**State of Ohio Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility**
R.J.'S COFFEY CUP, LLC

**Address**
901 Defiance ST.

**City/State/Zip Code**
WAPAKONETA OH 45895

**License holder**
JOHN A. SCHLENKER

**License Number**
266

**Date**
02/10/2020

**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

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

**Water sample date/result (if required)**
/

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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

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#### 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 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 [ ] OUT [ ] 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 [ ] N/O
    Food in good condition, safe, and unadulterated

14. [ ] N/A [ ] OUT [ ] N/O
    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 [ ] N/A
    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

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### Chemical

23. [✓] IN [ ] OUT [ ] N/A
    Proper date marking and disposition

24. [✓] IN [ ] OUT [ ] N/A
    Time as a public health control: procedures & records

### Consumer Advisory

25. [ ] IN [ ] OUT [ ] N/A
   Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations

26. [ ] IN [ ] OUT [ ] N/A
    Pasteurized foods used; prohibited foods not offered

### Conformance with Approved Procedures

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

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**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.

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As per HEA 5302A The Baldwin Group, Inc. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
**State of Ohio**  
**Food Inspection Report**  
Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of Facility</th>
<th>R.J’S COFFEY CUP, LLC</th>
<th>Type of Inspection</th>
<th>staccp</th>
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### GOOD RETAIL PRACTICES

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

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<tr>
<th>Item No.</th>
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<th>Comment</th>
<th>COS</th>
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- **Safe Food and Water**
  - 38 [X] IN [ ] OUT [ ] N/A [ ] N/O Pasteurized eggs used where required
  - 39 [X] IN [ ] OUT [ ] N/A Water and ice from approved source

- **Food Temperature Control**
  - 40 [X] IN [ ] OUT [ ] N/A [ ] N/O Proper cooling methods used; adequate equipment for temperature control
  - 41 [X] IN [ ] OUT [ ] N/A [ ] N/O Plant food properly cooked for hot holding
  - 42 [X] IN [ ] OUT [ ] N/A [ ] N/O Approved thawing methods used
  - 43 [X] IN [ ] OUT [ ] N/A Thermometers provided and accurate

- **Food Identification**
  - 44 [X] IN [X] OUT [ ] N/A [ ] N/O Food properly labeled; original container

- **Prevention of Food Contamination**
  - 45 [X] IN [X] OUT [ ] N/A Insects, rodents, and animals not present/outer openings protected
  - 46 [X] IN [X] OUT [ ] N/A Contamination prevented during food preparation, storage & display
  - 47 [X] IN [X] OUT [ ] N/A Personal cleanliness
  - 48 [X] IN [X] OUT [ ] N/A Wiping cloths: properly used and stored
  - 49 [X] IN [X] OUT [ ] N/A Washing fruits and vegetables

- **Proper Use of Utensils**
  - 50 [X] IN [X] OUT [ ] N/A [ ] N/O In-use utensils: properly stored
  - 51 [X] IN [X] OUT [ ] N/A Utensils, equipment and linens: properly stored, dried, handled
  - 52 [X] IN [X] OUT [ ] N/A Single-use/single-service articles: properly stored, used
  - 53 [X] IN [X] OUT [ ] N/A [ ] N/O Slash-resistant, cloth, and latex glove use

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS = corrected on-site during inspection**  **R = repeat violation**

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- **3717-1-02.3(A)** NC Level Two Certified Manager
  - Employee did not pass the test and has to schedule to retake the test.
- **3717-1-03.4(G)** C Ready-to-eat, time/temperature controlled for safety food - date marking.
  - Employee had cut them the previous morning.
  - DATED DURING THE INSPECTION.

### Person in Charge

- **Sanitarian**: KENT MARTZ  
- **RS/SIT#**: 2937  
- **Date**: 02/10/2020

### Licensor

- **Auglaize County Health Department**
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<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. Observed the following items in the walk-in cooler outdated: Tuna shell pasta, bow tie pasta and tomato cucumber all dated-1/27 Cole slaw dated 1/29. ALL ITEMS WERE DISCARDED.</td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07.1(A)</td>
<td>C</td>
<td>Poisonous or toxic materials - Storage: separation. Cleaner and soap stored above napkins in the cabinet between the restrooms and WD-40 stored on the rack above equipment next to the back door. CHEMICALS WERE RELOCATED DURING THE INSPECTION</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food Unlabeled squeeze bottles in the reach-in cooler in the kitchen area, on the shelf under the table with the steam table, on the table with the toasters and the salt container in the dish wash room.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Equipment, utensils, linens - storage. Food particles observed on a spoon in the spoon drawer and on a spatula in the spatula drawer of the wood cabinet in the dish wash room. Dish racks stored on the floor under the dishwasher.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted. Following items were not stored in an inverted position or covered: Steamer pans on the wood rack by the walk-in cooler (CORRECTED) Round salad bar containers on the metal rack on the right of the walk-in cooler door. Containers on the shelf above the slicer.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04(I)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials. The metal grates in the walk-in cooler are rusty and no longer cleanable and the wood cabinet in the dish wash room is not an easily cleanable piece of equipment and is also made of a non-absorbent material.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(C)</td>
<td>C</td>
<td>Food-contact surfaces - cleanability Damaged spatula in the spatula drawer of the wood cabinet in the dish wash room. This is a physical hazard to food. SPATULA WAS DISCARDED.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.3(B)</td>
<td>NC</td>
<td>Fixed equipment installation - spacing or sealing. The handwash sink needs sealed to the wall.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(A)(2)</td>
<td>NC</td>
<td>Equipment components kept intact, tight, and adjusted The door seal on the walk-in cooler door is coming off the door.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Dust build-up on the fan grates in the walk-in cooler, food particles on the white buckets for sugar, beans and salt storage in the dish wash room, dried food articles on the slicer and on the flour container by the wiping cloth container, grease and dirt build-up on the outside of the wood utensil cabinet in the dish wash room, build-inside the oven and on its hinges and on the outside of the Argus reach-in cooler. Food splatter on the rack above the steam table by the microwave.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. Water damaged ceiling tile above the cabinets between the restrooms. Missing/damaged floor tile under the dishwasher and coving missing in this area.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Dust and dirt on the ceiling vent in the dish wash room, grease and dirt build-up on the ceiling throughout the kitchen, on the wall and floor under the rack above the three compartment sink. Build-up on the floor under all equipment and tables in the kitchen. Grease build-up on the ansel system above the order pick-up window.</td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.4(D)</td>
<td>NC</td>
<td>Cleaning ventilation systems, nuisance and discharge prohibition. Hood over dishwasher and the cooking hood need cleaned.</td>
</tr>
</tbody>
</table>