### Food Inspection Report

**Name of facility**
RITE AID #1198

**Address**
1502 EXECUTIVE DR.

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

**License holder**
RITE AID OF OHIO INC.

**License Number**
345

**Date**
03/03/2020

#### Type of inspection (check all that apply)
- [X] Standard
- [ ] Critical Control Point (FSS)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow Up
- [X] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

### Compliance Status

<table>
<thead>
<tr>
<th>Category/Descriptive</th>
<th>Time/Travel</th>
<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>COMMERCIAL CLASS 1 &lt;25,000 SQ. FT.</td>
<td>45</td>
<td>5</td>
<td></td>
<td>/ /</td>
<td>/ /</td>
</tr>
</tbody>
</table>

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

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

#### Preventing Contamination by Hands

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

9. [ ] IN  [ ] OUT  [X] 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  [ ] N/A
    - Food obtained from approved source

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

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

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

#### Protection from Contamination

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

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

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

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

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

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

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

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

22. [X] IN  [ ] OUT  [X] 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)
## 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
- Pasteurized eggs used where required
- Water and ice from approved source

### Food Temperature Control
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Thermometers provided and accurate

### Food Identification
- Food properly labeled; original container

### Prevention of Food Contamination
- Insects, rodents, and animals not present/outer openings protected
- Contamination prevented during food preparation, storage & display
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

### Proper Use of Utensils
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Slash-resistant, cloth, and latex glove use

## 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>13</td>
<td>3717-1-03.1(L)</td>
<td>C</td>
<td>Package integrity - specifications for receiving</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>The following damaged can goods were observed on the display racks:</td>
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<td>Three 15 oz. cans of mango slices on the reduced shelf and one 18.5 oz. can of Prego New England clam chowder on the regular retail sale rack. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants or the growth of pathogens.</td>
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<tr>
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<td></td>
<td>ITEMS WERE REMOVED FROM SALE DURING THE INSPECTION.</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.</td>
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<td></td>
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<td>Dirt build-up on the bottom of the display coolers</td>
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