State of Ohio  
Food Inspection Report  
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>HOLIDAY INN EXPRESS</td>
<td>RFE</td>
<td>494</td>
<td>12/11/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/State/Zip Code</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>1510 SATURN DR.</td>
<td>WAPAKONETA OH 45895</td>
<td>COMMERCIAL CLASS 4 &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

### Type of Inspection 
- FSO  
- Process Review (RFE)  
- Pre-licensing  
- Consultation  
- Follow Up  

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>5</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 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 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

#### Preventing Contamination by Hands

8. IN OUT N/A Hands clean and properly washed
9. N/A N/O 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 N/A Food received at proper temperature
13. IN OUT Food in good condition, safe, and unadulterated
14. N/A N/O 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 Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/temperature 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

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

23. IN OUT N/A Proper date marking and disposition
24. IN OUT N/A Time as a public health control: procedures & records

#### Consumer Advisory

25. IN OUT N/A Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

26. IN OUT N/A Pasteurized foods used; prohibited foods not offered

#### Chemical

27. N/A N/A Food additives: approved and properly used
28. IN OUT N/A Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

29. IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. IN OUT N/A Special Requirements: Fresh Juice Production
31. IN OUT N/A Special Requirements: Heat Treatment Dispensing Freezers
32. IN OUT N/A Special Requirements: Custom Processing
33. IN OUT N/A Special Requirements: Bulk Water Machine Criteria
34. IN OUT N/A Special Requirements: Acidified White Rice Preparation Criteria
35. IN OUT N/A Critical Control Point Inspection
36. IN OUT N/A Process Review
37. N/A N/A Variance

### 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

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

- Proper date marking and disposition
- Time as a public health control: procedures & records

#### Consumer Advisory

- Consumer advisory provided for raw or undercooked foods

#### Chemical

-Food additives: approved and properly used

#### Highly Susceptible Populations

- Pasteurized foods used; prohibited foods not offered

#### 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

**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.
State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility: HOLIDAY INN EXPRESS
Type of Inspection: sta ccp
Date: 12/11/2019

### 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>N/O</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
<td>OUT</td>
<td>N/O</td>
</tr>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>OUT</td>
<td>N/O</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>OUT</td>
<td>N/O</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>N/O</td>
<td></td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant, cloth, and latex glove use</td>
<td>N/O</td>
<td></td>
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</table>

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection  R = repeat violation

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<tr>
<td></td>
<td></td>
<td></td>
<td>CCP: Reviewed the changes to the employee health requirements in the 2019 food code. PROVIDED A COPY WITH INSPECTION REPORT E-MAIL.</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>CCP: Reviewed and observed employee food handling practices and date marking requirements.</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>CCP: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements.</td>
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<td>☑</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>CCP: Reviewed the importance of inspecting shipments when they are received and requirements for receiving temperatures and integrity of packages.</td>
<td>☑</td>
<td>☑</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>CCP: Reviewed proper chemical labeling and storage requirements.</td>
<td>☑</td>
<td>☑</td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>CCP: Reviewed the time in lieu of temperature requirements for time temperature controlled for safety food. See item 24.</td>
<td>☑</td>
<td>☑</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Written procedures are not available for the managing time as a public health control of time temperature controlled for safety food. Employee also stated that the breakfast bar is open longer than four hours on the weekend so written procedures will be needed for a time of up to four hours and a second one for up to six hours.</td>
<td>☑</td>
<td>☑</td>
</tr>
</tbody>
</table>

3717-1-03.4.I.1: If time without temperature control is used as the public health control for a working supply of time/temperature controlled for safety food before cooking, or for ready-to-eat time/temperature controlled for safety food that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the food service operation or retail food establishment and made available to the licensee upon request that specify:

3717-1-03.4.I.1.a: Methods of compliance with paragraphs (I)(2)(a) to (I)(2)(c), or paragraphs (I)(3)(a) to (I)(3)(e) of this rule; and

3717-1-03.4.I.1.b: Methods of compliance with paragraph (D) of this rule for food that is prepared,

Person in Charge: KENT MARTZ
Date: 12/11/2019

Sanitarian: RS/SIT# 2937

Licensor: Auglaize County Health Department

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<tr>
<td>35</td>
<td>CCP-VI.0002</td>
<td></td>
<td>cooked, and refrigerated before time is used as a public health control.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Written procedures not available for managing time as a public health control.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(A)</td>
<td>NC</td>
<td>Equipment and utensils - air-drying required.</td>
</tr>
<tr>
<td></td>
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<td></td>
<td>Clean tongs and spoons are stored on the rack above the three compartment sink by hanging them through the rail of the rack which can re-contaminate the food contact surface of the utensil if the rail is not sanitized.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Build-up on the juice machine above the dispensing nozzles where they enter the machine (THIS WAS CLEANED DURING THE INSPECTION), build-up inside the reach-in freezer and dust build-up on the fan sitting on top of the convection oven.</td>
</tr>
</tbody>
</table>