### Name of facility
ANTHONY’S

### Address
15 PERRY ST.

### License holder
JOHN WILLIAM DAVIS

### License Number
593

### Date
09/11/2019

### Type of inspection (check all that apply)
- Standard
- Critical Control Point (FSC)  ý
- Process Review (RFE)  ý
- Variance Review  ý
- Follow Up  ý

### Inspection Time
100

### Travel Time
10

### Category/Descriptive
COMMERCIAL CLASS 4 <25,000 SQ. FT.

### Foodborne Illness Risk Factors and Public Health Interventions

#### Compliance Status

**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**

<table>
<thead>
<tr>
<th>Number</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>ý IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
</tr>
<tr>
<td>2</td>
<td>ý IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Certified Food Protection Manager</td>
</tr>
</tbody>
</table>

**Employee Health**

<table>
<thead>
<tr>
<th>Number</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td>ý IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Management, food employees and conditional employee: knowledge, responsibilities and reporting</td>
</tr>
<tr>
<td>4</td>
<td>ý IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Proper use of restriction and exclusion</td>
</tr>
<tr>
<td>5</td>
<td>o IN ý OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Procedures for responding to vomiting and diarrheal events</td>
</tr>
</tbody>
</table>

**Good Hygienic Practices**

<table>
<thead>
<tr>
<th>Number</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>ý IN o OUT o N/O</td>
</tr>
<tr>
<td></td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
</tr>
<tr>
<td>7</td>
<td>ý IN o OUT o N/O</td>
</tr>
<tr>
<td></td>
<td>No discharge from eyes, nose, and mouth</td>
</tr>
</tbody>
</table>

**Preventing Contamination by Hands**

<table>
<thead>
<tr>
<th>Number</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>ý IN o OUT o N/O</td>
</tr>
<tr>
<td></td>
<td>Hands clean and properly washed</td>
</tr>
<tr>
<td>9</td>
<td>o IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
</tr>
<tr>
<td>10</td>
<td>ý IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
</tr>
</tbody>
</table>

**Approved Source**

<table>
<thead>
<tr>
<th>Number</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>11</td>
<td>ý IN o OUT</td>
</tr>
<tr>
<td></td>
<td>Food obtained from approved source</td>
</tr>
<tr>
<td>12</td>
<td>o IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Food received at proper temperature</td>
</tr>
<tr>
<td>13</td>
<td>ý IN o OUT</td>
</tr>
<tr>
<td></td>
<td>Food in good condition, safe, and unadulterated</td>
</tr>
<tr>
<td>14</td>
<td>ý IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Required records available: shellstock tags, parasite destruction</td>
</tr>
</tbody>
</table>

**Protection from Contamination**

<table>
<thead>
<tr>
<th>Number</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>ý IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Food separated and protected</td>
</tr>
<tr>
<td>16</td>
<td>ý IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Food-contact surfaces: cleaned and sanitized</td>
</tr>
<tr>
<td>17</td>
<td>ý IN o OUT</td>
</tr>
<tr>
<td></td>
<td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Number</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>18</td>
<td>ý IN o OUT o N/O</td>
</tr>
<tr>
<td></td>
<td>Proper cooking time and temperatures</td>
</tr>
<tr>
<td>19</td>
<td>o IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>20</td>
<td>ý IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Proper cooling time and temperatures</td>
</tr>
<tr>
<td>21</td>
<td>o IN o OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>22</td>
<td>o IN ý OUT o N/A</td>
</tr>
<tr>
<td></td>
<td>Proper cold holding temperatures</td>
</tr>
</tbody>
</table>

**Compliance Status**

<table>
<thead>
<tr>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>23 IN ý OUT o N/A</td>
</tr>
<tr>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>24 IN ý OUT o N/O</td>
</tr>
<tr>
<td>Time as a public health control: procedures &amp; records</td>
</tr>
</tbody>
</table>

**Consumer Advisory**

<table>
<thead>
<tr>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>25 IN ý OUT o N/A</td>
</tr>
<tr>
<td>Consumer advisory provided for raw or undercooked foods</td>
</tr>
</tbody>
</table>

**Highly Susceptible Populations**

<table>
<thead>
<tr>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>26 IN ý OUT o N/A</td>
</tr>
<tr>
<td>Pasteurized foods used; prohibited foods not offered</td>
</tr>
</tbody>
</table>

**Chemical**

<table>
<thead>
<tr>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>27 IN IN o OUT o N/A</td>
</tr>
<tr>
<td>Food additives: approved and properly used</td>
</tr>
<tr>
<td>28 IN IN o OUT o N/A</td>
</tr>
<tr>
<td>Toxic substances properly identified, stored, used</td>
</tr>
</tbody>
</table>

**Conformance with Approved Procedures**

<table>
<thead>
<tr>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>29 IN IN o OUT o N/A</td>
</tr>
<tr>
<td>Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td>
</tr>
<tr>
<td>30 IN IN o OUT o N/O</td>
</tr>
<tr>
<td>Special Requirements: Fresh Juice Production</td>
</tr>
<tr>
<td>31 IN IN o OUT o N/O</td>
</tr>
<tr>
<td>Special Requirements: Heat Treatment Dispensing Freezers</td>
</tr>
<tr>
<td>32 IN IN o OUT o N/O</td>
</tr>
<tr>
<td>Special Requirements: Custom Processing</td>
</tr>
<tr>
<td>33 IN IN o OUT o N/O</td>
</tr>
<tr>
<td>Special Requirements: Bulk Water Machine Criteria</td>
</tr>
<tr>
<td>34 IN IN o OUT o N/O</td>
</tr>
<tr>
<td>Special Requirements: Acidified White Rice Preparation Criteria</td>
</tr>
<tr>
<td>35 IN IN o OUT o N/A</td>
</tr>
<tr>
<td>Critical Control Point Inspection</td>
</tr>
<tr>
<td>36 IN IN o OUT o N/A</td>
</tr>
<tr>
<td>Process Review</td>
</tr>
<tr>
<td>37 IN IN o OUT o N/A</td>
</tr>
<tr>
<td>Variance</td>
</tr>
</tbody>
</table>

**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.

---

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

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

**Name of Facility:** ANTHONY'S

**Type of Inspection:** sta 30-day  
**Date:** 09/11/2019

## Observations and Corrective Actions

<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>5</td>
<td>3717-1-02.4(C)(17)</td>
<td>NC</td>
<td>Management and personnel: supervision. Norovirus cleanup was not available.</td>
<td>ý</td>
<td>o</td>
</tr>
<tr>
<td>22</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. The 3 door Argus cooler: (pre-assembled flat breads and chicken) has TCS foods that are above 41F. “Flat-top prep cooler” has sushi tuna at 43.5F, 6 house made sauces, 4 Asian sauces marked “keep refrigerated” at 77F. All products were removed to trash during inspection to correct.</td>
<td>ý</td>
<td>o</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking. “Coconut whip” was in the basement cooler without a date. It was removed to trash to correct.</td>
<td>ý</td>
<td>o</td>
</tr>
<tr>
<td>25</td>
<td>3717-1-03.5(E)</td>
<td>C</td>
<td>Consumer advisory. A consumer advisory was not provided for sushi.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>34</td>
<td>3717-1-08.4</td>
<td>C</td>
<td>Special requirements: acidified white rice preparation criteria. Recipe is not being followed by staff. HACCP needs to be on site and followed closely. A copy will be submitted to this office in less then a week. Supplies for testing pH of sushi rice are not available. Distilled water was not here. Before inspection ended, proper testing was completed on sushi rice and pH was 4.0 for 3717-1-08.4: A retail food establishment or food service operation that acidifies white rice for the purpose of rendering it a non-time/temperature controlled for safety food shall meet the applicable requirements of this chapter and shall have a HACCP plan that includes:</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

## Preventive Food Contamination

<table>
<thead>
<tr>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>3717-1-08.4</td>
<td>C</td>
<td>Special requirements: acidified white rice preparation criteria. HACCP needs to be on site and followed closely. A copy will be submitted to this office in less than a week. Supplies for testing pH of sushi rice are not available. Distilled water was not here. Before inspection ended, proper testing was completed on sushi rice and pH was 4.0</td>
</tr>
</tbody>
</table>

## Safe Food and Water

<table>
<thead>
<tr>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>3717-1-08.4</td>
<td>C</td>
<td>Special requirements: acidified white rice preparation criteria. HACCP needs to be on site and followed closely. A copy will be submitted to this office in less than a week. Supplies for testing pH of sushi rice are not available. Distilled water was not here. Before inspection ended, proper testing was completed on sushi rice and pH was 4.0</td>
</tr>
</tbody>
</table>

## Observations and Corrective Actions

**Sanitarian:** AARON LONGSWORTH  
**RS/SIT# 3034**  
**Licensor:** Auglaize County Health Department

**Date:** 09/11/2019

**Priorities:**

- NC = NON-CRITICAL
- C = CRITICAL

**As per HEA 5302B The Baldwin Group, Inc. (7/18)**

**As per AGR 1268 The Baldwin Group, Inc. (7/18)**
### Observations and Corrective Actions (continued)

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>3717-1-08.4.A</td>
<td>A description of the products produced;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.B</td>
<td>A recipe for the production of the acidified rice that specifies:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.B.1</td>
<td>The water to rice ratio prior to cooking, and the cooking schedule;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.B.2</td>
<td>The vinegar solution recipe including salts and sugars;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.B.3</td>
<td>The cooked rice to vinegar solution ratio that is to be thoroughly mixed to acidify the rice;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.B.4</td>
<td>The cooked and acidified rice must have a targeted pH of 4.1 and an equilibrium pH of 4.6 or less; and</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.B.5</td>
<td>The vinegar solution must be added to the rice within thirty minutes of cooking.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.C</td>
<td>The method used to determine the pH of the cooked, acidified rice that includes the following:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.C.1</td>
<td>Conducting the pH test within thirty minutes after acidification of the cooked rice and as often as necessary to assure a targeted pH of 4.1 and an equilibrium pH of 4.6 or less.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.C.2</td>
<td>Making a rice slurry by gathering a one-quarter cup sample of the cooked acidified rice taken from various locations in the batch and add three-quarter cup of distilled water in a clear plastic or metal blend cup. Blending the slurry for approximately twenty seconds to create a thorough mix.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.C.3</td>
<td>Inserting a pH probe into the liquid portion of the slurry. Repeated measurements with a new slurry from the same batch of rice must be taken to assure the equilibrium pH of 4.6 or less is achieved.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.C.4</td>
<td>Recording of measurements.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.D</td>
<td>Standard sanitary operation procedures that:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.D.1</td>
<td>Require the use of single-use gloves to prevent contacting the food with bare hands;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.D.2</td>
<td>Identify a designated work area that includes a dedicated sink and preparation table, and the method by which:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.D.2.a</td>
<td>Access to the processing equipment is restricted to responsible trained personnel familiar with the potential hazards of the operation; and</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.D.2.b</td>
<td>Food-contact surfaces are cleaned and sanitized; or</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.D.2.c</td>
<td>If it is necessary to share workspace and facilities, a schedule of operations, personnel traffic, product traffic, and cleaning that is planned to prevent cross contamination of ready-to-eat sushi products.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.E</td>
<td>Describes the training program that ensures that the individual responsible for the acidified rice operation, at a minimum, understands the:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.E.1</td>
<td>Application of HACCP principles to the processing of acidified rice;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.E.2</td>
<td>Maintenance of pH records and the verification of procedures specified in this rule;</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.E.3</td>
<td>Maintenance of equipment and facilities; and</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3717-1-08.4.E.4</td>
<td>Procedures specified under this rule.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Frozen food - temperature and time control.**

Packaged food was half frozen in Masterbilt freezer in prep area, possibly due to mass of frost in unit.

**Cooling methods - temperature and time control.**

Cooling chicken was 54-56 and was tightly covered in the cooler. The entire cooler was running at 41F.

**Thawing - temperature and time control.**

Salmon fillets are thawed in the vac-packages. Corrected by removing from plastic pouches.

**Food Storage Containers - Identified with Common Name of Food**

Common name was missing from house made ketchup, simple syrup, and some other sauces had labels that were no longer legible.

**Clean equipment and utensils stored in a self-draining position and covered or inverted.**

The following equipment and dishes were stored with the food contact surface up: bar mixing cups, plates in bar, all plates on shelf in prep area, pots in storage room.

**Kitchenware and tableware - handling of single-service and single use articles.**

Unwrapped straws are being purchased and stored in bulk with the mouth contact surface up. This puts the bartenders hand directly on this surface.

**Wood - use limitation.**

Wooden top table is not being utilized for dough prep as originally intended. This table now holds a griddle and a panini grill.

**Fixed equipment installation - spacing or sealing.**

The veg. sink isn't sealed to the wall.
## Observations and Corrective Actions (continued)

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>54</td>
<td>3717-1-04.4(A)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Both glass doors coolers, in the bar, are leaking condensation.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.2(J)</td>
<td>NC</td>
<td>Ventilation - mechanical.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>griddle is being used without any ventilation.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

---

**Name of Facility**
ANTHONY'S

**Type of Inspection**
sta 30-day

**Date**
09/11/2019

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

**Sanitarian**
AARON LONGSWORTH
RS/SIT# 3034

**Licensor:**
Auglaize County Health Department

**Person in Charge**

**Date**
09/11/2019

---

**Priorities:**
- C = CRITICAL
- NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)