## 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>LAGRANDE PIZZA</td>
<td>○ FSO  ý RFE</td>
<td>82</td>
<td>02/27/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>16 S. BLACKHOOF ST.</td>
<td>WAPAKONETA 45895</td>
<td>CARL E. SERR</td>
<td>75</td>
<td>5</td>
<td>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

### 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

### Compliance Status

#### Supervision
1. ý IN ○ OUT ○ N/A Person in charge present, demonstrates knowledge, and performs duties
2. ý IN ○ OUT ○ N/A Certified Food Protection Manager
3. ý IN ○ OUT ○ N/A Management, food employees and conditional employee; knowledge, responsibilities and reporting
4. ý IN ○ OUT ○ N/A Proper use of restriction and exclusion
5. ý IN ○ OUT ○ N/A Procedures for responding to vomiting and diarrheal events

#### Employee Health
6. ý IN ○ OUT ○ N/O Proper eating, tasting, drinking, or tobacco use
7. ý IN ○ OUT ○ N/O No discharge from eyes, nose, and mouth
8. ý IN ○ OUT ○ N/O Hands clean and properly washed
9. ý IN ○ OUT ○ N/A ○ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. ý IN ○ OUT ○ N/O Adequate handwashing facilities supplied & accessible

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

#### Protection from Contamination
15. ý IN ○ OUT ○ N/A ○ N/O Food separated and protected
16. ý IN ○ OUT ○ N/A ○ N/O Food-contact surfaces: cleaned and sanitized
17. ý IN ○ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/temperature Controlled for Safety Food (TCS food)
18. ý IN ○ OUT ○ N/A ○ N/O Proper cooking time and temperatures
19. ○ IN ○ OUT ○ N/A ○ N/O Proper reheating procedures for hot holding
20. ý IN ○ OUT ○ N/A ○ N/O Proper cooling time and temperatures
21. ○ IN ○ OUT ○ N/A ○ N/O Proper hot holding temperatures
22. ý IN ○ OUT ○ N/A ○ N/O Proper cold holding temperatures

### 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

#### Compliance Status

<table>
<thead>
<tr>
<th>Time/temperature Controlled for Safety Food (TCS food)</th>
<th>In compliance Out Not in compliance N/A Not observed</th>
</tr>
</thead>
</table>
| 23. ○ IN ○ OUT ○ N/A ○ N/O Proper date marking and disposition
| 24. ○ IN ○ OUT ○ N/A ○ N/O Time as a public health control: procedures & records
| 25. ○ IN ○ OUT ○ N/A ○ N/O Consumer advisory provided for raw or undercooked foods
| 26. ○ IN ○ Out ○ N/A ○ N/A Pasteurized foods used; prohibited foods not offered
| 27. ○ IN ○ Out ○ N/A ○ N/A Food additives: approved and properly used
| 28. ○ IN ○ Out ○ N/A ○ N/A Toxic substances properly identified, stored, used
| 29. ○ IN ○ Out ○ N/A ○ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
| 30. ○ IN ○ Out ○ N/A ○ N/A Special Requirements: Fresh Juice Production
| 31. ○ IN ○ Out ○ N/A ○ N/A Special Requirements: Heat Treatment Dispensing Freezers
| 32. ○ IN ○ Out ○ N/A ○ N/A Special Requirements: Custom Processing
| 33. ○ IN ○ Out ○ N/A ○ N/A Special Requirements: Bulk Water Machine Criteria
| 34. ○ IN ○ Out ○ N/A ○ N/A Special Requirements: Acidified White Rice Preparation Criteria
| 35. ○ IN ○ Out ○ N/A ○ N/A Critical Control Point Inspection
| 36. ○ IN ○ Out ○ N/A ○ N/A Process Review
| 37. ○ IN ○ Out ○ N/A ○ N/A Variance

### Risk Factors

Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

Public health interventions are control measures to prevent foodborne illness or injury.

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As per HEA 5302A The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
### 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>21</td>
<td>3717-1-03.4(F)(1)(a)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - hot holding. Potato skins were in the fryer dump area at 73F. Corrected by removing.</td>
<td>o</td>
<td>0</td>
</tr>
<tr>
<td>22</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking. Cooked eggs were not dated correctly. Dated to correct.</td>
<td>y</td>
<td>y</td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07(B)</td>
<td>C</td>
<td>Poisonous or toxic materials: Working containers - common name. Spray bottle on chemical shelf was not labeled. Labeled with common name to correct.</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food storage containers - identified with common name of food. Purple spray bottle of water is not labeled.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(T)</td>
<td>NC</td>
<td>Food preparation - preventing contamination from the premises 13 baxes of food on floor of walk-in cooler.</td>
<td>0</td>
<td>y</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(G)(2)</td>
<td>NC</td>
<td>Kitchenware and tableware - handling. Forks, on prep line, are stored with lip contact surfaces intermingled with the handles.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.4(S)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - use limitation. Parmesan cheese container and pretzel container s being re-used for other foods.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(C)</td>
<td>NC</td>
<td>Food-contact surfaces - cleanliness. The 2 shakers on the popcorn machine are broken and not cleancleanable.</td>
<td>0</td>
<td>o</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Crock-pot was in the operation.</td>
<td>0</td>
<td>o</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. The following equipment is dirty: exterior of popcorn machine, pizza oven under oil bowl, pizza oven controls, table under freeze machines.</td>
<td>0</td>
<td>o</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(P)</td>
<td>NC</td>
<td>Maintaining refuse areas and enclosures. Area around grease dumpster is dirty.</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing.</td>
<td>0</td>
<td>o</td>
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### Person in Charge

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<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
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<tr>
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<td>02/27/2019</td>
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**Sanitarian:**

AARON LONGSWORTH  
RS/SIT# 3034  

**Licensor:**

Auglaize County Health Department

**PRIORITY LEVEL:**  
C= CRITICAL  
NC = NON-CRITICAL

As per HEA 5302B  The Baldwin Group, Inc. (7/18)  
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<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>There is a hole in the wall by the ice machine. Cleaning - frequency and restrictions. Walk-in floor and door to walk-ins are dirty.</td>
<td>O</td>
<td>O</td>
</tr>
</tbody>
</table>