

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility S AND G STORES LLC DBA S&G #67	Check one <input type="radio"/> FSO <input checked="" type="radio"/> RFE	License Number 591	Date 10/01/2019
Address 410 N. MAIN ST.	City/Zip Code MINSTER 45865		
License holder DERGHAM RIDI	Inspection Time 45	Travel Time 15	Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.
Type of inspection (check all that apply) <input checked="" type="radio"/> Standard <input type="radio"/> Critical Control Point (FSO) <input type="radio"/> Process Review (RFE) <input type="radio"/> Variance Review <input type="radio"/> Follow Up <input type="radio"/> Foodborne <input type="radio"/> 30 Day <input type="radio"/> Complaint <input type="radio"/> Pre-licensing <input type="radio"/> Consultation		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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	23	<input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O Proper date marking and disposition
2	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	24	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O Time as a public health control: procedures & records
Employee Health		Consumer Advisory	
3	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	25	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A Consumer advisory provided for raw or undercooked foods
4	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	Highly Susceptible Populations	
5	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	26	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices		Chemical	
6	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/O	27	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A Food additives: approved and properly used
7	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	28	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/O	29	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	30	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O Special Requirements: Fresh Juice Production
10	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A	31	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O Special Requirements: Custom Processing
11	<input checked="" type="radio"/> IN <input type="radio"/> OUT	33	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O Special Requirements: Bulk Water Machine Criteria
12	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O	34	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O Special Requirements: Acidified White Rice Preparation Criteria
13	<input checked="" type="radio"/> IN <input type="radio"/> OUT	35	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A Critical Control Point Inspection
14	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O	36	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A Process Review
Protection from Contamination		37	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A Variance
15	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O	<p>Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.</p> <p>Public health interventions are control measures to prevent foodborne illness or injury.</p>	
16	<input type="radio"/> IN <input checked="" type="radio"/> OUT <input type="radio"/> N/A <input type="radio"/> N/O		
17	<input checked="" type="radio"/> IN <input type="radio"/> OUT		
Time/Temperature Controlled for Safety Food (TCS food)			
18	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O		
19	<input type="radio"/> IN <input type="radio"/> OUT <input checked="" type="radio"/> N/A <input type="radio"/> N/O		
20	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O		
21	<input type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A <input checked="" type="radio"/> N/O		
22	<input checked="" type="radio"/> IN <input type="radio"/> OUT <input type="radio"/> N/A		

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Name of Facility S AND G STORES LLC DBA S&G #67	Type of Inspection sta	Date 10/01/2019
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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		Utensils, Equipment and Vending	
38	✓ IN ○ OUT ○ N/A ○ N/O	54	✓ IN ○ OUT
	Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	✓ IN ○ OUT	55	✓ IN ○ OUT ○ N/A
	Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		Physical Facilities	
40	○ IN ○ OUT ✓ N/A ○ N/O	56	✓ IN ○ OUT
	Proper cooling methods used; adequate equipment for temperature control		Nonfood-contact surfaces clean
41	○ IN ○ OUT ○ N/A ✓ N/O	57	✓ IN ○ OUT ○ N/A
	Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure
42	✓ IN ○ OUT ○ N/A ○ N/O	58	✓ IN ○ OUT ○ N/A
	Approved thawing methods used		Plumbing installed; proper backflow devices
43	○ IN ✓ OUT ○ N/A	59	✓ IN ○ OUT ○ N/A
	Thermometers provided and accurate		Sewage and waste water properly disposed
Food Identification		Administrative	
44	✓ IN ○ OUT	65	✓ IN ○ OUT ○ N/A
	Food properly labeled; original container		901:3-4 OAC
Prevention of Food Contamination		66	○ IN ○ OUT ✓ N/A
45	✓ IN ○ OUT		3701-21 OAC
	Insects, rodents, and animals not present/outer openings protected		
46	○ IN ✓ OUT		
	Contamination prevented during food preparation, storage & display		
47	✓ IN ○ OUT		
	Personal cleanliness		
48	○ IN ○ OUT ○ N/A ✓ N/O		
	Wiping cloths: properly used and stored		
49	○ IN ○ OUT ○ N/A ✓ N/O		
	Washing fruits and vegetables		
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 and cloth glove use		

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection **R** = repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
16	3717-1-04.5(A)(1)	C	Cleanliness of equipment food-contact surfaces and utensils. Observed mold buildup inside the ice maker.	○	○
23	3717-1-03.4(G)	C	Ready-to-eat, time/temperature controlled for safety food - date marking. Observed cut cantaloupe without date marking inside the reach in cooler in the market area. ITEM HAD JUST BEEN CUT THE SAME MORNING. EMPLOYEE DATED ITEM DURING THE INSPECTION.	✓	○
43	3717-1-04.1(Y)	NC	Temperature measuring devices. Thermometer was missing in the reach in cooler in the market area. EMPLOYEE HAD REMOVED IT TO ANOTHER UNIT TO VERIFY THE ACCURACY OF THE THERMOMETER READING AND REPLACED IT DURING THE INSPECTION.	✓	○
46	3717-1-03.2(Q)	NC	Food storage - preventing contamination from the premises. Observed the following items being stored directly on the floor or on overturned pop crates in the walk in cooler. Summer Sausage, five cases of beer in the cardboard boxes, case of propel water and two cases of nestle quick drink. Items must be stored at least six inches off the floor on racks with legs that will allow for the cleaning of the floor under the racks.	○	○

Person in Charge KENT MARTZ RS/SIT# 2937	Date 10/01/2019
Sanitarian KENT MARTZ RS/SIT# 2937	Licensors: Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL NC = NON-CRITICAL

As per HEA 5302B The Baldwin Group, Inc. (7/18)

As per AGR 1268 The Baldwin Group, Inc. (7/18)