Food Inspection Report

State of Ohio

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

Compliance Status

Supervision
1. ñ IN  ð OUT  ñ N/A
   Person in charge present, demonstrates knowledge, and performs duties

Employee Health
2. ñ IN  ð OUT  ñ N/A
   Certified Food Protection Manager

3. ñ IN  ð OUT  ñ N/A
   Management, food employees and conditional employee; knowledge, responsibilities and reporting

4. ñ IN  ð OUT  ñ N/A
   Proper use of restriction and exclusion

5. ñ IN  ð OUT  ñ N/A
   Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices
6. ñ IN  ð OUT  ñ N/O
   Proper eating, tasting, drinking, or tobacco use

7. ñ IN  ð OUT  ñ N/O
   No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8. ñ IN  ð OUT  ñ N/O
   Hands clean and properly washed

9. ñ IN  ð OUT  ñ N/O
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. ñ IN  ð OUT  ñ N/O
    Adequate handwashing facilities supplied & accessible

Approved Source
11. ñ IN  ð OUT
    Food obtained from approved source

12. ñ IN  ð OUT  ñ N/A ñ Y/N O
    Food received at proper temperature

13. ñ IN  ð OUT
    Food in good condition, safe, and unadulterated

14. ñ IN  ð OUT  ñ N/A ñ N/O
    Required records available: shellstock tags, parasite destruction

Protection from Contamination
15. ñ IN  ð OUT  ñ N/A ñ N/O
    Food separated and protected

16. ñ IN  ð OUT  ñ N/A ñ N/O
    Food-contact surfaces: cleaned and sanitized

17. ñ IN  ð OUT
    Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Controlled for Safety Food (TCS food)
18. ñ IN  ð OUT  ñ N/A ñ Y/N O
    Proper cooking time and temperatures

19. ñ IN  ð OUT  ñ N/A ñ Y/N O
    Proper reheating procedures for hot holding

20. ñ IN  ð OUT  ñ N/A ñ Y/N O
    Proper cooling time and temperatures

21. ñ IN  ð OUT  ñ N/A ñ N/O
    Proper hot holding temperatures

22. ñ IN  ð OUT  ñ N/A
    Proper cold holding temperatures

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.

As per HEA 5302A The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)
## GOOD RETAIL PRACTICES

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Prevention of Food Contamination</th>
<th>Food Identification</th>
<th>Food Temperature Control</th>
<th>Physical Facilities</th>
<th>Administrative</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>OUT N/A</td>
<td>o IN o OUT</td>
<td>Food properly labeled; original container</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>o IN o OUT</td>
<td>IN O OUT</td>
</tr>
<tr>
<td>39</td>
<td>o IN o OUT</td>
<td>N/A</td>
<td></td>
<td>Water and ice from approved source</td>
<td>o N/A</td>
<td>O OUT N/A</td>
</tr>
<tr>
<td>40</td>
<td>o IN o OUT N/A</td>
<td>o N/O</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>Approved thawing methods used</td>
<td>N/A</td>
<td>O OUT N/A</td>
</tr>
<tr>
<td>41</td>
<td>o IN o OUT N/A</td>
<td>o N/O</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>Thermometers provided and accurate</td>
<td>N/A</td>
<td>O IN O OUT</td>
</tr>
<tr>
<td>42</td>
<td>o IN o OUT N/A</td>
<td>N/A</td>
<td>Personal cleanliness</td>
<td>o IN o OUT N/A</td>
<td>N/A</td>
<td>IN O OUT N/A</td>
</tr>
<tr>
<td>43</td>
<td>o IN o OUT o N/A</td>
<td>N/A</td>
<td>Wiping cloths: properly used and stored</td>
<td>Food properly cooked for hot holding</td>
<td>N/A</td>
<td>IN O OUT N/A</td>
</tr>
<tr>
<td>44</td>
<td>o IN o OUT</td>
<td>o N/O</td>
<td>Washing fruits and vegetables</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>N/A</td>
<td>O OUT N/A</td>
</tr>
<tr>
<td>45</td>
<td>o IN o OUT</td>
<td>o N/O</td>
<td>In-use utensils: properly stored</td>
<td>o IN o OUT o N/A</td>
<td>o N/A</td>
<td>O OUT N/A</td>
</tr>
<tr>
<td>46</td>
<td>o IN o OUT</td>
<td>o N/O</td>
<td>Utensils, equipment and linens; properly stored, dried, handled</td>
<td>o IN o OUT o N/A</td>
<td>o N/A</td>
<td>O IN O OUT</td>
</tr>
<tr>
<td>47</td>
<td>o IN o OUT</td>
<td>o N/O</td>
<td>Single-use/single-service articles; properly stored, used</td>
<td>o IN o OUT o N/A</td>
<td>o N/A</td>
<td>O OUT N/A</td>
</tr>
<tr>
<td>48</td>
<td>o IN o OUT o N/A</td>
<td>o N/O</td>
<td>Slash-resistant and cloth glove use</td>
<td>o IN o OUT o N/A</td>
<td>o N/A</td>
<td>O OUT N/A</td>
</tr>
<tr>
<td>49</td>
<td>o IN o OUT o N/A</td>
<td>o N/O</td>
<td></td>
<td>o IN o OUT o N/A</td>
<td>o N/A</td>
<td>O OUT N/A</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>
</thead>
<tbody>
<tr>
<td>22</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. The walk-in cooler is running at 54°F. The following food temperatures were 54°F: roast beef, turkey, cold cuts combo, steak. A repairman showed up and fixed the unit during the inspection. All lids were removed to allow quick cooling.</td>
<td>o</td>
<td>y</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. Spice shakers are not labeled. Labeled during inspection to correct.</td>
<td>o</td>
<td>y</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Dumpster lid was open during inspection. Closed to correct.</td>
<td>o</td>
<td>y</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Walk-in freezer has ice buildup.</td>
<td>o</td>
<td>o</td>
</tr>
</tbody>
</table>

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