State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised C

			Authority. Chapte	15 37 17 all	u 3/	15 Onlo	Revi	sea Coa	e			
Name of facility EMERSON CAFE				Check one RFE			1				Date 06/20/2023	
Address									00/2	20/2023		
16	75 CA	MPBELL ROA	City/State/Zip Code SIDNEY OH 45365									
	ense h		Inspection Time Travel Time				Category/Des	_				
		VALLEY GROUP		120	10						SS 3 <25,000 SQ. FT.	
1 -		spection (check		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	D	- Fig. 11		Follow-up	date (if requi	red)	Water sample date/result (if required)	
1		orne □30 Day	Complaint Pre-licensing Consu	E) Variance Review Follow I			υp	11				
ш	TOOGDC	ine 🔲 50 Day	Geomplaint Grie-licensing Geomsu	itation								
			FOODBORNE ILLNESS	RISK FACT	ORS	AND PU	BLIC	HEALTH	INTERVE	NTIO	NS	
	Mark de	signated complia	ance status (IN, OUT, N/O, N/A) for each number	red item: IN =	= in compliance OUT = not in compliance N/O = not observed N/A = not applicable							
			Compliance Status					Cor	npliance Sta	atus		
		e de la company	Supervision			Time/Te	mper	ature Con	trolled for S	afety	Food (TCS food)	
1	⊠IN	□OUT □N/A	Person in charge present, demonstrates know performs duties	edge, and	23	□ IN 区		Proper da	date marking and disposition			
2	□IN	⊠ OUT □N/A	Certified Food Protection Manager		24							
M	el l		Employee Health	466 13	24	XN/A □		Time as a	Time as a public health control: procedures & records			
3	□IN	⊠ OUT □N/A	Management, food employees and conditional	employees;	Consumer Advisory							
4	⊠ IN	□OUT □N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	☐ IN ☐ ☑N/A	OUT	Consumer advisory provided for raw or undercooked foods				
5	□IN	⊠ OUT □N/A	Procedures for responding to vomiting and dia	rrheal events		Highly Susceptible Populations				ons		
			Good Hygienic Practices		26	□ NI □	OUT	Pacteuriza	ad foods used:	prohib	ited foods not offered	
6 ☒IN ☐OUT ☐N/O Proper eating, tasting, drinking, or tobacco use				20	IXIN/A				ited 1000s flot offered			
7	XIN	□OUT □N/O	No discharge from eyes, nose, and mouth				1111		Chemical			
Preventing Contamination by Hands				27	☐ IN ☐ ☑ N/A	OUT	Food add	itives: approve	d and p	properly used		
8	X IN		Hands clean and properly washed		28	□ IN 区	OUT	Tavia aub	-4	سمامان بال	Aifin d ataundd	
9	9 MIN OUT No bare hand contact with ready-to-eat foods or alternate method properly followed			or approved	20	□ N/A					tified, stored, used	
10	To In											
159	Approved Source			, E T D E	29	⊠N/A	001	1	d processes, a			
11	XIN	OUT	Food obtained from approved source		30 IN OUT Special Requirements: Fresh Juice Production							
12		□OUT ☑ N/O	Food received at proper temperature		IN/A □ N/O			Jice Production				
13	⊠ IN	□оит	Food in good condition, safe, and unadulterate	d	31	31 IN OUT Spe			Special Requirements: Heat Treatment Dispensing Freezers			
14		□OUT □N/O	Required records available: shellstock tags, padestruction	rasite	32	□ IN □		Special Re	equirements: C	ustom	Processing	
10	an little		otection from Contamination	Block.								
15		□OUT □ N/O	Food separated and protected		33	□ NI □	N/O	<u> </u>			ater Machine Criteria	
16		□OUT □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ iN □ ⊠N/A □		Special Re Criteria	equirements: A	cidified	White Rice Preparation	
17	⊠IN	□о∪т	Proper disposition of returned, previously serve reconditioned, and unsafe food	ed,	35	□ IN □ ⊠ N/A	OUT	Critical Co	entrol Point Insp	ection		
Time/Temperature Controlled for Safety Food (TCS food			d)	36		OUT	Process R	eview				
18		OUT N/O	Proper cooking time and temperatures		37	IXIN/A □ IN □	OUT	Variance				
19	□IN	□OUT □ N/O	Proper reheating procedures for hot holding		37	⊠ N/A		variance				
20	□IN	OUT N/O	Proper cooling time and temperatures		Risk Factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.							
21		□OUT □N/O	Proper hot holding temperatures		P		lth in	tervention	s are control	meas	sures to prevent	
22	X IN	□OUT □N/A	Proper cold holding temperatures					- 9-1131				

State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Soup = 170 + F (holding) Good! Ensure soup cools from 135 to 70 F within 2 hours and from 70 to 41 F or less within another 4 hours. Reheat to 165 F or greater within 2 hours. OR discard all leftover soup at the end of the day. *Under level 3 license, no more than 1 bulk reheat per week. Comment/ Obs Ensure upright fridge in cafe is not used until repaired (running warm and standing water inside). Currently no food inside unit. Comment/ Obs Walkin cooler is borderline warm on some items (42-43 F), mainly on the left side. Foods on right side are OK. Please monitor and adjust/repair as necessary. Coffee and some other food Items (fruit bowls, bagels) are being prepped on site or in Defiance for delivering througout the plant. Based on current license and facilities, this should not be an issue. Please let us know if operations change/expand to cooking, full catering, etc. Comment/ Obs Upon arrival, TCS food items being stored in dispaly cooler just outside of deli and in small Avantco cooler on deli counter for customer self-service. However, since there is no PIC available at all times TCS foods are available to customers, all items must be stored in a micro-market cooler in the same location as the current display cooler (not in the micromarket). Micromarket cooler has a self closing door and has a lock-out if temperature gets too high.	Name of Facility EMERSON CAFE						Type of Inspection sta			Date 06/20/2023		
Sood Retail Practices are preventative measures to control the introduction of pathogens, chamicals, and physical objects into foods what delayanded compliance states. (No.17, No.1Na.) No Peach numbered fame. It is no compliance. (NO = not observed. All = not applicable.) Self Food and Water Self Food	H				COOD BETA	al Di	DACTIO					
Self-ediplaced compliance status (IR, OLT, No.NA) for each numbered item. NI = in compliance. NO = not observed NIA = not applicable. Self-ediplaced	_		Good Potoil Prosti	200 000 000								
Safe Food and Water		Mark d	esignated compliance sta	itus (IN, OUT	, N/O, N/A) for each numbered item: IN =	in co	on or patr npliance (ogens, cne DUT= not in e	emicais, and physicompliance N/O = no	ical objects into toods. of observed N/A = not an	olicable	,
Solid Out Silva Not Personal design used where required Solid So		Din.									Diroabic	165
See Dout NA No Department of the properties of Control	38	DIN	□OUT ⊠N/A □N/C	Pasteurize	ed eggs used where required		Film F				e. prop	erlv
A	39	⊠ IN	□OUT □N/A	Water and	ice from approved source	54	IXIN L	IOUI			-, -, -,	,
Section Court NA No.				Proper coo		55	⊠IN □	OUTN/A		ities: installed, maintained,		
42 Sin OUT NA NO Approved theavering methods used 50 Sin OUT NA Thermometers provided and accurate 50 Sin OUT NA Thermometers provided and accurate 50 Sin OUT Pumbring installed; proper backflow devices 50 Sin OUT Pumbring installed; proper backflow devices 50 Sin OUT NA Sin OUT Sood properly liabeled; original container 50 Sin OUT NA Sin OUT Sood properly liabeled; original container 50 Sin OUT NA Sin OUT	40	⊠ IN	OUT N/A N/O			56	XIN [OUT	Nonfood-contact s	urfaces clean		
42 Sin OUT NA NO Approved theavering methods used 50 Sin OUT NA Thermometers provided and accurate 50 Sin OUT NA Thermometers provided and accurate 50 Sin OUT Pumbring installed; proper backflow devices 50 Sin OUT Pumbring installed; proper backflow devices 50 Sin OUT NA Sin OUT Sood properly liabeled; original container 50 Sin OUT NA Sin OUT Sood properly liabeled; original container 50 Sin OUT NA Sin OUT	41	X IN	OUT N/A N/O	Plant food	properly cooked for hot holding			State Land	Physical Faci	lities		ioc.
Food Identification	42	⊠ IN	□OUT □N/A □N/C			57	XIN [OUT N/A	Hot and cold water	available; adequate press	ure	
Food Identification Food properly labelled; original container Food Contamination Foo	43	⊠IN	□OUT □N/A	Thermome	eters provided and accurate	58	DEIN [OUT	Plumbing installed	: proper backflow devices		
Mark Dut Provention of Food Contamination Food properly labeletic, original containers Food properly labeletic, supplied, cleaned Food properly labeletic, supplied, supplied, supplied, supplied, supplied, supplied, supplie		100		Food iden	tification					, p. opo. sao		
Bin OUT Insects, roderise, and animals not present/outer openings protected or openings or openings protected or openings or openi	44	⊠ IN	OUT	Food prope	erly labeled; original container	 						
Section Out Openings protected Openings protected Octamination prevented during food preparation, storage & display Out			Preventio	of Food (Contamination	59	_		Sewage and waste	water properly disposed		
40	45	⊠ IN	□OUT			60					,	
Storage & display Storage & display Physical facilities installed, maintained, and clean; does not contain the property storage Storage & display Physical facilities installed, maintained, and clean; does not contain the property storage Storage & display Storage Storage & display Storage Storag			_			61			Garbage/refuse pro	operly disposed; facilities n	naintair	ned
Add	_			storage & o	display	62					lean;	
49	-	-		+		63	□IN 🗷	OUT	Adequate ventilation	on and lighting: designated	areas	used
Propert Use of Utensils Propert Use of Utensils Property stored Property Stored Utensils, equipment and linens: property stored, direct, handled Utensils, equipment and linens: property stored, direct, handled Property Stored Property Stored, used Property Stored Property Stored, used Property Stored Property S	49	□IN	□OUT □N/A ☒N/C	Washing fr	ruits and vegetables	64		OUT MINA				
Second Comment Comme			Pr	oper Use o	f Utensils	Ľ	04	001 [2014]/A				
Signature Sign	50	XIN	OUT N/A N/C	In-use uten	nsils: properly stored		P. 13		Administra	tive		
State Stat	51	X IN	□OUT □N/A	dried, hand	lled	65		A/NIX TUC	901:3-4 OAC			
Observations and Corrective Actions Mark *X* in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation R = repeat v	-	_		stored, use	ed	66	XIN 🗆	OUT N/A	3701-21 OAC			
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation Rem No. Code Section Priority Level Comment COS R	53	EXIN	LIOUT LIN/A LIN/C	Slash-resis	stant, cloth, and latex glove use	\perp						
Item No. Code Section Priority Level Comment Code Comment Comment Comment Code Comment Comment Code Comment Code Comment Code Comment Code				Mark "X" in					ion R = reneat viol	ation		
All coolers = OK Soup = 170 + F (holding) Good! Ensure soup cools from 135 to 70 F within 2 hours and from 70 to 41 F or less within another 4 hours. Reheat to 165 F or greater within 2 hours. OR discard all leftover soup at the end of the day. *Under level 3 license, no more than 1 bulk reheat per week. Comment/ Obs Ensure upright fridge in cafe is not used until repaired (running warm and standing water inside). Currently no food inside unit. Comment/ Obs Walkin cooler is borderline warm on some items (42-43 F), mainly on the left side. Foods on right side are OK. Please monitor and adjust/repair as necessary. Comment/ Obs Coffee and some other food items (fruit bowls, bagels) are being prepped on site or in Defiance for delivering througout the plant. Based on current license and facilities, this should not be an issue. Please let us know if operations change/expand to cooking, full catering, etc. Comment/ Obs Upon arrival, TCS food items being stored in dispaly cooler just outside of deli and in small Avantco cooler on deli counter for customers all items must be stored in a micro-market cooler in the same location as the current display cooler (not in the micromarket). Micromarket cooler has a self closing door and has a lock-out if temperature gets too high. Person in Charge Person in Charge Person in Charge Licensor: Licensor:	Ite	m No.	Code Section Pr					3,	10,000		Icos	R
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Environmental Health Specialist Licensor:	Pei	son in	Charge									N .
	En	vironn	ental Health Specialist					Licensor:				
	RU	JSTY S	CHWEPE, REHS		993				elby County Health De	epartment		

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL As per HEA 5302B The Baldwin Group, Inc. (11/19) As per AGR 1268 The Baldwin Group, Inc. (11/19)

State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of EMERS	Facility ON CAFE			Type of Inspection sta	Date 06/20/2023			
		Mark "X" in	Observations and Corrective Actions appropriate box for COS and R: COS = corrected on-site		violation			
Item No.	Code Section Priority Level Comment							
			class.					
3	3717-1-02.1(C)	С	Employee health: Person in charge responsibilities regarding conditional employees					
			No signed employee illness policies on site. Please have	gn and keep on site for				
			review by Health Department. *PIC will ensure these are	obtained from main office and k	eep on site.			
5 3717-1-02.4(C)(17) NC Management and personnel: supervision.								
			No vomit/diarrhea clean up policy on site. Please provide).				
23	3717-1-03.4(H)	17-1-03.4(H) C Ready-to-eat, time/temperature controlled for safety food - disposition.			×			
			Found diced chicken dated 6-7 in bottom of prep unit. Aft	ter 7 days from opening/prep, R	ΓE . TCS foods must be			
			discarded. *Discarded by PIC.		,			
28	3717-1-07.1(A)	С	Poisonous or toxic materials - Storage: separation.			×		
			Upon arrival, found some cleaning chemical bottles laying	g on their side on the 3 comp sir	nk. Unless used in the 3			
1			comp washing and sanitizing process (i.e. detergent and	sanitizer), chemicals may not be	stored where they can			
			spill, drip, spray, or leak onto food, utensils, equipment, e	etc. *Items moved to below sink	by inspector.			
62	3717-1-06.4(N)	NC	Maintaining premises - unnecessary items and litter.					
			A lot of unused equipment, utensils, food (turkeys), etc. ir	n the kitchen. Please remove fro	m operation.			
63	3717-1-06.2(I)(1)	NC	Lighting - intensity (10 FC)					
			Light bulb out in walkin freezer. Please replace to give pro	oper lighting.				

Person in Charge			Date 06/20/2023
Environmental Health Specialist RUSTY SCHWEPE, REHS	RS/SIT# 2993	Licensor: Sidney-Shelby County Health De	epartment

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)