State of Ohio
Standard 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>
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<tr>
<td>KNIGHTS OF COLUMBUS</td>
<td>X</td>
<td>FSO RFE</td>
<td>09/24/2018</td>
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| Address: 614 N. DIXIE HWY. WAPAKONETA, OH 45895 |
| License holder |
| Inspection Time (min) | Travel Time (min) | Other |
| 45 | 15 | |

| Category/Descriptive | NON-COMMERCIAL CLASS 3 <25,000 SQ. FT. |

3717-1 OAC Violation Checked

### Management and Personnel

<table>
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<th>Type of visit (check)</th>
<th>Standard</th>
<th>Follow Up</th>
<th>Foodborne</th>
<th>30 Day</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result (if required)</th>
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### Violations/Comment(s)

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

- **Comment:** Single-service articles and single-use articles may not be reused.
- **Comment:** The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

Dill pickles were observed in a bubble gum container in the kitchen reach in cooler and various soups were observed in plastic deli salad containers in the reach in freezers outside. The deli salad and bubblegum containers are considered single use items and shall not be re-used for food storage.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

- **Comment:** Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

The can opener was accumulating food debris and needs cleaned at this time.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

- **Comment:** Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.

Unwrapped plastic stir straws were being set out for consumer self service. Because these straws can be used to drink through, they shall be individually wrapped or dispensed to prevent bare hand contact with lip contact surfaces when...
pulling a straw out of the cup. THE FACILITY IS USING UP THEIR CURRENT SUPPLY AND WILL SWITCH TO PRE-WRAPPED PRODUCTS.

3717-1-06.4 Physical facilities: maintenance and operation.
(A) Repairing.
The physical facilities shall be maintained in good repair.

A ceiling tile above the cook line was out of the metal rails and a tile above the fire suppression tanks was bowed down. Please ensure these tiles remain in place on the rails to prevent debris from falling from the ceiling.

3717-1-02.4 Management and personnel: supervision.
(A) Person in charge - assignment of responsibility.
(1) The license holder shall be the person responsible for the food service operation or retail food establishment. The license holder may be the person in charge or shall designate a person or persons in charge and shall ensure that a person in charge with applicable knowledge is present at the food service operation or retail food establishment during all hours of operation. This paragraph does not apply to a micro market as defined in Chapter 3717-1 of the Administrative Code.

(2) One year after the effective date of this rule, at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

(3) Temporary, mobile, vending and risk level I and risk level II food service operations or retail food establishments are exempt from paragraph (A)(2) of this rule.

An Ohio Department of Health certificate for at least one person with level 2 training in food protection was not available at the time of inspection.

*CRITICAL VIOLATION*

3717-1-02.4 Management and personnel: supervision.
(C) Person in charge - duties.
The person in charge shall ensure that:

(1) Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;

(2) Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;

(3) Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;

(4) Employees are effectively cleaning their hands, by routinely monitoring the employees’ handwashing;

(5) Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees’ observations and periodically evaluating foods upon their receipt;

(6) Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures;

(7) Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees’ routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) of rule 3717-1-04.4 of the Administrative Code;

(8) Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees’ routine monitoring of food temperatures during cooling;
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(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;
(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;
(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;
(12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;
(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and
(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.
(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and
(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

Employee health notification forms and a vomitus/fecal release clean up procedure was not available at the time of inspection.

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<tr>
<th>Inspected by</th>
<th>R.S./SIT #</th>
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<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
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<tr>
<th>Licensor</th>
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<td>Auglaize County Health Department</td>
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As per AGR 1268 4/10 The Baldwin Group, Inc.
As per HEA 5302 4/10 The Baldwin Group, Inc.