# Food Inspection Report

**State of Ohio**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility**: LUCKY STEER RESTAURANT, INC.

**License holder**: LUCKY STEER, INC.

**License Number**: 366

**Date**: 02/05/2020

**Address**: 1381 BELLEFONTAINE ST.

**City/State/Zip Code**: WAPAKONETA OH 45895

**Inspection Time**: 65

**Travel Time**: 10

**Category/Descriptive**: COMMERCIAL CLASS 4 <25,000 SQ. FT.

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## 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

### 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 employees; 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/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**  **N/A**  **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**  **N/A**  Food received at proper temperature

13. **IN**  **OUT**  Food in good condition, safe, and unadulterated

14. **IN**  **N/A**  **N/O**  Required records available: shellstock tags, parasite destruction

### Protection from Contamination

15. **IN**  **OUT**  **N/A**  **N/O**  Food separated and protected

16. **IN**  **OUT**  **N/A**  **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/A**  **N/O**  Proper cooking time and temperatures

19. **IN**  **OUT**  **N/A**  **N/O**  Proper reheating procedures for hot holding

20. **IN**  **OUT**  **N/A**  **N/O**  Proper cooling time and temperatures

21. **IN**  **OUT**  **N/A**  **N/O**  Proper hot holding temperatures

22. **IN**  **OUT**  **N/A**  Proper cold holding temperatures

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## Compliance Status

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

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

### 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**  **N/O**  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. **IN**  **OUT**  **N/A**  **N/O**  Special Requirements: Fresh Juice Production

31. **IN**  **OUT**  **N/A**  **N/O**  Special Requirements: Heat Treatment Dispensing Freezers

32. **IN**  **OUT**  **N/A**  **N/O**  Special Requirements: Custom Processing

33. **IN**  **OUT**  **N/A**  **N/O**  Special Requirements: Bulk Water Machine Criteria

34. **IN**  **OUT**  **N/A**  **N/O**  Special Requirements: Acidified White Rice Preparation Criteria

35. **IN**  **OUT**  **N/A**  **N/O**  Critical Control Point Inspection

36. **IN**  **OUT**  **N/A**  **N/O**  Process Review

37. **IN**  **OUT**  **N/A**  **N/O**  Variance

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**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. (10/19)

As per AGR 1268  The Baldwin Group, Inc. (10/19)
**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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<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
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**Observations and Corrective Actions**

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

**Food Temperature Control**

- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Thermometers provided and accurate

**Safe Food and Water**

- Pasteurized eggs used where required
- Water and ice from approved source

**Utensils, Equipment and Vending**

- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips
- Nonfood-contact surfaces clean

**Physical Facilities**

- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
- Adequate ventilation and lighting; designated areas used

**Administrative**

- Existing ventilation and lighting; designated areas used

**Prevention of Food Contamination**

- Insects, rodents, and animals not present/outer openings protected
- Contamination prevented during food preparation, storage & display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

**Proper Use of Utensils**

- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Slash-resistant, cloth, and latex glove use

**Food Identification**

**Remarks**

- The salad bar was slightly above safe temperature range Cole slaw (43F), but came back into the range during the inspection. We discussed the importance of maintaining the safe temperature range and the correct use of food thermometers.
- The refrigeration repairman is coming to put a new seal on a cooler, and she will replace the current temperature monitoring device.
- Chicken breading is not labeled with common name, in the basement.
- Cole slaw and ham pieces are 43F on the salad bar. Corrected during inspection.
- Walking-in shelves have a buildup of food debris on them.
- The kitchen floor is dirty.
- We discussed cooling and current re-heating methods.

**Person in Charge**

AARON LONGSWORTH

**Date**

02/05/2020

**Sanitarian**

AARON LONGSWORTH

**Licensee:**

Auglaize County Health Department