**Food Inspection Report**

**State of Ohio**

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

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**Name of facility**
DUFFY'S

**Check one**
- [ ] FSO
- [ ] RFE

**License Number**
563

**Date**
12/10/2019

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**Address**
1321 CELINA RD.

**City/State/Zip Code**
ST. MARYS OH 45885

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**License holder**
TIM HANSEL

**Inspection Time**
40

**Travel Time**
5

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**Inspection**

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>5</td>
<td>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

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**Compliance Status**

- IN = in compliance
- OUT = not in compliance
- N/O = not observed
- N/A = not applicable

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

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**Follow-up date (if required)**
/

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**Water sample date/result (if required)**
/

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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**

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

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td></td>
<td></td>
</tr>
<tr>
<td>24</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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**Consumer Advisory**

- IN
- OUT
- N/A

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**Highly Susceptible Populations**

- IN
- OUT
- N/A

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**Conformance with Approved Procedures**

- IN
- OUT
- N/A

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**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. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
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] [N/A] [N/O] Pasteurized eggs used where required
39 [IN] [OUT] [N/A] Water and ice from approved source

Food Temperature Control

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

Food Identification

44 [IN] [OUT] Food properly labeled; original container

Prevention of Food Contamination

45 [IN] [OUT] Insects, rodents, and animals not present/outer openings protected
46 [IN] [OUT] Contamination prevented during food preparation, storage & display
47 [IN] [OUT] [N/A] Personal cleanliness
48 [IN] [OUT] [N/A] [N/O] Wiping cloths: properly used and stored
49 [IN] [OUT] [N/A] [N/O] Washing fruits and vegetables

Proper Use of Utensils

50 [IN] [OUT] [N/A] [N/O] In-use utensils: properly stored
51 [IN] [OUT] [N/A] Utensils, equipment and linens: properly stored, dried, handled
52 [IN] [OUT] [N/A] Single-use/single-service articles: properly stored, used
53 [IN] [OUT] [N/A] [N/O] Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending

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

Physical Facilities

57 [IN] [OUT] [N/A] Hot and cold water available; adequate pressure
58 [IN] [OUT] Plumbing installed; proper backflow devices
59 [IN] [OUT] [N/A] Sewage and waste water properly disposed
60 [IN] [OUT] [N/A] Toilet facilities: properly constructed, supplied, cleaned
61 [IN] [OUT] [N/A] Garbage/refuse properly disposed; facilities maintained
62 [IN] [OUT] [N/A] Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63 [IN] [OUT] Adequate ventilation and lighting; designated areas used
64 [IN] [OUT] [N/A] Existing ventilation; lighting; designated areas used

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>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(3)</td>
<td>NC</td>
<td>Level Two Certified Manager</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Level two training has not been completed.</td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07(B)</td>
<td>C</td>
<td>Poisonous or toxic materials: Working containers - common name.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Unlabeled cleaner bottle on the floor under bar sink. When removed from the original container the working container must be labeled with the product name.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>BOTTLE WAS LABELED DURING THE INSPECTION</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td>Temperature measuring devices.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Beer cooler next to the bar sink did not have an internal thermometer to measure ambient air temperature inside the unit.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Squeeze bottle of salad dressing not labeled with common name of the food.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>When removed from the original container the working container must be labeled with the common name of the food.</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.9(E)(3)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - storage.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Pizza boxes stored on top of the reach-in freezer uncovered or inverted and food contact surfaces exposed.</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.2(I)</td>
<td>NC</td>
<td>Sanitizing solutions - testing devices.</td>
</tr>
</tbody>
</table>

Person in Charge

Sanitarian: KENT MARTZ RS/SIT# 2937
Licensor: Auglaize County Health Department

Date: 12/10/2019
## Observations and Corrective Actions (continued)

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<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Test strips not available to measure for proper sanitizer concentration.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Build-up inside the microwave, reach-in freezer and the prep table.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Cleaning - frequency and restrictions.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Food splatter on the wall to the left of the prep cooler.</td>
</tr>
</tbody>
</table>

Mark “X” in appropriate box for COS and R:  
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- **R** = repeat violation