# 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>GOBOWL LLC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Address</td>
<td>1113 APOLLO DR.</td>
</tr>
<tr>
<td>License holder</td>
<td>GOBOWL LLC</td>
</tr>
<tr>
<td>License Number</td>
<td>511</td>
</tr>
<tr>
<td>Date</td>
<td>12/12/2018</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>12/12/2018</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>Date</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
</tr>
</tbody>
</table>

## Inspection Findings

### Compliance Status

<table>
<thead>
<tr>
<th>Number</th>
<th>Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>IN</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
</tr>
<tr>
<td>2</td>
<td>IN</td>
<td>Certified Food Protection Manager</td>
</tr>
<tr>
<td>3</td>
<td>IN</td>
<td>Management, food employees and conditional employee, knowledge, responsibilities and reporting</td>
</tr>
<tr>
<td>4</td>
<td>IN</td>
<td>Proper use of restriction and exclusion</td>
</tr>
<tr>
<td>5</td>
<td>IN</td>
<td>Procedures for responding to vomiting and diarrheal events</td>
</tr>
<tr>
<td>6</td>
<td>IN</td>
<td>Proper eating, tasting, drinking, or tobacco use</td>
</tr>
<tr>
<td>7</td>
<td>IN</td>
<td>No discharge from eyes, nose, and mouth</td>
</tr>
<tr>
<td>8</td>
<td>IN</td>
<td>Hands clean and properly washed</td>
</tr>
<tr>
<td>9</td>
<td>IN</td>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
</tr>
<tr>
<td>10</td>
<td>IN</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
</tr>
</tbody>
</table>

### Approval Source

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

### Protection from Contamination

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

### Time/Temp Controlled for Safety Food (TCS Food)

<table>
<thead>
<tr>
<th>Number</th>
<th>Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>18</td>
<td>IN</td>
<td>Proper cooking time and temperatures</td>
</tr>
<tr>
<td>19</td>
<td>IN</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>20</td>
<td>IN</td>
<td>Proper cooling time and temperatures</td>
</tr>
<tr>
<td>21</td>
<td>IN</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>22</td>
<td>IN</td>
<td>Proper cold holding temperatures</td>
</tr>
</tbody>
</table>

### Consumer Advisory

<table>
<thead>
<tr>
<th>Number</th>
<th>Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>IN</td>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>24</td>
<td>IN</td>
<td>Time as a public health control: procedures &amp; records</td>
</tr>
</tbody>
</table>

### Highly Susceptible Populations

<table>
<thead>
<tr>
<th>Number</th>
<th>Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>25</td>
<td>IN</td>
<td>Consumer advisory provided for raw or undercooked foods</td>
</tr>
<tr>
<td>26</td>
<td>IN</td>
<td>Pasteurized foods used; prohibited foods not offered</td>
</tr>
</tbody>
</table>

### Chemical

<table>
<thead>
<tr>
<th>Number</th>
<th>Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>27</td>
<td>IN</td>
<td>Food additives: approved and properly used</td>
</tr>
<tr>
<td>28</td>
<td>IN</td>
<td>Toxic substances properly identified, stored, used</td>
</tr>
</tbody>
</table>

### Conformance with Approved Procedures

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

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

**Name of Facility:** GOBOWL LLC

**Date:** 12/12/2018

#### 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

<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>3717-1-03.2</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>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, used</td>
</tr>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
</tr>
<tr>
<td>54</td>
<td></td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>57</td>
<td></td>
<td></td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>58</td>
<td></td>
<td></td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>59</td>
<td></td>
<td></td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>60</td>
<td></td>
<td></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td></td>
<td>Physical facilities installed, maintained, and clean</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td></td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>64</td>
<td></td>
<td></td>
<td>Existing equipment and facilities</td>
</tr>
<tr>
<td>65</td>
<td></td>
<td></td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>66</td>
<td></td>
<td></td>
<td>3701-21 OAC</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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. The door was open on the ice machine. Please keep door closed to prevent potential contamination of ice.</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 prep cooler is holding products at 53F. An open bottle of sriracha sweet &amp; spicy sauce that specifies to refrigerate after opening was observed under the prep table at room temperature.</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. Baggies of sliced tomato, a container of house made tartar sauce, and an open pack of hot dogs were observed in the kitchen without date marking as required.</td>
</tr>
<tr>
<td>24</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition. Portioned cups of nacho cheese were observed in a basket dated11-26, which is beyond the seven day use by period.</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. A squeeze bottle of white crystals was observed on the spice rack without identification of contents. The bottle was labeled pretzel salt to correct.</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. A box of pizza sauce cans was observed on the kitchen floor under the prep table.</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(T)</td>
<td>NC</td>
<td>Food preparation - preventing contamination from the premises. Containers of cheese sticks and chicken strips were observed uncovered in the kitchen reach in freezer.</td>
</tr>
</tbody>
</table>

**Sanitarian:** CHRIS MILLER

**Licensor:** Auglaize County Health Department

**Person in Charge:**

**Date:** 12/12/2018

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

**Type of Inspection:** Final

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As per HEA 5302B  The Baldwin Group, Inc. (7/18)
As per AGR 1268  The Baldwin Group, Inc. (7/18)

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**PRIORITY LEVEL:** C=CRITICAL  NC = NON-CRITICAL
### Observations and Corrective Actions (continued)

<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>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. The interior of the microwave is accumulating debris and needs cleaned.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. The dumpster lids were open at the time of inspection.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(P)</td>
<td>NC</td>
<td>Maintaining refuse areas and enclosures. Buckets were observed draining upside down against the grease dumpster.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. A ceiling tile is missing above the single use items in the dry goods storage room.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The floor under the drink syrup storage racks in the dry goods room and the floor under the prep cooler has debris and needs cleaned.</td>
<td>☐</td>
<td>☐</td>
</tr>
</tbody>
</table>