## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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### Name of facility: FOOD BY LISH, LLC

**Address:** 525 DEFiance RD.

**City/Zip Code:** ST. MARY S 45885

**License holder:** ALICIA LUCK

**Check one:**
- **License Number:** 493
- **Date:** 02/21/2019

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### Type of inspection (check all that apply)

- [ ] Standard
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

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

### Water sample date/result / /

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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

2. [ ] **IN**  
   **OUT**  
   **N/A**  
   Certified Food Protection Manager

**Employee Health**

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

**Good Hygienic Practices**

6. [ ] **O IN**  
   **O OUT**  
   **O N/O**  
   Proper eating, tasting, drinking, or tobacco use

7. [ ] **O IN**  
   **O OUT**  
   **O N/O**  
   No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. [ ] **O IN**  
   **O OUT**  
   **O N/O**  
   Hands clean and properly washed

9. [ ] **O IN**  
   **O OUT**  
   **O N/A O Y N/O**  
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [ ] **O IN**  
    **O OUT**  
    **O N/O**  
    Adequate handwashing facilities supplied & accessible

**Approved Source**

11. [ ] **O IN**  
    **O OUT**  
    Food obtained from approved source

12. [ ] **O IN**  
    **O OUT**  
    **O N/A Y N/O**  
    Food received at proper temperature

13. [ ] **O IN**  
    **O OUT**  
    Food in good condition, safe, and unadulterated

14. [ ] **O IN**  
    **O OUT**  
    **O Y N/O**  
    Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. [ ] **O IN**  
    **O OUT**  
    **O N/A O N/O**  
    Food separated and protected

16. [ ] **O IN**  
    **O OUT**  
    **O N/A O N/O**  
    Food-contact surfaces: cleaned and sanitized

17. [ ] **O IN**  
    **O OUT**  
    **O N/O**  
    Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. [ ] **O IN**  
    **O OUT**  
    **O N/A O Y N/O**  
    Proper cooking time and temperatures

19. [ ] **O IN**  
    **O OUT**  
    **O N/A O Y N/O**  
    Proper reheating procedures for hot holding

20. [ ] **O IN**  
    **O OUT**  
    **O N/A O Y N/O**  
    Proper cooling time and temperatures

21. [ ] **O IN**  
    **O OUT**  
    **O N/A O Y N/O**  
    Proper hot holding temperatures

22. [ ] **O IN**  
    **O OUT**  
    **O N/A**  
    Proper cold holding temperatures

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### Compliance Status

- **Time/temperature controlled for safety food (TCS food)**
  - 23. [ ] **IN**  
    **OUT**  
    **N/O**  
    Proper date marking and disposition

  - 24. [ ] **IN**  
    **OUT**  
    **N/Y**  
    **N/O**  
    Time as a public health control: procedures & records

- **Consumer Advisory**
  - 25. [ ] **IN**  
    **OUT**  
    **N/Y**  
    Consumer advisory provided for raw or undercooked foods

- **Highly Susceptible Populations**
  - 26. [ ] **IN**  
    **OUT**  
    **N/Y**  
    Pasteurized foods used; prohibited foods not offered

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

  - 28. [ ] **IN**  
    **OUT**  
    **N/Y**  
    Toxic substances properly identified, stored, used

- **Conformance with Approved Procedures**
  - 29. [ ] **IN**  
    **OUT**  
    **N/Y**  
    Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

  - 30. [ ] **IN**  
    **OUT**  
    **Y N/A O N/O**  
    Special Requirements: Fresh Juice Production

  - 31. [ ] **IN**  
    **OUT**  
    **Y N/A O N/O**  
    Special Requirements: Heat Treatment Dispensing Freezers

  - 32. [ ] **IN**  
    **OUT**  
    **Y N/A O N/O**  
    Special Requirements: Custom Processing

  - 33. [ ] **IN**  
    **OUT**  
    **Y N/A O N/O**  
    Special Requirements: Bulk Water Machine Criteria

  - 34. [ ] **IN**  
    **OUT**  
    **Y N/A O N/O**  
    Special Requirements: Acidified White Rice Preparation Criteria

  - 35. [ ] **IN**  
    **OUT**  
    **Y N/A**  
    Critical Control Point Inspection

  - 36. [ ] **IN**  
    **OUT**  
    **Y N/A**  
    Process Review

  - 37. [ ] **IN**  
    **OUT**  
    **Y N/A**  
    Variance

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### Risk Factors

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

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)
### 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

<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>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
<td>IN</td>
<td>O</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td>IN</td>
<td>O</td>
</tr>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>54</td>
<td></td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>55</td>
<td></td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>56</td>
<td></td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>57</td>
<td></td>
<td></td>
<td>Hot and cold water available; adequate pressure</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>58</td>
<td></td>
<td></td>
<td>Plumbing installed; proper backflow devices</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>59</td>
<td></td>
<td></td>
<td>Sewage and waste water properly disposed</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>60</td>
<td></td>
<td></td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>61</td>
<td></td>
<td></td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>62</td>
<td></td>
<td></td>
<td>Physical facilities installed, maintained, and clean</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>63</td>
<td></td>
<td></td>
<td>Adequate ventilation and lighting; designated areas used</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>64</td>
<td></td>
<td></td>
<td>Existing Equipment and Facilities</td>
<td>IN</td>
<td>O/N/O</td>
</tr>
<tr>
<td>65</td>
<td></td>
<td></td>
<td>901:3-4 OAC</td>
<td>IN</td>
<td>O/O</td>
</tr>
<tr>
<td>66</td>
<td></td>
<td></td>
<td>3701-21 OAC</td>
<td>IN</td>
<td>O/O</td>
</tr>
</tbody>
</table>

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>
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<th>Comment/ Obs</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>No food prep at time of inspection.</td>
<td></td>
<td>O</td>
</tr>
</tbody>
</table>

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**Person in Charge**

**Date**

**Sanitarian**

**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)