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: 12/17/2019

Address: 120 W. MAIN ST.
City/State/Zip Code: CRIDERSVILLE OH 45806

License holder: NEIL/LORI MCELROY

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>45</td>
<td></td>
<td></td>
</tr>
<tr>
<td>176</td>
<td>10</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Type of inspection (check all that apply):
- [X] Standard
- [X] Critical Control Point (FCO)
- [X] Process Review (RFE)
- [X] Variance Review
- [X] Follow Up
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

Follow-up date (if required): 1/1

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

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:

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/A Proper eating, tasting, drinking, or tobacco use
7 [X] IN OUT N/A No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

8 [X] IN OUT N/A Hands clean and properly washed
9 [X] IN OUT N/A 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 Food obtained from approved source
12 [X] IN OUT Food received at proper temperature
13 [X] IN OUT Food in good condition, safe, and unadulterated
14 [X] IN OUT N/A Required records available: shellstock tags, parasite destruction

Protection from Contamination

15 [X] IN OUT N/A Food separated and protected
16 [X] IN OUT N/A Food-contact surfaces: cleaned and sanitized
17 [X] IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Controlled for Safety Food (TCS food)

18 [X] IN OUT N/A Proper cooking time and temperatures
19 [X] IN OUT N/A Proper reheating procedures for hot holding
20 [X] IN OUT N/A Proper cooling time and temperatures
21 [X] IN OUT N/A Proper hot holding temperatures
22 [X] IN OUT N/A Proper cold holding temperatures

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

23 [X] IN OUT Proper date marking and disposition
24 [X] IN OUT Time as a public health control: procedures & records

Consumer Advisory

25 [X] IN OUT Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

26 [X] IN OUT Pasteurized foods used; prohibited foods not offered

Chemical

27 [X] IN OUT Food additives: approved and properly used
28 [X] IN OUT Toxic substances properly identified, stored, used

Conformance with Approved Procedures

29 [X] IN OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30 [X] IN OUT Special Requirements: Fresh Juice Production
31 [X] IN OUT Special Requirements: Heat Treatment Dispensing Freezers
32 [X] IN OUT Special Requirements: Custom Processing
33 [X] IN OUT Special Requirements: Bulk Water Machine Criteria
34 [X] IN OUT Special Requirements: Acidified White Rice Preparation Criteria
35 [X] IN OUT Critical Control Point Inspection
36 [X] IN OUT Process Review
37 [X] IN OUT Variance

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.

As per HEA 5302A The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
## 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 number item: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

### Safe Food and Water

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

### Food Temperature Control

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

### Food Identification

- 44 IN OUT Food properly labeled; original container

### Prevention of Food Contamination

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

### Proper Use of Utensils

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

### 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>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Level Two Certified Manager</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Manager has it scheduled to review the class and test in January, per the owner.</td>
</tr>
<tr>
<td>15</td>
<td>3717-1-04.5(A)(1)</td>
<td>C</td>
<td>Cleanliness of equipment food-contact surfaces and utensils.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The fry cutter had dry potatoes on the blades. The employee said that it is not used and can be removed.</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.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Sausage gravy and a bag of ham were in the cooler without a date. These were opened that day by the employee. These were dated to CORRECT</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>A tub of GFS macaroni and cheddar salad was dated 12/08/19. This was removed to the trash to CORRECT</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(2)</td>
<td>NC</td>
<td>Cleanliness of food-contact surfaces of cooking equipment and pans.</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.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>the microwave is dirty.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing.</td>
</tr>
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<td></td>
<td></td>
<td></td>
<td>Kitchen floor tile are loose and missing.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The surface that the fry cutter is attached to, is bare wood. This will be removed, according to the staff.</td>
</tr>
</tbody>
</table>

### Person in Charge

AARON LONGSWORTH
RS/SIT# 3034

### Sanitarian

AUGLAIZE COUNTY HEALTH DEPARTMENT