# Food Inspection Report

**Name of facility:** COFFE AMOR  
**Check one:**  
[FSO]  
[RFE]  
**License Number:** 23  
**Date:** 07/08/2020  
**Address:**  
7 N. WATER ST.  
City/State/Zip Code: WAPAKONETA OH 45895

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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

### Inspection Time

<table>
<thead>
<tr>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Follow-up date (if required)</th>
<th>Water sample date/result (if required)</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td>5</td>
<td>/</td>
<td>/</td>
</tr>
</tbody>
</table>

### Compliance Status

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

#### Employee Health
- 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

#### Employee Health
- 4. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Proper use of restriction and exclusion

#### Employee Health
- 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

#### Good Hygienic Practices
- 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

#### Preventing Contamination by Hands
- 9. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  No bare hand contact with ready-to-eat foods or approved alternate method properly followed

#### Preventing Contamination by Hands
- 10. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Adequate handwashing facilities supplied & accessible

#### Approved Source
- 11. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Food obtained from approved source

#### Approved Source
- 12. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Food received at proper temperature

#### Approved Source
- 13. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Food in good condition, safe, and unadulterated

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

#### Protection from Contamination
- 15. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Food separated and protected

#### Protection from Contamination
- 16. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Food-contact surfaces: cleaned and sanitized

#### Protection from Contamination
- 17. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)
- 18. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Proper cooking time and temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)
- 19. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Proper reheating procedures for hot holding

#### Time/Temperature Controlled for Safety Food (TCS food)
- 20. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Proper cooling time and temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)
- 21. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Proper hot holding temperatures

#### Time/Temperature Controlled for Safety Food (TCS food)
- 22. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Proper cold holding temperatures

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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

### Compliance Status

#### Time/ Temperature Controlled for Safety Food (TCS food)
- 23. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Proper date marking and disposition

#### Time/ Temperature Controlled for Safety Food (TCS food)
- 24. [x] IN  
  [ ] OUT  
  [ ] N/A  
  [x] N/O  
  Time as a public health control: procedures & records

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

#### Highly Susceptible Populations
- 26. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Pasteurized foods used; prohibited foods not offered

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

#### Conformance with Approved Procedures
- 28. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures
- 29. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

#### Conformance with Approved Procedures
- 30. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Special Requirements: Fresh Juice Production

#### Conformance with Approved Procedures
- 31. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Special Requirements: Heat Treatment Dispensing Freezers

#### Conformance with Approved Procedures
- 32. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Special Requirements: Custom Processing

#### Conformance with Approved Procedures
- 33. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Special Requirements: Bulk Water Machine Criteria

#### Conformance with Approved Procedures
- 34. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Special Requirements: Acidified White Rice Preparation Criteria

#### Conformance with Approved Procedures
- 35. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Critical Control Point Inspection

#### Conformance with Approved Procedures
- 36. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Process Review

#### Conformance with Approved Procedures
- 37. [x] IN  
  [ ] OUT  
  [ ] N/A  
  Variance

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

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

### Safe Food and Water
- **Item No.: 38**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** 3717-1-04.5(A)(3)
  - **Priority Level:** NC
  - **Comment:** Pasteurized eggs used where required

- **Item No.: 39**
  - **In/Out:** IN/OUT/N/A
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Water and ice from approved source

### Food Temperature Control
- **Item No.: 40**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Proper cooling methods used; adequate equipment for temperature control

- **Item No.: 41**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Plant food properly cooked for hot holding

- **Item No.: 42**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Approved thawing methods used

### Food Identification
- **Item No.: 43**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Thermometers provided and accurate

### Utensils, Equipment and Vending
- **Item No.: 54**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

- **Item No.: 55**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Warewashing facilities: installed, maintained, used; test strips

### Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

### Physical Facilities
- **Item No.: 57**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Hot and cold water available; adequate pressure

- **Item No.: 58**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Plumbing installed; proper backflow devices

### Prevention of Food Contamination
- **Item No.: 45**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Insects, rodents, and animals not present/outer openings protected

- **Item No.: 46**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Contamination prevented during food preparation, storage & display

- **Item No.: 47**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Personal cleanliness

- **Item No.: 48**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Wiping cloths: properly used and stored

- **Item No.: 49**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Washing fruits and vegetables

### Personal Use of Utensils
- **Item No.: 50**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** In-use utensils: properly stored

### Existing Equipment and Facilities
- **Item No.: 64**
  - **In/Out:** IN/OUT/N/A/N/O
  - **Code Section:** N/A
  - **Priority Level:** N/A
  - **Comment:** Existing ventilation and lighting; designated areas used

### Sewage and waste water properly disposed

### Existing Ventilation and Lighting; Designated Areas Used

### 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>56</td>
<td>3717-1-04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. Build-up inside the reach-in cooler under the expresso machine.</td>
</tr>
</tbody>
</table>

**Person in Charge:**

**Sanitarian:**

**Licensor:**

**Date:** 07/08/2020

**Auglaize County Health Department**