### 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>LEE'S FAMOUS RECIPE OF WAPAKONETA</td>
<td>♦ FSO ♦ RFE</td>
<td>116</td>
<td>02/19/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>311 W. HARRISON ST.</td>
<td>WAPAKONETA 45895</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</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>ROBERT D. BURDEN CO. INC.</td>
<td>75</td>
<td>10</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
- ♦ Foodborne
- ♦ 30 Day
- ♦ Complaint
- ♦ Pre-licensing
- ♦ Consultation

#### 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 diarrhea events

**Good Hygienic Practices**
- 6. ♦ IN ○ OUT ○ N/A Proper eating, tasting, drinking, or tobacco use
- 7. ♦ IN ○ OUT ○ N/A No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**
- 8. ♦ IN ○ OUT ○ N/A Hands clean and properly washed
- 9. ♦ IN ○ OUT ○ N/A 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 ○ N/A Food obtained from approved source
- 12. ○ IN ○ OUT ○ N/A Food received at proper temperature
- 13. ♦ IN ○ OUT ○ N/A Food in good condition, safe, and unadulterated
- 14. ○ IN ○ OUT ○ N/A Required records available: shellstock tags, parasite destruction

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

**Time/Temperature Controlled for Safety Food (TCS food)**
- 18. ○ IN ○ OUT ○ N/A Proper cooking time and temperatures
- 19. ○ IN ○ OUT ○ N/A Proper reheating procedures for hot holding
- 20. ○ IN ○ OUT ○ N/A Proper cooling time and temperatures
- 21. ○ IN ○ OUT ○ N/A Proper hot holding temperatures
- 22. ○ IN ○ OUT ○ N/A Proper cold holding temperatures
- 23. ○ IN ○ OUT ○ N/A Proper date marking and disposition
- 24. ○ IN ○ OUT ○ N/A Time as a public health control: procedures & records

**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
- 28. ○ IN ○ OUT ○ N/A Toxic substances properly identified, stored, used

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

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

**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)
### 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.

#### Safe Food and Water
- **38** IN OUT N/A N/O: Pasteurized eggs used where required
- **39** IN OUT: Water and ice from approved source

#### Food Temperature Control
- **40** IN OUT N/A N/O: Proper cooling methods used; adequate equipment for temperature control
- **41** IN OUT N/A N/O: Plant food properly cooked for hot holding
- **42** IN OUT N/A N/O: Approved thawing methods used
- **43** IN OUT N/A: Thermometers provided and accurate

#### Food Identification
- **44** IN OUT: Food properly labeled; original container

#### Prevention of Food Contamination
- **45** IN OUT: Insects, rodents, and animals not present/outer openings protected
- **46** IN OUT: Contamination prevented during food preparation, storage & display
- **47** IN OUT: Personal cleanliness
- **48** IN OUT N/A N/O: Wiping cloths: properly used and stored
- **49** IN OUT N/A N/O: Washing fruits and vegetables

#### Proper Use of Utensils
- **50** IN OUT N/A N/O: In-use utensils: properly stored
- **51** IN OUT N/A: Utensils, equipment and linens: properly stored, dried, handled
- **52** IN OUT N/A: Single-use/single-service articles: properly stored, used
- **53** IN OUT N/A N/O: Slash-resistant and cloth glove use

<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. Mashed potatoes were at 111-119F during inspection. Corrected reheating.</td>
<td>ý</td>
<td>o</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(0)</td>
<td>NC</td>
<td>Food storage containers - identified with common name of food. Ranch dressing, in reach-in cooler, isn't labeled.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage. A paper cup (no handle) was stored in the potato salad. Corrected by removing.</td>
<td>ý</td>
<td>o</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.4(5)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - use limitation. Dell tissue is a single use item and 3 of them were found in the hot food cases after they were used once. Corrected by removing to trash.</td>
<td>ý</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 areas are dirty: ice machine seal, cabinet over breading table, inner portion of walk-in cooler door handle.</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark “X” in appropriate box for COS and R:  COS = corrected on-site during inspection  R = repeat violation

### Person in Charge

- **Sanitarian**: AARON LONGSWORTH
- **Date**: 02/19/2019
- **Licensor**: Auglaize County Health Department
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<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Fan grates in the walk-in cooler are dirty.</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(F)</td>
<td>NC</td>
<td>Drying mops. Wet mops are in the bottom of the sink.</td>
<td>0</td>
<td>0</td>
</tr>
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