# State of Ohio
## Food Inspection Report
### Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>BEER BARREL PIZZA &amp; GRILL</td>
<td>☑ FSO</td>
<td>439</td>
<td>11/22/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/State/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1200 INDIANA AVE.</td>
<td>ST. MARYS OH 45885</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<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>JOHN M. HEAPHY</td>
<td>100</td>
<td>15</td>
<td>/ /</td>
<td>/ /</td>
</tr>
</tbody>
</table>

### Type of inspection (check all that apply)
- ☑ Standard
- ☑ Critical Control Point (FSO)
- ☑ Process Review (RFE)
- ☑ Variance Review
- ☑ Follow Up
- ☑ Foodborne
- ☑ 30 Day
- ☑ Complaint
- ☑ Pre-licensing
- ☑ Consultation

### 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
- **Person in charge present, demonstrates knowledge, and performs duties**
- ☑ IN
- OUT
- N/A

#### Compliance Status: Employee Health
- **Certified Food Protection Manager**
- ☑ IN
- OUT
- N/A

#### Compliance Status: Management, food employees and conditional employees; knowledge, responsibilities and reporting
- ☑ IN
- OUT
- N/A

#### Compliance Status: Proper use of restriction and exclusion
- ☑ IN
- OUT
- N/A

#### Compliance Status: Procedures for responding to vomiting and diarrheal events
- ☑ IN
- OUT
- N/A

#### Compliance Status: Good Hygienic Practices
- **Proper eating, tasting, drinking, or tobacco use**
- ☑ IN
- OUT
- N/A

#### Compliance Status: No discharge from eyes, nose, and mouth
- ☑ IN
- OUT
- N/A

#### Compliance Status: Hands clean and properly washed
- ☑ IN
- OUT
- N/A

#### Compliance Status: No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- ☑ IN
- OUT
- N/A

#### Compliance Status: Adequate handwashing facilities supplied & accessible
- ☑ IN
- OUT
- N/A

#### Compliance Status: Food obtained from approved source
- ☑ IN
- OUT
- N/A

#### Compliance Status: Food received at proper temperature
- ☑ IN
- OUT
- N/A

#### Compliance Status: Food in good condition, safe, and unadulterated
- ☑ IN
- OUT
- N/A

#### Compliance Status: Required records available: shellstock tags, parasite destruction
- ☑ IN
- OUT
- N/A

#### Compliance Status: Food separated and protected
- ☑ IN
- OUT
- N/A

#### Compliance Status: Food-contact surfaces: cleaned and sanitized
- ☑ IN
- OUT
- N/A

#### Compliance Status: Proper disposition of returned, previously served, reconditioned, and unsafe food
- ☑ IN
- OUT
- N/A

#### Compliance Status: Proper cooking time and temperatures
- ☑ IN
- OUT
- N/A

#### Compliance Status: Proper reheating procedures for hot holding
- ☑ IN
- OUT
- N/A

#### Compliance Status: Proper cooling time and temperatures
- ☑ IN
- OUT
- N/A

#### Compliance Status: Proper hot holding temperatures
- ☑ IN
- OUT
- N/A

#### Compliance Status: Proper cold holding temperatures
- ☑ IN
- OUT
- N/A

### 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.

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As per HEA 5302A The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
### 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>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Comment/ Obs</td>
<td>CCP: Reviewed the changes to the employee health requirements in the 2019 food code. PROVIDED A COPY DURING THE INSPECTION.</td>
<td><strong>C</strong></td>
<td></td>
<td>☑️</td>
<td>☐️</td>
</tr>
<tr>
<td>Comment/ Obs</td>
<td>CCP: Reviewed and observed employee food handling practices and date marking requirements. See item 8.</td>
<td><strong>C</strong></td>
<td></td>
<td>☑️</td>
<td>☐️</td>
</tr>
<tr>
<td>Comment/ Obs</td>
<td>CCP: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements. See item 21.</td>
<td><strong>C</strong></td>
<td></td>
<td>☑️</td>
<td>☐️</td>
</tr>
<tr>
<td>Comment/ Obs</td>
<td>CCP: Reviewed the importance of inspecting shipments when they are received and requirements for receiving temperatures and integrity of packages. See item 13.</td>
<td><strong>C</strong></td>
<td></td>
<td>☑️</td>
<td>☐️</td>
</tr>
<tr>
<td>Comment/ Obs</td>
<td>CCP: Reviewed proper chemical labeling and storage requirements. See item 28.</td>
<td><strong>C</strong></td>
<td></td>
<td>☑️</td>
<td>☐️</td>
</tr>
<tr>
<td>8</td>
<td>3717-1-02.2(C)</td>
<td><strong>C</strong></td>
<td>Hands and arms: when to wash. Observed employees conducting multiple task and not changing gloves when returning to the original task. ISSUE WAS DISCUSSED DURING THE INSPECTION AND EMPLOYEES MADE AWARE OF THE REQUIREMENTS FOR PROPER GLOVE USAGE.</td>
<td>☑️</td>
<td>☐️</td>
</tr>
<tr>
<td>10</td>
<td>3717-1-05.1(O)</td>
<td><strong>C</strong></td>
<td>Using a handwashing sink - operation and maintenance. Portable handwash sink was not operational during the inspection. To promote proper handwashing, handwash sinks must be operational and easily accessible at all times. SINK WAS REPAIRED DURING THE INSPECTION.</td>
<td>☑️</td>
<td>☐️</td>
</tr>
<tr>
<td>13</td>
<td>3717-1-03.1(L)</td>
<td><strong>C</strong></td>
<td>Package integrity - specifications for receiving. Observed damaged cans on the storage racks in the dry storage room; four cans of pizza sauce and one can of black olives. ITEMS WERE REMOVED FROM SERVICE DURING THE INSPECTION.</td>
<td>☑️</td>
<td>☐️</td>
</tr>
</tbody>
</table>

### Person in Charge

- **Sanitarian**: KENT MARTZ
- **Date**: 11/22/2019

**Licensor**: Auglaize County Health Department
## Observations and Corrective Actions (continued)

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
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<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. Observed an uncovered shaker of crushed red peppers on the shelf by the ice machine, the sauces on the cook line were uncovered. Flour container in the dough room was uncovered and rolled out. Pizza dough on the racks in the dough room were uncovered. <strong>ITEMS WERE COVERED DURING THE INSPECTION.</strong></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. Meat balls and the chili in the hot hold cabinet by the salad prep table temped below 135 degrees. The items were rechecked 10 minutes after stirring and the chili temped at 137 degrees however the meatballs only temped at 128 degrees. The manager stated that they would preheat the meatballs prior to placing them in the hot hold unit. <strong>ITEMS WERE RECHECKED AGAIN AND THE TEMPERATURES WERE BETWEEN 140-150 DEGREES.</strong></td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07(B)</td>
<td>C</td>
<td>Poisonous or toxic materials: Working containers - common name. Unlabeled spray bottle on the chemical storage rack by the utility room. <strong>BOTTLE WAS LABELED DURING THE INSPECTION.</strong></td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07(A)</td>
<td>NC</td>
<td>Poisonous or toxic materials: Original containers: identifying information. Bottle of fantastic cleaner stored in the drawer of the table by the pizza ovens. Drawer had a butter brush and knife sharpener in it. <strong>CLEANER WAS REMOVED AND PLACED ON THE CHEMICAL STORAGE RACK.</strong></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 Observed unlabeled squeeze bottles on top of the prep cooler tables across from the grill line and the flour container in the dough room.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage. Dirt and build-up on the drying rack for the clean dishes in the warewashing room. Clean wisk stored above the salad prep cooler hanging by the food contact surfaces which are potentially being recontaminated.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Buildup inside the prep cooler across from the fryers and on the magnetic knife holder by the slicer.</td>
</tr>
</tbody>
</table>