## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

### Details
- **Name of facility:** ANTHONY'S
- **Address:** 15 PERRY ST.
- **License holder:** JOHN WILLIAM DAVIS
- **License Number:** 593
- **Date:** 09/13/2019
- **City/Zip Code:** WAPAKONETA 45895
- **Type of inspection:** Standard
- **Inspection Time:** 70
- **Travel Time:** 10
- **Category/Descriptive:** COMMERCIAL CLASS 4 <25,000 SQ. FT.

### Compliance Status

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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

#### Supervision
1. IN  OUT  N/O | Person in charge present, demonstrates knowledge, and performs duties
2. IN  OUT  N/A | Certified Food Protection Manager
3. IN  OUT  N/A | Management, food employees and conditional employee; 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
6. IN  OUT  N/O | Proper eating, tasting, drinking, or tobacco use
7. IN  OUT  N/A | No discharge from eyes, nose, and mouth
8. IN  OUT  N/O | 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

#### Employee Health
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

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

#### Protection from Contamination
18. IN  OUT  N/O | Proper cooking time and temperatures
19. IN  OUT  N/O | Proper reheating procedures for hot holding
20. IN  OUT  N/O | Proper cooling time and temperatures
21. IN  OUT  N/O | Proper hot holding temperatures
22. IN  OUT  N/A | Proper cold holding temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)
23. IN  OUT  N/O | Proper date marking and disposition
24. IN  OUT  N/O | Time as a public health control: procedures & records
25. IN  OUT  N/A | Consumer advisory provided for raw or undercooked foods
26. IN  OUT  N/A | Pasteurized foods used; prohibited foods not offered

#### Chemical
27. IN  OUT  N/A | Food additives: approved and properly used
28. IN  OUT  N/A | Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures
29. IN  OUT  N/A | Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. IN  OUT  N/O | Special Requirements: Fresh Juice Production
31. IN  OUT  N/O | Special Requirements: Heat Treatment Dispensing Freezers
32. IN  OUT  N/O | Special Requirements: Custom Processing
33. IN  OUT  N/O | Special Requirements: Bulk Water Machine Criteria
34. IN  OUT  N/O | Special Requirements: Acidified White Rice Preparation Criteria
35. IN  OUT  N/A | Critical Control Point Inspection
36. IN  OUT  N/A | Process Review
37. IN  OUT  N/A | Variance

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

**Name of Facility:** ANTHONY'S

**Type of Inspection:** Good Retail Practices

**Date:** 09/13/2019

### GOOD RETAIL PRACTICES

- **Safe Food and Water**
  - Pasteurized eggs used where required
  - Water and ice from approved source

- **Food Temperature Control**
  - Proper cooling methods used; adequate equipment for temperature control
  - Plant food properly cooked for hot holding
  - Thermometers provided and accurate

- **Food Identification**
  - Food properly labeled; original container

- **Prevention of Food Contamination**
  - Insects, rodents, and animals not present/outer openings protected
  - Contamination prevented during food preparation, storage & display
  - Personal cleanliness
  - Wiping cloths; properly used and stored
  - Washing fruits and vegetables

- **Proper Use of Utensils**
  - In-use utensils; properly stored
  - Utensils, equipment and linens: properly stored, dried, handled
  - Single-use/single-service articles: properly stored, used
  - Slash-resistant and cloth glove use

### Observations and Corrective Actions

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<th>Item No.</th>
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**Sanitarian**

AARON LONGSWORTH

**Licensor:**

Auglaize County Health Department

**Person in Charge:**

Date: 09/13/2019

**Priorities:**

- **C= CRITICAL**
- **NC = NON-CRITICAL**

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

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