### State of Ohio Food Inspection Report

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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>FRIENDLY TAVERN ENTERPRISES</td>
<td>136</td>
<td>12/31/2019</td>
</tr>
</tbody>
</table>

**Address**

115 S. MAIN ST.

**City/State/Zip Code**

ST. MARYS OH 45885

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

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

**License holder**

MICHAEL AQUARO

**Inspection Time**

45

**Travel Time**

5

**Compliance Status**

IN = in compliance

OUT = not in compliance

N/O = not observed

N/A = not applicable

### Compliance Status

<table>
<thead>
<tr>
<th></th>
<th>Tim/Temp Controlled for Safety Food (TCS food)</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>23</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>24</td>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

### 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 employees; 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. IN | OUT | N/A  | Proper eating, tasting, drinking, or tobacco use
7. IN | OUT | N/A  | No discharge from eyes, nose, and mouth
8. IN | OUT | N/A  | Hands clean and properly washed
9. IN | OUT | N/A  | No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. IN | OUT | N/A  | Adequate handwashing facilities supplied & accessible

### Approved Source

11. IN | OUT | Food obtained from approved source
12. IN | OUT | Food received at proper temperature
13. IN | OUT | Food in good condition, safe, and unadulterated
14. IN | OUT | N/A  | Required records available: shellstock tags, parasite destruction

### Protection from Contamination

15. IN | OUT | N/A  | Food separated and protected
16. IN | OUT | N/A  | Food-contact surfaces: cleaned and sanitized
17. IN | OUT | N/A  | Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/Temp Controlled for Safety Food (TCS food)

18. IN | OUT | N/A  | Proper cooking time and temperatures
19. IN | OUT | N/A  | Proper reheating procedures for hot holding
20. IN | OUT | N/A  | Proper cooling time and temperatures
21. IN | OUT | N/A  | Proper hot holding temperatures
22. IN | OUT | N/A  | Proper cold holding temperatures

### 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. (10/19)
As per AGR 1268  The Baldwin Group, Inc. (10/19)
## Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Level Two Certified Manager</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Ohio Department of Health certificate not available but Serve Safe is</td>
</tr>
<tr>
<td>47</td>
<td>3717-1-02.3(C)</td>
<td>NC</td>
<td>Management and personnel: hygienic practices.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Employee not wearing a hair restraint when preparing food.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Employee but a hat on during the inspection.</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(L)</td>
<td>NC</td>
<td>Single-service and single-use articles - storage</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Take out containers on the shelf just inside the outside door not stored in an inverted or covered position to prevent contamination. Utensils stored on the table across from the reach-in freezer stored with food contact surfaces upright.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04(I)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The table the grill sits on is no longer smooth, non-absorbent and easily cleanable.</td>
</tr>
</tbody>
</table>

## 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

### Safe Food and Water
- Pasteurized eggs used where required
- Water and ice from approved source

### Food Temperature Control
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided and accurate

### Food Identification
- Food properly labeled; original container

### Prevention of Food Contamination
- Insects, rodents, and animals not present/outer openings protected
- Contamination prevented during food preparation, storage & display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

### Proper Use of Utensils
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Slash-resistant, cloth, and latex glove use

### Utensils, Equipment and Vending
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips
- Nonfood-contact surfaces clean

### Physical Facilities
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
- Adequate ventilation and lighting; designated areas used
- Existing ventilation and lighting; designated areas used

### Administrative
- 901:3-4 OAC
- 3701-21 OAC

### Food Inspection Report

**Name of Facility**: FRIENDLY TAVERN ENTERPRISES

**Date**: 12/31/2019

**Type of Inspection**: STA

**Person in Charge**: KENT MARTZ

**Sanitarian**: RS/SIT# 2937

**License**: Auglaize County Health Department