## State of Ohio Food Inspection Report

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

### Name of facility
BEAR’S DEN

### Check one
- [X] FSO
- [RFE]

### License Number
176

### Date
02/04/2020

### Address
120 W. MAIN ST.

### City/State/Zip Code
CRIDERSVILLE OH 45806

### License holder
NEIL/LORI MCELROY

### Inspection Time
60

### Travel Time
10

<table>
<thead>
<tr>
<th>Type of inspection (check all that apply)</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
<td>Critical Control Point (FSO)</td>
<td>/ /</td>
</tr>
<tr>
<td>Process Review (RFE)</td>
<td>/ /</td>
<td>/ /</td>
</tr>
<tr>
<td>Foodborne</td>
<td>30 Day</td>
<td>/ /</td>
</tr>
<tr>
<td>Complaint</td>
<td>Pre-licensing</td>
<td>Consultation</td>
</tr>
</tbody>
</table>

### 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

#### Compliance Status

**Supervision**

1. [X] IN   [OUT]   [N/A] Person in charge present, demonstrates knowledge, and performs duties

2. [X] IN   [OUT]   [N/A] Certified Food Protection Manager

**Employee Health**

3. [X] IN   [OUT]   [N/A] Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. [X] IN   [OUT]   [N/A] Proper use of restriction and exclusion

5. [X] IN   [OUT]   [N/A] Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. [X] IN   [OUT]   [N/O] Proper eating, tasting, drinking, or tobacco use

7. [X] IN   [OUT]   [N/O] No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. [X] IN   [OUT]   [N/O] Hands clean and properly washed

9. [X] IN   [N/A]   [N/O] No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [X] IN   [OUT]   [N/A] Adequate handwashing facilities supplied & accessible

#### Approved Source

11. [X] IN   [OUT]   [N/A] Food obtained from approved source

12. [X] IN   [OUT]   [N/A] Food received at proper temperature

13. [X] IN   [OUT]   [N/O] Food in good condition, safe, and unadulterated

14. [X] IN   [N/A]   [N/O] Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. [X] IN   [OUT]   [N/O] Food separated and protected

16. [X] IN   [OUT]   [N/O] Food-contact surfaces: cleaned and sanitized

17. [X] IN   [OUT]   [N/O] Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. [X] IN   [OUT]   [N/O] Proper cooking time and temperatures

19. [X] IN   [OUT]   [N/O] Proper reheating procedures for hot holding

20. [X] IN   [OUT]   [N/O] Proper cooling time and temperatures

21. [X] IN   [OUT]   [N/O] Proper hot holding temperatures

22. [X] IN   [OUT]   [N/A] Proper cold holding temperatures

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

23. [X] IN   [OUT]   [N/A] Proper date marking and disposition

24. [X] IN   [OUT]   [N/A] Time as a public health control: procedures & records

#### Consumer Advisory

25. [X] IN   [OUT]   [N/A] Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

26. [X] IN   [OUT]   [N/A] Pasteurized foods used; prohibited foods not offered

#### Chemical

27. [X] IN   [OUT]   [N/A] Food additives: approved and properly used

28. [X] IN   [OUT]   [N/A] Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

29. [X] IN   [OUT]   [N/A] Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. [X] IN   [OUT]   [N/A] Special Requirements: Fresh Juice Production

31. [X] IN   [OUT]   [N/A] Special Requirements: Heat Treatment Dispensing Freezers

32. [X] IN   [OUT]   [N/A] Special Requirements: Custom Processing

33. [X] IN   [OUT]   [N/A] Special Requirements: Bulk Water Machine Criteria

34. [X] IN   [OUT]   [N/A] Special Requirements: Acidified White Rice Preparation Criteria

35. [X] IN   [OUT]   [N/A] Critical Control Point Inspection

36. [X] IN   [OUT]   [N/A] Process Review

37. [X] IN   [OUT]   [N/A] Variance

### Risk Factors

Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

Control measures to prevent foodborne illness or injury.
## 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>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Level Two Certified Manager</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Unable to verify level two training had been completed in January as the manager stated during the last inspection.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07.1(A)</td>
<td>C</td>
<td>Poisonous or toxic materials - Storage: separation.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Cleaning bottles hanging on the shelf of the metal rack that is just inside the kitchen doorway and above clean utensils and onions. Chemicals and toxic substances must be stored below or away from food and in a separate location to prevent cross contamination.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>BOTTLES WERE MOVED TO THE CHEMICAL STORAGE CABINET.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td>Temperature measuring devices.</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Could not locate the thermometer for monitoring ambient air temperature in the energy star reach-in cooler.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(A)</td>
<td>NC</td>
<td>Equipment and utensils - air-drying required.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Dried food particles and dirt/dust in the brown and green clean utensil holder on the metal rack just inside the kitchen doorway.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Tongs and spoons stored in containers on both sides of the grill not in an inverted position or covered.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>ITEMS WERE INVERTED DURING THE INSPECTION</td>
<td></td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04(I)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials.</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The grates in the Energy Star reach-in cooler are rusty and the coating is coming off. These are no longer easily cleanable and the coating is a physical hazard to the food.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Person in Charge

**Sanitarian:**

KENT MARTZ

RS/SIT# 2937

**Licensor:**

Aguilaize County Health Department

**Date:**

02/04/2020

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**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

### Safe Food and Water

- 38 IN OUT NA N/O Pasteurized eggs used where required
- 39 IN OUT NA Water and ice from approved source

### Temperature Control

- 40 IN OUT NA N/O Proper cooling methods used; adequate equipment for temperature control
- 41 IN OUT NA N/O Plant food properly cooked for hot holding
- 42 IN OUT NA N/O Approved thawing methods used
- 43 IN OUT NA N/O Thermometers provided and accurate

### Food Identification

- 44 IN OUT N/A Food properly labeled; original container

### Prevention of Food Contamination

- 45 IN OUT N/A Insects, rodents, and animals not present/outer openings protected
- 46 IN OUT N/A Contamination prevented during food preparation, storage & display
- 47 IN OUT N/A Personal cleanliness
- 48 IN OUT NA N/O Wiping cloths: properly used and stored
- 49 IN OUT NA N/O Washing fruits and vegetables

### Proper Use of Utensils

- 50 IN OUT NA N/A In-use utensils: properly stored
- 51 IN OUT NA N/A Utensils, equipment and linens: properly stored, dried, handled
- 52 IN OUT NA N/A Single-use/single-service articles: properly stored, used
- 53 IN OUT NA N/O Slash-resistant, cloth, and latex glove use

### Utensils, Equipment and Vending

- 54 IN OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- 55 IN OUT NA N/A Warewashing facilities: installed, maintained, used; test strips
- 56 IN OUT N/A Nonfood-contact surfaces clean

### Physical Facilities

- 57 IN OUT NA N/A Hot and cold water available; adequate pressure
- 58 IN OUT N/A Plumbing installed; proper backflow devices
- 59 IN OUT NA N/A Sewage and waste water properly disposed
- 60 IN OUT NA N/A Toilet facilities: properly constructed, supplied, cleaned
- 61 IN OUT NA N/A Garbage/refuse properly disposed; facilities maintained
- 62 IN OUT NA N/A Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
- 63 IN OUT N/A Adequate ventilation and lighting; designated areas used
- 64 IN OUT N/A Existing ventilation and lighting; designated areas used

### Administrative

- 65 IN OUT NA N/A N/A
- 66 IN OUT N/A 3701-21 OAC

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

As per HEA 5302B The Baldwin Group, Inc. (10/19)
### 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>
</tr>
</thead>
</table>
| 54       | 3717-1-04.1(KK)    | NC             | Food equipment - certification and classification.  
Homestyle crockpots and a toaster oven are in the kitchen. For the storage or preparation of food in a food service or retail food establishment, equipment that is approved by a recognized certifying agency for is required. |
| 55       | 3717-1-04.2()      | NC             | Sanitizing solutions - testing devices.  
Test strips for ensuring the proper amount of sanitizer is being used are not available. |
| 56       | 3717-1-04.5(D)     | NC             | Nonfood-contact surfaces - cleaning frequency.  
Dried potato on the fry cutter, dried food on the slicer, inside the whirlpool reach-in freezer and the energy star cooler, on the outside of the cabinet above the three compartment sink, on the table below the grill and fryer and between the fryer and char grill. |
| 62       | 3717-1-06.4(A)     | NC             | Repairing.  
The wood shelves and countertop and the wood shelves above this work area are Deteriorating. Sections of laminate are missing, bare wood is exposed an chips in the wood are present. These need to be replaced with commercial grade shelving such as stainless steel. The kitchen flooring has missing and/or damaged tile and needs replaced. |
| 62       | 3717-1-06.4(B)     | NC             | Cleaning - frequency and restrictions.  
Grease and dirt build-up on all walls in the kitchen including behind equipment and lime build-up on the bar sink. |
| 63       | 3717-1-06.4(D)     | NC             | Cleaning ventilation systems, nuisance and discharge prohibition.  
Hood and filters need cleaned. |