**State of Ohio Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>THE PIE SHELL</td>
<td>FSO, RFE</td>
<td>596</td>
<td>12/31/2019</td>
</tr>
</tbody>
</table>

**Address**

468 S. WASHINGTON ST.

**City/State/Zip Code**

NEW BREMEN OH 45869

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>60</td>
<td>25</td>
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</tbody>
</table>

**Type of inspection (check all that apply)**

- Standard
- Critical Control Point (FSO)
- Process Review (RFE)
- Variance Review
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Pre-licensing
- Consultation

**License holder**

SUSAN KRIEG

**Inspection Time**

<table>
<thead>
<tr>
<th>Time/Temperature Controlled for Safety Food (TCS food)</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Time/temperature</td>
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<tr>
<td></td>
<td>Controlled for</td>
</tr>
<tr>
<td></td>
<td>Safety Food (TCS</td>
</tr>
<tr>
<td></td>
<td>food)</td>
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</tbody>
</table>

**Compliance Status**

1. IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties
2. IN OUT N/A Certified Food Protection Manager
3. IN OUT N/A Management, food employees and conditional employees; 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
6. IN OUT N/A Proper eating, tasting, drinking, or tobacco use
7. IN OUT N/A No discharge from eyes, nose, and mouth
8. IN OUT N/A Hands clean and properly washed
9. IN N/A 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
11. IN OUT IN Food obtained from approved source
12. IN OUT N/A Food received at proper temperature
13. IN OUT N/A Food in good condition, safe, and unadulterated
14. IN N/A N/O Required records available: shellstock tags, parasite destruction
15. IN N/O N/A Food separated and protected
16. IN N/O N/A Food-contact surfaces: cleaned and sanitized
17. IN OUT IN Proper disposition of returned, previously served, reconditioned, and unsafe food
18. IN N/O N/A Proper cooking time and temperatures
19. IN N/O N/A Proper reheating procedures for hot holding
20. IN N/O N/A Proper cooling time and temperatures
21. IN N/O N/A Proper hot holding temperatures
22. IN OUT N/A Proper cold holding temperatures

**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

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<td>Time/Temperature</td>
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<tr>
<td></td>
<td>Controlled for</td>
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**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. (10/19)
As per AGR 1268 The Baldwin Group, Inc. (10/19)
Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

State of Ohio

Type of Inspection
sta

Date
12/31/2019

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

Safe Food and Water

38 IN OUT N/A N/O Pasteurized eggs used where required
39 IN OUT N/A Water and ice from approved source

Food Temperature Control

40 IN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control
41 IN OUT N/A N/O Plant food properly cooked for hot holding
42 IN OUT N/A N/O Approved thawing methods used

Food Identification

43 IN OUT N/A N/O Thermometers provided and accurate
44 IN OUT N/A N/O Food properly labeled; original container

Prevention of Food Contamination

45 IN OUT N/A N/O Insects, rodents, and animals not present/outer openings protected
46 IN OUT N/A N/O Contamination prevented during food preparation, storage & display
47 IN OUT N/A N/O Personal cleanliness
48 IN OUT N/A N/O Wiping cloths: properly used and stored
49 IN OUT N/A N/O Washing fruits and vegetables

Proper Use of Utensils

50 IN OUT N/A N/O In-use utensils: properly stored
51 IN OUT N/A N/O Utensils, equipment and linens: properly stored, dried, handled
52 IN OUT N/A N/O Single-use/single-service articles: properly stored, used
53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use

Utensils, Equipment and Vending

54 IN OUT N/A N/O Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55 IN OUT N/A N/O Warewashing facilities: installed, maintained, used; test strips
56 IN OUT N/A N/O Nonfood-contact surfaces clean
57 IN OUT N/A N/O Hot and cold water available; adequate pressure
58 IN OUT N/A N/O Plumbing installed; proper backflow devices
59 IN OUT N/A N/O Sewage and waste water properly disposed
60 IN OUT N/A N/O Toilet facilities: properly constructed, supplied, cleaned
61 IN OUT N/A N/O Garbage/refuse properly disposed; facilities maintained
62 IN OUT N/A N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63 IN OUT N/A N/O Adequate ventilation and lighting; designated areas used
64 IN OUT N/A N/O Existing ventilation and lighting; designated areas used

Physical Facilities

65 IN OUT N/A N/O Existing equipment and facilities
66 IN OUT N/A N/O 901:3-4 OAC
67 IN OUT N/A N/O 3701-21 OAC

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>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>Level Two Certified Manager</td>
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<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Case of eggs stored on top of a case of apples in the walk-in cooler. EGGS WERE RELOCATED TO ANOTHER AREA IN THE COOLER</td>
<td>X</td>
<td></td>
</tr>
</tbody>
</table>

Person in Charge

Date
12/31/2019

Sanitarian
KENT MARTZ RS/SIT# 2937

Licensor:
Auglaize County Health Department

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