**State of Ohio Standard Inspection Report**

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

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**Name of facility:** ST. MARYS PARTY MART

**Address:** 1302 INDIANA AVE.

ST. MARYS, OH 45885

**License holder:** OTTAWA OIL COMPANY, INC.

**License number:** 259

**Date:** 03/22/2018

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**Type of visit (check):**
- [ ] Standard
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day

**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**

**Physical Facilities**

- 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**

**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)**

*CRI TICAL VIOLATION*  
3717-1-02.4 Management and personnel: supervision.

(C) Person in charge - duties.

The person in charge shall ensure that:

1. Food service or retail food establishment operations are not conducted in a private home or in a room used as living or sleeping quarters as specified under paragraphs (S) and (T) of rule 3717-1-06.1 of the Administrative Code;

2. Persons unnecessary to the food service operation or retail food establishment are not allowed in the food preparation, food storage, or warewashing areas, except that brief visits and tours may be authorized by the person in charge if steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination;

3. Employees and other persons such as delivery and maintenance persons and pesticide applicators entering the food preparation, food storage, and warewashing areas comply with this chapter;

4. Employees are effectively cleaning their hands, by routinely monitoring the employees’ handwashing;

5. Employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt;

6. Employees are verifying that foods delivered to a food service operation or retail food establishment during non-operating hours are from approved sources and are placed into appropriate storage locations such that they are maintained at the required temperatures,

7. Employees are properly cooking time/temperature controlled for safety food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees’ routine monitoring of the cooking temperatures using appropriate temperature measuring devices properly scaled and calibrated as specified under paragraph (K) of rule 3717-1-04.1 of the Administrative Code and paragraph (Q) of rule 3717-1-04.4 of the Administrative Code;

8. Employees are using proper methods to rapidly cool time/temperature controlled for safety foods that are not held hot or are not for consumption within four hours, through daily oversight of the employees’ routine monitoring of food temperatures during cooling;
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(9) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under paragraph (E) of rule 3717-1-03.5 of the Administrative Code that the food is not cooked sufficiently to ensure its safety;

(10) Employees are properly sanitizing cleaned multiuse equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing;

(11) Consumers are notified that clean tableware is to be used when they return to self-service areas such as salad bars and buffets as specified under paragraph (O) of rule 3717-1-03.2 of the Administrative Code;

(12) Except when approved as specified in paragraph (A) (4) of rule 3717-1-03.2 of the Administrative Code, employees are preventing cross-contamination of ready-to-eat food with bare hands by properly using suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment;

(13) Employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties; and

(14) Food employees and conditional employees are informed in a verifiable manner of their responsibility to report in accordance with this chapter, to the person in charge, information about their health as it relates to diseases that are transmissible through food as specified under paragraph (A) of rule 3717-1-02.1 of the Administrative Code.

(15) Written procedures and plans, as specified in this Chapter and as developed by the food service operation or retail food establishment, are maintained and implemented as required; and

(16) The food service operation or retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve discharge onto surfaces in the food service operation or retail food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

The facility did not have employee health notification forms in a verifiable manner or a vomitus/fecal release clean up procedure at the time of inspection. These forms are needed to reduce the risk of foodborne illness transmission from ill employees. EXAMPLE FORMS WERE LEFT ON SITE.

3717-1-04.0 Equipment, utensils, and linens: materials for construction and repair.
(I) Nonfood-contact surfaces - materials.
Nonfood-contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion-resistant, nonabsorbent, and smooth material.

Wood shelving is being used in the walk in cooler. Storage racks shall be made from a smooth, nonabsorbent, corrosion resistant material.

3717-1-05.1 Water, plumbing, and waste: plumbing system.
(S) Plumbing system - maintained in good repair.
A plumbing system shall be:
(1) Repaired according to the Ohio building code; and
(2) Maintained in good repair.

Water was leaking under the cappucino machines at the time of inspection. Please ensure the water lines are in good repair to prevent the accumulating water.

3717-1-06.1 Physical facilities: design, construction, and installation.
(I) Light bulbs - protective shielding.
(1) Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This paragraph does not apply in areas used only for storing food in unopened packages, if the integrity of the packages can not be affected by broken glass falling onto them; and the packages are capable of being cleaned of debris from broken bulbs before the packages are opened.
(2) An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

The light shields in the walk in cooler are missing end caps. Light bulbs shall be completely encapsulated to prevent broken glass from escaping in the event of a bulb breaking.
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.

The floor of the walk in cooler was accumulating packaging debris under the display shelves and had evidence of an old liquid spill in the far corner of the unit under the display shelves and needs cleaned at this time. The floor under the water crates next to the ice machine was accumulating debris and needs 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 top of the mop bucket at the time of inspection. Please store the mop so it can air dry between use to prevent mold and bacterial growth in the mop head. MOP WAS REPOSITIONED TO CORRECT.

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**Inspected by**

CHRIS MILLER

**R.S./SIT #**

3139

**Licensor**

Auglaize County Health Department

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**Received by**

Title

**Phone**

1-419-394-6563

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

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