# Food Inspection Report

**State of Ohio**  
**Food Inspection Report**  
Authority: Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility**  
E-Z CAMP 33, LLC

**License holder**  
GORDON LUEDEKE

**Address**  
14338 TOWNLINE-KOSSUTH RD.

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

**License Number**  
587

**Date**  
10/08/2019

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**Type of inspection (check all that apply)**
- [ ] Standard
- [ ] Critical Control Point (FSEO)
- [ ] Process Review (RFE)
- [ ] Pre-licensing
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Follow Up
- [ ] Re-licensing
- [ ] Process Review
- [ ] Initial Inspection
- [ ] Follow-up

**Follow-up date (if required)**  
10/17/2019

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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

**Supervision**
- **1. IN OUT N/A**  
  Person in charge present, demonstrates knowledge, and performs duties

**Employee Health**
- **2. IN OUT N/A**  
  Certified Food Protection Manager

**Management, food employees and conditional employee; knowledge, responsibilities and reporting**
- **3. IN OUT N/A**  
  Proper use of restriction and exclusion

**Procedures for responding to vomiting and diarrheal events**
- **5. IN OUT N/A**  
  Adequate handwashing facilities supplied & accessible

**Preventing Contamination by Hands**
- **8. IN OUT N/A**  
  Hands clean and properly washed

**No bare hand contact with ready-to-eat foods or approved alternate method properly followed**
- **9. IN OUT N/A**  
  Adequate handwashing facilities supplied & accessible

**Proper date marking and disposition**
- **23. IN OUT N/A**  
  Pasteurized foods used; prohibited foods not offered

**Chemical**
- **27. IN OUT N/A**  
  Food additives: approved and properly used

**Highly Susceptible Populations**
- **28. IN OUT N/A**  
  Toxic substances properly identified, stored, used

**Compliance with Approved Procedures**

**Consistency with Reduced Oxygen Packaging, other specialized processes, and HACCP plan**
- **29. IN OUT N/A**  
  Special Requirements: Acidified White Rice Preparation

**Special Requirements: Bulk Water Machine Criteria**
- **34. IN OUT N/A**  
  Special Requirements: Heat Treatment Dispensing Freezers

**Conformance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan**
- **35. IN OUT N/A**  
  Critical Control Point Inspection

**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.

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As per HEA 5302A  The Baldwin Group, Inc. (7/18)

As per AGR 1268  The Baldwin Group, Inc. (7/18)
GOOD RETAIL PRACTICES

Mark designated compliance status (IN, OUT, N/O) 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/O Pasteurized eggs used where required
39 IN OUT Water and ice from approved source

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

Food Identification
44 IN OUT N/O IN Food properly labeled; original container

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

Proper Use of Utensils
50 IN O OUT N/A IN In-use utensils: properly stored
51 IN OUT N/A IN Utensils, equipment and linens: properly stored, dried, handled
52 IN OUT N/A IN Single-use/single-service articles: properly stored, used
53 O OUT N/A IN 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>3717-1-05.1(O)(1):</td>
<td></td>
<td>3717-1-05.1(O)(1):</td>
<td>See item 10. Handwash sink by the door leading to the banquet room is not easily accessible when the door is open. Handwash sinks must remain accessible to employees to prevent recontamination of their hands after handwashing and to promote the use of hand sinks. DOOR WAS CLOSED DURING THE INSPECTION.</td>
<td>y</td>
<td>o</td>
</tr>
<tr>
<td>3717-1-03.1(A)(1):</td>
<td></td>
<td>3717-1-03.1(A)(1):</td>
<td>See item 11. Observed a package of sausage in the three door reach in freezer labeled by the producer of the sausage ‘not for sale’ and without an approved seal of inspection from the Ohio Department of Agriculture. PRODUCT WAS REMOVED.</td>
<td>y</td>
<td>o</td>
</tr>
<tr>
<td>3717-1-03.2(C)(8):</td>
<td></td>
<td>3717-1-03.2(C)(8):</td>
<td>See item 15. Observed an uncovered container of pickles and pancake batter in the reach-in cooler opposite the griddle. Items must remain covered at all times to prevent cross contamination.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>3717-1-07.1(A)(2):</td>
<td></td>
<td>3717-1-07.1(A)(2):</td>
<td>See item 28. Back room storage area: Observed cleaning chemicals stored above can goods and coffee cups. Observed glass cleaner stored next to single service items under the banquet room bar area. Toxic chemicals must be stored away from food through separate storage areas or storing below any food or equipment/items that may come into contact with food.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>3717-1-04(A)(4)&amp;(5):</td>
<td></td>
<td>3717-1-04(A)(4)&amp;(5):</td>
<td>See item 54. The cutting board on the pizza prep cooler is very scored and reaching a point where it is no longer smooth and easily cleanable which presents a potential source of cross contamination.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>3717-1-05.1(C):</td>
<td>C</td>
<td>Using a handwashing sink - operation and maintenance. Handwash sink by the door leading to the banquet room is not easily accessible when the door is open. Handwash sinks must remain accessible at all times. DOOR WAS CLOSED DURING THE INSPECTION.</td>
<td>o</td>
<td>o</td>
<td></td>
</tr>
<tr>
<td>3717-1-03.1(A):</td>
<td>C</td>
<td>Sources - compliance with food law. Observed a package of sausage in the three door reach in freezer labeled by the producer of the sausage ‘not for sale’ and without an approved seal of inspection from the Ohio Department of Agriculture. PRODUCT WAS REMOVED.</td>
<td>o</td>
<td>o</td>
<td></td>
</tr>
</tbody>
</table>

Food - safe, unadulterated, and honestly presented

Person in Charge
KENT MARTZ
RS/SIT# 2937

Sanitarian

Licensor:
Auglaize County Health Department

Date
10/08/2019

State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

E-Z CAMP 33, LLC

Type of Inspection
sta ccp

Date
10/08/2019

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)

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<tr>
<td>13</td>
<td>3717-1-03.1(L)</td>
<td>C</td>
<td>Observed bacon stored in the reach-in cooler opposite the griddle with what appeared to be mold growing on the product. ITEM WAS DISCARDED.</td>
</tr>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Observed a can of tomato soup on the storage rack with a sever dent on the top seal of the can. Cans with damage to the top or bottom seals must be removed from service. ITEM WAS REMOVED FROM THE RACK.</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Observed an uncovered container of pickles and pancake batter in the reach-in cooler opposite the griddle. Items must remain covered at all times.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Observed an unlabeled container of sugar on the table across from the three door reach in freezer and multiple unlabeled squeeze bottles in the reach in cooler opposite the griddle. Containers shall be labeled with the common name of the food when removed from the original container.</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. The cover above the ice machine door is off and exposing the ice to potential contamination from the environment.</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>Observed the scoops in the pancake mix and powdered sugar containers on the table across from the three door reach in freezer stored with the handles contacting the food. These shall be stored with the handle above the food product to protect from contamination.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage. Observed clean bowls stored on the rack next to the griddle with food particles on them.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(F)</td>
<td>NC</td>
<td>Observed clean utensils on the table next to the pizza prep cooler and plastic mixing bowls on the rack next to the griddle not being stored inverted.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.8(A)</td>
<td>C</td>
<td>The cutting board on the pizza prep cooler is very scored and reaching a point where it is no longer smooth and easily cleanable which presents a potential source of cross contamination.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.3(B)</td>
<td>NC</td>
<td>Fixed equipment installation - spacing or sealing.</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.4(D)</td>
<td>NC</td>
<td>Warewashing equipment - cleaning frequency. The green utensil rack on the three compartment sink drain board has scale buildup and needs cleaned. The coating on the white drain rack on the three compartment sink drain board is chipping off which creates a potential physical hazard. This rack is also rusty where the coating is missing. This should be replaced.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(2)</td>
<td>NC</td>
<td>Cleanliness of food-contact surfaces of cooking equipment and pans. Excessive amount of grease buildup on the fryer baskets.</td>
</tr>
</tbody>
</table>
| 56       | 3717-1-04.5(D) | NC | Nonfood-contact surfaces - cleaning frequency. The following pieces of equipment have significant buildup on the outside and inside. Equipment shall be maintained cleaned to prevent potential contamination of food and equipment. Pizza prep cooler, three door reach in freezer, fan grates and floor inside walk in cooler, hood above fryers, outside the oven and
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<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Dumster lids open.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

griddle to include under the ledge of the shelf above these, shelves of the card sitting by the griddle, transport cart sitting outside the walk in cooler and the metal storage rack by the walk in cooler.