### Food Inspection Report

#### Name of facility
HERITAGE CENTER

#### Address
24 N. HAMILTON ST.

#### License holder
HERITAGE CENTER

#### Date
02/21/2019

#### Category/Descriptive
COMMERCIAL CLASS 4 <25,000 SQ. FT.

#### Inspection Time
30

#### Travel Time
30

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

#### Inspection Date
02/21/2019

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

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

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#### Foodborne Illness Risk Factors and Public Health Interventions

**Compliance Status**

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Supervision</td>
<td></td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>Certified Food Protection Manager</td>
<td>Time as a public health control: procedures &amp; records</td>
</tr>
<tr>
<td>Management, food employees and conditional employee, knowledge, responsibilities and reporting</td>
<td>Consumer Advisory</td>
</tr>
<tr>
<td>Proper use of restriction and exclusion</td>
<td>Consumer advisory provided for raw or undercooked foods</td>
</tr>
<tr>
<td>Procedures for responding to vomiting and diarrheal events</td>
<td>Highly Susceptible Populations</td>
</tr>
<tr>
<td>Proper eating, tasting, drinking, or tobacco use</td>
<td>Pasteurized foods used; prohibited foods not offered</td>
</tr>
<tr>
<td>No discharge from eyes, nose, and mouth</td>
<td>Chemical</td>
</tr>
<tr>
<td>Hands clean and properly washed</td>
<td>Food additives: approved and properly used</td>
</tr>
<tr>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td>Conformance with Approved Procedures</td>
</tr>
<tr>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td>Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan</td>
</tr>
<tr>
<td>Food obtained from approved source</td>
<td>Special Requirements: Fresh Juice Production</td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td>Special Requirements: Heat Treatment Dispensing Freezers</td>
</tr>
<tr>
<td>Food in good condition, safe, and unadulterated</td>
<td>Special Requirements: Custom Processing</td>
</tr>
<tr>
<td>Required records available: shellstock tags, parasite destruction</td>
<td>Special Requirements: Bulk Water Machine Criteria</td>
</tr>
<tr>
<td>Food separated and protected</td>
<td>Special Requirements: Acidified White Rice Preparation Criteria</td>
</tr>
<tr>
<td>Food-contact surfaces: cleaned and sanitized</td>
<td>Critical Control Point Inspection</td>
</tr>
<tr>
<td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
<td>Process Review</td>
</tr>
<tr>
<td>Proper cooking time and temperatures</td>
<td>Variance</td>
</tr>
<tr>
<td>Proper reheating procedures for hot holding</td>
<td>Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</td>
</tr>
<tr>
<td>Proper cooling time and temperatures</td>
<td>Public health interventions are control measures to prevent foodborne illness or injury.</td>
</tr>
<tr>
<td>Proper hot holding temperatures</td>
<td></td>
</tr>
<tr>
<td>Proper cold holding temperatures</td>
<td></td>
</tr>
</tbody>
</table>

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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
- 38 IN OUT N/A N/O: Pasteurized eggs used where required
- 39 IN OUT: Water and ice from approved source

### Food Temperature Control
- 40 IN OUT N/A N/O: Proper cooling methods used; adequate equipment for temperature control
- 41 IN OUT: Plant food properly cooked for hot holding
- 42 IN OUT N/A N/O: Approved thawing methods used

### Food Identification
- 43 IN OUT: Food properly labeled; original container

### Prevention of Food Contamination
- 44 IN OUT: Food properly labeled; original container
- 45 IN OUT: Insects, rodents, and animals not present/outer openings protected
- 46 IN OUT: Contamination prevented during food preparation, storage & display
- 47 IN OUT: Personal cleanliness
- 48 IN OUT N/A N/O: Wiping cloths: properly used and stored
- 49 IN OUT N/A N/O: Washing fruits and vegetables

### Proper Use of Utensils
- 50 IN OUT N/A N/O: In-use utensils: properly stored
- 51 IN OUT: Utensils, equipment and linens: properly stored, dried, handled
- 52 IN OUT: Single-use/single-service articles: properly stored, used
- 53 IN OUT N/A N/O: Slash-resistant and cloth glove use

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

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

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

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**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</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. Paint was peeling from behind the wall in the kitchen where the clean plates are sorted. The ceiling and wall around the slicers in the back storage room had holes and was peeling. The ceiling above the dishwasher had a hole and the ceiling above the kitchen reach in cooler had a hole in it. The coving below the dishwasher is peeling off and needs repaired.</td>
<td>☐</td>
<td>☐</td>
</tr>
</tbody>
</table>

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**Person in Charge**

Sanitarian: CHRIS MILLER  RS/SIT# 3139  
Licensor: Auglaize County Health Department  
Date: 02/21/2019

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**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)