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
- **Person in charge present, demonstrates knowledge, and performs duties**
- **Certified Food Protection Manager**

#### Employee Health
- **Management, food employees and conditional employee; knowledge, responsibilities and reporting**
- **Proper use of restriction and exclusion**
- **Procedures for responding to vomiting and diarrheal events**

#### Good Hygienic Practices
- **Proper eating, tasting, drinking, or tobacco use**
- **No discharge from eyes, nose, and mouth**

#### Preventing Contamination by Hands
- **Hands clean and properly washed**
- **No bare hand contact with ready-to-eat foods or approved alternate method properly followed**
- **Adequate handwashing facilities supplied & accessible**

#### Approved Source
- **Food obtained from approved source**
- **Food received at proper temperature**
- **Food in good condition, safe, and unadulterated**
- **Required records available: shellstock tags, parasite destruction**

#### Protection from Contamination
- **Food separated and protected**
- **Food-contact surfaces: cleaned and sanitized**
- **Proper disposition of returned, previously served, reconditioned, and unsafe food**

#### Time/Temperature Controlled for Safety Food (TCS food)
- **Proper cooking time and temperatures**
- **Proper reheating procedures for hot holding**
- **Proper cooling time and temperatures**
- **Proper hot holding temperatures**
- **Proper cold holding temperatures**

### Compliance Status

#### Time/Temperature Controlled for Safety Food (TCS food)
- **Proper date marking and disposition**
- **Time as a public health control: procedures & records**

#### Consumer Advisory
- **Consumer advisory provided for raw or undercooked foods**

#### Highly Susceptible Populations
- **Pasteurized foods used; prohibited foods not offered**

#### Chemical
- **Food additives: approved and properly used**
- **Toxic substances properly identified, stored, used**

#### Conformance with Approved Procedures
- **Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan**
- **Special Requirements: Fresh Juice Production**
- **Special Requirements: Heat Treatment Dispensing Freezers**
- **Special Requirements: Custom Processing**
- **Special Requirements: Bulk Water Machine Criteria**
- **Special Requirements: Acidified White Rice Preparation Criteria**
- **Critical Control Point Inspection**
- **Process Review**
- **Variance**

### Risk Factors
- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public health interventions
- 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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>IN OUT N/A</td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td>IN OUT</td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>40</td>
<td>IN OUT N/A</td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td>IN OUT N/A</td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td>IN OUT N/A</td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>43</td>
<td>IN OUT N/A</td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>44</td>
<td>IN OUT</td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>45</td>
<td>IN OUT</td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>46</td>
<td>IN OUT</td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>47</td>
<td>IN OUT</td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
</tr>
<tr>
<td>48</td>
<td>IN OUT N/A</td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td>IN OUT N/A</td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

### Safe Food and Water

- Pasteurized eggs used where required
- Water and ice from approved source

### Food Temperature Control

- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Thermometers provided and accurate

### Food Identification

- Food properly labeled; original container

### Prevention of Food Contamination

- Insects, rodents, and animals not present/outer openings protected
- Contamination prevented during food preparation, storage & display
- Personal cleanliness
- Wiping cloths: properly used and stored

### Proper Use of Utensils

- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Slash-resistant and cloth glove use

### Food Inspection Report

- **GOOD RETAIL PRACTICES**
  - Safety Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

- **Type of Inspection**
  - sta ccp

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<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>PIC - Level Two Certified Manager</td>
</tr>
<tr>
<td>5</td>
<td>3717-1-02.4(C)(16)</td>
<td>NC</td>
<td>PIC: duties - ensure the facility has written procedures for vomiting and diarrheal events.</td>
</tr>
<tr>
<td>35</td>
<td>CCP-I.0007</td>
<td>NC</td>
<td>Employee Health: The operation had an employee health policy on file.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. The soft drink dispenser was leaking drink syrup from under the selection buttons and needs cleaned at this time.</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. The dumpster lids were open at the time of inspection.</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(P)</td>
<td>NC</td>
<td>Maintaining refuse areas and enclosures. The area around the dumpster was accumulating debris and needs cleaned.</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

- **Comment/ Obs**
  - Custom Comment # 1
  - The facility is using an Employee Health Notification form; however, the form does not have all the reportable illnesses included in Ohio's Food Code. An example form is being sent with this inspection report along with an AGR 1268 The Baldwin Group, Inc. (7/18) and a CCP-I.0007 The Baldwin Group, Inc. (7/18) report.
  - A Serv Safe level II certificate is on-site; however, the Ohio Department of Health requires their own certificate to ensure that the training adequately covers Ohio's Food Code.
  - A complete list of all reportable diseases in Ohio's Food Code accompanies this report.
  - The facility could not locate a vomitus/fecal release clean up procedure and reciprocity form for the Ohio Department of Health.

### Administrative

- **Existing Equipment and Facilities**
  - Physical facilities installed, maintained, and clean
  - Adequate ventilation and lighting; designated areas used

- **Food Temperature Control**
  - Proper cooling methods used; adequate equipment for temperature control
  - Plant food properly cooked for hot holding
  - Thermometers provided and accurate

- **Food Identification**
  - Food properly labeled; original container

- **Proper Use of Utensils**
  - In-use utensils: properly stored
  - Utensils, equipment and linens: properly stored, dried, handled
  - Single-use/single-service articles: properly stored, used
  - Slash-resistant and cloth glove use

### Person in Charge

- **Sanitarian**
  - CHRIS MILLER RS/SIT# 3139

- **Licensed**
  - 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)**
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<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. The wall is missing a coving tile near the hot water bath. The counter behind the grill press is peeling and exposing bare wood. These surfaces must be made smooth and easily cleanable.</td>
<td>○</td>
<td>☑</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. The floor of the dry goods storage room has drink syrup, oil, and debris on it and needs cleaned.</td>
<td>○</td>
<td>☑</td>
</tr>
<tr>
<td>63</td>
<td>3717-1-06.1(I)</td>
<td>NC</td>
<td>Light bulbs - protective shielding. The lights in the dry goods storage area did not have shields in place at the time of inspection.</td>
<td>○</td>
<td>☑</td>
</tr>
</tbody>
</table>