### 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/O**  Proper eating, tasting, drinking, or tobacco use
7. **IN**  **OUT**  **N/O**  No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
8. **IN**  **OUT**  **N/O**  Hands clean and properly washed
9. **IN**  **OUT**  **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**  Food received at proper temperature
13. **IN**  **OUT**  Food in good condition, safe, and unadulterated
14. **IN**  **OUT**  Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
15. **IN**  **OUT**  Food separated and protected
16. **IN**  **OUT**  Food-contact surfaces: cleaned and sanitized
17. **IN**  **OUT**  Proper disposal of returned, previously served, reconditioned, and unsafe food

#### Time/ Temperature Controlled for Safety Food (TCS food)
18. **IN**  **OUT**  **N/O**  Proper cooking time and temperatures
19. **IN**  **OUT**  **N/O**  Proper reheating procedures for hot holding
20. **IN**  **OUT**  **N/O**  Proper cooling time and temperatures
21. **IN**  **OUT**  **N/O**  Proper hot holding temperatures
22. **IN**  **OUT**  **N/A**  Proper cold holding temperatures

### Risk Factors
- Food borne illnesses or injuries are primarily caused by 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.
# Food Inspection Report

**State of Ohio**  
**Food Inspection Report**  
**Authority:** Chapters 3717 and 3715 Ohio Revised Code  
**Type of Inspection:** sta ccp  
**Date:** 12/03/2018

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

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

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

### Proper Use of Utensils

<table>
<thead>
<tr>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></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

<table>
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<tr>
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</tr>
</thead>
</table>
| 40       | 3717-1-04.2(A) | NC  | Equipment - cooling, heating, and holding capacities.  
The milk cooler has broken down and has not been repaired or replaced. |
| 46       | 3717-1-03.2(Q) | NC  | Food storage - preventing contamination from the premises.  
2 bags of ice and a box of hamburgers/hot dogs are on the floor. |

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**Person in Charge**  
**Date:** 12/03/2018

**Sanitarian**  
RS/SIT# 

**Licensor:**  
Auglaize County Health Department

**Priorit y 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)