### State of Ohio Food Inspection Report

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>CLOUD NINE CAFE, LTD.</td>
<td>319</td>
<td>02/22/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>102 W. AUGLAIZE ST.</td>
<td>WAPAKONETA 45895</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>SARAH BETH WILCOX</td>
<td>100</td>
<td>10</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type of inspection (check all that apply)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Standard</td>
</tr>
<tr>
<td>o</td>
</tr>
</tbody>
</table>

**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 O OUT O N/A:** Person in charge present, demonstrates knowledge, and performs duties
- **2 IN OUT N/A:** Certified Food Protection Manager

**Employee Health**

- **3 IN O OUT O N/A** Management, food employees and conditional employee; knowledge, responsibilities and reporting
- **4 IN O OUT O N/A** Proper use of restriction and exclusion
- **5 IN O OUT O N/A** Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

- **6 IN O OUT Y N/O** Proportion eating, tasting, drinking, or tobacco use
- **7 IN O OUT Y N/O** No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

- **8 IN O OUT Y N/O** Hands clean and properly washed
- **9 IN O OUT O N/A O N/O** No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- **10 IN O OUT O N/A** Adequate handwashing facilities supplied & accessible

**Approved Source**

- **11 IN O OUT Y N/O** Food obtained from approved source
- **12 IN O OUT O N/A O N/O** Food received at proper temperature
- **13 IN O OUT Y N/O** Food in good condition, safe, and unadulterated
- **14 IN O OUT Y N/A O N/O** Required records available: shelfstock tags, parasite destruction

**Protection from Contamination**

- **15 IN O OUT O N/A O N/O** Food separated and protected
- **16 IN O OUT O N/A O N/O** Food-contact surfaces: cleaned and sanitized
- **17 IN O OUT Y N/A O N/O** Proper disposition of returned, previously served, reconditioned, and unsafe food

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

- **18 IN O OUT O N/A O N/O** Proper cooking time and temperatures
- **19 IN O OUT O N/A O N/O** Proper reheating procedures for hot holding
- **20 IN O OUT O N/A O N/O** Proper cooling time and temperatures
- **21 IN O OUT O N/A O N/O** Proper hot holding temperatures
- **22 IN O OUT O N/A** Proper cold holding temperatures

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

- **23 IN O OUT O N/A O N/O** Proper date marking and disposition
- **24 IN O OUT O N/A O N/O** Time as a public health control: procedures & records

**Consumer Advisory**

- **25 IN O OUT Y N/A** Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

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

**Chemical**

- **27 IN O OUT Y N/A** Food additives: approved and properly used

**Conformance with Approved Procedures**

- **28 IN O OUT Y N/A** Toxic substances properly identified, stored, used

- **29 IN O OUT O N/A O N/O** Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- **30 IN O OUT Y N/A O N/O** Special Requirements: Fresh Juice Production
- **31 IN O OUT Y N/A O N/O** Special Requirements: Heat Treatment Dispensing Freezers
- **32 IN O OUT Y N/A O N/O** Special Requirements: Custom Processing
- **33 IN O OUT Y N/A O N/O** Special Requirements: Bulk Water Machine Criteria
- **34 IN O OUT Y N/A O N/O** Special Requirements: Acidified White Rice Preparation Criteria
- **35 IN O OUT Y N/A O N/O** Critical Control Point Inspection
- **36 IN O OUT Y N/A O N/O** Process Review
- **37 IN O OUT Y N/A O N/O** 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.

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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 Inspection Report

**State of Ohio**

**Food Inspection Report**

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

**Name of Facility:** CLOUD NINE CAFE, LTD.

**Type of Inspection:** sta ccp

**Date:** 02/22/2019

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### GOOD RETAIL PRACTICES

**Safe Food and Water**
- 38 OUT \(\text{Pasteurized eggs used where required}\)
- 39 OUT \(\text{Water and ice from approved source}\)

**Food Temperature Control**
- 40 OUT \(\text{Proper cooling methods used; adequate equipment for temperature control}\)
- 41 OUT \(\text{Plant food properly cooked for hot holding}\)
- 42 OUT \(\text{Approved thawing methods used}\)
- 43 OUT \(\text{Thermometers provided and accurate}\)

**Food Identification**
- 44 OUT \(\text{Food properly labeled; original container}\)

**Prevention of Food Contamination**
- 45 OUT \(\text{Insects, rodents, and animals not present/outer openings protected}\)
- 46 OUT \(\text{Contamination prevented during food preparation, storage & display}\)
- 47 OUT \(\text{Personal cleanliness}\)
- 48 OUT \(\text{Wiping cloths: properly used and stored}\)
- 49 OUT \(\text{Washing fruits and vegetables}\)

**Proper Use of Utensils**
- 50 OUT \(\text{In-use utensils: properly stored}\)
- 51 OUT \(\text{Utensils, equipment and linens: properly stored, dried, handled}\)
- 52 OUT \(\text{Single-use/single-service articles: properly stored, used}\)
- 53 OUT \(\text{Slash-resistant and cloth glove use}\)

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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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
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</table>
| 2        | 3717-1-02.4(A)(2) | NC | PIC - Level Two Certified Manager  
No level 2 training at this time. |
| 11       | 3717-1-03.1(A) | C | Sources - compliance with food law.  
A jar of home-canned food was found on a shelf in the office storage room. This was said to be personal. This should be removed from the operation. |
| 15       | 3717-1-03.2(C) | C | Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation  
Mini cupcakes are out for display without a cover.  
One bag of deli meat was passed the 7 day use period. This was removed to trash to correct. |
| 23       | 3717-1-03.4(H) | C | Ready-to-eat, time/temperature controlled for safety food - disposition  
Plates, bowls and clamshells are stored with the food contact surface up. |
| 51       | 3717-1-04.8(E)(1) | NC | Clean equipment and utensils stored in a self-draining position and covered or inverted.  
Plates, bowls and clamshells are stored with the food contact surface up. |
| 52       | 3717-1-04.8(E)(2) | NC | Kitchenware and tableware - furnishing single-service articles.  
Coffee stirrers (straws) are stored in a manner that allows contamination of the lip contact surface by the hands. |
| 54       | 3717-1-04.1(KK) | NC | Food equipment - certification and classification.  
Milk crates are not commercially approved storage shelves. Several were inverted under oven. |
| 62       | 3717-1-06.4(A) | NC | Repairing. |

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**Person in Charge:**

**Date:** 02/22/2019

**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)
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<tr>
<td>63</td>
<td>3717-1-06.1(1)</td>
<td>NC</td>
<td>Rear storage area does not have flooring or cleanable walls.</td>
<td>O</td>
<td>O</td>
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<td></td>
<td></td>
<td></td>
<td>Light bulbs - protective shielding.</td>
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<td></td>
<td></td>
<td></td>
<td>Lighting in the rear storage area is not shielded.</td>
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