## State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

### Name of facility
BIGGBY COFFEE STORE #475

### Address
488 FORTMAN DR.

### License holder
JONATHAN A SELK

### License Number
502

### Date
06/25/2020

### Type of inspection (check all that apply)
- [x] Standard
- [ ] Critical Control Point (FSC)
- [ ] Process Review (RFE)
- [ ] Variance Review

### Follow-up date (if required)

### Water sample date/result (if required)

## 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. [X] IN  OUT  N/A
   - Person in charge present, demonstrates knowledge, and performs duties

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

#### Employee Health

3. [X] IN  OUT  N/A
   - Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. [X] IN  OUT  N/A
   - Proper use of restriction and exclusion

5. [X] IN  OUT  N/A
   - Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices

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

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

#### Preventing Contamination by Hands

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

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

10. [X] IN  OUT  N/A
    - Adequate handwashing facilities supplied & accessible

#### Approved Source

11. [X] IN  OUT
    - Food obtained from approved source

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

13. [X] IN  OUT
    - Food in good condition, safe, and unadulterated

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

#### Protection from Contamination

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

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

17. [X] IN  OUT
    - Proper disposition of returned, previously served, reconditioned, and unsafe food

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

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

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

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

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

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

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

## GOOD RETAIL PRACTICES

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>39</td>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

### Food Temperature Control

| Food Identification | 44 | IN | OUT | Food properly labeled; original container |

### Prevention of Food Contamination

| Prevention Use of Utensils | 45 | IN | OUT | In-use utensils: properly stored |
|----------------------------|-------------------------------|-------------------|--------------------------------|
| 46 | IN | OUT | Contamination prevented during food preparation, storage & display |
| 47 | IN | OUT | N/A | Personal cleanliness |
| 48 | IN | OUT | N/A | Wiping cloths: properly used and stored |
| 49 | IN | OUT | N/A | Washing fruits and vegetables |

### Proper Use of Utensils

| Proper Use of Utensils | 50 | IN | OUT | N/A | N/O | In-use utensils: properly stored |
|------------------------|-------------------------------|-------------------|--------------------------------|
| 51 | IN | OUT | N/A | Utensils, equipment and linens: properly stored, dried, handled |
| 52 | IN | OUT | N/A | Single-use/single-service articles: properly stored, used |
| 53 | IN | OUT | N/A | N/O | Slash-resistant, cloth, and latex glove use |

### Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>3717-1-03.5(C)</td>
<td>NC</td>
<td>Food labels.</td>
</tr>
</tbody>
</table>

- Labeling is not provided for the doughnut hole placed in cups.
- 3717-1-03.5.C: Food labels.
- 3717-1-03.5.C.1: Food packaged in a food service operation or retail food establishment, shall be labeled as specified in 21 C.F.R. 101 and 9 C.F.R. 317.
- 3717-1-03.5.C.2: Label information shall include:
- 3717-1-03.5.C.2.a: The common name of the food, or absent a common name, an adequately descriptive identity statement;
- 3717-1-03.5.C.2.b: If made from two or more ingredients, a list of ingredients and sub-ingredients in descending order of predominance by weight, including a declaration of artificial colors, artificial flavors and chemical preservatives, if contained in the food;
- 3717-1-03.5.C.2.c: An accurate declaration of the quantity of contents;
- 3717-1-03.5.C.2.d: The name and place of business of the manufacturer, packer, or distributor; and
- 3717-1-03.5.C.2.e: The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.
- 3717-1-03.5.C.2.1: Except as exempted in the Federal Food, Drug, and Cosmetic Act Section 403(q)(3)-(5) (as amended on August 2, 2004), nutrition labeling as specified in 21 C.F.R. 101 and 9 C.F.R. 317 Subpart B.
- 3717-1-03.5.C.2.g: For any salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin.
- 3717-1-03.5.C.3: Bulk food that is available for consumer self-serving shall be prominently labeled with the following information in plain view of the consumer:
- 3717-1-03.5.C.3.a: The manufacturer's or processor's label that was provided with the food; or
- 3717-1-03.5.C.3.b: A card, sign, or other method of notification that includes the information specified under paragraphs (C)(2)(a), (C)(2)(b), and (C)(2)(f) of this rule.
- 3717-1-03.5.C.4: Bulk, unpackaged foods such as bakery products and unpackaged foods that are

### Person in Charge

- **Name of Facility:** BIGGBY COFFEE STORE #475
- **Type of Inspection:** sta
- **Date:** 06/25/2020
- **Sanitarian:** KENT MARTZ
- **RS/SIT# 2937**
- **Licensor:** Auglaize County Health Department
- **Date:** 06/25/2020

**PRIORITY LEVEL:**
- **C** = CRITICAL
- **NC** = NON-CONFIRMATION
- **N/A** = not applicable

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

**State of Ohio**

**Food Inspection Report**

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

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

**Page 2 of 3**
## State of Ohio Continuation Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

### Name of Facility
BIGGBY COFFEE STORE #475

### Type of Inspection
sta

### Date
06/25/2020

## Observations and Corrective Actions (continued)

<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>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. Plastic knives by the toaster not stored in an inverted position to prevent contamination of the food contact surface.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(B)</td>
<td>NC</td>
<td>Cutting surfaces. The cutting board at the toaster has deep cuts on it and is no longer easily cleanable.</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. Food particles/splatter in the reach in cooler under the flavor station and inside the microwave.</td>
<td>☐</td>
<td>☐</td>
</tr>
</tbody>
</table>

### Person in Charge
KENT MARTZ  
RS/SIT# 2937

### License
Auglaize County Health Department

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

As per HEA 5351 The Baldwin Group, Inc. (11/19)  
As per AGR 1268 The Baldwin Group, Inc. (11/19)