**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>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</th>
</tr>
</thead>
<tbody>
<tr>
<td>PANTRY PRIDE</td>
<td></td>
</tr>
<tr>
<td><strong>Check one</strong></td>
<td></td>
</tr>
<tr>
<td>O FS O</td>
<td></td>
</tr>
</tbody>
</table>

**License Number** 336

**Date** 02/25/2019

**Address**
1550 CELINA RD.

**City/Zip Code**
ST. MARYS 45885

**License holder**
SBA REALTY, LTD.

**Inspection Time**
110

**Travel Time**
15

**Follow-up date (if required)**

**Water sample date/result**

<table>
<thead>
<tr>
<th>Follow-up date (if required)</th>
<th>Water sample date/result</th>
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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

### 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⁄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 Food received at proper temperature

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

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

#### Protection from Contamination

15. IN OUT Y⁄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⁄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 Y⁄N/A⁄N/O Proper hot holding temperatures

22. IN OUT O⁄OUT N/A Proper cold holding temperatures

23. IN Y⁄OUT N/A⁄O N/O Proper date marking and disposition

24. IN O⁄OUT Y⁄N/A⁄O N/O Time as a public health control: procedures & records

25. IN Y⁄OUT N/A Consumer advisory provided for raw or undercooked foods

26. IN O⁄OUT N/A Pasteurized foods used; prohibited foods not offered

#### Chemical

27. IN O⁄OUT N/A Food additives: approved and properly used

28. IN O⁄OUT N/A Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

29. IN O⁄OUT N/A⁄Y Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

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

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

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

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

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

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

36. IN O⁄OUT Y⁄N/A Process Review

37. IN O⁄OUT Y⁄N/A Variance

**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.

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

### Name of Facility
PANTRY PRIDE

### Type of Inspection
02/25/2019

#### 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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 o IN o OUT o N/A o N/O</td>
<td>54 o IN o OUT</td>
</tr>
<tr>
<td>39 o IN o OUT</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>40 o IN o OUT o N/A o N/O</td>
<td>55 o IN o OUT o N/A</td>
</tr>
<tr>
<td>41 o IN o OUT o N/A o N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>42 o IN o OUT o N/A o N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>43 o IN o OUT o N/A o N/O</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>44 o IN o OUT</td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>45 o IN o OUT</td>
<td>Utensils, equipment and linens: properly stored, used</td>
</tr>
<tr>
<td>46 o IN o OUT</td>
<td>Single-use-single-service articles: properly stored, used</td>
</tr>
<tr>
<td>47 o IN o OUT</td>
<td>slash-resistant and cloth glove use</td>
</tr>
<tr>
<td>48 o IN o OUT o N/A o N/O</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49 o IN o OUT o N/A o N/O</td>
<td>Washing fruits and vegetables</td>
</tr>
<tr>
<td>50 o IN o OUT o N/A o N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51 o IN o OUT o N/A</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52 o IN o OUT o N/A</td>
<td>Single-use-single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53 o IN o OUT o N/A o N/O</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>
<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>10</td>
<td>3717-1-06.2(B)</td>
<td>NC</td>
<td>Handwashing cleanser - availability. No hand soap was available at front deli sink. Corrected.</td>
<td>o</td>
<td>y</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>21</td>
<td>3717-1-03.4(F)(1)(a)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - hot holding. Fried chicken and wedge fries were being held in the display case at 117-126G. Because the case was at maximum, the food was removed to the oven to correct.</td>
<td>y</td>
<td>y</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. The following deli meats were not dated: bologna, ham, hot pepper chicken, turkey, and cut lettuce. If date was known, it was marked. All other foods went to trash to correct.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(h)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition. The following foods were passed the 7 day use period: deli turkey, hot dogs, and 2 containers of sliced tomatoes. These were removed to trash to correct.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage. The scoop in the breading should be stored with the handle out of the food. Corrected by placing a new scoop in the breading correctly.</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. Old cardboard egg boxes are in the cheese cooler. These are not cleanable.</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. There are miscellaneous milk crates being used as shelving storage and coolers.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(A)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment. The meat walk-in cooler has a build-up of ice on the unit and appears to be dripping on the shelf under it.</td>
<td>o</td>
<td>o</td>
</tr>
<tr>
<td>60</td>
<td>3717-1-05.4(H)</td>
<td>NC</td>
<td>Toilet room receptacle - covered. Women's restroom does not have a lidded trash can.</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

### Person in Charge
AARON LONGSWORTH  
RS/SIT# 3034

### Licensing Authority
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)
**Name of Facility**
PANTRY PRIDE

**Type of Inspection**

**Date**
02/25/2019

**Observations and Corrective Actions (continued)**
Mark “X” in appropriate box for COS and R:  COS = corrected on-site during inspection  R = repeat violation

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<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. There are several roof leaks in the office and rear storage area.</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The floors in the following areas are dirty: under the deli cooler, under the deli back counter, under the deli sinks.</td>
<td>0</td>
<td>0</td>
</tr>
</tbody>
</table>

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

**Sanitarian**
AARON LONGSWORTH  RS/SIT# 3034

**Licensor:**
Auglaize County Health Department

**Person in Charge**

**Date**
02/25/2019

**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)