - Critical Control Point (FSO)
  - Process Review (RFE)
  - Variance Review
  - Follow Up
  - Foodborne
  - 30 Day
  - Complaint
  - Pre-licensing
  - Consultation

- **Follow-up date (if required):** / /

- **Water sample date/result (if required):** / /

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**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. (10/19)

As per AGR 1268  The Baldwin Group, Inc. (10/19)
# State of Ohio Food Inspection Report

## Authority: Chapters 3717 and 3715 Ohio Revised Code

### 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

### Safe Food and Water

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
<thead>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant, cloth, and latex glove use</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

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

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</table>
| 23       | 3717-1-03.4(H) | C          | CCP: We discussed date-marking , and the idea that you add 6 to the current date, because today counts as day 1. See item 23 for violation. 

Good cooling methods were being used to cool soups, during inspection. |
| 52       | 3717-1-04.8(E)(O) | NC         | Single-service articles and single-use articles - storage. 

A roll of butcher paper was on the floor in the kitchen. Moved to correct. |

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**Person in Charge**

**Date:** 02/04/2020

**Sanitarian:** AARON LONGSWORTH

**RS/SIT#:** 3034

**Licensor:** Auglaize County Health Department

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