## Food Inspection Report

**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>KNIGHTS OF COLUMBUS</td>
<td>FSO</td>
<td>68</td>
<td>02/26/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
<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>614 N. DIXIE HWY.</td>
<td>WAPAKONETA 45895</td>
<td>50</td>
<td>0</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

| Type of inspection (check all that apply) | | | | |
|------------------------------------------| | | | |
| Standard | Critical Control Point (FSO) | Process Review (RFE) | Variance Review | Follow Up | Consultation |
| o | o | o | o | o | o |

<table>
<thead>
<tr>
<th>Foodborne</th>
<th>30 Day</th>
<th>Complaint</th>
<th>Pre-licensing</th>
<th>Consultation</th>
</tr>
</thead>
<tbody>
<tr>
<td>o</td>
<td>o</td>
<td>o</td>
<td>o</td>
<td>o</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 employee, knowledge, responsibilities and reporting
4. ◐ IN ◐ OUT ◐ N/A Proper use of restriction and exclusion
5. ◐ O IN ◐ OUT ◐ O/N/O Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

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

#### Preventing Contamination by Hands

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

#### Approved Source

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

#### Protection from Contamination

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

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

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

#### Compliance Status

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

### 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

### Special Requirements

- **Critical Control Point (FAC)**
- **Process Review (RFE)**
- **Variance Review**
- **Follow Up**
- **Consultation**

### Highly Susceptible Populations

#### Critical Control Point Inspection

- **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**

### Public Health Interventions

- **Consumer Advisory**
- **Consumer advisory provided for raw or undercooked foods**
- **Food additives: approved and properly used**
- **Toxic substances properly identified, stored, used**
- **Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan**

### 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/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>
</table>
| 2        | 3717-1-02.4(A)(2) | NC | PIC - Level Two Certified Manager  
No one has taken the level 2 certification class. | o | o |
| 5        | 3717-1-02.4(C)(16) | NC | PIC: duties - ensure the facility has written procedures for vomiting and diarrheal events.  
Cleanup procedure was not onsite. Corrected by leaving one onsite. | ý | o |
| 59       | 3717-1-05.3(i) | NC | Other liquid wastes and rainwater.  
Drip pan bucket under draft beer line is full and moldy. Removed to slop sink to correct. | ý | o |