## State of Ohio
### Food Inspection Report

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

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**Name of facility:** VANCREST OF ST. MARYS

**License Number:** 474

**Date:** 01/22/2019

**Address:** 1140 S. KNOXVILLE AVE.

**City/Zip Code:** ST. MARYS

**Type of inspection (check all that apply):**
- [ ] Standard
- [ ] Critical Control Point (FSO)
- [ ] Process Review (RFE)
- [ ] Pre-licensing
- [ ] Complainant
- [ ] Pre-licensing
- [ ] Outcome
- [ ] Follow up
- [ ] Consultation

**Inspection Time:**
- [ ] N/A
- [ ] IN
- [ ] OUT
- [ ] N/O

**Travel Time:**
- [ ] IN
- [ ] OUT
- [ ] N/O

**Time/Temperature Controlled for Safety Food (TCS food):**
- [ ] N/A
- [ ] IN
- [ ] OUT
- [ ] N/O

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### 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 O N/A
  - Person in charge present, demonstrates knowledge, and performs duties

**Employee Health**
- 2. IN OUT O N/A
  - Certified Food Protection Manager

**Preventing Contamination by Hands**
- 3. IN OUT O N/A
  - Management, food employees and conditional employee; knowledge, responsibilities and reporting

**Procedures for responding to vomiting and diarrheal events**
- 4. IN OUT O N/A
  - Proverc use of restriction and exclusion

**Good Hygienic Practices**
- 5. IN OUT O N/A
  - Procedures for responding to vomiting and diarrheal events

**Preventing Contamination by Hands**
- 6. IN OUT O N/A
  - Hands clean and properly washed

**No discharge from eyes, nose, and mouth**
- 7. IN OUT O N/A
  - No discharge from eyes, nose, and mouth

**Adequate handwashing facilities supplied & accessible**
- 8. IN OUT O N/A
  - Adequate handwashing facilities supplied & accessible

**Food obtained from approved source**
- 9. IN OUT O N/A
  - Food obtained from approved source

**Food received at proper temperature**
- 10. IN OUT O N/A
  - Food received at proper temperature

**Food in good condition, safe, and unadulterated**
- 11. IN OUT O N/A
  - Food in good condition, safe, and unadulterated

**Required records available: shellstock tags, parasite destruction**
- 12. IN OUT O N/A
  - Required records available: shellstock tags, parasite destruction

**Protection from Contamination**
- 13. IN OUT O N/A
  - Food separated and protected

**Food-contact surfaces: cleaned and sanitized**
- 14. IN OUT O N/A
  - Food-contact surfaces: cleaned and sanitized

**Proper disposition of returned, previously served, reconditioned, and unsafe food**
- 15. IN OUT O N/A
  - Proper disposition of returned, previously served, reconditioned, and unsafe food

**Proper cooking time and temperatures**
- 16. IN OUT O N/A
  - Proper cooking time and temperatures

**Proper reheating procedures for hot holding**
- 17. IN OUT O N/A
  - Proper reheating procedures for hot holding

**Proper hot holding temperatures**
- 18. IN OUT O N/A
  - Proper hot holding temperatures

**Proper cold holding temperatures**
- 19. IN OUT O N/A
  - Proper cold holding temperatures

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### Consumer Advisory

**Pasteurized foods used; prohibited foods not offered**
- 20. IN OUT O N/A
  - Pasteurized foods used; prohibited foods not offered

**Food additives: approved and properly used**
- 21. IN OUT O N/A
  - Food additives: approved and properly used

**Tonic substances properly identified, stored, used**
- 22. IN OUT O N/A
  - Tonic substances properly identified, stored, used

### Conformance with Approvals Procedures

**Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan**
- 23. IN OUT O N/A
  - Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

**Special Requirements: Fresh Juice Production**
- 24. IN OUT O N/A
  - Special Requirements: Fresh Juice Production

**Special Requirements: Heat Treatment Dispensing Freezers**
- 25. IN OUT O N/A
  - Special Requirements: Heat Treatment Dispensing Freezers

**Special Requirements: Custom Processing**
- 26. IN OUT O N/A
  - Special Requirements: Custom Processing

**Special Requirements: Bulk Water Machine Criteria**
- 27. IN OUT O N/A
  - Special Requirements: Bulk Water Machine Criteria

**Special Requirements: Acidified White Rice Preparation Criteria**
- 28. IN OUT O N/A
  - Special Requirements: Acidified White Rice Preparation Criteria

**Critical Control Point Inspection**
- 29. IN OUT O N/A
  - Critical Control Point Inspection

**Process Review**
- 30. IN OUT O N/A
  - Process Review

**Variance**
- 31. IN OUT O N/A
  - Variance

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### 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.

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*As per HEA 5302A The Baldwin Group, Inc. (7/18)*

*As per AGR 1268 The Baldwin Group, Inc. (7/18)*
State of Ohio
Food Inspection Report
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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>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Cooling methods were discussed again during the CCP. This continues to be a routine problem that needs to be corrected. See item 40 for details.</td>
<td>o</td>
<td>o</td>
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<tr>
<td>39</td>
<td>3717-1-03.4(H)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - disposition. Beef bologna was in the walk-in cooler with an opening date of 1/15. Removed to correct.</td>
<td>y</td>
<td>y</td>
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<tr>
<td>40</td>
<td>3717-1-03.4(E)</td>
<td>NC</td>
<td>Cooling methods - temperature and time control. A container of gravy was found in the cooler with the lid on tight, and at the bottom of a stack of containers. The gravy was 52F.</td>
<td>y</td>
<td>y</td>
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<tr>
<td>42</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. Tub of &quot;Country Crock&quot; was marked &quot;keep refrigerated&quot; and was at room temperature. Corrected by removing.</td>
<td>y</td>
<td>o</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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