# Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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### Name of facility

**AMERICA'S BEST VALUE INN & SUITES**

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### Address

1321 CELINA RD.

### City/State/Zip Code

ST. MARYS OH 45885

### License holder

**TIM HANSEL**

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### License Number

**562**

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### Date

**03/02/2020**

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### 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

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### 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

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### As per AGR 1268  The Baldwin Group, Inc. (11/19)

As per HEA 5302A  The Baldwin Group, Inc. (11/19)

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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

#### 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 employees; 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/A  N/O  No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. IN  OUT  N/A  Adequate handwashing facilities supplied & accessible

#### Approved Source

11. IN  OUT  Food obtained from approved source
12. IN  OUT  N/A  N/O  Food received at proper temperature
13. IN  OUT  Food in good condition, safe, and unadulterated
14. IN  OUT  N/A  N/O  Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. IN  OUT  N/A  N/O  Food separated and protected
16. IN  OUT  N/A  N/O  Food-contact surfaces: cleaned and sanitized
17. IN  OUT  Proper disposition of returned, previously served, reconditioned, and unsafe food

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

18. IN  OUT  N/A  N/O  Proper cooking time and temperatures
19. IN  OUT  N/A  N/O  Proper reheating procedures for hot holding
20. IN  OUT  N/A  N/O  Proper cooling time and temperatures
21. IN  OUT  N/A  N/O  Proper hot holding temperatures
22. IN  OUT  N/A  Proper cold holding temperatures

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### Compliance Status

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

- [ ] IN  OUT  N/A  N/A  Proper date marking and disposition
- [ ] IN  OUT  N/A  N/O  Time as a public health control: procedures & records
- [ ] IN  OUT  N/A  N/A  Pasteurized foods used; prohibited foods not offered
- [ ] IN  OUT  N/A  N/A  Food additives: approved and properly used
- [ ] IN  OUT  N/A  N/A  Toxic substances properly identified, stored, used
- [ ] IN  OUT  N/A  N/A  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- [ ] IN  OUT  N/A  N/O  Special Requirements: Fresh Juice Production
- [ ] IN  OUT  N/A  N/O  Special Requirements: Heat Treatment Dispensing Freezers
- [ ] IN  OUT  N/A  N/O  Special Requirements: Custom Processing
- [ ] IN  OUT  N/A  N/O  Special Requirements: Bulk Water Machine Criteria
- [ ] IN  OUT  N/A  N/O  Special Requirements: Acidified White Rice Preparation Criteria
- [ ] IN  OUT  N/A  N/O  Critical Control Point Inspection
- [ ] IN  OUT  N/A  N/O  Process Review
- [ ] IN  OUT  N/A  Variance

### Risk Factors

- [ ] as per AGR 1268  The Baldwin Group, Inc. (11/19)
- [ ] as per HEA 5302A  The Baldwin Group, Inc. (11/19)

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### Public health interventions

- [ ] are control measures to prevent foodborne illness.

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As per HEA 5302A  The Baldwin Group, Inc. (11/19)

As per AGR 1268  The Baldwin Group, Inc. (11/19)

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Page 1
**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/O Pasteurized eggs used where required</td>
<td>54 IN OUT Food and nonfood-contact surfaces cleanable, properly</td>
</tr>
<tr>
<td>39 IN OUT N/A Water and ice from approved source</td>
<td>designed, constructed, and used</td>
</tr>
<tr>
<td><strong>Food Temperature Control</strong></td>
<td>55 IN OUT N/A Warewashing facilities: installed, maintained,</td>
</tr>
<tr>
<td>40 IN OUT N/O Proper cooling methods used; adequate equipment for temperature control</td>
<td>used; test strips</td>
</tr>
<tr>
<td>41 IN OUT N/O Plant food properly cooked for hot holding</td>
<td>56 IN OUT N/O Nonfood-contact surfaces clean</td>
</tr>
<tr>
<td>42 IN OUT N/O Approved thawing methods used</td>
<td><strong>Physical Facilities</strong></td>
</tr>
<tr>
<td>43 IN OUT N/A Thermometers provided and accurate</td>
<td>57 IN OUT N/O Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td><strong>Food Identification</strong></td>
<td>58 IN OUT N/A Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>44 IN OUT N/O Food properly labeled; original container</td>
<td>59 IN OUT N/A Sewage and waste water properly disposed</td>
</tr>
<tr>
<td><strong>Prevention of Food Contamination</strong></td>
<td>60 IN OUT N/A Toilet facilities: properly constructed, supplied,</td>
</tr>
<tr>
<td>45 IN OUT N/O Insects, rodents, and animals not present/outer openings protected</td>
<td>cleaned</td>
</tr>
<tr>
<td>46 IN OUT N/O Contamination prevented during food preparation, storage &amp; display</td>
<td>61 IN OUT N/A Garbage/refuse properly disposed; facilities</td>
</tr>
<tr>
<td>47 IN OUT N/A Personal cleanliness</td>
<td>maintained</td>
</tr>
<tr>
<td>48 IN OUT N/O Wiping cloths: properly used and stored</td>
<td>62 IN OUT N/A Physical facilities installed, maintained, and</td>
</tr>
<tr>
<td>49 IN OUT N/O Washing fruits and vegetables</td>
<td>clean; dogs in outdoor dining areas</td>
</tr>
<tr>
<td><strong>Proper Use of Utensils</strong></td>
<td>63 IN OUT N/A Adequate ventilation and lighting; designated areas</td>
</tr>
<tr>
<td>50 IN OUT N/O In-use utensils: properly stored</td>
<td>used</td>
</tr>
<tr>
<td>51 IN OUT N/A Utensils, equipment and linens: properly stored, dried, handled</td>
<td>64 IN OUT N/A Existing Equipment and Facilities</td>
</tr>
<tr>
<td>52 IN OUT N/A Single-use/single-service articles: properly stored, used</td>
<td><strong>Administrative</strong></td>
</tr>
<tr>
<td>53 IN OUT N/A Slash-resistant, cloth, and latex glove use</td>
<td>65 IN OUT N/A</td>
</tr>
<tr>
<td><strong>Observations and Corrective Actions</strong></td>
<td>66 IN OUT N/A 901:3-4 OAC</td>
</tr>
<tr>
<td>Item No. Code Section Priority Level Comment</td>
<td>3701-21 OAC</td>
</tr>
<tr>
<td>Comment/Obs</td>
<td></td>
</tr>
<tr>
<td>No violations at time of inspection</td>
<td></td>
</tr>
</tbody>
</table>

**Person in Charge**

KENT MARTZ  RS/SIT# 2937

**Sanitarian**

Auglaize County Health Department

**License:**

03/02/2020

**Date:**

03/02/2020

**Sanitarian:**

Auglaize County Health Department

**NumberOfFacility:**

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**Type of Inspection:**

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