# Standard Inspection Report

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

**Name of facility:**

**Address:** 1502 EXECUTIVE DR. ST. MARYS, OH 45885

**License holder:**

**License number:** 345

**Date:** 03/13/2018

**Category/Descriptive:** COMMERCIAL CLASS 1 <25,000 SQ. FT.

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### 3717-1 OAC Violation Checked

#### 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
- **4.4** Maintenance and operation
- **4.5** Cleaning of equipment and utensils
- **4.6** Sanitizing of equipment and utensils
- **4.7** Laundering
- **4.8** Protection of clean items

#### Water, Plumbing, and Waste

- **5.0** Water
- **5.1** Plumbing system
- **5.2** Mobile water tanks
- **5.3** Sewage, other liquid waste and rainwater
- **5.4** Refuse, recyclables, and returnables

#### Physical Facilities

- **6.0** Materials for construction and repair
- **6.1** Design, construction and installation
- **6.2** Numbers and capacities
- **6.3** Location and placement
- **6.4** Maintenance and operation

#### Poisonous or Toxic Materials

- **7.0** Labeling and identification
- **7.1** Operational supplies and applications
- **7.2** Storage and display separation

#### Special Requirements

- **8.0** Fresh juice production
- **8.1** Heat treatment dispensing freezers
- **8.2** Custom processing
- **8.3** Bulk water machine criteria
- **8.4** Acidified white rice preparation criteria
- **9.0** Facility layout and equipment specifications
- **20** Existing facilities and equipment

#### Administration

- 901:3-4 OAC
- 3701-21 OAC

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### Violations/Comment(s)

**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.

Bottom shelves of the display coolers and freezers had moderate debris on them and need cleaned at this time.

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

(F)Drying mops.

After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

The mop was observed damp in the bottom of the mop bucket at the time of inspection. Mops shall be stored so they can air dry between use to prevent bacterial growth in the mop head. **MOP WAS HUNG UP TO CORRECT.**

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**Inspected by**

CHRIS MILLER

**R.S./SIT #**

3139

**Licensor**

Auglaize County Health Department

**Received by**

**Title**

**Phone**

1-419-394-3542

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