### Food Inspection Report

**State of Ohio**

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

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#### Name of facility
**BLIMPIE SUBS & SALADS, WAPAK MARATHON**

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#### Address
**1003 DEFIANCE ST.**

#### License holder
**TERRY HUTCHISON**

#### License Number
**344**

#### Date
**01/16/2019**

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

#### Follow-up date (if required)

#### Water sample date/result (if required)

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#### Compliance Status

| Supervision | Person in charge present, demonstrates knowledge, and performs duties | [ ]
|-------------|---------------------------------------------------------------------|
|            | Certified Food Protection Manager | [ ]

| Employee Health | Management, food employees and conditional employee; knowledge, responsibilities and reporting | [ ]
|                | Proper use of restriction and exclusion | [ ]
|                | Procedures for responding to vomiting and diarrheal events | [ ]

| Good Hygienic Practices | Proper eating, tasting, drinking, or tobacco use | [ ]
|                         | No discharge from eyes, nose, and mouth | [ ]

| Preventing Contamination by Hands | Hands clean and properly washed | [ ]
|                                  | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | [ ]

| Approval Source | Food obtained from approved source | [ ]
|                | Food received at proper temperature | [ ]
|                | Food in good condition, safe, and unadulterated | [ ]

| Protection from Contamination | Food separated and protected | [ ]
|                               | Food-contact surfaces: cleaned and sanitized | [ ]
|                               | Proper disposition of returned, previously served, reconditioned, and unsafe food | [ ]

### Compliance Status

#### Time/Temp Control for Safety Food (TCS food)

| 23 | IN | OUT | N/A | N/O | Proper date marking and disposition | [ ]
| 24 | IN | OUT | Y/N | N/A | Time as a public health control: procedures & records | [ ]

#### Consumer Advisory

| 25 | IN | OUT | Y/N | 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 | Y/N | Food additives: approved and properly used | [ ]

#### Toxic Substances Properly Identified, Stored, Used

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

#### Conformance with Approved Procedures

| 29 | IN | OUT | Y/N | Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan | [ ]
| 30 | IN | OUT | Y/N | Special Requirements: Fresh Juice Production | [ ]
| 31 | IN | OUT | Y/N | Special Requirements: Heat Treatment Dispensing Freezers | [ ]
| 32 | IN | OUT | Y/N | Special Requirements: Custom Processing | [ ]

#### Special Requirements: Bulk Water Machine Criteria

| 33 | IN | OUT | Y/N | Special Requirements: Acidified White Rice Preparation Criteria | [ ]

#### Critical Control Point Inspection

| 34 | IN | OUT | Y/N | Process Review | [ ]

#### Follow-up Score

| 35 | IN | OUT | Y/N | Variance | [ ]

### Compliance Standards

- [ ] In compliance
- [ ] Not in compliance
- [ ] Not observed
- [ ] Not applicable

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#### 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. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
## State of Ohio
### Food Inspection Report

**Name of Facility:** BLIMPIE SUBS & SALADS, WAPAK MARATHON  
**Type of Inspection:** Sta pr  
**Date:** 01/16/2019

### 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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>IN</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>OUT</td>
</tr>
</tbody>
</table>

- Pasteurized eggs used where required
- Water and ice from approved source

#### Utensils, Equipment and Vending

<table>
<thead>
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</thead>
<tbody>
<tr>
<td>54</td>
<td></td>
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<td>OUT</td>
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</tbody>
</table>

- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips
- Nonfood-contact surfaces clean

#### Food Temperature Control

<table>
<thead>
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<td></td>
<td></td>
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<tr>
<td>43</td>
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</tbody>
</table>

- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Thermometers provided and accurate

#### Food Identification

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<tbody>
<tr>
<td>44</td>
<td></td>
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</table>

- Food properly labeled; original container

#### Prevention of Food Contamination

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<td>49</td>
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</table>

- Insects, rodents, and animals not present/outer openings protected
- Contamination prevented during food preparation, storage & display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

#### Proper Use of Utensils

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<td>53</td>
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</table>

- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Slash-resistant and cloth glove use

### Observations and Corrective Actions

Mark “X” in appropriate box for COS and R:  
**COS** = corrected on-site during inspection  
**R** = repeat violation

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<td>62</td>
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- Packed and unpackaged food - preventing contamination by separation, packaging, and segregation
- Cleanness of equipment food-contact surfaces and utensils.
- Time/temperature controlled for safety food - cold holding. Sliced tomatoes in sandwich prep cooler are 44F. Product storage was changed to correct.
- Temperature measuring devices. Thermometer was missing from Blimpie retail cooler. Corrected by putting one in.
- Food-contact surfaces - cleanliness
- Equipment - good repair and proper adjustment.
- Nonfood-contact surfaces - cleaning frequency
- Cleaning - frequency and restrictions.

### Person in Charge

**Name of Person:** AARON LONGSWORTH  
**Date:** 01/16/2019

**Sanitarian:** AARON LONGSWORTH  
**RS/SIT#:** 3034

**Licensor:** Auglaize County Health Department

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

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**Observations:**

- Restroom walls and floor in men’s room are dirty.
- Walk-in freezer has a buildup ice on door and floor. Bucket, used for ice, was cracked and split. Removed to trash to correct.
- Ice bucket was stored food contact surface up. Corrected by inverting.
- Deli turkey was dated 1-5, and was removed to trash to correct.
- Sliced tomatoes in sandwich prep cooler are 44F. Product storage was changed to correct.
- Door shield in ice machine is dirty.
- Waffle cones are in a container without a lid. Corrected by covering.
- It was cleaned to correct.
- Food and nonfood contact surfaces cleanable, properly designed, constructed, and used.
- Garbage/refuse properly disposed; facilities maintained.
- Adequate ventilation and lighting; designated areas used.
- In-use utensils: properly stored.
- Single-use/single-service articles: properly stored, used.
- Slash-resistant and cloth glove use.

**Comments:**

- The entire process of warming, holding, cooling, and reheating soup was discussed. Some suggestions were made to help ensure rapid cooling.
- Some suggestions were made to help ensure rapid cooling.
- While no food was found being stored in previously used single-use containers, the operation is obviously washing them. Please remember that while these are fine for sanitizer buckets, they can’t be used for food.