Name of facility: PHIL'S ONE STOP #16  
Address: 202 W. SOUTH ST.  
City/State/Zip Code: ST. MARYS   OH 45885  
License holder: P & R INVESTMENTS DBA PHIL'S ONE STOPS  
License Number: 548  
Date: 12/12/2019  
Check one: FSO □ RFE  
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  
Category/Descriptive: COMMERICAL CLASS 3 <25,000 SQ. FT.  
Inspection Time: 60  
Travel Time: 0  
Follow-up date (if required): / /  
Water sample date/result (if required): / /

### 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

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
</tr>
</thead>
</table>
| 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 employees; 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. N/A  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/Temperature 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 |
23. IN  OUT N/A  | Proper date marking and disposition |
24. IN  OUT N/A  | Time as a public health control: procedures & records |
25. IN  OUT N/A  | Consumer advisory provided for raw or undercooked foods |
26. IN  OUT N/A  | Pasteurized foods used; prohibited foods not offered |
27. IN  OUT N/A  | Food additives: approved and properly used |
28. IN  OUT N/A  | Toxic substances properly identified, stored, used |
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.
**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 <strong>IN</strong> <strong>OUT</strong> N/A <strong>N/O</strong></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 <strong>IN</strong> <strong>OUT</strong> N/A</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td><strong>Food Temperature Control</strong></td>
<td></td>
</tr>
<tr>
<td>40 <strong>IN</strong> <strong>OUT</strong> N/A <strong>N/O</strong></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41 <strong>IN</strong> <strong>OUT</strong> N/A <strong>N/O</strong></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42 <strong>IN</strong> <strong>OUT</strong> N/A <strong>N/O</strong></td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43 <strong>IN</strong> <strong>OUT</strong> N/A</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td><strong>Food Preparation</strong></td>
<td></td>
</tr>
<tr>
<td>44 <strong>IN</strong> <strong>OUT</strong></td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td><strong>Prevention of Food Contamination</strong></td>
<td></td>
</tr>
<tr>
<td>45 <strong>IN</strong> <strong>OUT</strong></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46 <strong>IN</strong> <strong>OUT</strong></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47 <strong>IN</strong> <strong>OUT</strong> N/A</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48 <strong>IN</strong> <strong>OUT</strong> N/A <strong>N/O</strong></td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49 <strong>IN</strong> <strong>OUT</strong> N/A <strong>N/O</strong></td>
<td>Washing fruits and vegetables</td>
</tr>
<tr>
<td><strong>Proper Use of Utensils</strong></td>
<td></td>
</tr>
<tr>
<td>50 <strong>IN</strong> <strong>OUT</strong> N/A <strong>N/O</strong></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51 <strong>IN</strong> <strong>OUT</strong> N/A</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52 <strong>IN</strong> <strong>OUT</strong> N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53 <strong>IN</strong> <strong>OUT</strong> N/A <strong>N/O</strong></td>
<td>Slash-resistant, cloth, and latex 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>
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</table>
| 2        | 3717-1-02.4(A)(2) | NC | Level Two Certified Manager  
No certificates available to verify level two training has been complete. | ☐ | ☐ |
| 10       | 3717-1-05.1(G) | C | Using a handwashing sink - operation and maintenance.  
Observed food debris in the handwash sink. This sink is to be used for washing hands only. | ☐ | ☐ |
| 43       | 3717-1-04.1(Y) | NC | Temperature measuring devices.  
Thermometer not available to read ambient air temperature in the milk cooler by the front door. | ☐ | ☐ |
| 52       | 3717-1-04.8(G)(3) | NC | Kitchenware and tableware - furnishing single-service articles.  
Straws provided at the coffee station are not protected from contamination of the lip surfaces when customers get a straw. | ☐ | ☐ |
| 62       | 3717-1-06.4(B) | NC | Cleaning - frequency and restrictions.  
Build-up present inside the cabinet under the doughnut display case and on the walk-in cooler floor. | ☐ | ☐ |

**Person in Charge**

<table>
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<tr>
<th>Date</th>
<th>12/12/2019</th>
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**Sanitarian**

<table>
<thead>
<tr>
<th>Name</th>
<th>RS/SIT#</th>
</tr>
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<tbody>
<tr>
<td>KENT MARTZ</td>
<td>2937</td>
</tr>
</tbody>
</table>

**License**

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<thead>
<tr>
<th>Name</th>
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<tr>
<td>Auglaize County Health Department</td>
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