# Food Inspection Report

**Name of facility:** C&C LOFT & LOUNGE  
**Address:** 223 E. SPRING ST.  
**City/Zip Code:** ST. MARYS 45885  
**License holder:** CHARLES D. KNOUS  
**Type of inspection:** FSO  
**License Number:** 166  
**Date:** 02/07/2019

## Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/TempOonrolled for Safety Food (TCS food)</th>
<th>Consumer Advisory</th>
<th>Highly Susceptible Populations</th>
<th>Conformance with Approved Procedures</th>
<th>Risk Factors</th>
<th>Public Health Interventions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Supervision</strong></td>
<td></td>
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<tr>
<td>1. <strong>IN</strong></td>
<td>23. <strong>IN</strong></td>
<td>25. <strong>IN</strong></td>
<td>26. <strong>IN</strong></td>
<td>27. <strong>IN</strong></td>
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<tr>
<td><strong>OUT</strong></td>
<td><strong>IN</strong></td>
<td><strong>IN</strong></td>
<td><strong>IN</strong></td>
<td><strong>IN</strong></td>
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<tr>
<td><strong>N/A</strong></td>
<td><strong>OUT</strong></td>
<td><strong>OUT</strong></td>
<td>N/A</td>
<td>N/A</td>
<td></td>
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</tr>
<tr>
<td><strong>Person in charge present, demonstrates knowledge, and performs duties</strong></td>
<td><strong>Proper date marking and disposition</strong></td>
<td><strong>Consumer advisory provided for raw or undercooked foods</strong></td>
<td><strong>Pasteurized foods used; prohibited foods not offered</strong></td>
<td><strong>Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
</tr>
<tr>
<td><strong>Certified Food Protection Manager</strong></td>
<td><strong>Time as a public health control: procedures &amp; records</strong></td>
<td><strong>Food additives: approved and properly used</strong></td>
<td><strong>Toxic substances properly identified, stored, used</strong></td>
<td><strong>Special Requirements: Custom Processing</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
</tr>
<tr>
<td><strong>Management, food employees and conditional employee, knowledge, responsibilities and reporting</strong></td>
<td><strong>Highly Susceptible Populations</strong></td>
<td><strong>Chemical</strong></td>
<td><strong>Conformance with Approved Procedures</strong></td>
<td><strong>Risk Factors</strong></td>
<td><strong>Public Health Interventions</strong></td>
<td></td>
</tr>
<tr>
<td><strong>Proper use of restriction and exclusion</strong></td>
<td><strong>Protection from Contamination</strong></td>
<td><strong>Time/TempOonrolled for Safety Food (TCS food)</strong></td>
<td><strong>Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
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<tr>
<td><strong>Procedures for responding to vomiting and diarrheal events</strong></td>
<td><strong>Approved Source</strong></td>
<td><strong>Consumer Advisory</strong></td>
<td><strong>Special Requirements: Heat Treatment Dispensing Freezers</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
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<tr>
<td><strong>Proper eating, tasting, drinking, or tobacco use</strong></td>
<td><strong>Food obtained from approved source</strong></td>
<td><strong>Highly Susceptible Populations</strong></td>
<td><strong>Special Requirements: Fresh Juice Production</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
<td></td>
</tr>
<tr>
<td><strong>No discharge from eyes, nose, and mouth</strong></td>
<td><strong>Food received at proper temperature</strong></td>
<td><strong>Chemical</strong></td>
<td><strong>Special Requirements: Heat Treatment Dispensing Freezers</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
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</tr>
<tr>
<td><strong>Hands clean and properly washed</strong></td>
<td><strong>Food in good condition, safe, and unadulterated</strong></td>
<td><strong>Conformance with Approved Procedures</strong></td>
<td><strong>Special Requirements: Fresh Juice Production</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
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<tr>
<td><strong>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</strong></td>
<td><strong>Required records available: shellstock tags, parasite destruction</strong></td>
<td><strong>Risk Factors</strong></td>
<td><strong>Special Requirements: Heat Treatment Dispensing Freezers</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
<td></td>
</tr>
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<td><strong>Adequate handwashing facilities supplied &amp; accessible</strong></td>
<td><strong>Food separated and protected</strong></td>
<td><strong>Public Health Interventions</strong></td>
<td><strong>Special Requirements: Bulk Water Machine Criteria</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
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<td><strong>Food obtained from approved source</strong></td>
<td><strong>Food-contact surfaces: cleaned and sanitized</strong></td>
<td><strong>Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</strong></td>
<td><strong>Special Requirements: Acidified White Rice Preparation Criteria</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
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<tr>
<td><strong>Food received at proper temperature</strong></td>
<td><strong>Proper disposition of returned, previously served, reconditioned, and unsafe food</strong></td>
<td><strong>Risk Factors</strong></td>
<td><strong>Critical Control Point Inspection</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
<td></td>
<td></td>
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<tr>
<td><strong>Food in good condition, safe, and unadulterated</strong></td>
<td><strong>Proper cooking time and temperatures</strong></td>
<td><strong>Public Health Interventions</strong></td>
<td><strong>Process Review</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
<td></td>
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</tr>
<tr>
<td><strong>Required records available: shellstock tags, parasite destruction</strong></td>
<td><strong>Proper reheating procedures for hot holding</strong></td>
<td><strong>Compliance with Approved Procedures</strong></td>
<td><strong>Variance</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Food separated and protected</strong></td>
<td><strong>Proper cooling time and temperatures</strong></td>
<td><strong>Risk Factors</strong></td>
<td><strong>Variance</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Food-contact surfaces: cleaned and sanitized</strong></td>
<td><strong>Proper hot holding temperatures</strong></td>
<td><strong>Public Health Interventions</strong></td>
<td><strong>Follow-up date (if required)</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Proper disposition of returned, previously served, reconditioned, and unsafe food</strong></td>
<td><strong>Proper cold holding temperatures</strong></td>
<td><strong>Compliance with Approved Procedures</strong></td>
<td><strong>Water sample date/result (if required)</strong></td>
<td><strong>Control measures to prevent foodborne illness or injury.</strong></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

**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

- **Foodborne Complaint Consultation**
- **Critical Control Point (FSO)**
- **Pre-licensing**
- **Foodborne ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**
- **Critical Control Point Inspection**
- **Special Requirements: Acidified White Rice Preparation Criteria**
- **Special Requirements: Bulk Water Machine Criteria**
- **Critical Control Point Inspection**
- **Variance Review**
- **Process Review**
- **Conformance with Approved Procedures**
- **Special Requirements: Heat Treatment Dispensing Freezers**
- **Special Requirements: Fresh Juice Production**
- **Special Requirements: Heat Treatment Dispensing Freezers**
- **Special Requirements: Fresh Juice Production**
- **Special Requirements: Reduced Oxygen Packaging, other specialized processes, and HACCP plan**
- **Special Requirements: Heat Treatment Dispensing Freezers**
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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 Temperature Control

38 IN OUT N/A N/O Pasteurized eggs used where required

40 IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control

41 IN OUT N/A N/O Plant food properly cooked for hot holding

42 IN OUT N/A N/O Approved thawing methods used

43 IN OUT N/A N/O 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 Personal cleanliness

48 IN OUT N/A N/O Wiping cloths: properly used and stored

49 IN OUT N/A N/O Washing fruits and vegetables

## Proper Use of Utensils

50 IN OUT N/A N/O In-use utensils: properly stored

51 IN OUT N/A N/O Utensils, equipment and linens: properly stored, dried, handled

52 IN OUT N/A N/O Single-use/single-service articles: properly stored, used

53 IN OUT N/A N/O Slash-resistant and cloth glove use

## Food and Water

39 IN OUT Water and ice from approved source

## 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 Nonfood-contact surfaces clean

## Physical Facilities

57 IN OUT N/A Hot and cold water available; adequate pressure

58 IN OUT N/A Plumbing installed; proper backflow devices

59 IN OUT N/A Sewage and waste water properly disposed

60 IN OUT 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

63 IN OUT N/A 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

#### Package integrity - specifications for receiving

A can of sausage gravy was observed in the dry goods storage room with a dent on the end seal of the can.

#### Ready-to-eat, time/temperature controlled for safety food - date marking

The following products were observed without date marking as required:

- open can of nacho cheese in the kitchen reach in cooler
- 3 containers of prepared soup in the kitchen reach in cooler
- pan of sliced tomato in the kitchen reach in cooler
- pan of baked potatoes in the kitchen reach in cooler
- 2 baggies of sliced ham in the kitchen reach in cooler
- 1 baggie of sliced bologna in the kitchen reach in cooler
- 2 soup containers in the walk in cooler

#### In-use utensils - between-use storage.

A spoon was observed in the nacho cheese can with the handle laying in the cheese.

#### Food equipment - certification and classification.

4 roasters and 2 crock pots were observed in the back storage room which are rated for household use only.

#### Nonfood-contact surfaces - cleaning frequency.

The fan covers in the bar reach in cooler were accumulating dust debris and need cleaned.
<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>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The floor and walls of the kitchen beyond normal mop lines was accumulating debris and needs cleaned at this time. The floor of the back storage room has spilled liquid and needs cleaned at this time.</td>
<td>☐</td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.1(l)</td>
<td>NC</td>
<td>Light bulbs - protective shielding. The CFL light bulb in the walk in cooler does not have a shield as required. Please use a shatterproof bulb or shield.</td>
<td>☐</td>
<td></td>
</tr>
</tbody>
</table>

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

**Name of Facility:** C&C LOFT & LOUNGE

**Type of Inspection:** sta

**Date:** 02/07/2019

**Sanitarian:**

- CHRIS MILLER
- RS/SIT# 3139

**Licensor:** Auglaize County Health Department