### Food Inspection Report

**State of Ohio**

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>CELINA WINE STORE INC DBA VILLA NOVA DRIVE</td>
<td>RFE</td>
<td>402</td>
<td>12/23/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/State/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>182 EAST BANK RD.</td>
<td>ST. MARYS OH 45885</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>PETE Hierholzer</td>
<td>90</td>
<td>15</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

### Type of inspection (check all that apply)
- [X] Standard
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

### Compliance Status

#### Supervision
- [X] IN
- [OUT] N/A
- Person in charge present, demonstrates knowledge, and performs duties

#### Employee Health
- [X] IN
- [OUT] N/A
- Management, food employees and conditional employees; knowledge, responsibilities and reporting

#### Good Hygienic Practices
- [X] IN
- [OUT] N/A
- Proper eating, tasting, drinking, or tobacco use

#### Preventing Contamination by Hands
- [X] IN
- [OUT] N/A
- Hands clean and properly washed
- [X] IN
- [OUT] N/A
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed

#### Approved Source
- [X] IN
- [OUT] N/A
- Food obtained from approved source
- [X] IN
- [OUT] N/A
- Food received at proper temperature
- [X] IN
- [OUT] N/A
- Food in good condition, safe, and unadulterated
- [X] IN
- [OUT] N/A
- Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
- [X] IN
- [OUT] N/A
- Food separated and protected
- [X] IN
- [OUT] N/A
- Food-contact surfaces: cleaned and sanitized
- [X] IN
- [OUT] N/A
- Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)
- [X] IN
- [OUT] N/A
- Proper cooking time and temperatures
- [X] IN
- [OUT] N/A
- Proper reheating procedures for hot holding
- [X] IN
- [OUT] N/A
- Proper cooling time and temperatures
- [X] IN
- [OUT] N/A
- Proper hot holding temperatures
- [X] IN
- [OUT] N/A
- Proper cold holding temperatures

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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>COS</th>
<th>R</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>3717-1-05.1(O)</td>
<td>C</td>
<td></td>
<td></td>
<td>Using a handwashing sink - operation and maintenance. Two carts placed in front of the handwash sink. The handwash sink must be accessible at all times. CARTS WERE MOVED DURING THE INSPECTION</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td></td>
<td></td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking. Two open bags of salad, one bag of pizza sausage and one bag of hot dogs open and not date marked. Employee stated they were opened that morning.</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td></td>
<td></td>
<td>Temperature measuring devices. The sub prep cooler and the continental reach-in coolers did not have thermometers to measure the ambient air temperature of the units.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td></td>
<td></td>
<td>Food Storage Containers - Identified with Common Name of Food Unlabeled squeeze bottles in the prep cooler to the left of the table with the dough roller on it. When removed from the original container the working container must be labeled with the common name of the food.</td>
</tr>
<tr>
<td>45</td>
<td>3717-1-06.4(L)</td>
<td>NC</td>
<td></td>
<td></td>
<td>Removing dead or trapped birds, insects, rodents, and other pests. Dead insects observed in the light shield of the light just inside the back door.</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td></td>
<td></td>
<td>Food storage - preventing contamination from the premises. Observed several beverage cases being stored on the floor in the walk-in cooler and three storage racks of pizza crust. Items must be stored at least six inches above the floor to prevent contamination and to</td>
</tr>
</tbody>
</table>

### Food Storage Containers - Identified with Common Name of Food

3717-1-03.2(Q) R

Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.

N/A

Food storage - preventing contamination from the premises.

NC

Water and ice from approved source.

OUT

Approved thawing methods used.

NC

Proper cooling methods used; adequate equipment for temperature control.

OUT

Plant food properly cooked for hot holding.

NC

Proper thawing methods used.

OUT

Thermometers provided and accurate.

NC

Food properly labeled; original container.

OUT

In-use utensils: properly stored.

NC

Utensils, equipment and linens: properly stored, dried, handled.

NC

Single-use/single-service articles: properly stored, used.

NC

Slash-resistant, cloth, and latex glove use.

NC

Pasteurized eggs used where required.

OUT

Insects, rodents, and animals not present/outer openings protected.

IN

Contamination prevented during food preparation, storage & display.

OUT

Personal cleanliness.

IN

Wiping cloths: properly used and stored.

OUT

Washing fruits and vegetables.

IN

Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.

N/A

Food storage - preventing contamination from the premises.

N/A

Water and ice from approved source.

IN

Approved thawing methods used.

N/O

Proper cooling methods used; adequate equipment for temperature control.

NC

Plant food properly cooked for hot holding.

N/O

Approved thawing methods used.

OUT

Thermometers provided and accurate.

OUT

Food properly labeled; original container.

OUT

In-use utensils: properly stored.

IN

Utensils, equipment and linens: properly stored, dried, handled.

IN

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IN

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<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage. The brace for the metal rack above the three compartment sink is being used to hang clean tongs on which can re-contaminate the food contact surface of the utensil if the rail is not sanitized.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Single-service and single-use articles - storage. Pizza boxes are stored on two liter bottle crates just inside the drive through door. These must be stored on commercial racks and also in a location that is not exposed to weather.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04(I)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials. The racks in the Continental reach-in cooler are rusty and the coating is coming off which is creating a physical hazard to food and they are also no longer smooth and easily cleanable.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.2(I)</td>
<td>NC</td>
<td>Sanitizing solutions - testing devices. Test strips to ensure the proper sanitizer concentration is used to sanitize equipment and utensils are not available.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Build-up present inside and outside the following pieces of equipment: metal rack over the three compartment sink, inside and outside the prep cooler to the left of the table with the dough roller on it, inside the sub prep cooler, on the shelf above the sub prep cooler, inside the two door continental reach-in cooler, inside the reach-in freezer by the fryers, inside both cappuccino machines and inside the pepsi cooler next to the dippin dots freezer.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Handwash sink is dirty, build-up and mold on the wall above the three compartment sink and on the wall to the right of the three compartment sink over the computer in the kitchen, dust and grease build-up on the ceiling and vents in the kitchen around the pizza oven.</td>
<td>☐</td>
<td>☐</td>
</tr>
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</table>