### 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>WOODEN SHOE INN, INC.</td>
<td>[ ] FSO</td>
<td>174</td>
<td>04/04/2019</td>
</tr>
</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

### 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  [ ] N/A  
   Person in charge present, demonstrates knowledge, and performs duties

2. [ ] IN  [ ] OUT  [ ] N/A  
   Certified Food Protection Manager

**Employee Health**

3. [ ] IN  [ ] OUT  [ ] N/A  
   Management, food employees and conditional employee; 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

**Good Hygienic Practices**

6. [ ] IN  [ ] OUT  [ ] N/O  
   Proper eating, tasting, drinking, or tobacco use

7. [ ] IN  [ ] OUT  [ ] N/O  
   No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. [ ] IN  [ ] OUT  [ ] N/O  
   Hands clean and properly washed

9. [ ] IN  [ ] OUT  [ ] N/O  
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. [ ] IN  [ ] OUT  [ ] N/O  
    Adequate handwashing facilities supplied & accessible

**Approved Source**

11. [ ] IN  [ ] OUT  [ ] N/O  
    Food obtained from approved source

12. [ ] IN  [ ] OUT  [ ] N/O  
    Food received at proper temperature

13. [ ] IN  [ ] OUT  [ ] N/O  
    Food in good condition, safe, and unadulterated

14. [ ] IN  [ ] OUT  [ ] N/O  
    Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. [ ] IN  [ ] OUT  [ ] N/O  
    Food separated and protected

16. [ ] IN  [ ] OUT  [ ] N/O  
    Food-contact surfaces: cleaned and sanitized

17. [ ] IN  [ ] OUT  [ ] N/O  
    Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/Temperature Controlled for Safety Food (TCS Food)

18. [ ] IN  [ ] OUT  [ ] N/O  
    Proper cooking time and temperatures

19. [ ] IN  [ ] OUT  [ ] N/O  
    Proper reheating procedures for hot holding

20. [ ] IN  [ ] OUT  [ ] N/O  
    Proper cooling time and temperatures

21. [ ] IN  [ ] OUT  [ ] N/O  
    Proper hot holding temperatures

22. [ ] IN  [ ] OUT  [ ] N/A  
    Proper cold holding temperatures

23. [ ] IN  [ ] OUT  [ ] N/A  
    Proper date marking and disposition

24. [ ] IN  [ ] OUT  [ ] N/A  
    Time as a public health control: procedures & records

**Consumer Advisory**

25. [ ] IN  [ ] OUT  [ ] N/A  
    Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**

26. [ ] IN  [ ] OUT  [ ] N/A  
    Pasteurized foods used; prohibited foods not offered

**Chemical**

27. [ ] IN  [ ] OUT  [ ] N/A  
    Food additives: approved and properly used

28. [ ] IN  [ ] OUT  [ ] N/A  
    Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

29. [ ] IN  [ ] OUT  [ ] N/A  
    Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. [ ] IN  [ ] OUT  [ ] N/O  
    Special Requirements: Fresh Juice Production

31. [ ] IN  [ ] OUT  [ ] N/O  
    Special Requirements: Heat Treatment Dispensing Freezers

32. [ ] IN  [ ] OUT  [ ] N/O  
    Special Requirements: Custom Processing

33. [ ] IN  [ ] OUT  [ ] N/O  
    Special Requirements: Bulk Water Machine Criteria

34. [ ] IN  [ ] OUT  [ ] N/O  
    Special Requirements: Acidified White Rice Preparation Criteria

35. [ ] IN  [ ] OUT  [ ] N/O  
    Critical Control Point Inspection

36. [ ] IN  [ ] OUT  [ ] N/A  
    Process Review

37. [ ] IN  [ ] OUT  [ ] N/A  
    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.

---

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

**Name of Facility:** WOODEN SHOE INN, INC.
**Type of Inspection:** sta ccp
**Date:** 04/04/2019

### 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

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN OUT N/A N/O</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 IN OUT</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>40 IN OUT N/A N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41 IN OUT N/A N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42 IN OUT N/A N/O</td>
<td>Thermometers properly used for temperature control</td>
</tr>
<tr>
<td>43 IN OUT N/A</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>44 IN OUT</td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>45 IN OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46 IN OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47 IN OUT</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48 IN OUT N/A N/O</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49 IN OUT N/A N/O</td>
<td>Washing fruits and vegetables</td>
</tr>
<tr>
<td>50 IN OUT N/A N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51 IN OUT N/A</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52 IN OUT N/A</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53 IN OUT N/A N/O</td>
<td>Slash-resistant and cloth glove use</td>
</tr>
<tr>
<td>54 IN OUT</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>55 IN OUT N/A</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>56 IN OUT</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>57 IN OUT N/A</td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>58 IN OUT N/A</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>59 IN OUT N/A</td>
<td>Sewage and waste water properly disposed</td>
</tr>
<tr>
<td>60 IN OUT N/A</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>61 IN OUT N/A</td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
<tr>
<td>62 IN OUT N/A</td>
<td>Physical facilities installed, maintained, and clean</td>
</tr>
<tr>
<td>63 IN OUT</td>
<td>Adequate ventilation and lighting; designated areas used</td>
</tr>
<tr>
<td>64 IN OUT N/A</td>
<td>Existing Equipment and Facilities</td>
</tr>
<tr>
<td>65 IN OUT N/A N/O</td>
<td>901:3-4 OAC</td>
</tr>
<tr>
<td>66 IN OUT N/A</td>
<td>3701-21 OAC</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>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>C</td>
<td>CCP: Storage in the raw meat cooler had several storage issues that could result in cross contamination. See Item 15 for details. The packages of perch and pork chops were open during inspection. See Item 15 for details.</td>
</tr>
<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.</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>A case of perch was in the cooler with a covering in the walk-in cooler. A bag of pork chops was open in the walk-in cooler. Raw ground beef was stored over pork ribs / and the open case of perch in the walk-in cooler. Raw ground pork was over chops in the walk-in cooler.</td>
</tr>
<tr>
<td>21</td>
<td>3717-1-03.4(F)(1)(a)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - hot holding. Baked potatoes were observed in the top of the steam table at 72F. Hot held foods must be kept at 135F or above to prevent rapid pathogen growth in the products. THE POTATOES WERE REMOVED TO TRASH TO CORRECT.</td>
</tr>
<tr>
<td>22</td>
<td>3717-1-03.4(F)(2)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding of eggs. Hard cooked eggs with cracked shells were observed in a pan next to the handwash sink at 57F. Once the egg shells are open, the cooked eggs must be kept at 41F or below to prevent rapid pathogen growth. THE EGGS WERE REMOVED TO TRASH TO CORRECT.</td>
</tr>
</tbody>
</table>

**Person in Charge**

**Date:** 04/04/2019

**Sanitarian:** AARON LONGSWORTH  RS/SIT# 3034

**Licensor:** 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)
**Continuation Report**

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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. A box of drink syrup was observed on the basement floor at the time of inspection. Food items shall be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products. THE SYRUP WAS PLACED ON THE STORAGE RACK TO CORRECT.</td>
</tr>
<tr>
<td>48</td>
<td>3717-1-03.2(M)</td>
<td>NC</td>
<td>Wiping cloths - use limitation. A wet wiping cloth was observed on the kitchen food prep table at the time of inspection. Wet wiping cloths must be stored in sanitizer solution between use. THE CLOTH WAS REMOVED TO CORRECT.</td>
</tr>
<tr>
<td>50</td>
<td>3717-1-03.2(K)</td>
<td>NC</td>
<td>In-use utensils - between-use storage. Serving spoon slid completely down into the cole slaw, in the walk-in cooler.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted. Plates and bowls were being stored on a shelf upright and uncovered above the dishwasher sink. An ice bucket was observed upright and uncovered on a cooler at the top of the basement stairs. Please keep these items covered or upside down to protect the food contact surfaces.</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Single-service and single-use articles - storage Styrofoam clamshells were observed upright and uncovered on the wire storage racks in the kitchen. Please keep these items covered or upside down to protect the food contact surfaces. THE CLAMSHELLS WERE TURNED UPSIDE DOWN TO CORRECT.</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(C)</td>
<td>C</td>
<td>Food-contact surfaces - cleanability</td>
</tr>
<tr>
<td>55</td>
<td>3717-1-04.4(D)</td>
<td>NC</td>
<td>Warewashing equipment - cleaning frequency. Area around dish machine is dirty.</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. The dishracks being used to send items through the dishwasher were accumulating layers of debris that are not coming clean in the dishwasher. These racks must be scraped clean or replaced. Dish racks are also being used for holding small cups of sauce/dressings. These racks are dirty, and appear to be beyond cleanable.</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(N)</td>
<td>NC</td>
<td>Covering receptacles. Recycle bins outside are not covered. Grease barrel is not covered.</td>
</tr>
<tr>
<td>61</td>
<td>3717-1-05.4(P)</td>
<td>NC</td>
<td>Maintaining refuse areas and enclosures. The recycling/trash area is dirty with grease and trash.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.1(C)</td>
<td>NC</td>
<td>Floor and wall junctures - coved, and enclosed or sealed. Coving is missing in several areas in the kitchen (behind the main prep table, between the double doors to the back dining room and door leading upstairs, behind the steam table, and both sides of the room with the food prep sink). Please install coving in these areas to prevent a build up of debris at this juncture.</td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing. Floor tiles in front of the dishwasher are loose and have large gaps around them where the grout is missing. The FRP panel is missing above the dishwasher with bare wood exposed. The floor near the front men's bathroom has a hole in it and needs repaired. The floor behind the main bar has holes worn through the flooring material. Floor behind the bar is broken up. Floor by corner of glass door cooler by desk has a hole. Bar has multiple spots that are bare wood and are pitted. Please repair these surfaces to make them smooth and easily cleanable.</td>
</tr>
</tbody>
</table>

**Person in Charge:**

**Sanitarian:** AARON LONGSWORTH  RS/SIT# 3034

**Licensor:** Auglaize County Health Department

**Date:** 04/04/2019

**Priority Level:** C=CRITICAL  NC = NON-CRITICAL

As per HEA 5351 The Baldwin Group, Inc. (7/18)

As per AGR 1268 The Baldwin Group, Inc. (7/18)
### Observations and Corrective Actions (continued)

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>
</table>
| 62       | 3717-1-06.4(B) | NC             | Cleaning - frequency and restrictions.  
The kitchen floor under the prep tables, reach in cooler, grill, and fryers is accumulating debris and needs cleaned.  
The floor and walls around the dishwasher is accumulating food debris and needs cleaned.  
The basement stairs are accumulating a thick layer of grease build up and need cleaned.  
The walk-in floors are dirty.  
The floor outside the walk-in coolers is dirty.  
Walk-in door handles are dirty with food debris.  
The area outside the back door is covered in dirt, trash and food debris. |
| 63       | 3717-1-06.2(I)(1) | NC             | Lighting - intensity (10 FC)  
Area outside of walk-in coolers has less than 10 foot candles, due to the light being out. |
| 63       | 3717-1-06.4(D) | NC             | Cleaning ventilation systems, nuisance and discharge prohibition.  
The hood filters above the fryers were accumulating grease deposits and need cleaned at this time.  
One filter was left out to improve air flow, per the staff. |