**State of Ohio**

**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility**
7 WEST AUGLAIZE LLC DBA J. MARIE’S WOOD FIRED

**Address:** 7 W. AUGLAIZE ST.
WAPAKONETA, OH 45895

**License holder**
JOHN-WILLIAM DAVIS

**Check one**

- [ ] Standard
- [ ] Follow Up
- [ ] Prelicensing
- [ ] Consultation
- [ ] Foodborne
- [ ] 30 Day

**License number**
496

**Date**
05/22/2018

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

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### Violations/Comment(s)

*CRITICAL VIOLATION*

3717-1-03.2 Food: protection from contamination after receiving.

(C) Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.

Food shall be protected from cross contamination by:

1. Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display from:
   - (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; and
   - (b) Cooked ready-to-eat food.
2. Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
3. Separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
   - (a) Using separate equipment for each type; or
   - (b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and
   - (c) Preparing each type of food at different times or in separate areas.
4. Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;
5. Cleaning hermetically sealed containers of food of visible soil before opening;
6. Protecting food containers that are received packaged together in a case or overwrap from cuts when the case or overwrap is opened;
7. Storing damaged, spoiled, or recalled food being held in the food service operation or retail food establishment as specified under paragraph (D) of rule 3717-1-06.3 of the Administrative Code;
8. Separating fruits and vegetables, before they are washed as specified under paragraph (G) of this rule from ready-to-eat food; and
9. Storing the food in packages, covered containers, or wrappings. This provision does not apply to:
   - (a) Whole, uncut, raw fruits and vegetables and nuts in the shell, that require peeling or hulling before
consumption;

(b) Primal cuts, quarters, or sides of raw meat or slab bacon that are hung on clean, sanitized hooks or placed on clean, sanitized racks;

(c) Whole, uncut, processed meats such as country hams, and smoked or cured sausages that are placed on clean, sanitized racks;

(d) Food being cooled as specified under paragraph (E)(2)(b) of rule 3717-1-03.4 of the Administrative Code; or

(e) Shellstock.

Raw in-shell eggs were observed on a shelf above cooked potato products in the lower portion of a prep table. Please keep ready to eat foods stored above or away from raw products to prevent potential cross contamination. Containers of ice cream and ravioli were observed uncovered in the small chest freezer in the oven room. Please keep foods covered to prevent potential contamination. EGGS WERE MOVED AND FOODS WERE COVERED TO CORRECT.

3717-1-03.2 Food: protection from contamination after receiving.

(D) Food storage containers - identified with common name of food.

Working containers holding food or food ingredients that are removed from their original packages for use in a food service operation or retail food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food except that containers holding food that can be readily and unmistakably recognized such as dry pasta need not be identified.

A glass jar of brown powder (yeast) was observed in the basement chest freezer without identification of contents on it. Please ensure that working containers of food are kept identified to prevent misuse of products.

3717-1-03.2 Food: protection from contamination after receiving.

(K) In-use utensils - between-use storage.

During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:

(1) Except as specified under paragraph (K) (2) of this rule, in the food with their handles above the top of the food and the container;

(2) In food that is not time/temperature controlled for safety with their handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;

(3) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under paragraphs (A) and (B) of rule 3717-1-04.5 of the Administrative Code and paragraph (B) of rule 3717-1-04.6 of the Administrative Code;

(4) In running water of sufficient velocity to flush particulates to the drain, if used with moist food such as ice cream or mashed potatoes;

(5) In a clean, protected location if the utensils, such as an ice scoops, are used only with a food that is not time/temperature controlled for safety; or

(6) In a container of water if the water is maintained at a temperature of at least one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) and the container is cleaned at a frequency specified under paragraph (B)(2)(g) of rule 3717-1-04.5 of the Administrative Code.

A spoon was observed stored on top of a cloth in the oven room between use. Please keep in-use utensils on a clean, hard surface to prevent contamination. THE SPOON WAS REMOVED TO BE CLEANED TO CORRECT.

3717-1-04.1 Equipment, utensils, and linens: design and construction.

(Y) Temperature measuring devices.

(1) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.

(2) Cold or hot holding equipment used for time/temperature controlled for safety food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. This requirement does not apply to equipment for which the placement of a temperature measuring device is not a practical means for measuring the ambient air temperature surrounding the food because of the design, type, and use of the equipment, such as calrod units, heat lamps, cold plates, bainmaries, steam tables, insulated food transport containers, and salad bars.

(3) Temperature measuring devices shall be designed to be easily readable.
(4) Water temperature measuring devices on warewashing machines and food temperature measuring devices shall have a numerical scale, printed record, or digital readout in increments no greater than two degrees Fahrenheit or one degree Celsius in the intended range of use.

The small reach in cooler under the ice tea dispenser did not have a thermometer in it at the time of inspection. Please provide a temperature measuring device to this cooler in its warmest location.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
(B) Cutting surfaces.
Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

Cutting boards were observed with deep scoring and surfaces that cannot be kept clean. Please repair the surfaces or replace the boards to ensure they can be adequately cleaned and sanitized.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

The can opener in the basement was accumulating food debris on its base and non-cutting edges and needs cleaned at this time.

3717-1-06.1 Physical facilities: design, construction, and installation.
(I) Light bulbs - protective shielding.
(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.
(2) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

Lights in the basement did have shields on them; however, end caps were missing on lights above the chest freezers. Please keep end caps with the shields to adequately protect foods and single use items from broken glass in the event of a bulb breaking.

3717-1-06.4 Physical facilities: maintenance and operation.
(B) Cleaning - frequency and restrictions.
(1) The physical facilities shall be cleaned as often as necessary to keep them clean.
(2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

The fan grates in the oven room and the meat walk in cooler were accumulating dust debris and needs cleaned at this time.

3717-1-06.4 Physical facilities: maintenance and operation.
(N) Maintaining premises - unnecessary items and litter.
The premises shall be free of:
(1) Items that are unnecessary to the operation or maintenance of the food service operation or retail food establishment such as equipment that is nonfunctional or no longer used; and
(2) Litter.

A stack of red plastic cups were observed upright and uncovered in the basement with evidence of liquid being splashed on the side of the stack. Person in charge indicated that the cups were not to be used in the facility. Please remove unnecessary items from the facility.

*CRITICAL VIOLATION*
3717-1-03.2 Food: protection from contamination after receiving.
(A) Preventing contamination from hands.

1. Food employees shall wash their hands as specified under paragraph (B) of rule 3717-1-02.2 of the Administrative Code.

2. Except when washing fruits and vegetables as specified under paragraph (G) of this rule or as specified in paragraph (A) (4) of this rule, food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

3. Paragraph (A)(2) of this section does not apply to a food employee that contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that:
   a. Contains a raw animal food and is to be cooked in the food service operation or retail food establishment to heat all parts of the food to the minimum temperatures specified in paragraphs (A)(1), (A)(4) and (B) of rule 3717-1-03.3 of the Administrative Code; or
   b. Does not contain a raw animal food but is to be cooked in the food service operation or retail food establishment to heat all parts of the food to a temperature of at least one hundred and forty-five degrees Fahrenheit (sixty-three degrees Celsius).

4. Food employees not serving a highly susceptible population, may contact exposed ready-to-eat food with their bare hands if:
   a. The license holder obtains prior approval from the licensor;
   b. Written procedures are maintained in the food service operation or retail food establishment and made available to the licensor upon request that include:
      i. For each bare hand contact procedure, a listing of the specific ready-to-eat foods that are touched by bare hands;
      ii. Diagrams and other information showing that handwashing facilities, installed, located, equipped, and maintained as specified under paragraphs (G), (L), and (O) of rule 3717-1-05.1 of the Administrative Code, and paragraphs (B), (C), and (E) of rule 3717-1-06.2 of the Administrative Code are in an easily accessible location and in close proximity to the work station where the bare hand contact procedure is conducted.
   c. A written employee health policy that details how the food service operation or retail food establishment complies with rule 3717-1-02.1 of the Administrative Code including:
      i. Documentation that food employees and conditional employees acknowledge that they are informed to report information about their health as it relates to gastrointestinal symptoms and diseases that are transmittable through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code;
      ii. Documentation that food employees and conditional employees acknowledge their responsibilities as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code; and
      iii. Documentation that the person in charge acknowledges the responsibilities as specified under paragraphs (B), (C), (D), and (E) of rule 3717-1-02.1 of the Administrative Code.
   d. Documentation that food employees acknowledge that they have received training in:
      i. The risks of contacting the specific ready-to-eat foods with bare hands;
      ii. Proper handwashing as specified under paragraph (B) of rule 3717-1-02.2 of the Administrative Code;
      iii. When to wash their hands as specified under paragraph (C) of rule 3717-1-02.2 of the Administrative Code;
      iv. Where to wash their hands as specified under paragraph (D) of rule 3717-1-02.2 of the Administrative Code;
      v. Proper fingernail maintenance as specified under paragraph (F) of rule 3717-1-02.2 of the Administrative Code;
      vi. Prohibition of jewelry as specified under paragraph (G) of rule 3717-1-02.2 of the Administrative Code; and
      vii. Good hygienic practices as specified under paragraphs (A) and (B) of rule 3717-1-02.3 of the Administrative Code.
   e. Documentation that hands are washed before food preparation and as necessary to prevent cross contamination by food employees as specified under paragraphs (A), (B), (C), and (D) of rule 3717-1-02.2 of the Administrative Code during all hours of operation when the specific ready-to-eat foods are prepared;
   f. Documentation that food employees contacting ready-to-eat food with bare hands use two or more of the following control measures to provide additional safeguards to hazards associated with bare hand contact:
      i. Double handwashing;
      ii. A hand antiseptic after handwashing as specified under paragraph (E) of rule 3717-1-02.2 of the Administrative Code;
      iii. Incentive programs such as paid sick leave that assist or encourage food employees not to work
when they are ill; or
(iv) Other control measures approved by the licensor; and
(g) Documentation that corrective action is taken when paragraphs (A)(4)(a) to (A)(4)(f) of this rule are not followed.

(5) Food employees shall minimize bare hand and arm contact with exposed food that is not in a ready-to-eat form.

Employees were observed switching gloves between food and non-food related tasks; however, they were not washing their hands before placing the new set of gloves on. To properly place a new set of gloves on, the employee shall wash their hands first to prevent potential contamination of new gloves by contaminated hands. EMPLOYEES WERE INSTRUCTED TO WASH HANDS AND PLACE NEW GLOVES ON TO CORRECT.

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<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Dept</td>
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Received by

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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.