# State of Ohio
## Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>PANTRY PRIDE</td>
<td></td>
<td>336</td>
<td>10/30/2018</td>
</tr>
</tbody>
</table>

| Address: 1550 CELINA RD. ST. MARYS, OH 45885 |

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time (min)</th>
<th>Travel Time (min)</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>SBA REALTY, LTD.</td>
<td>90</td>
<td>30</td>
<td>COMMERCIAL CLASS 3 =&gt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Type of visit (check)</th>
<th>Standard</th>
<th>Follow Up</th>
<th>Foodborne</th>
<th>30 Day</th>
<th>Complaint</th>
<th>Prelicensing</th>
<th>Consultation</th>
<th>Other specify</th>
<th>Follow-up date (if required)</th>
<th>Sample date/result(if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>X</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

## 3717-1 OAC Violation Checked

### Management and Personnel

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>2.1 Employee health</td>
</tr>
<tr>
<td>2.2 Personal cleanliness</td>
</tr>
<tr>
<td>2.3 Hygienic practices</td>
</tr>
<tr>
<td>2.4 Supervision</td>
</tr>
</tbody>
</table>

### Food

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>3.0 Safe, unadulterated and honestly presented</td>
</tr>
<tr>
<td>3.1 Sources, specification and original containers</td>
</tr>
<tr>
<td>3.2 Protection from contamination after receiving</td>
</tr>
<tr>
<td>3.3 Destruction of organisms</td>
</tr>
<tr>
<td>3.4 Limitation of growth of organisms</td>
</tr>
<tr>
<td>3.5 Identity, presentation, on premises labeling</td>
</tr>
<tr>
<td>3.6 Discarding or reconditioning unsafe, adulterated</td>
</tr>
<tr>
<td>3.7 Special requirements for highly susceptible populations</td>
</tr>
</tbody>
</table>

### Equipment, Utensils and Linens

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>4.0 Materials for construction and repair</td>
</tr>
<tr>
<td>4.1 Design and construction</td>
</tr>
<tr>
<td>4.2 Numbers and capacities</td>
</tr>
<tr>
<td>4.3 Location and installation</td>
</tr>
</tbody>
</table>

### Physical Facilities

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>6.0 Materials for construction and repair</td>
</tr>
<tr>
<td>6.1 Design, construction and installation</td>
</tr>
<tr>
<td>6.2 Numbers and capacities</td>
</tr>
<tr>
<td>6.3 Location and placement</td>
</tr>
<tr>
<td>6.4 Maintenance and operation</td>
</tr>
</tbody>
</table>

### Water, Plumbing, and Waste

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>5.0 Water</td>
</tr>
<tr>
<td>5.1 Plumbing system</td>
</tr>
<tr>
<td>5.2 Mobile water tanks</td>
</tr>
<tr>
<td>5.3 Sewage, other liquid waste and rainwater</td>
</tr>
<tr>
<td>5.4 Refuse, recyclables, and returnables</td>
</tr>
</tbody>
</table>

### Poisonous or Toxic Materials

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>7.0 Labeling and identification</td>
</tr>
<tr>
<td>7.1 Operational supplies and applications</td>
</tr>
<tr>
<td>7.2 Storage and display separation</td>
</tr>
</tbody>
</table>

### Special Requirements

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>8.0 Fresh juice production</td>
</tr>
<tr>
<td>8.1 Heat treatment dispensing freezers</td>
</tr>
<tr>
<td>8.2 Custom processing</td>
</tr>
<tr>
<td>8.3 Bulk water machine criteria</td>
</tr>
<tr>
<td>8.4 Acidified white rice preparation criteria</td>
</tr>
<tr>
<td>9.0 Facility layout and equipment specifications</td>
</tr>
</tbody>
</table>

### Administration

<p>| |</p>
<table>
<thead>
<tr>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>3701-21 OAC</td>
</tr>
</tbody>
</table>

---

**Violations/Comment(s)**

*CRITICAL VIOLATION*

3717-1-03.2 Food: protection from contamination after receiving.
(C)Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Food shall be protected from cross contamination by:

1. Except as specified in paragraph (C)(1)(c) of this rule, separating raw animal foods during storage, preparation, holding, and display from:
   a. Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; and
   b. Cooked ready-to-eat food.
   c. Frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food.
2. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by:
   a. Using separate equipment for each type; or
   b. Arranging each type of food in equipment so that cross contamination of one type with another is prevented; and
   c. Preparing each type of food at different times or in separate areas.
3. Cleaning equipment and utensils as specified under paragraph (B) (1) of rule 3717-1-04.5 of the Administrative Code and sanitizing as specified under paragraph (C) of rule 3717-1-04.6 of the Administrative Code;
4. Cleaning hermetically sealed containers of food of visible soil before opening;

---

**Inspected by**

CHRIS MILLER

**R.S./SIT #**

3139

**Licensor**

Auglaize County Health Department

**Phone**

1-419-394-4015

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.
Sheet cakes were observed uncovered in the bottom of the reach in freezer during the inspection. Please keep these products covered to prevent potential contamination. THE CAKES WERE COVERED WITH WAX PAPER TO CORRECT.

*CRITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

(1) Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one. The original container is opened in a food service operation or retail food establishment at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one. The original container is opened in a food service operation or retail food establishment for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:

(a) The day the original container is opened in the food service operation or retail food establishment shall be counted as day one; and

(b) The day or date marked by the food service operation or retail food establishment may not exceed a manufacturer’s use-by date if the manufacturer determined the use-by date based on food safety.

(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: PANTRY PRIDE

Address: 1550 CELINA RD.
ST. MARYS, OH 45885

License holder: SBA REALTY, LTD.

Type of visit (check)
- Standard
- Follow Up
- Foodborne
- Prelicensing
- Consultation
- 30 Day
- Complaint
- Other

Inspection Time (min): 90
Travel Time (min): 30

License number: 336
Date: 10/30/2018

Category/Descriptive: COMMERCIAL CLASS 3 =>25,000 SQ. FT.

Sample date/result (if required):

Follow-up date (if required):

First-prepared ingredient.

(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may include:

(a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine;
(b) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(1) of this rule;
(c) Marking the date or day the original container is opened in a food service operation or retail food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or
(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided that the marking system is disclosed to the licensor upon request.

(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for sale from a bulk container upon a consumer's request.

(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock

(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing plant under inspection:

(a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken salad, egg salad, pasta salad, potato salad, and macaroni salad;
(b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as cheddar, gruyere, parmesan and reggiano, and romano;
(c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
(d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
(e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish products defined in 21 C.F.R. 114;
(f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa; and
(g) Shelf stable salt-cured products such as prosciutto and Parma (ham)

The following products were observed without proper date marking at the time of inspection: annie pasta in display case, cut lettuce in reach in cooler, Kuck's Italian Style Turkey Breast, and Kretschmar ham. Ready to eat foods which are temperature controlled for safety must be date marked to accurately track the seven day use by period. PRODUCTS WERE REMOVED TO TRASH TO CORRECT.

*CRITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(H) Ready-to-eat, time/temperature controlled for safety food - disposition.

(1) A food specified under paragraph (G)(1) or (G)(2) of this rule shall be discarded if it:

(a) Exceeds the temperature or time specified in paragraph (G)(1) of this rule, except time that the product is frozen;

---

Inspected by
CHRIS MILLER

R.S./SIT #
3139

Licensor
Auglaize County Health Department

Phone
1-419-394-4015

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.

Page 3
The following products were observed beyond their seven day use by period: Kuck’s rotesserie chicken dated 10-28, Eckrich pickle loaf dated 10-25, Eckrich virginia ham dated 10-28, cooked ham/polish ham dated 10-29, 2 containers of sliced tomato dated 10-22, and a container of con queso dip dated 10-24. Ready to eat foods which are temperature controlled for safety must be removed from service when they exceed their seven day use by period to prevent the build up of pathogens. THE PRODUCTS WERE REMOVED TO TRASH TO CORRECT.

Cardboard was being used to line the shredded cheese reach in display cooler with food debris on the cardboard at the time of inspection. Please use a non-absorbent material that is smooth and easily cleanable to line the cooler if necessary.

Plastic soft drink crates turned upside down were being used as storage racks in the walk in freezer. NSF or similarly approved storage or dunnage racks shall be used to keep products at least six inches off the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products.

Plastic soft drink crates turned upside down were being used as storage racks in the walk in freezer. NSF or similarly approved storage or dunnage racks shall be used to keep products at least six inches off the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products.

Name of facility: PANTRY PRIDE
State of Ohio
Standard Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: PANTRY PRIDE

Address: 1550 CELINA RD.
ST. MARYS, OH 45885

License holder: SBA REALTY, LTD.

License number: 336
Date: 10/30/2018

Category/Descriptive: COMMERCIAL CLASS 3 =>25,000 SQ. FT.

Type of visit (check)
- Standard
- Follow Up
- Foodborne
- Prelicensing
- Consultation
- Other

Inspection Time (min): 90
Travel Time (min): 30
Follow-up date (if required): / /
Sample date/result(if required): / /

(A) Equipment - good repair and proper adjustment.
(1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.
(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
(3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

Condensation was forming in both the walk in freezer and meat walk in cooler at the time of inspection. Please repair the units to prevent the condensation.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.
(S) Single-service articles and single-use articles - use limitation.
(1) Single-service articles and single-use articles may not be reused.
(2) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

The facility is re-using plastic deli salad containers for food storage. These items are for single use only and shall not be re-used to store foods in.

*CRITICAL VIOLATION*

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.
(1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.
(2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
(3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

The interior of the sausage stuffer had dried food and grease debris in it. This direct food contact surface shall be kept free from food debris build up. THE STUFFER WAS CLEANED TO CORRECT.

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.
(D) Nonfood-contact surfaces - cleaning frequency.
Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Stickers were observed on the tops of plastic lids in the clean dishware racks. During cleaning, the stickers shall be removed as the rough surface can support pathogen growth.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.
(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

---

Inspected by
CHRIS MILLER

R.S./SIT #
3139

Licensor
Auglaize County Health Department

Received by

Title

Phone
1-419-394-4015

As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.
Standard Inspection Report

State of Ohio
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility: PANTRY PRIDE

Address: 1550 CELINA RD., ST. MARYS, OH 45885

License holder: SBA REALTY, LTD.

Type of visit (check)
- Standard
- Prelicensing
- Follow Up
- Foodborne
- Consultation
- 30 Day
- Other

License number: 336

Date: 10/30/2018

Travel Time (min): 30

Follow-up date (if required): N/A

Sample date/result (if required): N/A

(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
   - (a) In a clean, dry location;
   - (b) Where they are not exposed to splash, dust, or other contamination; and
   - (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.

(2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
   - (a) In a self-draining position that allows air drying; and
   - (b) Covered or inverted.

(3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

Plastic deli tray lids were observed stored upright and uncovered in the dry goods storage room. These items shall be kept covered or upside down to prevent contamination of the food contact surfaces. THE ITEMS WERE TURNED UPSIDE DOWN TO CORRECT.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.

(H)Toilet room receptacle - covered.

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

The women's restroom did not have a covered waste can as required.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.

(N)Covering receptacles.

Receptacles and waste handling units for refuse, recyclables, or returnables shall be kept covered:
   - (1) Inside the food service operation or retail food establishment if the receptacles and units:
     - (a) Contain food residue and are not in continuous use; or
     - (b) After they are filled; and
   - (2) With tight-fitting lids or doors if kept outside the food service operation or retail food establishment.

The dumpster had a lid open at the time of inspection. Please keep lids closed to prevent pest entry and litter from blowing out.

3717-1-06.4 Physical facilities: maintenance and operation.

(B)Cleaning - frequency and restrictions.
   - (1) The physical facilities shall be cleaned as often as necessary to keep them clean.
   - (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing.

This requirement does not apply to cleaning that is necessary due to a spill or other accident.

Inspected by

CHRIS MILLER

R.S./SIT # 3139

Licensor
Auglaize County Health Department

Phone
1-419-394-4015

As per HEA 5302 4/10 The Baldwin Group, Inc.

As per AGR 1268 4/10 The Baldwin Group, Inc.

Name of facility: PANTRY PRIDE
The floors under equipment and tables beyond normal mop lines were accumulating food and packaging debris in the deli and meat prep rooms. The fan grates in the dairy walk in cooler were accumulating dust debris. Please clean these surfaces.

*CRITICAL VIOLATION*
3717-1-07.0 Poisonous or toxic materials: labeling and identification.
(B) Working containers - common name.
Working containers used for poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

A multi purpose spray bottle of blue liquid was observed in the produce prep area without identification. Please keep chemical working containers identified to prevent misuse of products. THE CONTAINER WAS LABELED AJAX MULTI PURPOSE CLEANER TO CORRECT.

*CRITICAL VIOLATION*
3717-1-08.3 Special requirements: bulk water machine criteria.
(H) The water dispensed from bulk water machines shall be sampled at least semi-annually for coliform bacteria. Sample results shall be retained at the food service operation or retail food establishment for review by the licensor.

Water sample results for the bulk water machine could not be located during the inspection. Please keep these test results available for review during inspections.

The facility currently has an employee with level II training in food protection; however, they only have a certificate from the training organization (Serv Safe) and not from the Ohio Department of Health. The Ohio Department of Health certificate must be obtained and kept on file for us to review as the state wants to ensure that the training curriculum adequately covers Ohio’s food code. A reciprocity form is attached to this inspection.