# Food Inspection Report

**Name of facility**
NEW BREMEN EAST CONCESSIONS

**Check one**
- FSO
- RFE

**License Number**
541

**Date**
04/24/2019

**Address**
300 N. JEFFERSON ST.

**City/Zip Code**
NEW BREMEN 45869

## Type of inspection (check all that apply)
- [ ] Standard
- [ ] Critical Control Point (FSS)
- [ ] 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
    - 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  [ ] 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
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/Weather 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

### Time/Temperature Controlled for Safety Food (TCS food)
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
- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public health interventions
- 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

<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>38</td>
<td>N/A</td>
<td>N/C</td>
<td>Pasteurized eggs used where required</td>
<td></td>
<td></td>
</tr>
<tr>
<td>39</td>
<td>N/A</td>
<td>N/C</td>
<td>Water and ice from approved source</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Comment</th>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>3701-21-25()</td>
<td>NC</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td></td>
<td></td>
</tr>
<tr>
<td>41</td>
<td>N/A</td>
<td>N/C</td>
<td>Plant food properly cooked for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>N/A</td>
<td>N/C</td>
<td>Approved thawing methods used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>N/A</td>
<td>N/C</td>
<td>Thermometers provided and accurate</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Food Identification

<table>
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<tr>
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</tr>
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<tbody>
<tr>
<td>44</td>
<td>N/A</td>
<td>N/C</td>
<td>Food properly labeled; original container</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
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<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>N/A</td>
<td>N/C</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>N/A</td>
<td>N/C</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td></td>
<td></td>
</tr>
<tr>
<td>47</td>
<td>N/A</td>
<td>N/C</td>
<td>Personal cleanliness</td>
<td></td>
<td></td>
</tr>
<tr>
<td>48</td>
<td>N/A</td>
<td>N/C</td>
<td>Wiping cloths: properly used and stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>49</td>
<td>N/A</td>
<td>N/C</td>
<td>Washing fruits and vegetables</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
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<tbody>
<tr>
<td>50</td>
<td>N/A</td>
<td>N/C</td>
<td>In-use utensils: properly stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>N/A</td>
<td>N/C</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>N/A</td>
<td>N/C</td>
<td>Single-use/single-service articles: properly stored, used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>53</td>
<td>N/A</td>
<td>N/C</td>
<td>Slash-resistant and cloth glove use</td>
<td></td>
<td></td>
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</tbody>
</table>

### Observations and Corrective Actions

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

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<tbody>
<tr>
<td>66</td>
<td>3701-21-25()</td>
<td>NC</td>
<td>Level one certification in food protection None of the employees is level 1 trained this point.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Entire Document

### Person in Charge

<table>
<thead>
<tr>
<th>Name</th>
<th>Date</th>
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<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>04/24/2019</td>
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### Sanitarian

<table>
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<tr>
<th>Name</th>
<th>Code</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>RS/SIT# 3034</td>
<td>04/24/2019</td>
</tr>
</tbody>
</table>

### Licensor

Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL
As per HEA 5302B The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)