**Food Inspection Report**

**State of Ohio**

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

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<table>
<thead>
<tr>
<th>Name of facility</th>
<th>HOLY ROSARY SCHOOL</th>
</tr>
</thead>
<tbody>
<tr>
<td>License holder</td>
<td>BARRY STECHSCHULTE, PASTOR</td>
</tr>
<tr>
<td>License Number</td>
<td>69</td>
</tr>
<tr>
<td>Date</td>
<td>11/22/2019</td>
</tr>
</tbody>
</table>

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**Address**

128 S. PINE ST.

**City/Zip Code**

ST. MARYS 45885

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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: IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable

### 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 employee; 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/O Proper eating, tasting, drinking, or tobacco use
7. IN OUT N/O No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. IN OUT N/O Hands clean and properly washed
9. IN OUT N/A/N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. IN OUT N/A/N/O Adequate handwashing facilities supplied & accessible

**Approved Source**

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

**Protection from Contamination**

15. IN OUT N/A/N/O Food separated and protected
16. IN OUT N/A/N/O 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/N/O Proper cooking time and temperatures
19. IN OUT N/A/N/O Proper reheating procedures for hot holding
20. IN OUT N/A/N/O Proper cooling time and temperatures
21. IN OUT N/A/N/O Proper hot holding temperatures
22. IN OUT N/A Proper cold holding temperatures

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**Compliance Status**

**Time/temperature controlled for safety food (TCS food)**

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

**Consumer Advisory**

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

**Highly Susceptible Populations**

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

**Chemical**

23. IN OUT N/A/N/O Food additives: approved and properly used

**Conformance with Approved Procedures**

24. IN OUT N/A/N/O Food obtained from approved source
25. IN OUT N/A/N/O Food received at proper temperature
26. IN OUT N/A/N/O Food in good condition, safe, and unadulterated
27. IN OUT N/A/N/O Required records available: shellstock tags, parasite destruction
28. IN OUT N/A/N/O Food separated and protected
29. IN OUT N/A/N/O Food-contact surfaces: cleaned and sanitized
30. IN OUT N/A/N/O Proper disposition of returned, previously served, reconditioned, and unsafe food

**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

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

<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>IN</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td></td>
<td>N/O</td>
</tr>
</tbody>
</table>

- **Pasteurized eggs used where required**
- **Water and ice from approved source**

### Food Temperature Control

<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>40</td>
<td></td>
<td>IN</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td>N/O</td>
<td>OUT</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

- **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

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Comment</th>
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<th>R</th>
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</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
</tbody>
</table>

- **Food properly labeled; original container**

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td>N/O</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td>IN</td>
<td>N/O</td>
<td>N/O</td>
<td>N/O</td>
</tr>
</tbody>
</table>

- **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

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/A</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/O</td>
</tr>
</tbody>
</table>

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

### 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>
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<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>3717-1-02.4(C)(1)</td>
<td>NC</td>
<td>Person in Charge - Duties</td>
<td>0</td>
<td>0</td>
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<tr>
<td>5</td>
<td>3717-1-02.4(C)(17)</td>
<td>NC</td>
<td>Management and personnel: supervision.</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(U)</td>
<td>C</td>
<td>Food display - preventing contamination by consumers.</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(Q)(3)</td>
<td>NC</td>
<td>Utensils, temperature and pressure measuring devices - good repair and calibration.</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

**Observations:**

- Person in Charge: CURT ANDERSON
- Date: 11/22/2019

**Corrective Actions:**

- Food display - preventing contamination by consumers.
- Sanitarian observed cupcakes on a tray being self served by the students without the use of a sneeze guard or other means to protect the food from contamination.
- Thermometer found in milk cooler was missing it's interior liquid component and was not able to measure the air temperature of the unit.

**Licensee:** Auglaize County Health Department

**Sanitarian:** CURT ANDERSON

**Type of Inspection:** sta ccp

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

**Date:** 11/22/2019

**Comment:** Custom Comment #1

- FSO is not currently being operated as a level four location where quantities of food are being reheated and then held hot, not for immediate service. If this continues throughout the rest of the licensing period and will extend into the 2020 licensing period you may request a level three license for March of 2020.