**State of Ohio**
**Food Inspection Report**

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

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**Name of facility**: DAD'S ICE CREAM  
**Address**: 401 S. MAIN ST. NEW HAMPSHIRE  
**License holder**: TIMOTHY & VICTORIA SPRING  
**License Number**: 486  
**Date**: 04/30/2019  
**Category/Descriptive**: COMMERCIAL CLASS 4 <25,000 SQ. FT.

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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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Supervision</strong></td>
<td><strong>Time/temperature Controlled for Safety Food (TCS food)</strong></td>
</tr>
<tr>
<td>1 IN OUT N/A</td>
<td>23 IN OUT N/A</td>
</tr>
<tr>
<td>2 IN OUT N/A</td>
<td>24 IN OUT N/A</td>
</tr>
<tr>
<td><strong>Employee Health</strong></td>
<td><strong>Consumer Advisory</strong></td>
</tr>
<tr>
<td>3 IN OUT N/A</td>
<td>25 IN OUT N/A</td>
</tr>
<tr>
<td>4 IN OUT N/A</td>
<td><strong>Highly Susceptible Populations</strong></td>
</tr>
<tr>
<td>5 IN OUT N/A</td>
<td>26 IN OUT N/A</td>
</tr>
<tr>
<td><strong>Good Hygienic Practices</strong></td>
<td><strong>Chemical</strong></td>
</tr>
<tr>
<td>6 IN OUT N/O</td>
<td>27 IN OUT N/A</td>
</tr>
<tr>
<td>7 IN OUT N/O</td>
<td>28 IN OUT N/A</td>
</tr>
<tr>
<td><strong>Preventing Contamination by Hands</strong></td>
<td><strong>Conformance with Approved Procedures</strong></td>
</tr>
<tr>
<td>8 IN OUT N/O</td>
<td>29 IN OUT N/A</td>
</tr>
<tr>
<td>9 IN OUT N/A</td>
<td>30 IN OUT N/A</td>
</tr>
<tr>
<td><strong>Approved Source</strong></td>
<td>31 IN OUT N/A</td>
</tr>
<tr>
<td>10 IN OUT N/A</td>
<td>32 IN OUT N/A</td>
</tr>
<tr>
<td><strong>Protection from Contamination</strong></td>
<td>33 IN OUT N/A</td>
</tr>
<tr>
<td>11 IN OUT</td>
<td>34 IN OUT N/A</td>
</tr>
<tr>
<td>12 IN OUT N/A</td>
<td><strong>Risk Factors</strong></td>
</tr>
<tr>
<td>13 IN OUT N/O</td>
<td>35 IN OUT N/A</td>
</tr>
<tr>
<td>14 IN OUT N/A</td>
<td>36 IN OUT N/A</td>
</tr>
</tbody>
</table>

**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)
GREAT RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Type of Inspection: sta ccp
Date: 04/30/2019

SAFE FOOD AND WATER

38 IN OUT N/A N/O Pasteurized eggs used where required
39 IN OUT 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 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 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 Utensils, equipment and linens: properly stored, dried, handled
52 IN OUT N/A N/O Single-use/single-service articles: properly stored, used
53 IN OUT N/A N/O Slash-resistant and cloth 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 N/A 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 Physical facilities installed, maintained, and clean
63 IN OUT Adequate ventilation and lighting; designated areas used
64 IN OUT N/A Existing Equipment and Facilities

ADMINISTRATIVE

65 IN OUT N/A 901:3-4 OAC
66 IN OUT N/A 3701-21 OAC

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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DAD’S ICE CREAM

4/30/19

15 3717-1-02.2(C) C Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.
Raw in-shell eggs were being stored on top of ready to eat chicken in the reach in cooler. Please store raw products below or away from ready to eat foods to prevent potential cross contamination. THE EGGS WERE MOVED TO CORRECT.

23 3717-1-03.4(G) C Ready-to-eat, time/temperature controlled for safety food - date marking.
Pre-cooked taco meat, bbq pork, and shredded chicken were observed in open packages without dates of opening on them. Ready to eat foods which are temperature controlled for safety shall be dated marked when they are opened, prepared, or thawed to track their seven day use by period. PRODUCTS WERE DATED TO CORRECT.

35 CCP-VI.0012 TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.
Discussed the importance of date marking temperature controlled for safety foods in ready to eat form to track their seven day use by period.

35 CCP-VII.0003 Protection from Contamination: Observed improper storage of food items.
Discussed the importance of storing raw foods below or away from ready to eat foods to prevent cross contamination risks.

39 3717-1-05.0(D) C Drinking water - quality standards
The facility has not provided a safe water sample since 4-11-17. Please provide safe water sample results taken

Sanitarian: CHRIS MILLER RS/SIT# 3139
Licensor: Auglaize County Health Department

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)
### Observations and Corrective Actions (continued)

<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>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td>Temperature measuring devices. The Pepsi reach in cooler did not have a thermometer in it to monitor the temperature at the beginning of the inspection. <strong>A THERMOMETER WAS putting INTO THE UNIT TO CORRECT.</strong></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage. A spoon was observed with the handle down on the pecan ice cream toppings at the time of inspection. In use utensils shall be stored on a clean hard surface or in the product with the handle up out of the product. <strong>THE SPOON WAS REMOVED TO CORRECT.</strong></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(A)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment. Condensation was forming in the single door reach in freezer in the kitchen. Please repair the freezer to prevent the condensation.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.1(I)</td>
<td>NC</td>
<td>Light bulbs - protective shielding. A light above the Pepsi cooler was missing the end cap on the light shield. Please install an end cap to effectively contain the glass in the event a bulb were to break.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>