### Standard Inspection Report

**State of Ohio**

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

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**Name of facility**

PHIL'S ONE STOP #16

**Address:** 202 W. SOUTH ST.

ST. MARYS, OH 45885

**License holder**

P & R INVESTMENTS DBA PHIL'S ONE STOPS

**License number**

548

**Date**

04/02/2018

**Category/Descriptive**

COMMERCIAL CLASS 3 <25,000 SQ. FT.

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**Type of visit (check)**

- [ ] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Prelicensing
- [ ] Consultation
- [ ] Other

**Inspection Time (min)**

45

**Travel Time (min)**

15

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

/ /

**Sample date/result(if required)**

/ /

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**3717-1 OAC Violation Checked**

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**Management and Personnel**

- 2.1 Employee health
- 2.2 Personal cleanliness
- 2.3 Hygienic practices
- 2.4 Supervision

**Food**

- 3.0 Safe, unadulterated and honestly presented
- 3.1 Sources, specification and original containers
- 3.2 Protection from contamination after receiving
- 3.3 Destruction of organisms
- 3.4 Limitation of growth of organisms
- 3.5 Identity, presentation, on premises labeling
- 3.6 Discarding or reconditioning unsafe, adulterated
- 3.7 Special requirements for highly susceptible populations

**Equipment, Utensils, and Linens**

- 4.0 Materials for construction and repair
- 4.1 Design and construction
- 4.2 Numbers and capacities
- 4.3 Location and installation

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**Violations/Comment(s)**

*CRITICAL VIOLATION*

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

(F) Time/temperature controlled for safety food - hot and cold holding.

1. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (I) of this rule, and except as specified under paragraph (F)(2) and in paragraph (F)(3) of this rule, time/temperature controlled for safety food shall be maintained at a temperature specified as follows:

   a. At one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or above, except that roasts cooked to a temperature and for a time specified in paragraph (A)(4) of rule 3717-1-03.3 of the Administrative Code or reheated as specified in paragraph (H) (1) of rule 3717-1-03.3 of the Administrative Code may be held at a temperature of one hundred thirty degrees Fahrenheit (fifty-four degrees Celsius) or above; or

   b. At forty-one degrees Fahrenheit (five degrees Celsius) or less.

2. Eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of forty-five degrees Fahrenheit (seven degrees Celsius) or less.

3. Time/temperature controlled for safety food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under paragraph (F) (1) of this rule, while contained within specially designed equipment that complies with the design and construction requirements as specified under paragraph (P)(5) of rule 3717-1-04.1 of the Administrative Code.

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**3717-1-03.5 Food: food identity, presentation, and on premises labeling.**

(C) Food labels.

1. Food packaged in a food service operation or retail food establishment, shall be labeled as specified in 21 C.F.R. 101 and 9 C.F.R. 317.

2. Label information shall include:

   a. The common name of the food, or absent a common name, an adequately descriptive identity statement;
(b) If made from two or more ingredients and sub-ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food;
(c) An accurate declaration of the quantity of contents;
(d) The name and place of business of the manufacturer, packer, or distributor; and
(e) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.
(f) Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(q)(3)-(5) (as amended on August 2, 2004), nutrition labeling as specified in 21 C.F.R. 101 and 9 C.F.R. 317 Subpart B.
(g) For any salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin.

(3) Bulk food that is available for consumer self-dispensing shall be prominently labeled with the following information in plain view of the consumer:
   (a) The manufacturer's or processor's label that was provided with the food; or
   (b) A card, sign, or other method of notification that includes the information specified under paragraphs (C)(2)(a), (C)(2)(b), and (C)(2)(f) of this rule.

(4) Bulk, unpackaged foods such as bakery products and unpackaged foods that are portioned to consumer specification need not be labeled if:
   (a) A health, nutrient content, or other claim is not made; and
   (b) The food is manufactured or prepared on the premises of the food service operation or retail food establishment or at another food service operation or retail food establishment or a food processing plant that is owned by the same person and is regulated by the food regulatory agency that has jurisdiction.

Salads, burritos, sandwiches and bosco sticks do not have proper labeling information as listed above. These are all packaged foods that are out for customer self-service. Labels inform customers on allergens and other ingredients. This will need to be corrected prior to next regular inspection.

*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.

All but 5 of the pizza screens have food debris/dirt on them. Dirty food contact surfaces can contaminate clean food. CORRECTED BY WASHING WHILE I WAS ONSITE.

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

Cases of cups and bowls are on the floor during the inspection. CORRECTED BY PUTTING ON A SHELF.
3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(G) Kitchenware and tableware - handling.

(1) Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.
(2) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
(3) Except as specified under paragraph (G) (2) of this rule, single-service articles that are intended for food-contact or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

The small straws, that are used as stir sticks, are stored in a way that allows contamination of the lip contact surface. Pre-wrapped straws will be ordered.

3717-1-06.1 Physical facilities: design, construction, and installation.

(A) Floors, walls, and ceilings.

Except as specified under paragraph (D) of this rule and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.

Hole in wall and the closed in door-way are not cleanable. Coving is missing from outside office wall.

These will be repaired

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.

Ansol lines, under the hood, are forming drips on the horizontal line. These could drip onto clean equipment or on food.

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<th>Inspected by</th>
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<th>License</th>
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<tbody>
<tr>
<td>AARON LONGSWORTH</td>
<td>3034</td>
<td>Auglaize County Health Department</td>
</tr>
</tbody>
</table>

Received by Title Phone

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