# Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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**Name of facility**: PANTRY PRIDE

**Check one**: 
- [ ] FSO
- [ ] RFE

**License Number**: 336

**Date**: 03/23/2020

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**Address**: 1550 CELINA RD.

**City/State/Zip Code**: ST. MARYS OH 45885

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**Type of inspection (check all that apply)**

- [X] Standard
- [ ] Critical Control Point (FSC)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

**Inspection Time**: 90

**Travel Time**: 15

**Follow-up date (if required)**: / / 

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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

#### 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 | N/O | 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 | 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, reconditoned, 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

### Compliance Status

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

23. [X] IN | OUT | N/A | N/O | Proper date marking and disposition
24. [X] IN | OUT | N/A | 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
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
30. [X] IN | OUT | N/A | N/O | Special Requirements: Fresh Juice Production
31. [X] IN | OUT | N/A | N/O | Special Requirements: Heat Treatment Dispensing Freezers
32. [X] IN | OUT | N/A | N/O | Special Requirements: Custom Processing
33. [X] IN | OUT | N/A | N/O | Special Requirements: Bulk Water Machine Criteria
34. [X] IN | OUT | N/A | N/O | Special Requirements: Acidified White Rice Preparation Criteria
35. [X] IN | OUT | N/A | Critical Control Point Inspection
36. [X] IN | OUT | N/A | Process Review
37. [X] IN | OUT | N/A | Variance

### Risk Factors

Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

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. 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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>3717-1-04.8(A)</td>
<td>NC</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td>3717-1-04.8(A)</td>
<td>NC</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

#### Food Temperature Control

<table>
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<tr>
<th>Item No.</th>
<th>Code Section</th>
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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

#### Food Identification

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<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>3717-1-04.8(A)</td>
<td>NC</td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

#### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item No.</th>
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</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

#### Proper Use of Utensils

<table>
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</tr>
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<tbody>
<tr>
<td>50</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td>3717-1-02.3(A)</td>
<td>NC</td>
<td>Slash-resistant, cloth, and latex glove use</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>
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</table>
| 6        | 3717-1-02.3(A) | NC | Food contamination prevention - eating, drinking, or using tobacco. 
Deli employee drinking from an open pop can in the deli. Can sitting on the table across from the fryers. 
**EMPLOYEE POURED THE DRINK INTO A COVERED CONTAINER DURING THE INSPECTION.** |
| 45       | 3717-1-06.1(M) | NC | Outer openings - protected.  
The walk through door by the roll up receiving door in the back room is not sealing at the bottom. |
| 52       | 3717-1-04.8(E)(1) | NC | Single-service and single-use articles - storage  
Dried meat particles observed on several meat packing trays that are stored on the white shelves on the wall between the walk-in cooler doors in the meat cutting room. |
| 52       | 3717-1-04.8(F) | NC | Storage - prohibitions - single-use/single-service articles. 
Meat packing trays stored on the floor in the meat cutting room under the table between the walk-in cooler doors. 
**TRAYS WERE PICKED UP OFF THE FLOOR DURING THE INSPECTION** |
| 54       | 3717-1-04.8(H) | NC | Nonfood-contact surfaces - materials. 
The hot plate pads for the wrappers in the meat room and deli have cuts and are no longer smooth and easily cleanable. |
| 54       | 3717-1-04.8(A) | NC | Equipment - good repair and proper adjustment. 
A large amount of ice build-up is on the condenser in the walk-in freezer in the back room. |
## 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>56</td>
<td>3717-1:04.5(A)(3)</td>
<td>NC</td>
<td>Cleanliness of nonfood-contact surfaces of equipment. Many of the display cases in the retail area have trash and other debris laying in the bottom of them and also on some of the shelves. These should be cleaned before restocking them. Dried meat debris is on the wrapper in the meat room by the price tag rack and the one in the deli. Food debris in the reach-in coolers in the deli, on the shelf of the table with the coffee pot on it in the deli and in the door rails of the display cases in the deli.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>63</td>
<td>3717-1:06.2(I)(3)</td>
<td>NC</td>
<td>Lighting - intensity (50 FC) Lights in the hood are burned out.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>