Food Inspection Report

Name of facility: ELIZABETH'S KITCHEN & CATERING, LLC
License Number: 557
Date: 11/15/2018

Address: 14338 TOWNLINE-KOSSUTH RD.
City/Zip Code: ST. MARYS

Type of inspection (check all that apply):
- [ ] Standard
- [X] Critical Control Point (FCO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [X] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

Compliance Status

1. IN  OUT  N/A  Person in charge present, demonstrates knowledge, and performs duties
2. IN  OUT  N/A  Certified Food Protection Manager
3. IN  OUT  N/A  Management, food employees and conditional employee, knowledge, responsibilities and reporting
4. IN  OUT  N/A  Proper use of restriction and exclusion
5. IN  OUT  N/A  Procedures for responding to vomiting and diarrheal events
6. IN  OUT  N/O  Proper eating, tasting, drinking, or tobacco use
7. IN  OUT  N/O  No discharge from eyes, nose, and mouth
8. IN  OUT  N/O  Hands clean and properly washed
9. IN  OUT  N/O  No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. IN  OUT  N/O  Adequate handwashing facilities supplied & accessible
11. IN  OUT  N/A  Food obtained from approved source
12. IN  OUT  N/O  Food received at proper temperature
13. IN  OUT  N/O  Food in good condition, safe, and unadulterated
14. IN  OUT  N/O  Required records available: shellstock tags, parasite destruction
15. IN  OUT  N/O  Food separated and protected
16. IN  OUT  N/O  Food-contact surfaces: cleaned and sanitized
17. IN  OUT  N/O  Proper disposition of returned, previously served, reconditioned, and unsafe food
18. IN  OUT  N/O  Proper cooking time and temperatures
19. IN  OUT  N/O  Proper reheating procedures for hot holding
20. IN  OUT  N/O  Proper cooling time and temperatures
21. IN  OUT  N/O  Proper hot holding temperatures
22. IN  OUT  N/A  Proper cold holding temperatures

Compliance Status

1. IN  OUT  N/O  Time/temperature Controlled for Safety Food (TCS food)
2. IN  OUT  N/O  Proper date marking and disposition
3. IN  OUT  N/O  Time as a public health control: procedures & records
4. IN  OUT  N/A  Consumer advisory provided for raw or undercooked foods
5. IN  OUT  N/A  Pasteurized foods used; prohibited foods not offered
6. IN  OUT  N/A  Food additives: approved and properly used
7. IN  OUT  N/A  Toxic substances properly identified, stored, used
8. IN  OUT  N/A  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9. IN  OUT  N/O  Special Requirements: Fresh Juice Production
10. IN  OUT  N/O  Special Requirements: Heat Treatment Dispensing Freezers
11. IN  OUT  N/O  Special Requirements: Custom Processing
12. IN  OUT  N/O  Special Requirements: Bulk Water Machine Criteria
13. IN  OUT  N/O  Special Requirements: Acidified White Rice Preparation Criteria
14. IN  OUT  N/O  Critical Control Point Inspection
15. IN  OUT  N/A  Process Review
16. IN  OUT  N/A  Variance

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.
## 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:

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
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</table>
| 38       | 3717-1-03.2(C) | C              | Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.
|          |                |                |         |
| 39       | 3717-1-03.2(C) | C              | Pasteurized eggs used where required.
|          |                |                |         |
| 40       | 3717-1-03.2(C) | C              | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.
|          |                |                |         |
| 41       | 3717-1-03.2(C) | C              | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.
|          |                |                |         |
| 42       | 3717-1-03.2(C) | C              | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.
|          |                |                |         |
| 43       | 3717-1-03.2(C) | C              | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.
|          |                |                |         |

## Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:

- **COS** = corrected on-site during inspection
- **R** = repeat violation

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| 15       | 3717-1-03.2(C) | C              | Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.
|          |                |                | Raw chicken stored above breakfast sausage patties. |
| 23       | 3717-1-03.4(G) | C              | Ready-to-eat, time/temperature controlled for safety food - date marking. |
|          |                |                | A pan of cooked scalloped potatoes not date marked in walk in cooler.  Sliced ham and open sausage n gravy. |
| 28       | 3717-1-07(B)   | C              | Poisonous or toxic materials: Working containers - common name. |
|          |                |                | Clear plastic bottle without a label was observed in the kitchen. Corrected |
| 35       | CCP-VI.0012    | C              | TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. |
| 35       | CCP-VII.0001   | C              | Protection from Contamination: Observed food that was not properly protected from contamination by separation, packaging, and segregation. |
| 35       | CCP-X.5        | C              | Chemical: Toxic materials are properly identified and stored. |
| 51       | 3717-1-04.8(E)(1) | NC            | Equipment, utensils, linens - storage. |
|          |                |                | Clean plates and bowls were stored upright and uncovered near the stove top. |
| 52       | 3717-1-04.8(G)(3) | NC            | Kitchenware and tableware - furnishing single-service articles. |
|          |                |                | Unwrapped stir sticks for customer self service near banquet room drinks. Forks and spoons in the banquet room buffet line are intermingled with handles and food contact surfaces. Please orient to prevent contamination when reaching for a utensil. |

## Person in Charge

**Name:** ELIZABETH’S KITCHEN & CATERING, LLC  
**Date:** 11/15/2018

**Sanitarian:** CHRIS MILLER  
**License:** Auglaize County Health Department  
**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Type of Inspection:** sta ccp  
**Date:** 11/15/2018

**Observations and Corrective Actions**

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<tr>
<td>54</td>
<td>3717-1-04(I)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials. Wood shelving used in back dry goods room.</td>
<td></td>
<td>²</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Homestyle freezer in kitchen needs to be a commercially approved model. 2 roasters were observed in the back dry goods storage room for household use only.</td>
<td></td>
<td>²</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(A)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment. Condensation water is collecting on the floor of the walk in cooler.</td>
<td></td>
<td>²</td>
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**Observations and Corrective Actions (continued)**

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**Person in Charge**

**Sanitarian**
CHRIS MILLER

**Licensor:**
Auglaize County Health Department

**Priority Level:**
C=CRITICAL  NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)