## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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### Name of Facility
NEW BREMEN SUNOCO-CARDINAL EXPRESS

### Check one
- [ ] FSO
- [x] RFE

### License Number
411

### Date
02/11/2019

### Address
4970 ST. RT. 66

### City/Zip Code
NEW BREMEN 45869

### License Holder
THE VILLAGE MARKET & DELI NEW KNOXVILLE OH IN

### Inspection Time
120

### Travel Time
20

### Category/Descriptive
COMMERCIAL CLASS 3 <25,000 SQ. FT.

### Type of Inspection (check all that apply)
- [x] Standard
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Pre-licensing
- [ ] Consultation

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### 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 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  ○ 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  ○ Y/N/O
    - Food received at proper temperature
13. [ ] IN  ○ OUT
    - Food in good condition, safe, and unadulterated
14. [ ] IN  ○ OUT  ○ N/A  ○ Y/N/O
    - Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
15. [ ] IN  ○ OUT  ○ N/A  ○ Y/N/O
    - Food separated and protected
16. [ ] IN  ○ OUT  ○ N/A  ○ Y/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  ○ Y/N/O
    - Proper cooking time and temperatures
19. [ ] IN  ○ OUT  ○ N/A  ○ Y/N/O
    - Proper reheating procedures for hot holding
20. [ ] IN  ○ OUT  ○ N/A  ○ Y/N/O
    - Proper cooling time and temperatures
21. [ ] IN  ○ OUT  ○ N/A  ○ Y/N/O
    - Proper hot holding temperatures
22. [ ] IN  ○ OUT  ○ N/A
    - Proper cold holding temperatures

#### Process Review
23. [ ] IN  ○ OUT  ○ N/A  ○ Y/N/O
    - Proper date marking and disposition
24. [ ] IN  ○ OUT  ○ N/A  ○ Y/N/O
    - Time as a public health control: procedures & records
25. [ ] IN  ○ OUT  ○ Y/N/A
    - Consumer advisory provided for raw or undercooked foods
26. [ ] IN  ○ OUT  ○ Y/N/A
    - Pasteurized foods used; prohibited foods not offered
27. [ ] IN  ○ OUT  ○ Y/N/A
    - Food additives: approved and properly used
28. [ ] IN  ○ OUT  ○ Y/N/A
    - Toxic substances properly identified, stored, used
29. [ ] IN  ○ OUT  ○ Y/N/A
    - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. [ ] IN  ○ OUT  ○ Y/N/A
    - Special Requirements: Fresh Juice Production
31. [ ] IN  ○ OUT  ○ Y/N/A
    - Special Requirements: Heat Treatment Dispensing Freezers
32. [ ] IN  ○ OUT  ○ Y/N/A
    - Special Requirements: Custom Processing
33. [ ] IN  ○ OUT  ○ Y/N/A
    - Special Requirements: Bulk Water Machine Criteria
34. [ ] IN  ○ OUT  ○ Y/N/A
    - Special Requirements: Acidified White Rice Preparation Criteria
35. [ ] IN  ○ OUT  ○ Y/N/A
    - Critical Control Point Inspection
36. [ ] IN  ○ OUT  ○ Y/N/A
    - Process Review
37. [ ] IN  ○ OUT  ○ Y/N/A
    - Variance

### 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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### Compliance Status

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

#### Consumer Advisory

#### Highly Susceptible Populations

#### Conformance with Approved Procedures

### 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

**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)
### 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) for each numbered item. **IN = in compliance  OUT = not in compliance  N/O = not observed  N/A = not applicable**

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
<th>Administrative</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 o IN o OUT o N/A o N/O</td>
<td>y IN o OUT</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>39 y IN o OUT</td>
<td>Water and ice from approved source</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>Food Temperature Control</td>
<td>Food Temperature Control</td>
<td>Physical Facilities</td>
<td>Food Temperature Control</td>
</tr>
<tr>
<td>40 o IN o OUT o N/A y N/O</td>
<td>o IN o OUT o N/A y N/O</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>41 o IN o OUT o N/A y N/O</td>
<td>o IN o OUT o N/A y N/O</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>42 o IN o OUT o N/A y N/O</td>
<td>Approved thawing methods used</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>43 y IN o OUT o N/A</td>
<td>Thermometers provided and accurate</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>Food Identification</td>
<td>Food Identification</td>
<td>Food Identification</td>
<td>Food Identification</td>
</tr>
<tr>
<td>44 o IN y OUT</td>
<td>Food properly labeled; original container</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>Prevention of Food Contamination</td>
<td>Prevention of Food Contamination</td>
<td>Prevention of Food Contamination</td>
<td>Prevention of Food Contamination</td>
</tr>
<tr>
<td>45 y IN o OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>46 o IN y OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>47 y IN o OUT</td>
<td>Personal cleanliness</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>48 o IN y OUT o N/A o N/O</td>
<td>Wiping cloths: properly used and stored</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>49 y IN o OUT o N/A o N/O</td>
<td>Washing fruits and vegetables</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>Proper Use of Utensils</td>
<td>Proper Use of Utensils</td>
<td>Proper Use of Utensils</td>
<td>Proper Use of Utensils</td>
</tr>
<tr>
<td>50 y IN o OUT o N/A o N/O</td>
<td>In-use utensils: properly stored</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>51 y IN o OUT o N/A</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>52 o IN y OUT o N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</td>
</tr>
<tr>
<td>53 y IN o OUT o N/A o N/O</td>
<td>Slash-resistant and cloth glove use</td>
<td>y IN o OUT o N/A</td>
<td>y IN o OUT o N/A</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**

<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>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>PIC - Level Two Certified Manager No level 2 manager certificate provided</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>5</td>
<td>3717-1-02.4(C)(16)</td>
<td>NC</td>
<td>PIC: duties - ensure the facility has written procedures for vomiting and diarrheal events. norovirus cleanup procedure not posted.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation</td>
<td>y</td>
<td>o</td>
</tr>
<tr>
<td>16</td>
<td>3717-1-04.5(A)(1)</td>
<td>C</td>
<td>Cleanliness of equipment food-contact surfaces and utensils. The following food contact surfaces are dirty: opener blade, pizza screens. These were cleaned during inspection to correct.</td>
<td>y</td>
<td>o</td>
</tr>
<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. A burger was in hot holding at 94F. It was removed to trash to correct.</td>
<td>y</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. Buffalo chicken was dated for 9 days of use. Corrected by re-dating for 7 total.</td>
<td>y</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. Italian, ranch, mustard, and bbq were in squeeze bottles without labels. This was corrected by labeling.</td>
<td>y</td>
<td>o</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.5(C)(2)</td>
<td>NC</td>
<td>Food labels - packaged food. Packaged hamburger and sub sandwiches are in hot holding for customer self service without any labeling.</td>
<td>o</td>
<td>y</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. Tomato sauce was stored on the floor in the storage area.</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. Wiping cloths are being used to cover top of prep cooler. Corrected by removing.</td>
<td>y</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. Pieces of cardboard are being cut and used to line condiment package areas.</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

### Person in Charge

**Sanitarian:**
AARON LONGSWORTH  
**Date:** 02/11/2019  
**Licensor:** Auglaize County Health Department
<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>52</td>
<td>3717-1-04.8(G)(I)</td>
<td>NC</td>
<td>Kitchenware and tableware - handling of single-service and single use articles. Slush straws are offered for self-service in a manner that allows contamination of lip contact of multiple straws.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. The following equipment is not commercial kitchen approved: wooden shelves in walk-in, wooden pallets in walk-in, plastic corrugated sheets on floor of walk-in, wooden shelves in storage rooms.</td>
<td>O</td>
<td>O</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Lids are op on the dumpster.</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. Walk-in floor under drive thru display shelves, floor in back storage area, walk-in door.</td>
<td>O</td>
<td>O</td>
</tr>
</tbody>
</table>

**Name of Facility**: NEW BREMEN SUNOCO-CARDINAL EXPRESS

**Type of Inspection**: STA

**Date**: 02/11/2019

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

**State of Ohio Continuation Report**

**Observations and Corrective Actions (continued)**

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

**Person in Charge**

AARON LONGSWORTH

**Date**: 02/11/2019

**Sanitarian**

AARON LONGSWORTH

**RS/SIT#**: 3034

**Licensor**

Auglaize County Health Department

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

As per HEA 5351 The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)