## 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>NEW BREMEN COFFEE CO. &amp; BOOKS, INC.</td>
<td>FSO</td>
<td>216</td>
<td>02/05/2019</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>115 W. MONROE</td>
<td>NEW BREMEN 45869</td>
</tr>
</tbody>
</table>

**License holder**

NEW BREMEN COFFEE CO. & BOOKS, INC.

**Inspection Time**

80

**Travel Time**

15

**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**
2. **IN**
3. **IN**
4. **IN**
5. **IN**
6. **IN**
7. **IN**
8. **IN**
9. **IN**
10. **IN**

**Employee Health**

1. **IN**
2. **IN**
3. **IN**
4. **IN**
5. **IN**
6. **IN**
7. **IN**
8. **IN**
9. **IN**
10. **IN**

**Good Hygienic Practices**

1. **IN**
2. **IN**
3. **IN**
4. **IN**
5. **IN**
6. **IN**
7. **IN**
8. **IN**
9. **IN**
10. **IN**

**Preventing Contamination by Hands**

1. **IN**
2. **IN**
3. **IN**
4. **IN**
5. **IN**
6. **IN**
7. **IN**
8. **IN**
9. **IN**
10. **IN**

**Foodborne ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

- **IN** = in compliance
- **OUT** = not in compliance
- **N/O** = not observed
- **N/A** = not applicable

### Compliance Status

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

23. **IN**
24. **IN**
25. **IN**
26. **IN**
27. **IN**
28. **IN**
29. **IN**
30. **IN**
31. **IN**
32. **IN**
33. **IN**
34. **IN**
35. **IN**
36. **IN**
37. **IN**

#### Supervision

- Person in charge present, demonstrates knowledge, and performs duties
- Certified Food Protection Manager
- Management, food employees and conditional employee; knowledge, responsibilities and reporting
- Proper use of restriction and exclusion
- Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

- Proper eating, tasting, drinking, or tobacco use
- No discharge from eyes, nose, and mouth
- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- Adequate handwashing facilities supplied & accessible

#### Foodborne ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

**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)
**State of Ohio Food Inspection Report**  
**Authority: Chapters 3717 and 3715 Ohio Revised Code**

### Observation and Corrective Actions

<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>6</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Food contamination prevention - eating, drinking, or using tobacco. Employee was observed eating in the kitchen. Employee stopped to correct.</td>
<td>ý</td>
<td>o</td>
</tr>
<tr>
<td>22</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. Turkey deli meat was at 53F. Sliced tomatoes were at 53F. Cut lettuce was at 57F. Store-made dressing is at 68F.</td>
<td>ý</td>
<td>o</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking. 2 packages of deli turkey meat were not dated. 1 bag of cooked chicken breast was not dated. The date was known, so they dated to corrected.</td>
<td>ý</td>
<td>o</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. Store-made salad dressing was not labeled. Hot sauce squeeze bottle was not labeled.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>48</td>
<td>3717-1-03.2(M)</td>
<td>NC</td>
<td>Wiping cloths - use limitation. Multiple dirty rags are in the food prep areas.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted. Stack of plates above the prep cooler are stored with the food surface up. Stack of plates in back kitchen are stored with the food contact surface up. Deli meat containers are stored with the food contact surface up. Baking pans are stored with the food contact surface up.</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.</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

**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/A) for each number item: IN = in compliance OUT = not in compliance N/A = not applicable

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Food Temperature Control</th>
<th>Physical Facilities</th>
<th>Food Identification</th>
<th>Prevention of Food Contamination</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized eggs used where required</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>Hot and cold water available; adequate pressure</td>
<td>Food properly labeled; original container</td>
<td>In-use utensils: properly stored</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td>Plant food properly cooked for hot holding</td>
<td>Plumbing installed; proper backflow devices</td>
<td>Personal cleanliness</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td>Sewage and waste water properly disposed</td>
<td>Thermometers provided and accurate</td>
<td>Sewage and waste water properly disposed</td>
<td>Wiping cloths: properly used and stored</td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
<td>Wiping cloths: properly used and stored</td>
<td>Existing Equipment and Facilities</td>
<td>Washing fruits and vegetables</td>
<td>Adequate ventilation and lighting; designated areas used</td>
<td>Slash-resistant and cloth glove use</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**

AARON LONGSWORTH
RS/SIT# 3034

**Sanitarian**

AARON LONGSWORTH
RS/SIT# 3034

**Licensee:**  
Auglaize County Health Department
<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
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<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(3)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - storage. A case of plastic cups was stored on the ground</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(G)(1)</td>
<td>NC</td>
<td>Kitchenware and tableware - handling of single-service and single use articles. Unwrapped straws are out for customer self-service in a way that allows for contamination of mouth contact surface. This is the last of the supply and wooden sticks will be used for stirrers.</td>
<td>O</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. 4 stand mixers were covered in food debris. The containers that hold the self-service coffee lids is dirty.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. All of the floor mats (5 of them) in the kitchen are dirty.</td>
<td>O</td>
<td>O</td>
</tr>
</tbody>
</table>