**State of Ohio**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility**
ELIZABETH'S KITCHEN & CATERING, LLC

**Address:**
14338 TOWLINE-KOSSUTH RD.
ST. MARYS, OH 45885

**License holder**
DAWN PARR

**License number**
557

**Date**
09/10/2018

**Category/Descriptive**
COMMERCIAL CLASS 4 <25,000 SQ. FT.

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**Type of visit (check)**
- Standard [X]
- Follow Up [ ]
- Prelicensing [ ]
- Consulting [ ]
- Foodborne Complaint [X]
- Sample date/result(if required) [ ]

**Inspection Time (min)**
90

**Travel Time (min)**
20

**Follow-up date (if required)**
/ / 30 Day

**Other specify**
CHANGE OF

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### 3717-1 OAC Violation Checked

#### Management and Personnel

- 2.1 Employee health [X]
- 2.2 Personal cleanliness [ ]
- 2.3 Hygienic practices [X]
- 2.4 Supervision [X]

#### Food

- 3.0 Safe, unadulterated and honestly presented [X]
- 3.1 Sources, specification and original containers [X]
- 3.2 Protection from contamination after receiving [X]
- 3.3 Destruction of organisms [X]
- 3.4 Limitation of growth of organisms [X]
- 3.5 Identity, presentation, on premises labeling [X]
- 3.6 Discarding or reconditioning unsafe, adulterated [X]
- 3.7 Special requirements for highly susceptible populations [X]

#### Equipment, Utensils, and Linens

- 4.0 Materials for construction and repair [X]
- 4.1 Design and construction [X]
- 4.2 Numbers and capacities [X]
- 4.3 Location and installation [X]

#### Violations/Comment(s)

**3717-1-04.5** Equipment, utensils, and linens: cleaning of equipment and utensils.
(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

1. Equipment food-contact surfaces and utensils shall be clean to sight and touch.
2. The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
3. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

The following food contact surfaces are dirty at this time: slicer, cutting board on small prep cooler, can opener blade.
CORRECTED BY: Owner removed opener from service to clean. Cutting board will be removed from operation.

**Non-critical items:** The following non-food contact surfaces of equipment were dirty at time of inspection: sides and front of fryer and stove.

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**3717-1-06.4** Physical facilities: maintenance and operation.
(B) Cleaning - frequency and restrictions.

1. The physical facilities shall be cleaned as often as necessary to keep them clean.
2. Cleaning shall be done during periods when the least amount of food is exposed such as after closing.

This requirement does not apply to cleaning that is necessary due to a spill or other accident.

**Floor in mop storage area is dirty.**

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**3717-1-04.8** Equipment, utensils, and linens: protection of clean items.
(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

1. Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
   - (a) In a clean, dry location;
   - (b) Where they are not exposed to splash, dust, or other contamination; and
(c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.

(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
   (a) In a self-draining position that allows air drying; and
   (b) Covered or inverted.

(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

Serving spoons and plates, both in the kitchen, were stored with the food surface up.

3717-1-03.2 Food: protection from contamination after receiving.
(D) Food storage containers - identified with common name of food.
Working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

Multiple squeeze bottles of sauces, oils and salad dressings did not have have any labels.

*CRITICAL VIOLATION*
3717-1-03.4 Food: limitation of growth of organisms of public health concern.
(G) Ready-to-eat, time/temperature controlled for safety food - date marking.
   (1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.
   (2) Except as specified in paragraphs (G)(5) to (G)(7) of this rule; refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:
      (a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and
      (b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.
   (3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.
   (4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:
      (a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;
      (b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;
      (c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or
      (d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.
   (5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.
(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock.

(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:

(a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;
(b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;
(c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
(d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
(e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;
(f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
(g) Shelf stable salt-cured products such as prosciutto and Parma (ham)

Cooked taco meat was found in the cooler without a date. Dating foods help prevent pathogen buildup. CORRECTED by dating with the date cooked.

*CRITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(H) Ready-to-eat, time/temperature controlled for safety food - disposition.

(1) A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:

(a) Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the product is frozen;
(b) Is in a container or package that does not bear a date or day; or
(c) Is appropriately marked with a date or day that exceeds the temperature and time combination as specified in paragraph (G)(1) of this rule.

(2) Refrigerated, ready-to-eat, time/temperature controlled for safety food, dispensed through a vending machine with an automatic shut-off control, shall be discarded if the automatic shut-off control is activated as specified in paragraph (X)(2) of rule 3717-1-04.1 of the Administrative Code.

(3) Refrigerated, ready-to-eat, time/temperature controlled for safety food, displayed at a micro market, shall be discarded if the automatic shutoff control is activated as specified in paragraph (LL)(1) of rule 3717-1-04.1 of the Administrative Code.

A bag of brisket and a bag of cooked potatoes were found in the walk-in cooler, and were passed the 7 day use period. CORRECTED BY REMOVING TO TRASH.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(KK) Food equipment - certification and classification.

(1) Except as provided in paragraph (KK) of this rule, food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency.

(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the equipment demonstrates compliance with this chapter.

The homestyle freezer, by the kitchen door, is not commercially approved. This item could be moved to a storage area for intermittent use.

3717-1-06.4 Physical facilities: maintenance and operation.

(N) Maintaining premises - unnecessary items and litter.

The premises shall be free of:

(1) Items that are unnecessary to the operation or maintenance of the food service operation or retail food establishment such as equipment that is nonfunctional or no longer used; and
(2) Litter.
Multiple full and empty beer kegs are in the walk-in and storage areas. This operation does not sell beer, and these should be removed.

3717-1-20.0 Existing facilities and equipment.
(B) Existing facilities and equipment shall be replaced with equipment and facilities meeting the requirements of this chapter when any of the following occur:
   (1) They no longer comply with the requirements of paragraphs (A)(1) to (A)(4) of this rule;
   (2) They no longer comply with the criteria upon which they were originally approved; or
   (3) The food service operation or retail food establishment changes ownership

The wooden shelves throughout the location: mop area, rear storage area are not commercially approved units and will need to be removed. Additional approved shelving and dunnage racks are needed in this location.

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<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>3034</td>
<td>Auglaize County Health Department</td>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.