### Food Inspection Report

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>AMERICAN LEGION, INC. #241</td>
<td>RFE</td>
<td>31</td>
<td>12/05/2019</td>
</tr>
</tbody>
</table>

**Address**  
06458 S.R. 66  
City/State/Zip Code  
NEW BREMEN OH 45869  

**License holder**  
AMERICAN LEGION, INC. #241  
Inspection Time  
Travel Time  
Follow-up date (if required)  
Water sample date/result (if required)  

**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)**

#### Foodborne Illness Risk Factors and Public Health Interventions

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:  

**Compliance Status**  
**Supervision**
- Person in charge present, demonstrates knowledge, and performs duties

**Employee Health**
- Management, food employees and conditional employees; knowledge, responsibilities and reporting
- Proper use of restriction and exclusion
- Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**
- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**
- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- Adequate handwashing facilities supplied & accessible

**Approved Source**
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction

**Protection from Contamination**
- Food separated and protected
- Food-contact surfaces: cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/temperature controlled for safety food (TCS food)**
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures

**Compliance Status**
- Proper date marking and disposition
- Time as a public health control: procedures & records
- Consumer advisory provided for raw or undercooked foods
- Pasteurized foods used; prohibited foods not offered
- Food additives: approved and properly used
- Toxic substances properly identified, stored, used
- Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- Special Requirements: Fresh Juice Production
- Special Requirements: Heat Treatment Dispensing Freezers
- Special Requirements: Custom Processing
- Special Requirements: Bulk Water Machine Criteria
- Special Requirements: Acidified White Rice Preparation Criteria
- Critical Control Point Inspection
- Process Review
- 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.
## Food Inspection Report

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

### 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>17</td>
<td>3717-1-03.6(A)</td>
<td>C</td>
<td>Discarding/reconditioning unsafe, adulterated, or not honestly presented food.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Outdated orange juice in the cooler across from the bar cash register. ITEM WAS DISCARDED</td>
<td></td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td>Temperature measuring devices. Thermometer for monitoring ambient air temperature in the cooler across from the bar cash register is not available.</td>
<td></td>
<td></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</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Unlabeled squeeze bottles of sauces/salad dressings in the prep cooler in the kitchen. When removed from the original container the working container must be labeled with the common name of the food.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(X)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted. Utensils on the counter top by the reach in cooler in the kitchen stored in an upright position and not covered or inverted to protect the food contact surfaces. CORRECTED DURING THE INSPECTION.</td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>

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**Person in Charge:**

**Date:** 12/05/2019

**Sanitarian:**

**Licensor:**

Auglaize County Health Department

As per AGR 1268 The Baldwin Group, Inc. (10/19)