## 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 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 employee, 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/O** 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/O** Hands clean and properly washed
- **9 IN** **OUT** **N/O** 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** **N/O** Food obtained from approved source
- **12 IN** **OUT** **N/O** Food received at proper temperature
- **13 IN** **OUT** **N/O** Food in good condition, safe, and unadulterated
- **14 IN** **OUT** **N/O** Required records available: shellstock tags, parasite destruction

**Protection from Contamination**
- **15 IN** **OUT** **N/O** Food separated and protected
- **16 IN** **OUT** **N/O** Food-contact surfaces: cleaned and sanitized
- **17 IN** **OUT** **N/O** Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**
- **18 IN** **OUT** **N/O** Proper cooking time and temperatures
- **19 IN** **OUT** **N/O** Proper reheating procedures for hot holding
- **20 IN** **OUT** **N/O** Proper cooling time and temperatures
- **21 IN** **OUT** **N/O** Proper hot holding temperatures
- **22 IN** **OUT** **N/A** Proper cold holding temperatures

**Compliance Status**

### Time/Temperature Controlled for Safety Food (TCS food)
- **23 IN** **OUT** **N/A** Proper date marking and disposition
- **24 IN** **OUT** **N/O** 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

**Chemical**
- **27 IN** **OUT** **N/A** Food additives: approved and properly used
- **28 IN** **OUT** **N/A** Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**
- **29 IN** **OUT** **N/A** Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- **30 IN** **OUT** **N/O** Special Requirements: Fresh Juice Production
- **31 IN** **OUT** **N/O** Special Requirements: Heat Treatment Dispensing Freezers
- **32 IN** **OUT** **N/O** Special Requirements: Custom Processing
- **33 IN** **OUT** **N/O** Special Requirements: Bulk Water Machine Criteria
- **34 IN** **OUT** **N/O** Special Requirements: Acidified White Rice Preparation Criteria
- **35 IN** **OUT** **N/O** Critical Control Point Inspection
- **36 IN** **OUT** **N/A** Process Review
- **37 IN** **OUT** **N/A** Variance

**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.
GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. 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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<th>Comment</th>
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<td>Management and personnel: supervision. The facility does not have verifiable employee health notification forms as required. Example forms will be sent with the inspection report. A re-inspection will be performed to observe signed forms.</td>
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<td>C</td>
<td>Using a handwashing sink - operation and maintenance. The handsink in the office was covered by a sign and was turned off at the time of inspection. The handsink must be accessible and functional at all times. This continues to be cited as a violation during routine inspections. Monthly inspections will be performed to verify the handsink remains accessible and functional as it is a requirement of your level II license. If the facility cannot maintain compliance with this requirement, the license level may be reduced to a level I. This reduction would require the facility to no longer serve bulk ice and Slushee products.</td>
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<tr>
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<td>NC</td>
<td>Handwashing signage. The handsink near the three compartment sink does not have a handwash sign as required.</td>
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<tr>
<td>52 3717-1-04.8(G)(3)</td>
<td>NC</td>
<td>Kitchenware and tableware - furnishing single-service articles. The facility is providing unwrapped stir straws for customer self service. These items shall be individually</td>
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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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Person in Charge

Date

Sanitarian

Licensor:

Auglaize County Health Department

PRIORITY LEVEL: C=CRITICAL  NC = NON-CRITICAL
As per HEA 5302B  The Baldwin Group, Inc. (7/18)
As per AGR 1268  The Baldwin Group, Inc. (7/18)
# State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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<td>54</td>
<td>3717-1-04(I)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - materials. Dispensed or pre-wrapped to prevent contamination when reaching for straws. Cup lids were being stored on a cloth coffee filter. The lids shall be kept on a clean hard surface or a dispenser to prevent potential bacterial growth in the filter from contaminating the lids.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification. Plastic soft drink crates turned upside down are being used to keep food items six inches above the floor. Commercial shelving or dunnage racks shall be used to keep products off the floor while also being able to clean under the products while they are in place.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.2(I)</td>
<td>NC</td>
<td>Sanitizing solutions - testing devices. The facility does not have test strips to ensure the proper level of chlorine sanitizer is being maintained. The test strips the facility has only goes up to a maximum of 10 ppm, but the strips shall be able to read at least between 25 to 100 ppm.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(P)</td>
<td>NC</td>
<td>Maintaining refuse areas and enclosures. The dumpster lid was open at the time of inspection. Please keep lids closed to prevent entry of pests and litter from blowing out.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>64</td>
<td>3717-1-20(B)</td>
<td>NC</td>
<td>Existing facilities and equipment. Wood in the walk in cooler has been ordered removed or covered since the change of ownership in 2017.</td>
<td></td>
<td>X</td>
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**Person in Charge**

Sanitarian: CHRI$ MILLER
Licensor: Auglaize County Health Department

**Date:** 03/08/2019

**PRIORITY LEVEL:** C=CRITICAL  NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (7/18)
As per AGR 1268 The Baldwin Group, Inc. (7/18)