### Food Inspection Report

**Name of facility:** GRAND LAKE SKATE USA  
**City/Zip Code:** ST. MARYS 45885  
**Address:** 2600 CELINA RD.  
**License holder:** GRAND LAKE SKATE USA, LLC  
**License Number:** 521  
**Date:** 02/25/2019

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

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

#### Water sample date/result (if required)

### 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

<table>
<thead>
<tr>
<th>Supervision</th>
<th>Employee Health</th>
<th>Good Hygienic Practices</th>
<th>Preventing Contamination by Hands</th>
<th>Approved Source</th>
<th>Protection from Contamination</th>
<th>Time/Temperature Controlled for Safety Food</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 [ ] IN [ ] OUT [ ] N/A</td>
<td>2 [ ] IN [ ] OUT [ ] N/A Certified Food Protection Manager</td>
<td>3 [ ] IN [ ] OUT [ ] N/A Management, food employees and conditional employee; knowledge, responsibilities and reporting</td>
<td>4 [ ] IN [ ] OUT [ ] N/A Proper use of restriction and exclusion</td>
<td>5 [ ] IN [ ] OUT [ ] N/A Procedures for responding to vomiting and diarrheal events</td>
<td>6 [ ] IN [ ] OUT [ ] N/O Proper eating, tasting, drinking, or tobacco use</td>
<td>7 [ ] IN [ ] OUT [ ] N/O No discharge from eyes, nose, and mouth</td>
</tr>
<tr>
<td>11 [ ] IN [ ] OUT</td>
<td></td>
<td>8 [ ] IN [ ] OUT [ ] N/O Hands clean and properly washed</td>
<td>9 [ ] IN [ ] OUT [ ] N/A [ ] N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td>10 [ ] IN [ ] OUT [ ] N/A Adequate handwashing facilities supplied &amp; accessible</td>
<td>18 [ ] IN [ ] OUT [ ] N/A Proper cooking time and temperatures</td>
<td>19 [ ] IN [ ] OUT [ ] N/A Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>20 [ ] IN [ ] OUT [ ] N/A Proper cooling time and temperatures</td>
<td>21 [ ] IN [ ] OUT [ ] N/A Proper hot holding temperatures</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>22 [ ] IN [ ] OUT [ ] N/A Proper cold holding temperatures</td>
<td></td>
</tr>
</tbody>
</table>

### Compliance Status

<table>
<thead>
<tr>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>23 [ ] IN [ ] OUT [ ] N/A Proper date marking and disposition</td>
</tr>
<tr>
<td>24 [ ] IN [ ] OUT [ ] N/A Time as a public health control: procedures &amp; records</td>
</tr>
<tr>
<td>25 [ ] IN [ ] OUT [ ] N/A Consumer advisory provided for raw or undercooked foods</td>
</tr>
<tr>
<td>26 [ ] IN [ ] OUT [ ] N/A Pasteurized foods used; prohibited foods not offered</td>
</tr>
<tr>
<td>27 [ ] IN [ ] OUT [ ] N/A Food additives: approved and properly used</td>
</tr>
<tr>
<td>28 [ ] IN [ ] OUT [ ] N/A Toxic substances properly identified, stored, used</td>
</tr>
<tr>
<td>29 [ ] IN [ ] OUT [ ] N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td>
</tr>
<tr>
<td>30 [ ] IN [ ] OUT [ ] N/A Special Requirements: Fresh Juice Production</td>
</tr>
<tr>
<td>31 [ ] IN [ ] OUT [ ] N/A Special Requirements: Heat Treatment Dispensing Freezers</td>
</tr>
<tr>
<td>32 [ ] IN [ ] OUT [ ] N/A Special Requirements: Custom Processing</td>
</tr>
<tr>
<td>33 [ ] IN [ ] OUT [ ] N/A Special Requirements: Bulk Water Machine Criteria</td>
</tr>
<tr>
<td>34 [ ] IN [ ] OUT [ ] N/A Special Requirements: Acidified White Rice Preparation Criteria</td>
</tr>
<tr>
<td>35 [ ] IN [ ] OUT [ ] N/A Critical Control Point Inspection</td>
</tr>
<tr>
<td>36 [ ] IN [ ] OUT [ ] N/A Process Review</td>
</tr>
<tr>
<td>37 [ ] IN [ ] OUT [ ] N/A Variance</td>
</tr>
</tbody>
</table>

### 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. (7/18)  
As per AGR 1268 The Baldwin Group, Inc. (7/18)
### GOOD RETAIL PRACTICES

Mark designated compliance status (IN, OUT, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/A** = not applicable

#### Safe Food and Water
1. **38** IN OUT 
   - Pasteurized eggs used where required
2. **39** IN OUT 
   - Water and ice from approved source

#### Food Temperature Control
3. **40** IN OUT 
   - Proper cooling methods used; adequate equipment for temperature control
4. **41** IN OUT 
   - Plant food properly cooked for hot holding
5. **42** IN OUT 
   - Approved thawing methods used

#### Food Identification
6. **43** IN OUT 
   - Thermometers provided and accurate

#### Prevention of Food Contamination
7. **44** IN OUT 
   - Food properly labeled; original container

#### Proper Use of Utensils
8. **45** IN OUT 
   - Insects, rodents, and animals not present/outer openings protected
9. **46** IN OUT 
   - Contamination prevented during food preparation, storage & display
10. **47** IN OUT 
    - Personal cleanliness
11. **48** IN OUT 
    - Wiping cloths: properly used and stored
12. **49** IN OUT 
    - Washing fruits and vegetables

#### Utensils, Equipment and Vending
13. **54** IN OUT 
    - Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
14. **55** IN OUT N/A 
    - Warewashing facilities: installed, maintained, used; test strips
15. **56** IN OUT 
    - Nonfood-contact surfaces clean

#### Physical Facilities
16. **57** IN OUT N/A 
    - Hot and cold water available; adequate pressure
17. **58** IN OUT N/A 
    - Plumbing installed; proper backflow devices
18. **59** IN OUT N/A 
    - Sewage and waste water properly disposed
19. **60** IN OUT N/A 
    - Toilet facilities: properly constructed, supplied, cleaned
20. **61** IN OUT N/A 
    - Garbage/refuse properly disposed; facilities maintained
21. **63** IN OUT 
    - Adequate ventilation and lighting; designated areas used
22. **64** IN OUT N/A 
    - Existing Equipment and Facilities

#### Administrative
23. **65** IN OUT N/A 
    - 901:3-4 OAC
24. **66** IN OUT N/A 
    - 3701-21 OAC

### 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>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>FYI: Bulk cheese sauce was removed from the holding unit and placed into the cooler. Due to your current license level, this cheese cannot be reheated in bulk and used again.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Tramontina refrigerator is not commercial kitchen approved, and will need to be removed.</td>
</tr>
</tbody>
</table>

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

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**Person in Charge**: AARON LONGSWORTH  
**Date**: 02/25/2019  
**Sanitarian**: AARON LONGSWORTH  
**Licensor**: Auglaize County Health Department  
**Date**: 02/25/2019

**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)