## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>CERTIFIED 359</td>
<td>O FSO</td>
<td>229</td>
<td>01/22/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1055 E. SPRING ST.</td>
<td>ST. MARYS</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>CERTIFIED OIL</td>
<td>35</td>
<td>5</td>
<td>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type of inspection (check all that apply)</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>O Standard  o Critical Control Point (FSO)  o Process Review (RFE)  o Variance Review  o Follow Up</td>
<td>/ /</td>
<td>/ /</td>
</tr>
<tr>
<td>O Foodborne  o 30 Day  o Complaint  o Pre-licensing  o Consultation</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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### 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

**Employee Health**

3. **IN**  OUT  N/A  
   Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. **IN**  OUT  N/A  
   Propper use of restriction and exclusion

5. **IN**  OUT  N/A  
   Procedures for responding to vomiting and diarheal events

**Good Hygienic Practices**

6. **IN**  OUT  N/A  
   Proper eating, tasting, drinking, or tobacco use

7. **IN**  OUT  N/A  
   No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. **IN**  OUT  N/A  
   Hands clean and properly washed

9. **IN**  OUT  N/A  
   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

**Approved Source**

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

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### Compliance Status

**Time/ Temperature Controlled for Safety Food (TCS food)**

23. **IN**  OUT  N/A  
    Proper date marking and disposition

24. **IN**  OUT  N/A  
    Time as a public health control: procedures & records

**Consumer Advisory**

25. **IN**  OUT  N/A  
    Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. **IN**  OUT  N/A  
    Pasteurized foods used; prohibited foods not offered

**Chemical**

27. **IN**  OUT  N/A  
    Food additives: approved and properly used

28. **IN**  OUT  N/A  
    Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. **IN**  OUT  N/A  
    Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. **IN**  OUT  N/A  
    Special Requirements: Fresh Juice Production

31. **IN**  OUT  N/A  
    Special Requirements: Heat Treatment Dispensing Freezers

32. **IN**  OUT  N/A  
    Special Requirements: Custom Processing

33. **IN**  OUT  N/A  
    Special Requirements: Bulk Water Machine Criteria

34. **IN**  OUT  N/A  
    Special Requirements: Acidified White Rice Preparation Criteria

35. **IN**  OUT  N/A  
    Critical Control Point Inspection

36. **IN**  OUT  N/A  
    Process Review

37. **IN**  OUT  N/A  
    Variance

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### Risk Factors

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

Public health interventions are control measures to prevent foodborne illness or injury.
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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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38  In  Out  N/O  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  Out  In  N/O  N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41  Out  In  N/O  N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42  In  Out  N/O  N/O</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43  In  Out  N/O  N/O</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
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<tr>
<th>Food Identification</th>
<th></th>
</tr>
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<tbody>
<tr>
<td>44  In  Out  N/O  N/O</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  N/O  N/O</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46  In  Out  N/O  N/O</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47  In  Out  N/O  N/O</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48  Out  In  N/O  N/O</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49  Out  In  N/O  N/O</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

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<thead>
<tr>
<th>Proper Use of Utensils</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>50  Out  In  N/O  N/O  N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51  In  Out  N/O  N/O</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52  In  Out  N/O  N/O</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53  In  Out  N/O  N/O</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>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation 16 cases of cardboard-packaged drinks were stored directly on the floor.</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

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**Person in Charge**

Date: 01/22/2019

**Sanitarian**

AARON LONGSWORTH    RS/SIT# 3034

**Licensor:**

Auglaize County Health Department

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**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)