Inspection Time (min)  Supervision  Other
30 Day  Consultation

Violations/Comment(s)

Food Management and Personnel

(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;
(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 currently does not have employee health notification forms in a verifiable manner or a vomitus/fecal release clean-up procedure. These forms must be kept on file to prevent foodborne illness transmission from sick employees working with food products. Example forms sent to owner.

3717-1-03.2 Food: protection from contamination after receiving.

(Q) Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

1. In a clean, dry location;
2. Where it is not exposed to splash, dust, or other contamination; and
3. At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

Cardboard beverage cases were being stored directly on the floor of the walk-in cooler during the inspection. Due to the high moisture environment of the walk-in, these containers must be kept at least six inches above the floor to prevent mold and bacterial growth.

*CRITICAL VIOLATION*

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(G) Ready-to-eat, time/temperature controlled for safety food - date marking.

1. Except when packaging food using a reduced oxygen packaging method as specified under paragraph (K) of this rule, and except as specified in paragraphs (G)(4) and (G)(5) of this rule, refrigerated, ready-to-eat, time/temperature controlled for safety food prepared in a food service operation or in a retail food establishment for more than twenty-four hours, shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (five degrees Celsius) or less for a maximum of seven days. The day of preparation shall be counted as day one.

2. Except as specified in paragraphs (G)(5) to (G)(7) of this rule, refrigerated, ready-to-eat time/temperature controlled for safety food prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food service operation or retail food establishment and if the food is held for more than twenty-four hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combination specified in paragraph (G)(1) of this rule and:
   a. The day the original container is opened in the food service operation or retail food establishment
shall be counted as day one; and
(b) The day or date marked by the food service operation or retail food establishment may not exceed a
manufacturer's use-by date if the manufacturer determined the use-by date based on food safety.
(3) A refrigerated, ready-to-eat, time/temperature controlled for safety food ingredient or a portion of a
refrigerated, ready-to-eat, time/temperature controlled for safety food that is subsequently combined with
additional ingredients or portions of food shall retain the date marking of the earliest-prepared or
first-prepared ingredient.
(4) A date marking system that meets the criteria stated in paragraphs (G)(1) and (G)(2) of this rule may
include:
(a) Using a method approved by the licensor for refrigerated, ready-to-eat time/temperature controlled for
safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is
impractical, such as soft serve mix or milk in a dispensing machine;
(b) Marking the date or day of preparation, with a procedure to discard the food on or before the last
date or day by which the food must be consumed on the premises, sold, or discarded as specified under
paragraph (G)(1) of this rule;
(c) Marking the date or day the original container is opened in a food service operation or retail food
establishment, with a procedure to discard the food on or before the last date or day by which the food
must be consumed on the premises, sold, or discarded as specified under paragraph (G)(2) of this rule; or
(d) Using calendar dates, days of the week, color-coded marks, or other effective marking methods, provided
that the marking system is disclosed to the licensor upon request.
(5) Paragraphs (G)(1) and (G)(2) of this rule do not apply to individual meal portions served or repackaged for
sale from a bulk container upon a consumer's request.
(6) Paragraphs (G)(1) and (G)(2) of this rule do not apply to shellstock
(7) Paragraph (G)(2) of this rule does not apply to the following foods prepared and packaged by a food processing
plant under inspection:
(a) Deli salads manufactured in accordance with 21 C.F.R. 110, such as ham salad, seafood salad, chicken
salad, egg salad, pasta salad, potato salad, and macaroni salad;
(b) Hard cheeses containing not more than thirty-nine per cent moisture as defined in 21 C.F.R. 133, such as
cheddar, gruyere, parmesan and reggiano, and romano;
(c) Semi-soft cheeses containing more than thirty-nine per cent moisture, but not more than fifty per cent
moisture, as defined in 21 C.F.R. 133, such as blue, edam, gorgonzola, gouda, and monterey jack;
(d) Cultured dairy products as defined in 21 C.F.R. 131, such as yogurt, sour cream, and buttermilk;
(e) Preserved fish products, such as pickled herring and dried or salted cod, and other acidified fish
products defined in 21 C.F.R. 114;
(f) Shelf stable, dry fermented sausages, such as pepperoni and Genoa ; and
(g) Shelf stable salt-cured products such as prosciutto and Parma (ham)

Pre-cooked paper wrapped sandwiches that come into the facility frozen were observed thawed in the display cooler near
the microwave without sell-by dates checked off on the back label. The sell by date must be indicated on the package
and must not exceed seven days after the product has been thawed. If the manufacturer lists a shorter timeframe, their
schedule shall be used.

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 shelves and bracing were present in the walk-in cooler. These wood items shall either be replaced with a
non-absorbent, smooth material or completely enclosed with a non-absorbent material, such as FRP. This work was
supposed to have been done since the change of ownership.

3717-1-04.1 Equipment, utensils, and linens: design and construction.
(KK)Food equipment - certification and classification.
(1) Except as provided in paragraph (KK) (2) of this rule, food equipment that is acceptable for use in a
food service operation or retail food establishment shall be approved by a recognized food equipment testing
agency.
(2) The Ohio department of agriculture, the Ohio department of health, or the licensor may approve the use of
food equipment, other than vending machines, bulk water machines, and equipment that displays time/temperature
controlled for safety food in a micro market, that have not been approved by a recognized testing agency if the
equipment demonstrates compliance with this chapter.

Plastic soft drink crates turned upside down were being used to keep some products six inches off the floor in the walk in cooler. Only NSF or similarly approved storage racks or dunnage racks shall be used to keep products at least six inches above the floor to prevent contamination while also being able to easily clean the floor beneath the products while they are in place.

3717-1-04.2 Equipment, utensils, and linens: numbers and capacities.

(l) Sanitizing solutions - testing devices.

A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.

The facility did not have chlorine test strips to measure the bleach concentration used in the three compartment sink when sanitizing ice scoops, soft drink nozzles, and beef jerky tongs. Please provide test strips to ensure enough chlorine is present while also monitoring to make sure there is not too much that will leave a chemical residue.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(G) Kitchenware and tableware - handling.

(1) Single-service articles, single-use articles, and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.

(2) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.

(3) Except as specified under paragraph (G)(2) of this rule, single-service articles that are intended for food-contact or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

Unwrapped plastic stir straws were observed for customer self service at the coffee dispensing area. Stir straws shall be individually wrapped or dispensed to prevent bare hand contact with lip contact surfaces.

*CRITICAL VIOLATION*

3717-1-05.1 Water, plumbing, and waste: plumbing system.

(O) Using a handwashing sink - operation and maintenance.

(1) A handwashing sink shall be maintained so that it is accessible at all times for employee use.

(2) A handwashing sink may not be used for purposes other than handwashing.

(3) An automatic handwashing facility shall be used in accordance with manufacturer's instructions.

The handsink next to the three compartment sink was covered with a board and paperwork at the time of inspection. Handsinks shall be kept accessible at all times to facilitate proper handwashing in an effort to prevent foodborne illness transmission. This violation has been cited 4 times since 2016.

3717-1-06.2 Physical facilities: numbers and capacities.

(C) Handwashing sinks - hand drying provision.

Each handwashing sink or group of adjacent handwashing sinks shall be provided with:

(1) Individual, disposable towels;

(2) A continuous towel system that supplies the user with a clean towel;

(3) A heated-air hand drying device; or

(4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

The bathroom handsink did not have a hand drying provision as the paper towel dispenser was empty. Please provide a hand drying provision as specified above to facilitate proper handwashing.

3717-1-06.2 Physical facilities: numbers and capacities.

(E) Handwashing signage.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

The handsink next to the three compartment sink did not have a handwashing sign as required.
3717-1-06.4 Physical facilities: maintenance and operation.
(A) Repairing.
The physical facilities shall be maintained in good repair.

Two ceiling tiles were missing above food items out for display in the retail area. Please install ceiling tiles to prevent debris from falling down onto the food items.

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. Mops shall be stored so they can air dry between use to prevent bacterial build up in the mop head.

Due to repeat critical violations and failure to complete required upgrades from the change of ownership, this facility will be forwarded to the Environmental Health Director for further compliance enforcement.

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<th>Inspected by</th>
<th>R.S./SIT #</th>
<th>Licensor</th>
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<tbody>
<tr>
<td>CHRIS MILLER</td>
<td>3139</td>
<td>Auglaize County Health Department</td>
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As per HEA 5302 4/10 The Baldwin Group, Inc.
As per AGR 1268 4/10 The Baldwin Group, Inc.