**State of Ohio**

**Standard Inspection Report**

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

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**Name of facility**

**Address:** 302 WILLIEIE ST.

**License holder**

**Inspection Time (min)**

**Travel Time (min)**

**Type of visit (check)**

- [X] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [X] Complaint
- [ ] Prelicensing
- [X] Consultation

**Sample date/result (if required)**

**Follow-up date (if required)**

**Sample date/result (if required)**

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**3717-1 OAC Violation Checked**

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**Poisonous or Toxic Materials**

- [ ] Labeling and identification
- [ ] Operational supplies and applications
- [ ] Storage and display separation

**Special Requirements**

- [ ] Fresh juice production
- [ ] Heat treatment dispensing freezers
- [ ] Custom processing
- [ ] Acidified white rice preparation criteria
- [ ] Facility layout and equipment specifications
- [ ] Existing facilities and equipment

**Administration**

- [X] 901:3-4 OAC
- [X] 3701-21 OAC

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**Violations/Comment(s)**

**3717-1-02.4 Management and personnel: supervision.**

- [X] Person in charge - assignment of responsibility.
  
  (1) The license holder shall be the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or shall designate a person or persons in charge and shall ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation. This paragraph does not apply to a micro market as defined in Chapter 3717-1 of the Administrative Code.

- [X] One year after the effective date of this rule, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

- [X] Temporary, mobile, vending and risk level I and risk level II food service operations or retail food establishments are exempt from paragraph (A)(2) of this rule.

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**The facility does not have at least one employee with level 2 training as required since March 1, 2017. Please obtain this training within 90 days to avoid this matter being turned over to the Environmental Health Director for further enforcement. Potential training locations have been attached to this report.**

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**CRITICAL VIOLATION**

**3717-1-02.4 Management and personnel: supervision.**

- [X] Person in charge - duties.

**The person in charge shall ensure that:**

- [X] Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;

- [X] Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation area.
preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;

(3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;

(4) Employees are effectively cleaning their hands, by routinely monitoring the employees’ handwashing;

(5) Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;

(6) Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures,

(7) Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees’ routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) of rule 3717-1-04.4 of the Administrative Code;

(8) Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees' routine monitoring of food temperatures during cooling;

(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;

(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;

(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;

(12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;

(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and

(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.

(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and

(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

The facility did not have a vomitus/fecal release clean up procedure or employee health notification forms available in a verifiable manner. Please keep signed copies of the employee health notification forms and a clean up procedure available for review during each inspection. Example copies have been attached to this report.

3717-1-03.2 Food: protection from contamination after receiving.
(Q)Food storage - preventing contamination from the premises.
Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

(1) In a clean, dry location;

(2) Where it is not exposed to splash, dust, or other contamination; and

(3) At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in
plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

Soft drink syrup boxes and bags were observed on the floor of the utility closet. A can of sliced mushrooms was observed on the floor next to the reach in freezer. A large amount of food boxes was observed stored on the floor of the walk in freezer. Please keep food and drink items at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products.

3717-1-04.0 Equipment, utensils, and linens: materials for construction and repair.
(I)Nonfood-contact surfaces - materials.
Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

A rag was being kept in the bottom of the pizza prep cooler to soak up liquids. Absorbent materials shall not be kept in the equipment as they can become contaminated with mold and bacteria.

3717-1-04.1 Equipment, utensils, and linens: design and construction.
(KK)Food equipment - certification and classification.
(1) Except as provided in paragraph (KK) (2) 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.

Upside down soft drink crates were being used as shelving units to keep products six inches off the floor in the walk in cooler and walk in freezer. NSF or similiary approved storage units shall be used to keep products six inches off the floor while also being open underneath to allow for easy cleaning of the floor beneath the products. A Nuwave grill oven was being used to cook hamburger patties on in the facility. This items is rated for Household Use Only. All equipment used to prepare food must be commercial products which are NSF approved.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(A)Equipment and utensils - air-drying required.
After cleaning and sanitizing, equipment and utensils:
(1) Shall be air-dried or used after adequate draining before contact with food; and
(2) May not be cloth dried. Utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

A towel was being placed under clean equipment that had been washed, rinsed, and sanitized. Equipment and utensils shall be air dried to prevent potential contamination from bacterial growth in the damp cloth.

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.

A sleeve of plastic cup lids was laying on the floor in the utility closet. Single use items shall be kept at least six inches
above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(G) Kitchenware and tableware - handling.
   (1) Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled,
       displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.
   (2) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are
       touched by employees and by consumers if consumer self-service is provided.
   (3) Except as specified under paragraph (G) (2) of this rule, single-service articles that are intended
       for food-contact or lip-contact shall be furnished for consumer self-service with the original individual
       wrapper intact or from an approved dispenser.

Unwrapped plastic stir straws were being kept out in a cup for customer self service. Since these straws can be used to
drink through, they shall be covered or individually dispensed to prevent potential contamination of lip contact surfaces
when reaching for a straw. A stack of paper trays for hot dogs and tornados was observed upright and uncovered on top
of the hot dog roller. These trays shall be kept upside down or covered to prevent contamination of the food contact
surface.

*CRITICAL VIOLATION*

3717-1-05.1 Water, plumbing, and waste: plumbing system.
(O) Using a handwashing sink - operation and maintenance.
   (1) A handwashing sink shall be maintained so that it is accessible at all times for employee use.
   (2) A handwashing sink may not be used for purposes other than handwashing.
   (3) An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

The handsink near the three compartment sink had two containers of dishwashing detergent in it at the time of inspection.
Handsinks shall be kept accessible and shall not have items stored in them to facilitate proper handwashing. THE ITEMS
WERE REMOVED FROM THE HANDSINK TO CORRECT.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(H) Toilet room receptacle - covered.
A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

The trash can in the restroom did not have the lid placed on it at the time of inspection. The lid was standing upright on
the floor behind the trash can. Please keep the lid on the trash can. THE LID WAS PLACED ON THE CAN TO
CORRECT.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.
(R) Removal - frequency.
Refuse, recyclables, or returnables shall be removed from the premises at a frequency that will minimize the
development of objectionable odors and other conditions that attract or harbor insects and rodents.

The refuse dumpster was full at the time of inspection with a bag of trash on top of the dumpster and two bags of trash
being kept outside the Northeast corner of the building until the dumpster is emptied. Please increase the size of the
receptacle or increase the frequency of the container being emptied to prevent accumulated waste.

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.

The floors of both walk in coolers were accumulating packaging debris and had evidence of fluid spills from leaking
products. Please clean the floors.
### FUEL STOP

**Name of facility:**

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<thead>
<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
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<tr>
<th>Received by</th>
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<td>1-937-638-1694</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.