## State of Ohio
### Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
VFW POST 9289

### Address
1309 E. SPRING ST.

### License holder
VFW POST 9289

### License Number
305

### Date
01/24/2020

### Type of inspection (check all that apply)
- Standard
- Critical Control Point (FSC)
- Process Review (RFE)
- Variance Review
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Pre-licensing
- Consultation

### Inspector Time
- OUT
- N/O
- OUT
- RFE
- IN
- IN

### Complaint
- 45
- N/O
- IN
- N/O
- OUT
- OUT

### ST. MARYS OH 45885

### Foodborne

### N/A

### Food in good condition, safe, and unadulterated

### Person in charge present, demonstrates knowledge, and performs duties

### Certified Food Protection Manager

### Management, food employees and conditional employees; knowledge, responsibilities and reporting

### Proper use of restriction and exclusion

### Procedures for responding to vomiting and diarrheal events

### Good Hygienic Practices

### 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

### Food obtained from approved source

### Food received at proper temperature

### Food in good condition, safe, and unadulterated

### Required records available: shellstock tags, parasite destruction

### Food separated and protected

### Food-contact surfaces: cleaned and sanitized

### Proper disposition of returned, previously served, reconditioned, and unsafe 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

### Supervision Status

### Time/temperature controlled for safety food (TCS food)

### Compliance Status

### Time/temperature controlled for safety food (TCS food)

### Temperature controlled for safety food (TCS food)

### Food received at proper temperature

### Proper cooling time and temperatures

### Proper hot holding temperatures

### Proper cold holding temperatures

### 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.

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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

**Name of Facility:** VFW POST 9289

**Date:** 01/24/2020

### 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

<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>3717-1-06.2(C)</td>
<td>NC</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td>3717-1-06.2(C)</td>
<td>NC</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

#### Food Temperature Control

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>3701-21 OAC</td>
<td>IN</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td>901:3-4 OAC</td>
<td>OUT</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

#### Food Identification

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td></td>
<td>IN</td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

#### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item No.</th>
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<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td></td>
<td>OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-04.1(Y)</td>
<td>OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td>3717-1-04.1(KK)</td>
<td>OUT</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td>3717-1-04.1(KK)</td>
<td>OUT</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td>3717-1-04.1(KK)</td>
<td>OUT</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

#### Proper Use of Utensils

<table>
<thead>
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<th>Item No.</th>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>3717-1-04.1(KK)</td>
<td>OUT</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.1(KK)</td>
<td>OUT</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.1(KK)</td>
<td>OUT</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td>3717-1-04.1(KK)</td>
<td>OUT</td>
<td>Slash-resistant, cloth, and latex glove use</td>
</tr>
</tbody>
</table>

#### Observations and Corrective Actions

Mark “X” in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation

<table>
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<tr>
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</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>3717-1-06.2(C)</td>
<td>NC</td>
<td>Handwashing sinks - hand drying provision.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Hand towel dispenser at hand wash sink empty. Two rolls of paper towels were next to the hand sink but the towels must be dispensed in a manner to prevent contamination of the other towels when retrieving the towel to be used.</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-04.1(Y)</td>
<td>NC</td>
<td>Temperature measuring devices.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The beer cooler with the drink juices does not have a thermometer for monitoring ambient air temperature.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Unlabeled squeeze bottles observed in the prep cooler by the stove.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Roast was being cooked in a homestyle crockpot.</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.1(C)</td>
<td>C</td>
<td>Food-contact surfaces - cleanliness</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Observed a spatula in the spatula drawer with chips, cracks and cuts in the food contact surface. This poses a physical hazard to food when used.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>ITEM WAS DISCARDED DURING THE INSPECTION</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Build-up under the cutting board of the prep cooler by the stove, standing at the center table on the side of the cooking equipment, inside the second drawer to the right under the pizza oven and in the utensil holders in this drawer there is dirt and food particles and inside the reach-in cooler by the beer walk-in cooler.</td>
</tr>
</tbody>
</table>

### Person in Charge

**Sanitarian:** KENT MARTZ  RS/SIT# 2937

**Date:** 01/24/2020

**Licensor:** Auglaize County Health Department

**PRIORITY LEVEL:** C = CRITICAL NC = NON-CRITICAL
<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>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing.</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Water damaged ceiling tile in the kitchen.</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.</td>
<td>☑</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Grease build-up in the hood.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

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

**State of Ohio**

**Continuation Report**

**Name of Facility:** VFW POST 9289

**Type of Inspection:** sta

**Date:** 01/24/2020

**Observations and Corrective Actions (continued)**

Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection  R = repeat violation

**Sanitarian:** KENT MARTZ  RS/SIT# 2937

**Licensor:** Auglaize County Health Department

**Person in Charge**

**Date:** 01/24/2020

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

As per HEA 5351  The Baldwin Group, Inc. (10/19)

As per AGR 1268  The Baldwin Group, Inc. (10/19)