## Compliance Status

### Supervision
1. **IN** Present, demonstrates knowledge, and performs duties.
   - ** OUT** Person in charge present, demonstrates knowledge, and performs duties.
2. **IN** Certified Food Protection Manager.
   - ** OUT** Management, food employees and conditional employee; knowledge, responsibilities and reporting.
   - ** N/A** No bare hand contact with ready-to-eat foods or approved alternate method properly followed.
3. **IN** Hand wash facilities supplied and accessible.
   - ** OUT** Hands clean and properly washed.
   - ** N/A** Management, food employees and conditional employee; knowledge, responsibilities and reporting.
4. **IN** Food in good condition, safe, and unadulterated.
   - ** OUT** Food in good condition, safe, and unadulterated.
5. **IN** Required records available: shellstock tags, parasite destruction.
   - ** OUT** Required records available: shellstock tags, parasite destruction.
6. **IN** Food obtained from approved source.
   - ** OUT** Food obtained from approved source.
7. **IN** Food received at proper temperature.
   - ** OUT** Food received at proper temperature.
8. **IN** Food separated and protected.
   - ** OUT** Food separated and protected.
9. **IN** Food-contact surfaces: cleaned and sanitized.
   - ** OUT** Food-contact surfaces: cleaned and sanitized.
10. **IN** Proper disposition of returned, previously served, reconditioned, and unsafe food.
    - ** OUT** Proper disposition of returned, previously served, reconditioned, and unsafe food.

## Compliance Status

### Time/ Temperature Controlled for Safety Food (TCS food)
1. **IN** Proper date marking and disposition.
   - ** OUT** Proper date marking and disposition.
2. **IN** Time as a public health control: procedures & records.
   - ** OUT** Time as a public health control: procedures & records.
3. **IN** Pasteurized foods used; prohibited foods not offered.
   - ** OUT** Pasteurized foods used; prohibited foods not offered.
4. **IN** Food additives: approved and properly used.
   - ** OUT** Food additives: approved and properly used.
5. **IN** Toxic substances properly identified, stored, used.
   - ** OUT** Toxic substances properly identified, stored, used.
6. **IN** Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan.
   - ** OUT** Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan.
7. **IN** Special Requirements: Fresh Juice Production.
   - ** OUT** Special Requirements: Fresh Juice Production.
8. **IN** Special Requirements: Heat Treatment Dispensing Freezers.
   - ** OUT** Special Requirements: Heat Treatment Dispensing Freezers.
9. **IN** Special Requirements: Custom Processing.
   - ** OUT** Special Requirements: Custom Processing.
10. **IN** Special Requirements: Bulk Water Machine Criteria.
    - ** OUT** Special Requirements: Bulk Water Machine Criteria.
11. **IN** Special Requirements: Acidified White Rice Preparation Criteria.
    - ** OUT** Special Requirements: Acidified White Rice Preparation Criteria.
12. **IN** Critical Control Point Inspection.
    - ** OUT** Critical Control Point Inspection.
13. **IN** Process Review.
    - ** OUT** Process Review.
14. **IN** Variance.
    - ** OUT** Variance.

### Foodborne Illness Risk Factors and Public Health Interventions

1. **IN** In compliance.
   - ** OUT** Not in compliance.
   - ** N/O** Not observed.
   - ** N/A** Not applicable.

- **IN** = in compliance
- **OUT** = not in compliance
- **N/O** = not observed
- **N/A** = not applicable

### Critical Control Point Inspection

- Preventing Contamination by Hands
- Good Hygienic Practices
- Approval Source
- Protection from Contamination
- Time/ Temperature Controlled for Safety Food (TCS food)

---

**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.
**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

---

**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>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(i)</td>
<td>NC</td>
<td>PIC - Level Two Certified Manager</td>
<td></td>
<td>o  ý</td>
</tr>
<tr>
<td>21</td>
<td>3717-1-03.4(F)(1)(a)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - hot holding. hash browns were found at 70°F. These were moved to trash to correct.</td>
<td>ý  o</td>
<td></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. The following foods were not dated; cut lettuce, veg. soup, diced ham, baked beans. All were dated (if known) or removed to trash to correct.</td>
<td>ý  o</td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Crockpot is not commercial kitchen approved.</td>
<td></td>
<td>o  o</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. The interior of the microwave is dirty. The slicer is dirty (owner said it will be removed from operation).</td>
<td></td>
<td>o  o</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. 8 or 9 floor tiles are loose or missing.</td>
<td></td>
<td>o  ý</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

---

**Person in Charge**

AARON LONGSWORTH

**Sanitarian**

Auglaize County Health Department

**Date** 02/12/2019

---

**Type of Inspection**

sta

**Date** 02/12/2019

---

**Date**

02/12/2019

---

**Sanitarian**

AARON LONGSWORTH

**RS/SIT# 3034**

---

**PRIORITY LEVEL:**

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)