**State of Ohio Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Address</th>
<th>License Number</th>
<th>Date</th>
<th>City/Zip Code</th>
<th>Category/Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>460 S. WASHINGTON ST.</td>
<td></td>
<td>02/05/2019</td>
<td>NEW BREMEN 45869</td>
<td>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

**Type of inspection (check all that apply)**
- [ ] Standard
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Pre-licensing
- [ ] Pre-licensing
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Follow Up
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

**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
- [ ] IN  ○ OUT  ○ N/A  Person in charge present, demonstrates knowledge, and performs duties
- [ ] IN  ○ OUT  ○ N/A  Certified Food Protection Manager

#### Employee Health
- [ ] IN  ○ OUT  ○ N/A  Management, food employees and conditional employee; knowledge, responsibilities and reporting
- [ ] IN  ○ OUT  ○ N/A  Proper use of restriction and exclusion
- [ ] IN  ○ OUT  ○ N/A  Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices
- [ ] IN  ○ OUT  ○ N/O  Proper eating, tasting, drinking, or tobacco use
- [ ] IN  ○ OUT  ○ N/O  No discharge from eyes, nose, and mouth

##### Preventing Contamination by Hands
- [ ] IN  ○ OUT  ○ N/O  Hands clean and properly washed
- [ ] IN  ○ OUT  ○ N/O  No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- [ ] IN  ○ OUT  ○ N/O  Adequate handwashing facilities supplied & accessible

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

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

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

### Compliance Status

#### Time/temperature controlled for Safety Food (TCS food)
- [ ] IN  ○ OUT  ○ N/A  Proper date marking and disposition
- [ ] IN  ○ OUT  ○ N/O  Time as a public health control: procedures & records

#### Consumer Advisory
- [ ] IN  ○ OUT  ○ N/A  Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations
- [ ] IN  ○ OUT  ○ N/A  Pasteurized foods used; prohibited foods not offered

#### Chemical
- [ ] IN  ○ OUT  ○ N/A  Food additives: approved and properly used
- [ ] IN  ○ OUT  ○ N/A  Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures
- [ ] IN  ○ OUT  ○ N/A  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- [ ] IN  ○ OUT  ○ N/A  Special Requirements: Fresh Juice Production
- [ ] IN  ○ OUT  ○ N/A  Special Requirements: Heat Treatment Dispensing Freezers
- [ ] IN  ○ OUT  ○ N/A  Special Requirements: Custom Processing
- [ ] IN  ○ OUT  ○ N/A  Special Requirements: Bulk Water Machine Criteria
- [ ] IN  ○ OUT  ○ N/A  Special Requirements: Acidified White Rice Preparation Criteria
- [ ] IN  ○ OUT  ○ N/A  Critical Control Point Inspection
- [ ] IN  ○ OUT  ○ N/A  Process Review
- [ ] IN  ○ OUT  ○ N/A  Variance

### 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.

As per HEA 5302A The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
State of Ohio  
Food Inspection Report  
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
<th>Date</th>
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<tbody>
<tr>
<td>CHINA 88</td>
<td>sta ccp</td>
<td>02/05/2019</td>
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</table>

### 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

#### Safe Food and Water

- **38** IN OUT  
  Pasteurized eggs used where required  
- **39** y IN OUT  
  Water and ice from approved source

#### Food Temperature Control

- **40** o IN OUT o N/A o N/O  
  Proper cooling methods used; adequate equipment for temperature control  
- **41** y IN OUT O N/A o N/O  
  Plant food properly cooked for hot holding  
- **42** y IN OUT O N/A o N/O  
  Approved thawing methods used  
- **43** y IN OUT O N/A  
  Thermometers provided and accurate

#### Food Identification

- **44** o IN y OUT  
  Food properly labeled; original container

#### Utensils, Equipment and Vending

- **54** o IN y OUT  
  Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  
- **55** y IN OUT O N/A  
  Warewashing facilities: installed, maintained, used; test strips  
- **56** y IN OUT  
  Nonfood-contact surfaces clean

#### Physical Facilities

- **57** y IN OUT O N/A  
  Hot and cold water available; adequate pressure  
- **58** y IN OUT O N/A  
  Plumbing installed; proper backflow devices  
- **59** y IN OUT O N/A  
  Sewage and waste water properly disposed  
- **60** y IN OUT O N/A  
  Toilet facilities: properly constructed, supplied, cleaned  
- **61** o IN y OUT O N/A  
  Garbage/refuse properly disposed; facilities maintained  
- **62** o IN y OUT  
  Physically installed, maintained, and clean  
- **63** y IN OUT  
  Adequate ventilation and lighting; designated areas used  
- **64** y IN OUT O N/A  
  Existing Equipment and Facilities

#### Administrative

- **65** o IN OUT y N/A  
  901:3-4 OAC  
- **66** y IN OUT O N/A  
  3701-21 OAC

#### 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>
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<tr>
<td></td>
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<tr>
<td><strong>15</strong></td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>CCP: Some foods on the buffet are too cool to prevent pathogen growth. You requested a meeting with my supervisor to discuss this periodic problem. One option that would keep food warmer and may even help the quality is to use fewer deep, narrower pans. The narrow pan would force the food together in a smaller area and would put it closer to the heat source.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td><strong>16</strong></td>
<td>3717-1-04.5(A)(I)</td>
<td>C</td>
<td>Packaging and unpackaged food - preventing contamination by separation, packaging, and segregation. The following foods were found onsite without covering to protect from contamination: garlic powder, white pepper, pan of shrimp in chest freezer, pan of shrimp in freezer, 2 pans of cut onions in walk-in cooler.</td>
<td>y</td>
<td>y</td>
</tr>
<tr>
<td><strong>16</strong></td>
<td>3717-1-04.6(B)</td>
<td>C</td>
<td>Sanitizing frequency of utensils and food-contact surfaces - before use and after cleaning. Can opener blade was cleaned after me noticing it was dirty. It was not sanitized before being placed into the holder.</td>
<td>y</td>
<td>o</td>
</tr>
<tr>
<td><strong>21</strong></td>
<td>3717-1-03.4(F)(1)(a)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - hot holding. Buffet foods ranged from 118F-145F. It appeared that the buffet was turned up during the inspection. The steam started to come out, but the food temps were not within legal limits.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td><strong>44</strong></td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food storage containers - identified with common name of food. MSG and yeast were not labeled.</td>
<td>y</td>
<td>o</td>
</tr>
<tr>
<td><strong>54</strong></td>
<td>3717-1-04.4(A)(I)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment. Front cooler leaks condensation water into the cooler.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td><strong>61</strong></td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Dumpster lids were open.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td><strong>62</strong></td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Floor at mop sink is dirty. Light switch and surrounding wall in women's restroom is dirty. Soap dispenser in women's restroom is dirty.</td>
<td>o</td>
<td>o</td>
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**Person in Charge**

<table>
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<tr>
<th>Name</th>
<th>RS/SIT#</th>
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<tr>
<td>AARON LONGSWORTH</td>
<td>3034</td>
<td>02/05/2019</td>
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**Sanitarian**

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**Licensor:** Auglaize County Health Department

**Type of Inspection:** sta ccp  
**Date:** 02/05/2019  
**Date:** 02/05/2019

**Priority Level:**  
C = CRITICAL  
NC = NON-CRITICAL
## Observations and Corrective Actions (continued)

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<td>62</td>
<td>3717-1-06.4(N)</td>
<td>NC</td>
<td>Maintaining premises - unnecessary items and litter. This operation has a lot of unused items. Both of these types of items make the operation hard to clean. Please consider removing all food/paper goods from the back room and turning it into a location for ALL personal items. Personal foods need to be moved into a SINGLE location in the cooler and a SINGLE location in the kitchen and marked as such. If not clearly separated and identified, we will have no option but to require these items to meet all of the rules.</td>
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