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>BIGGBY COFFEE STORE #475</td>
<td>☑️ FSO</td>
<td>502</td>
<td>11/21/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/State/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>488 FORTMAN DR.</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>JONATHAN A SELL</td>
<td>40</td>
<td>15</td>
<td>/ /</td>
<td>/ /</td>
</tr>
</tbody>
</table>

**Handwritten Note:**

Foodborne, reconditioned, and unsafe food

---

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

#### Employee Health

2. ☑️ IN ☐ OUT ☐ N/A Certified Food Protection Manager

3. ☑️ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. ☑️ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion

5. ☑️ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarheal events

#### Good Hygienic Practices

6. ☑️ IN ☐ OUT ☐ N/A Proper eating, tasting, drinking, or tobacco use

7. ☑️ IN ☐ OUT ☐ N/A No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands

8. ☑️ IN ☐ OUT ☐ N/A Hands clean and properly washed

9. ☑️ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. ☑️ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible

#### Approved Source

11. ☑️ IN ☐ OUT ☐ N/A Food obtained from approved source

12. ☑️ IN ☐ OUT ☐ N/A Food received at proper temperature

13. ☑️ IN ☐ OUT ☐ N/A Food in good condition, safe, and unadulterated

14. ☑️ IN ☐ OUT ☐ N/A Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. ☑️ IN ☐ OUT ☐ N/A Food separated and protected

16. ☑️ IN ☐ OUT ☐ N/A Food-contact surfaces: cleaned and sanitized

17. ☑️ IN ☐ OUT ☐ N/A Proper disposal of returned, previously served, reconditioned, and unsafe food

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

18. ☑️ IN ☐ OUT ☐ N/A Proper cooking time and temperatures

19. ☑️ IN ☐ OUT ☐ N/A Proper reheating procedures for hot holding

20. ☑️ IN ☐ OUT ☐ N/A Proper cooling time and temperatures

21. ☑️ IN ☐ OUT ☐ N/A Proper hot holding temperatures

22. ☑️ IN ☐ OUT ☐ N/A Proper cold holding temperatures

### Compliance Status

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

23. ☑️ IN ☐ OUT ☐ N/A Proper date marking and disposition

24. ☑️ IN ☐ OUT ☐ N/A Time as a public health control: procedures & records

#### Consumer Advisory

25. ☑️ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

26. ☑️ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered

#### Chemical

27. ☑️ IN ☐ OUT ☐ N/A Food additives: approved and properly used

28. ☑️ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

29. ☑️ IN ☐ OUT ☐ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. ☑️ IN ☐ OUT ☐ N/A Special Requirements: Fresh Juice Production

31. ☑️ IN ☐ OUT ☐ N/A Special Requirements: Heat Treatment Dispensing Freezers

32. ☑️ IN ☐ OUT ☐ N/A Special Requirements: Custom Processing

33. ☑️ IN ☐ OUT ☐ N/A Special Requirements: Bulk Water Machine Criteria

34. ☑️ IN ☐ OUT ☐ N/A Special Requirements: Acidified White Rice Preparation Criteria

35. ☑️ IN ☐ OUT ☐ N/A Critical Control Point Inspection

36. ☑️ IN ☐ OUT ☐ N/A Process Review

37. ☑️ 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.

---

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 numbered item:  
**IN** = in compliance  
**OUT** = not in compliance  
**N/O** = not observed  
**N/A** = not applicable

### Safe Food and Water

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

### Food Temperature Control

- **40** IN OUT N/O N/A Proper cooling methods used; adequate equipment for temperature control
- **41** IN OUT N/O N/A Plant food properly cooked for hot holding
- **42** IN OUT N/O N/A 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/O N/O Wiping cloths: properly used and stored
- **49** IN OUT N/O N/O Washing fruits and vegetables

### Proper Use of Utensils

- **50** IN OUT N/O N/A 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

### Utensils, Equipment and Vending

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

### Physical Facilities

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

### Administrative

- **65** IN OUT N/A 901:3-4 OAC
- **66** IN OUT N/A 3701-21 OAC

### 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>55</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. Interior of microwave (ceiling) was dirty.</td>
<td>☑</td>
<td>☐</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Two lids were open on the dumpster.</td>
<td>☑</td>
<td>☐</td>
</tr>
</tbody>
</table>