## 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>KAH MEATS</td>
<td>RFE</td>
<td>247</td>
<td>02/08/2019</td>
</tr>
</tbody>
</table>

### Address

728 KELLER DR.

### City/Zip Code

WAPAKONETA 45895

### Inspection Time

<table>
<thead>
<tr>
<th>Date</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
</tr>
</thead>
<tbody>
<tr>
<td>247</td>
<td>02/08/2019</td>
<td>45</td>
<td>15</td>
<td>= not applicable</td>
<td>30 Day</td>
<td>= not observed</td>
<td>45</td>
<td>15</td>
<td>N/A</td>
</tr>
</tbody>
</table>

### Travel Time

<table>
<thead>
<tr>
<th>20/19</th>
<th>15</th>
<th>15</th>
<th>15</th>
<th>15</th>
<th>15</th>
<th>15</th>
</tr>
</thead>
<tbody>
<tr>
<td>21/18</td>
<td>22</td>
<td>21</td>
<td>20</td>
<td>19</td>
<td>18</td>
<td>17</td>
</tr>
</tbody>
</table>

### As per AGR 1268 The Baldwin Group, Inc. (7/18)

### As per HEA 5302A The Baldwin Group, Inc. (7/18)

### 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/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 Food received at proper temperature
13. IN OUT Food in good condition, safe, and unadulterated
14. IN OUT N/O Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

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

### State of Ohio

#### 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

<table>
<thead>
<tr>
<th>Compliance Status</th>
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<tbody>
<tr>
<td>Supervision</td>
<td></td>
</tr>
<tr>
<td>Employee Health</td>
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<tr>
<td>Good Hygienic Practices</td>
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<td>Preventing Contamination by Hands</td>
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<tr>
<td>Approved Source</td>
<td></td>
</tr>
<tr>
<td>Protection from Contamination</td>
<td></td>
</tr>
<tr>
<td>Time/Temperature Controlled for Safety Food (TCS food)</td>
<td></td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>23</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>24</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
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</tr>
</tbody>
</table>

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

### Conformance with Approved Procedures

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

### 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.
### 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

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<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>28</td>
<td>3717-1-07.1(P)</td>
<td>NC</td>
<td>Personal care items - storage. A container of pork and beans was observed on a shelf with items offered for sale in the licensed facility. The pork and beans were for personal use and were moved to the shelf designated for personal items to correct.</td>
</tr>
<tr>
<td>29</td>
<td>3717-1-03.4(K)</td>
<td>C</td>
<td>Reduced oxygen packaging without a variance criteria. The facility continues to work on a HAACP plan to vacuum pack smoked/cured foods and grits/pan pudding. The plan shall be completed by April 2019.</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. Boxes of food were being stored on the floor of the walk in freezer. Food shall be kept at least six inches above the floor.</td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.1(l)</td>
<td>NC</td>
<td>Light bulbs - protective shielding. A glass light bulb in the walk in freezer did not have protective shielding at the time of inspection. Please provide a shield or shatterproof bulb.</td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.2(l)(l)</td>
<td>NC</td>
<td>Lighting - intensity (10 FC) The back of the walk in freezer's second room has less than 10 foot candles of light provided. Please repair lights to produce at least 10 foot candles in the freezer.</td>
</tr>
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</table>