

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BIGGBY COFFEE STORE #475	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 502	Date 04/23/2018
Address: 488 FORTMAN DR. ST. MARYS, OH 45885		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder JONATHAN A SELL	Inspection Time (min) 45	Travel Time (min) 30	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
<input checked="" type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901-3-4	OAC
3701-21	OAC

Violations/Comment(s)

CRITICAL VIOLATION

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(F)Time/temperature controlled for safety food - hot and cold holding.

(1) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

(a) At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H) (1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or

(b) At forty-one degrees Fahrenheit (five degrees Celsius) or less.

(2) Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.

(3) Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F) (1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

The under counter refrigeration unit under the creamer counter was holding products near the front of the unit between 47F to 50F. The thermometer near the back of the unit was reading 40F. A pitcher of skim milk was observed on the serving counter at 45F. Cold held foods must be kept at or below 41F to prevent rapid pathogen growth. A RE-INSPECTION WILL BE PERFORMED TO DETERMINE COMPLIANCE.

CRITICAL VIOLATION

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(I)Time as a public health control.

(1) If time without temperature control is used as the public health control for a working supply of

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time/temperature controlled for safety food before cooking, or for ready-to-eat time/temperature controlled for safety food that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the food service operation or retail food establishment and made available to the licenser upon request that specify:

- (a) Methods of compliance with paragraphs (I)(2)(a) to (I)(2)(c), or paragraphs (I)(3)(a) to (I)(3)(e) of this rule; and
 - (b) Methods of compliance with paragraph (D) of this rule for food that is prepared, cooked, and refrigerated before time is used as a public health control.
- (2) If time without temperature control is used as the public health control up to a maximum of four hours:
- (a) The food shall have an initial temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less when removed from cold holding temperature control, or one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or greater when removed from hot holding temperature control;
 - (b) The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;
 - (c) The food shall be cooked and served, served at any temperature if ready-to-eat, or discarded, within four hours from the point in time when the food is removed from temperature control; and
 - (d) The food in unmarked containers or packages, or marked to exceed a four-hour limit shall be discarded.
- (3) If time without temperature control is used as the public health control up to a maximum of six hours:
- (a) The food shall have an initial temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less when removed from temperature control and the food temperature may not exceed seventy degrees Fahrenheit (twenty-one degrees Celsius) within a maximum time period of six hours;
 - (b) The food shall be monitored to ensure the warmest portion of the food does not exceed seventy degrees Fahrenheit (twenty-one degrees Celsius) during the six-hour period, unless an ambient air temperature is maintained that ensures the food does not exceed seventy degrees Fahrenheit (twenty-one degrees Celsius) during the six-hour holding period;
 - (c) The food shall be marked or otherwise identified to indicate:
 - (i) The time when the food is removed from forty-one degrees Fahrenheit (five degrees Celsius) or less cold holding temperature control; and
 - (ii) The time that is six hours past the point in time when the food is removed from cold holding temperature control.
 - (d) The food shall be:
 - (i) Discarded if the temperature of the food exceeds seventy degrees Fahrenheit (twenty-one degrees Celsius); or
 - (ii) Cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of six hours from the point in time when the food is removed from forty-one degrees Fahrenheit (five degrees Celsius) or less cold holding temperature control; and
 - (e) The food in unmarked containers or packages, or marked with a time that exceeds the six-hour limit shall be discarded.
- (4) A food service operation or a retail food establishment that serves a highly susceptible population, may not use time as specified under paragraph (I)(1), (I) (2) or (I) (3) of this rule as the public health control for raw eggs that are for service to a highly susceptible population.

The facility is using time as a public health control for its milk placed out on the serving counter. This activity requires an increase in license level and approved written procedures as specified above. The milk shall stay under active refrigeration until approval has been granted.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(D) Nonfood-contact surfaces - cleaning frequency.

Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

The microwave oven was accumulating food debris and needs cleaned at this time.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(G) Kitchenware and tableware - handling.

- (1) Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.
- (2) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.

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(3) Except as specified under paragraph (G) (2) of this rule, single-service articles that are intended for food-contact or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

Plastic stir straws were available unwrapped for customer self service. Since these straws are used to drink products through, they shall be pre-wrapped or individually dispensed to prevent bare hand contact with lip contact surfaces.

3717-1-06.4 Physical facilities: maintenance and operation.

(B)Cleaning - frequency and restrictions.

(1) The physical facilities shall be cleaned as often as necessary to keep them clean.

(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.

This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The floor of the prep area beyond normal mop lines is accumulating food debris and needs cleaned at this time.

Inspected by CHRIS MILLER	R.S./SIT # 3139	Licensor Auglaize County Health Department	
Received by	Title	Phone 1-770-300-8395	

As per HEA 5302 4/10 The Baldwin Group, Inc.

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