Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;
(2) Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;
(3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;
(4) Employees are effectively cleaning their hands, by routinely monitoring the employees' handwashing;
(5) Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;
(6) Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures, 
(7) Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees' routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) of rule 3717-1-04.4 of the Administrative Code; 
(8) Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;
(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;
(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;
(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;
(12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;
(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and
(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.
(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and
(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

The facility currently does not have employee health notification forms in a verifiable manner or a vomitus/fecal release clean up procedure. Please keep these documents on site to help prevent foodborne illness transmission from ill employees. EXAMPLE FORMS WERE LEFT ON SITE.

3717-1-03.2 Food: protection from contamination after receiving.
(K)In-use utensils - between-use storage.
During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:
(1) Except as specified under paragraph (K) (2) of this rule, in the food with their handles above the top of the food and the container;
(2) In food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;
(3) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code and paragraph (B) of rule 3717-1-04.6 of the Administrative Code;
(4) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;
(5) In a clean, protected location if the utensils, such as an ice scoops, are used only with a food that is not time/temperature controlled for safety; or
(6) In a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) and the container is cleaned at a frequency specified under paragraph (B)(2)(g) of rule 3717-1-04.5 of the Administrative Code.

The ice scoop was being stored in a cardboard box at the time of inspection. Please keep the scoop on a clean hard surface or in the product with the handle up out of the product to prevent potential contamination. THE SCOOP WAS PLACED INTO A CLEAN PLASTIC CONTAINER TO CORRECT.

3717-1-04.2 Equipment, utensils, and linens: numbers and capacities.
(I)Sanitizing solutions - testing devices.
A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.

The facility uses bleach to sanitize the ice scoop and beef jerky tongs at least once per day. Test strips that measure the amount of chlorine residual in the water must be kept on site to ensure enough chlorine is present to adequately disinfect
while also making sure that there is not too much chlorine that can leave a residue on the utensils.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(G) Kitchenware and tableware - handling.

(1) Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.

(2) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.

(3) Except as specified under paragraph (G) (2) of this rule, single-service articles that are intended for food-contact or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

Unwrapped plastic straws were available for customer self service at the drink dispensing area. Straws shall be pre-wrapped or individually dispensed to prevent bare hand contact with lip contact surfaces of the straws.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.

(N) Covering receptacles.

Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:

(1) Inside the food service operation or retail food establishment if the receptacles and units:

   (a) Contain food residue and are not in continuous use; or

   (b) After they are filled; and

(2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.

The dumpster had 2 lids open on it at the time of inspection. Please keep lids closed to prevent litter from blowing out and pest entry. THE LIDS WERE CLOSED DURING THE INSPECTION TO CORRECT.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.

(P) Maintaining refuse areas and enclosures.

A storage area and enclosure for refuse, recyclables, or returnables shall be maintained clean and free of unnecessary items, as specified under paragraph (N) of rule 3717-1-06.4 of the Administrative Code.

Scattered litter and debris was observed in the dumpster enclosure and around the old canopy structure by the car wash. Please keep the area free from scattered litter and debris.

3717-1-06.4 Physical facilities: maintenance and operation.

(A) Repairing.

The physical facilities shall be maintained in good repair.

A ceiling tile above the customer check out area showed signs of water damage and needs replaced after the leak is repaired. Floor tiles were missing near the front entrance and the entrance to the 3 compartment sink room. Please repair these tiles to have a smooth and easily cleanable surface.

3717-1-06.4 Physical facilities: maintenance and operation.

(B) Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean.

(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.

This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The walk in cooler walls, ceiling, and display shelves were accumulating debris and need cleaned at this time.

3717-1-07.1 Poisonous or toxic materials: operational supplies and applications.

(P) Other personal care items - storage.

Except as specified under paragraphs (N) and (O) of this rule, employees shall store their personal care items in facilities as specified under paragraph (K)(2) of rule 3717-1-06.2 of the Administrative Code.

Personal items were observed on 3 separate shelves in the walk in cooler. Personal items shall have a designated area and be kept in that one location to prevent contamination of products offered for sale. MOVED TO CORRECT.
### State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
<th>Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
<td>1-419-738-4321</td>
</tr>
</tbody>
</table>

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.