### Food Inspection Report

**State of Ohio**

**Food Inspection Report**

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>CASA LUPITA</th>
</tr>
</thead>
<tbody>
<tr>
<td>License Number</td>
<td>331</td>
</tr>
<tr>
<td>Date</td>
<td>01/07/2020</td>
</tr>
</tbody>
</table>

**Address**

448 S. WASHINGTON ST.

**City/State/Zip Code**

NEW BREMEN OH 45869

**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

**Time/Travel Inspection**

- **Time:** 90
- **Travel Time:** 5

**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

#### Compliance Status

**Supervision**

1. IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties
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 diarrheal events

**Employee Health**

6. IN OUT N/O Proper eating, tasting, drinking, or tobacco use
7. IN OUT N/O No discharge from eyes, nose, and mouth
8. IN OUT N/O Hands clean and properly washed
9. N/A OUT N/O 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
11. IN OUT Food obtained from approved source
12. IN OUT N/A Food received at proper temperature
13. IN OUT 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 Proper disposition 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**

23. IN OUT Proper date marking and disposition
24. IN OUT Time as a public health control: procedures & records
25. IN OUT Consumer advisory provided for raw or undercooked foods
26. IN OUT Pasteurized foods used; prohibited foods not offered
27. IN OUT Food additives: approved and properly used
28. IN OUT Toxic substances properly identified, stored, used
29. IN OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. IN OUT Special Requirements: Fresh Juice Production
31. IN OUT Special Requirements: Heat Treatment Dispensing Freezers
32. IN OUT Special Requirements: Custom Processing
33. IN OUT Special Requirements: Bulk Water Machine Criteria
34. IN OUT Special Requirements: Acidified White Rice Preparation Criteria
35. IN OUT Critical Control Point Inspection
36. IN OUT Process Review
37. IN OUT Variance

**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.

As per HEA 5302A The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
**State of Ohio**

**Food Inspection Report**

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**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

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<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
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<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>CCP: Reviewed the changes to the employee health requirements in the 2019 food code.</td>
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<td>CCP: Reviewed and observed employee food handling practices and date marking requirements.</td>
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<td>CCP: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements.</td>
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<td>CCP: Reviewed the importance of inspecting shipments when they are received and requirements for receiving temperatures and integrity of packages.</td>
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<td></td>
<td></td>
<td></td>
<td>CCP: Reviewed proper chemical labeling and storage requirements.</td>
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<tr>
<td></td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.</td>
</tr>
<tr>
<td></td>
<td>3717-1-07(B)</td>
<td>C</td>
<td>Poisonous or toxic materials: Working containers - common name.</td>
</tr>
<tr>
<td></td>
<td>3717-1-03.4(E)</td>
<td>NC</td>
<td>Cooling methods - temperature and time control.</td>
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**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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**Person in Charge**

**Sanitarian:** KENT MARTZ  
**Date:** 01/07/2020

**Licensor:** Auglaize County Health Department

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**Note:** PRIORITY LEVEL:  
- C = CRITICAL  
- NC = NON-CRITICAL  

As per AGR 1268 The Baldwin Group, Inc. (10/19)
### Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R:  
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| **51** | 3717-1-04.8(A) | NC | Equipment and utensils - air-drying required.  
Dirty knives observed on the magnetic hanger inside the dry storage room and the magnetic storage rack above the table to the left of the doorway entering the dry storage room. ALL KNIVES WERE REMOVED FOR REWASHING AND THE RACKS WERE CLEANED AND SANITIZED. |
| **54** | 3717-1-04(i) | NC | Nonfood-contact surfaces - materials.  
The shelves of the tables in the order in the pick-up area are rusty and no longer smooth and easily cleanable and need to be replaced. |
| **56** | 3717-1-04.5(D) | NC | Nonfood-contact surfaces - cleaning frequency.  
Mold starting to grow in the ice machine and build-up is present behind the pop nozzles of the right pop dispenser. |
| **60** | 3717-1-05.4(H) | NC | Toilet room receptacle - covered.  
Womens restroom does not have covered containers in the stalls. |
| **61** | 3717-1-05.4(N) | NC | Covering receptacles.  
Dumpster lids are open. These must remain closed to prevent attracting insects, rodents or other pests. |
| **62** | 3717-1-06.4(A) | NC | Repairing.  
Several water damaged ceiling tile outside the womens restroom and just inside the kitchen door by the back exit door. Mold has started to grow on some of these tile. The manager said the leak has been fixed. The tile need to be replaced. There are several missing and broken floor tile in the dish wash area. The floor is no longer smooth, non-absorbent and easily cleanable and needs to be repaired. |
| **62** | 3717-1-06.4(B) | NC | Cleaning - frequency and restrictions.  
There is an excess accumulation of dust, dirt and grease on the ceiling throughout the kitchen. |