### Food Inspection Report

#### Name of facility
AMERICAN LEGION AUG POST 330

#### Address
1108 E. BENTON ST.

#### License holder
AMERICAN LEGION AUG POST 330

#### License number
519

#### Date
12/13/2019

#### Category/Descriptive
COMMERCIAL CLASS 3 <25,000 SQ. FT.

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>N/O</td>
<td>5</td>
<td>519</td>
<td>12/13/2019</td>
</tr>
</tbody>
</table>

#### Compliance Status

**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 Hygienic Practices**
- 6 IN OUT N/A Proper eating, tasting, drinking, or tobacco use
- 7 IN OUT N/A No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**
- 8 IN OUT N/A Hands clean and properly washed
- 9 IN OUT N/A 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 N/A Food obtained from approved source
- 12 IN OUT N/A Food received at proper temperature
- 13 IN OUT N/A Food in good condition, safe, and unadulterated
- 14 IN OUT N/A Required records available: shellstock tags, parasite destruction

**Protection from Contamination**
- 15 IN OUT N/A Food separated and protected
- 16 IN OUT N/A Food-contact surfaces: cleaned and sanitized
- 17 IN OUT N/A Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**
- 18 IN OUT N/A Proper cooking time and temperatures
- 19 IN OUT N/A Proper reheating procedures for hot holding
- 20 IN OUT N/A Proper cooling time and temperatures
- 21 IN OUT N/A Proper hot holding temperatures
- 22 IN OUT N/A Proper cold holding temperatures

**Follow-up date (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 = not in compliance N/O = not observed N/A = not applicable

#### 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 Hygienic Practices

6. IN OUT N/A Proper eating, tasting, drinking, or tobacco use
7. IN OUT N/A No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands

8. IN OUT N/A Hands clean and properly washed
9. N/A 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

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13. IN OUT N/A Food in good condition, safe, and unadulterated
14. N/A N/O Required records available: shellstock tags, parasite destruction

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15. IN OUT N/A Food separated and protected
16. IN OUT N/A Food-contact surfaces: cleaned and sanitized
17. IN OUT N/A Proper disposition of returned, previously served, reconditioned, and unsafe food

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19. IN OUT N/A Proper reheating procedures for hot holding
20. IN OUT N/A Proper cooling time and temperatures
21. IN OUT N/A Proper hot holding temperatures
22. IN OUT N/A Proper cold holding temperatures

### Complaint Status

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

18. IN OUT N/A Proper cooking time and temperatures
19. IN OUT N/A Proper reheating procedures for hot holding
20. IN OUT N/A Proper cooling time and temperatures
21. IN OUT N/A Proper hot holding temperatures
22. IN OUT N/A Proper cold holding temperatures

### Foodborne Illness Risk Factors

- **Highly Susceptible Populations**
- **Chemical**
- **Conformance with Approved Procedures**

### Risk Factors

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

### Public Health Interventions

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)
**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>3717-1-03.4(H)</td>
<td>C</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>N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td>N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td>N/O</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td>N/O</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

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

### Prevention of Food Contamination

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

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td>N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td>N/A</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td>N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td>N/O</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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</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition. Cocktail sauce in the prep cooler to the left of the fryers 11/29 and wipping cream in beer cooler at bar area outdated. ITEMS WERE DISCARDED.</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td>Temperature measuring devices. Could not locate thermometers for the bar coolers.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food Container of cracker meal in the walk-in cooler not labeled with common name of food</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.2(I)</td>
<td>NC</td>
<td>Sanitizing solutions - testing devices. Test strips are not available for both quatinary ammonia and chlorine based sanitizers to ensure proper sanitizer concentration is used.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Build-up inside the reach-in freezer, inside the pop dispensing gun holder on the left side of the bar and inside and outside the dishwasher and in the hood.</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Dumpster lids open.</td>
</tr>
</tbody>
</table>

**Person in Charge**

**Sanitarian**

KENT MARTZ  RS/SIT# 2937

**Licensor:**

Auglaize County Health Department

**Date:** 12/13/2019