**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>BUCKLAND ACRES BISTRO</td>
<td>FSO</td>
<td>594</td>
<td>09/25/2019</td>
</tr>
</tbody>
</table>

**Address**
19976 BUCKLAND-HOLDEN RD.

**City/Zip Code**
CRIDERSVILLE   45806

**License holder**
BRIAN FISHER

**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

**Inspection Time**
50

**Travel Time**
15

**Supervision**
1. Person in charge present, demonstrates knowledge, and performs duties
2. Certified Food Protection Manager

**Employee Health**
3. Management, food employees and conditional employee; knowledge, responsibilities and reporting
4. Proper use of restriction and exclusion
5. Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**
6. Proper eating, tasting, drinking, or tobacco use
7. No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**
8. Hands clean and properly washed
9. No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. Adequate handwashing facilities supplied & accessible

**Approved Source**
11. Food obtained from approved source
12. Food received at proper temperature
13. Food in good condition, safe, and unadulterated
14. Required records available: shellstock tags, parasite destruction

**Protection from Contamination**
15. Food separated and protected
16. Food-contact surfaces: cleaned and sanitized
17. Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**
18. Proper cooking time and temperatures
19. Proper reheating procedures for hot holding
20. Proper cooling time and temperatures
21. Proper hot holding temperatures
22. Proper cold holding temperatures

**Compliance Status**

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
</tr>
<tr>
<td>Employee Health</td>
<td></td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td></td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td></td>
</tr>
<tr>
<td>Approved Source</td>
<td></td>
</tr>
<tr>
<td>Protection from Contamination</td>
<td></td>
</tr>
<tr>
<td>Time/Temperature Controlled for Safety Food (TCS food)</td>
<td></td>
</tr>
</tbody>
</table>

**Follow-up date (if required)**
/

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

**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

1. **Compliance Status**
   - Person in charge present, demonstrates knowledge, and performs duties
   - Certified Food Protection Manager

2. **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

3. **Good Hygienic Practices**
   - Proper eating, tasting, drinking, or tobacco use
   - No discharge from eyes, nose, and mouth

4. **Preventing Contamination by Hands**
   - Hands clean and properly washed
   - No bare hand contact with ready-to-eat foods or approved alternate method properly followed
   - Adequate handwashing facilities supplied & accessible

5. **Approved Source**
   - Food obtained from approved source
   - Food received at proper temperature
   - Food in good condition, safe, and unadulterated
   - Required records available: shellstock tags, parasite destruction

6. **Protection from Contamination**
   - Food separated and protected
   - Food-contact surfaces: cleaned and sanitized
   - Proper disposition of returned, previously served, reconditioned, and unsafe food

7. **Time/Temperature Controlled for Safety Food (TCS food)**
   - Proper cooking time and temperatures
   - Proper reheating procedures for hot holding
   - Proper cooling time and temperatures
   - Proper hot holding temperatures
   - Proper cold holding temperatures

**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.

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As per HEA 5302A The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
# Food Inspection Report

**Name of Facility:** BUCKLAND ACRES BISTRO  
**Type of Inspection:** sta pre  
**Date:** 09/25/2019

## 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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A X N/O</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 IN OUT</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>40 IN OUT N/A X N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41 IN OUT N/A X N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42 IN OUT N/A X N/O</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43 IN OUT N/A</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>44 IN OUT</td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>45 IN OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46 IN OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47 IN OUT</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48 IN OUT N/A</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49 IN OUT N/A</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Proper Use of Utensils</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>50 IN OUT N/A X N/A</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51 IN OUT N/A</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52 IN OUT N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53 IN OUT X N/A</td>
<td>Slash-resistant and cloth glove use</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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>3717-1-06.2(E)</td>
<td>NC</td>
<td>Handwashing signage.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>There wasn't a sign at the hand sink, reminding employees to wash their hands. It is included with this inspection form.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.3(B)</td>
<td>NC</td>
<td>Fixed equipment installation - spacing or sealing.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The two fryers have a gap between them. We discussed a cap to cover this space prior to licensing. It will be fabricated and installed, per the owner.</td>
</tr>
</tbody>
</table>

**Person in Charge:**  
**Date:** 09/25/2019

**Sanitarian:** AARON LONGSWORTH  
**RS/SIT# 3034**  
**Licensor:** Auglaize County Health Department

**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)