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

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>WISHING WELL CLINIC &amp; SPA, LLC</th>
</tr>
</thead>
<tbody>
<tr>
<td>Check one</td>
<td>FSO</td>
</tr>
<tr>
<td>License Number</td>
<td>258</td>
</tr>
<tr>
<td>Date</td>
<td>11/07/2018</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>153 E. SPRING ST. ST. MARYS</th>
</tr>
</thead>
<tbody>
<tr>
<td>City/Zip Code</td>
<td></td>
</tr>
<tr>
<td>License holder</td>
<td>KENDRA FERRALL</td>
</tr>
<tr>
<td>Inspection Time</td>
<td>60</td>
</tr>
<tr>
<td>Travel Time</td>
<td>30</td>
</tr>
<tr>
<td>Category/Descriptive</td>
<td>COMMERCIAL CLASS 3 &lt;25,000 SQ. FT.</td>
</tr>
</tbody>
</table>

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

### Inspection Findings

#### Compliance Status

<table>
<thead>
<tr>
<th>Compliance Status</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Time/</td>
<td>Temperature Controlled for Safety Food (TCS food)</td>
</tr>
<tr>
<td>1 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>2 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>3 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>4 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>5 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>6 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>7 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>8 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>9 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>10 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>11 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>12 IN  OUT</td>
<td>N/A</td>
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<tr>
<td>13 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>14 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>15 IN  OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>16 IN  OUT</td>
<td>N/A</td>
</tr>
</tbody>
</table>

#### Foodborne Illness Risk Factors and Public Health Interventions

- **Compliance Status**: IN = in compliance, OUT = not in compliance, N/O = not observed, N/A = not applicable

#### 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
- 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

#### Preventing Contamination by Hands
- 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

### Additional Information

- **As per HEA 5302A The Baldwin Group, Inc. (7/18)**
- **As per AGR 1268 The Baldwin Group, Inc. (7/18)**

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*Page 1*
# Food Inspection Report

**Name of Facility:** WISHING WELL CLINIC & SPA, LLC

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

**Date:** 11/07/2018

## 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: Pasteurized eggs used where required
- **39** IN OUT: Water and ice from approved source

### Food Temperature Control

- **40** IN OUT: Proper cooling methods used; adequate equipment for temperature control
- **41** IN OUT: Plant food properly cooked for hot holding
- **42** IN OUT: Thermometers provided and accurate

### Food Identification

- **43** IN OUT: Food properly labeled; original container

### Prevention of Food Contamination

- **44** IN OUT: Insects, rodents, and animals not present/outer openings protected
- **45** IN OUT: Contamination prevented during food preparation, storage & display
- **46** IN OUT: Personal cleanliness
- **47** IN OUT: Wiping cloths: properly used and stored
- **48** IN OUT: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- **55** IN OUT: Warewashing facilities: installed, maintained, used; test strips
- **56** IN OUT: Nonfood-contact surfaces clean

### Proper Use of Utensils

- **54** IN OUT: Utensils, equipment and linens: properly stored, used
- **55** IN OUT: Single-use/single-service articles: properly stored, used
- **56** IN OUT: Slash-resistant and cloth glove use

### Utensils, Equipment and Vending

- **57** IN OUT: Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- **58** IN OUT: Warewashing facilities: installed, maintained, used; test strips
- **59** IN OUT: Nonfood-contact surfaces clean

### Physical Facilities

- **60** IN OUT: Hot and cold water available; adequate pressure
- **61** IN OUT: Plumbing installed; proper backflow devices
- **62** IN OUT: Sewage and waste water properly disposed
- **63** IN OUT: Adequate ventilation and lighting; designated areas used
- **64** IN OUT: Existing Equipment and Facilities

### Administrative

- **65** IN OUT: 901:3-4 OAC
- **66** IN OUT: 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>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>3717-1-02.4(A)(1)</td>
<td>C</td>
<td>PIC: Assignment of Responsibility</td>
</tr>
<tr>
<td>16</td>
<td>3717-1-04.5(A)(1)</td>
<td>C</td>
<td>Cleanliness of equipment food-contact surfaces and utensils. The grill surface of the panini grill was accumulating baked on food debris and needs cleaned to make it smooth.</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage. Spoons were observed with handles down on products in the topping containers. An ice scoop was observed laying down on the ice in a bag in the freezer.</td>
</tr>
<tr>
<td>58</td>
<td>3717-1-05.1(S)</td>
<td>NC</td>
<td>Plumbing system - maintained in good repair. The dipper well supply line is leaking and needs repaired.</td>
</tr>
</tbody>
</table>

**Person in Charge**

**Date:** 11/07/2018

**Sanitarian:**

**Licensor:** Auglaize County Health Department

**Sanitarian:**

**RS/SIT# 3139**

**Priorities:**

**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)