### Compliance Status

#### Supervision
1. **IN** o **OUT** o **N/A** Person in charge present, demonstrates knowledge, and performs duties
2. **IN** o **OUT** o **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** o **N/A** Proper eating, tasting, drinking, or tobacco use
7. **IN** o **OUT** o **N/A** No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
8. **IN** o **OUT** o **N/A** Hands clean and properly washed
9. **IN** o **OUT** o **N/A** 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** Food obtained from approved source
12. **IN** o **OUT** o **N/A** o **Y/N** Food received at proper temperature
13. **IN** o **OUT** Food in good condition, safe, and unadulterated
14. **IN** o **OUT** o **Y/N** o **N/O** Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
15. **IN** o **OUT** o **N/A** o **Y/N** Food separated and protected
16. **IN** o **OUT** o **N/A** o **Y/N** Food-contact surfaces: cleaned and sanitized
17. **IN** o **OUT** Food held at proper temperature

#### Time/temperature Controlled for Safety Food (TCS food)
18. **IN** o **OUT** o **N/A** o **Y/N** Proper cooking time and temperatures
19. **IN** o **OUT** o **N/A** o **Y/N** Proper reheating procedures for hot holding
20. **IN** o **OUT** o **N/A** o **Y/N** Proper cooling time and temperatures
21. **IN** o **OUT** o **N/A** o **Y/N** Proper hot holding temperatures
22. **IN** o **OUT** o **N/A** Proper cold holding temperatures

### Compliance Status

#### Time/temperature Controlled for Safety Food (TCS food)
23. **IN** o **OUT** o **Y/N** Proper date marking and disposition
24. **IN** o **OUT** o **Y/N** o **N/O** Time as a public health control: procedures & records

#### Consumer Advisory
25. **IN** o **OUT** o **Y/N** Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations
26. **IN** o **OUT** o **Y/N** Pasteurized foods used; prohibited foods not offered

#### Chemical
27. **IN** o **OUT** o **Y/N** Food additives: approved and properly used
28. **IN** o **OUT** o **Y/N** Toxic substances properly identified, stored, used

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

**State of Ohio**

**Food Inspection Report**

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

### 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** \(\text{IN} \quad \text{OUT} \quad \text{N/O} \quad \text{N/A}\) Pasteurized eggs used where required
- **39** \(\text{IN} \quad \text{OUT}\) Water and ice from approved source

### Food Temperature Control

- **40** \(\text{IN} \quad \text{OUT} \quad \text{N/O} \quad \text{N/A}\) Proper cooling methods used; adequate equipment for temperature control
- **41** \(\text{IN} \quad \text{OUT} \quad \text{N/O} \quad \text{N/A}\) Plant food properly cooked for hot holding
- **42** \(\text{IN} \quad \text{OUT} \quad \text{N/O} \quad \text{N/A}\) Approved thawing methods used
- **43** \(\text{IN} \quad \text{OUT} \quad \text{N/O}\) Thermometers provided and accurate

### Food Identification

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

### Prevention of Food Contamination

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

### Proper Use of Utensils

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

### 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>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking. The following foods are TCS and were not labeled during inspection: cooked beans, mashed potatoes, dried tomato pesto, basil pesto,</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition. Parm. dressing (store made) was onsite with a date of 2-8.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. 6 or more cases of food are stored on the floor of the walk-in freezer.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(I)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage. Chafing pans are on the floor under the table</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.4(S)(I)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - use limitation. &quot;Miracle Whip&quot; containers are re-used.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Non-commercial equipment in this rear of this location: 2 homestyle stoves (have been replaced with different homestyle stoves), wooden shelf in walk-in freezer, wooden pallets in storage area (see pictures), wooden shelf by can rack.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(E)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. foil and plastic wrap holder is dirty and wood. Shelf over 3 vat (in rear) is dirty.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(N)</td>
<td>NC</td>
<td>Maintaining premises - unnecessary items and litter. Two of the coolers in this location are not functioning.</td>
<td>O</td>
<td>O</td>
</tr>
</tbody>
</table>

**Person in Charge**

**Sanitarian**

AARON LONGSWORTH

RS/SIT# 3034

**License**

Auglaize County Health Department

**Type of Inspection**

sta ccp

**Date**

02/15/2019

**Date**

02/15/2019

**Sanitarian**

AARON LONGSWORTH

RS/SIT# 3034

**License**

Auglaize County Health Department

**Priorit 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)