# State of Ohio

**Food Inspection Report**

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

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**Name of facility:** GONGOOZLERS BREWERY  
**Check one:** [ ] FSO  [ ] RFE  
**License Number:** 584  
**Date:** 09/19/2019

**Address:** 629 W. MONROE ST.  
**City/Zip Code:** NEW BREMEN 45869

**License holder:** NEW BREMEN BREWING COMPANY

**Inspection Time:** 75  
**Travel Time:** 20

**Category/Descriptive:** COMMERCIAL CLASS 2 <25,000 SQ. FT.

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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:

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Supervision</strong></td>
<td></td>
</tr>
<tr>
<td>1. IN OUT N/A</td>
<td>Compliance with Reduced Oxygen Packaging, other</td>
</tr>
<tr>
<td></td>
<td>specialized processes, and HACCP plan</td>
</tr>
<tr>
<td>2. IN OUT N/A</td>
<td>Special Requirements: Fresh Juice Production</td>
</tr>
<tr>
<td>3. IN OUT N/A</td>
<td>Special Requirements: Heat Treatment Dispensing</td>
</tr>
<tr>
<td></td>
<td>Freezers</td>
</tr>
<tr>
<td>4. IN OUT N/A</td>
<td>Special Requirements: Custom Processing</td>
</tr>
<tr>
<td>5. IN OUT N/A</td>
<td>Special Requirements: Bulk Water Machine</td>
</tr>
<tr>
<td>6. IN OUT N/O</td>
<td>Critical Control Point Inspection</td>
</tr>
<tr>
<td>7. IN OUT N/O</td>
<td>Process Review</td>
</tr>
<tr>
<td>8. IN OUT N/A</td>
<td>Variance</td>
</tr>
</tbody>
</table>

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**Foodborne Standard**

- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction
- Food separated and protected
- Food-contact surfaces: cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures

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**Employee Health**

- Management, food employees and conditional employee; knowledge, responsibilities and reporting
- Proper use of restriction and exclusion
- Procedures for responding to vomiting and diarrheal events

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**Good Hygienic Practices**

- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth
- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- Adequate handwashing facilities supplied & accessible
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction
- Food separated and protected
- Food-contact surfaces: cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food
- Proper cooking time and temperatures
- Proper reheating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures

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**Consumer Advisory**

- Pasteurized foods used; prohibited foods not offered
- Food additives: approved and properly used
- Toxic substances properly identified, stored, used

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**Highly Susceptible Populations**

- Food in good condition, safe, and unadulterated
- Required records available: shellstock tags, parasite destruction

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**Compliance Status**

- Proper date marking and disposition
- Time as a public health control: procedures & records
- Consumer advisory provided for raw or undercooked foods

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**Conformance with Approved Procedures**

- Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- Special Requirements: Fresh Juice Production
- Special Requirements: Heat Treatment Dispensing Freezers
- Special Requirements: Custom Processing
- Special Requirements: Bulk Water Machine Criteria
- Special Requirements: Acidified White Rice Preparation Criteria
- Critical Control Point Inspection
- Process Review
- Variance

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**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.

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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.

#### Safe Food and Water
- **38 IN** [2] Pasteurized eggs used where required
- **39 IN** [2] Water and ice from approved source

#### Food Temperature Control
- **40 IN** [2] Proper cooling methods used; adequate equipment
- **41 IN** [2] Plant food properly cooked for hot holding
- **42 IN** [2] Approved thawing methods used

#### Food Identification
- **43 IN** [2] Thermometers provided and accurate
- **44 IN** [2] Food properly labeled; original container

#### Prevention of Food Contamination
- **45 IN** [2] Insects, rodents, and animals not present/outer openings protected
- **46 IN** [2] Contamination prevented during food preparation, storage & display
- **47 IN** [2] Personal cleanliness
- **48 IN** [2] Wiping cloths: properly used and stored
- **49 IN** [2] Washing fruits and vegetables

#### Proper Use of Utensils
- **50 IN** [2] In-use utensils: properly stored
- **51 IN** [2] Utensils, equipment and linens: properly stored, dried, handled
- **52 IN** [2] Single-use/single-service articles: properly stored, used
- **53 IN** [2] Splash-resistant and cloth glove use

#### Utensils, Equipment and Vending
- **54 IN** [2] Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- **55 IN** [2] Warewashing facilities: installed, maintained, used; test strips
- **56 IN** [2] Nonfood-contact surfaces clean

#### Physical Facilities
- **57 IN** [2] Hot and cold water available; adequate pressure
- **58 IN** [2] Plumbing installed; proper backflow devices
- **59 IN** [2] Sewage and waste water properly disposed
- **60 IN** [2] Toilet facilities: properly constructed, supplied, cleaned
- **61 IN** [2] Garbage/refuse properly disposed; facilities maintained
- **62 IN** [2] Existing ventilation and lighting; designated areas used
- **63 IN** [2] Adequate ventilation and lighting; designated areas used

#### Administrative
- **64 IN** [2] 901:3-4 OAC
- **65 IN** [2] 3701-21 OAC

### 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>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment/ Obs</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>The operation has not begun serving as of today. They will open for business on 09/20/19. I did the 30 day inspection today, because of a recent change to the licensing. ODA is now going to be responsible for all production out of that facility. This office will only be responsible for retail sales and food prep. Because of this change, the operator is going to be installing a hand washing set-up at the front bar sink. This will need to include soap, paper towels, and a sign reminding employees to wash their hands.</td>
<td></td>
<td>☐</td>
</tr>
</tbody>
</table>