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

Name of facility	Check one	License Number	Date
MORRIE'S LANDING RESTAURANT	☒ FSO ☐ RFE	2025032	07/24/2025

Address	City/State/Zip Code
11003 ST. RT. 362	MINSTER OH 45865

License holder	Inspection Time	Travel Time	Category/Descriptive
MARTHA HOLSCHER	90	30	COMMERCIAL CLASS 4 <25,000 SQ. FT.

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

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

Supervision

1	☒ IN ☐ OUT ☐ N/A	Person in charge present, demonstrates knowledge, and performs duties
2	☒ IN ☐ OUT ☐ N/A	Certified Food Protection Manager

Employee Health

3	☒ IN ☐ OUT ☐ N/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	☒ IN ☐ OUT ☐ N/A	Proper use of restriction and exclusion
5	☒ IN ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices

6	☒ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use
7	☒ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

8	☒ IN ☐ OUT ☐ N/O	Hands clean and properly washed
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	☐ IN ☒ OUT ☐ N/A	Adequate handwashing facilities supplied & accessible

Approved Source

11	☒ IN ☐ OUT	Food obtained from approved source
12	☒ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature
13	☒ IN ☐ OUT	Food in good condition, safe, and unadulterated
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	Required records available: shellstock tags, parasite destruction

Protection from Contamination

15	☐ IN ☒ OUT ☐ N/A ☐ N/O	Food separated and protected
16	☐ IN ☒ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized
17	☒ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Controlled for Safety Food (TCS food)

18	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures
19	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper reheating procedures for hot holding
20	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling time and temperatures
21	☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures
22	☒ IN ☐ OUT ☐ N/A	Proper cold holding temperatures

Compliance Status

Time/Temperature Controlled for Safety Food (TCS food)

23	☐ IN ☒ OUT ☐ N/A ☐ N/O	Proper date marking and disposition
24	☐ IN ☐ OUT ☒ N/A ☐ N/O	Time as a public health control: procedures & records

Consumer Advisory

25	☒ IN ☐ OUT ☐ N/A	Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

26	☐ IN ☐ OUT ☒ N/A	Pasteurized foods used; prohibited foods not offered

Chemical

27	☐ IN ☐ OUT ☒ N/A	Food additives: approved and properly used
28	☒ IN ☐ OUT ☐ N/A	Toxic substances properly identified, stored, used

Conformance with Approved Procedures

29	☐ IN ☐ OUT ☒ N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Fresh Juice Production
31	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Heat Treatment Dispensing Freezers
32	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Custom Processing
33	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Bulk Water Machine Criteria
34	☐ IN ☐ OUT ☒ N/A ☐ N/O	Special Requirements: Acidified White Rice Preparation Criteria
35	☐ IN ☒ OUT ☐ N/A	Critical Control Point Inspection
36	☐ IN ☐ OUT ☒ N/A	Process Review
37	☐ IN ☐ OUT ☒ N/A	Variance

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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MORRIE'S LANDING RESTAURANT	sta ccp	07/24/2025

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

38	☐IN ☐OUT ☒N/A ☐N/O	Pasteurized eggs used where required
39	☒IN ☐OUT ☐N/A	Water and ice from approved source

Food Temperature Control

40	☒IN ☐OUT ☐N/A ☐N/O	Proper cooling methods used; adequate equipment for temperature control
41	☒IN ☐OUT ☐N/A ☐N/O	Plant food properly cooked for hot holding
42	☒IN ☐OUT ☐N/A ☐N/O	Approved thawing methods used
43	☒IN ☐OUT ☐N/A	Thermometers provided and accurate

Food Identification

44	☒IN ☐OUT	Food properly labeled; original container

Prevention of Food Contamination

45	☒IN ☐OUT	Insects, rodents, and animals not present/outer openings protected
46	☒IN ☐OUT	Contamination prevented during food preparation, storage & display
47	☐IN ☒OUT ☐N/A	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, cloth, and latex glove use

Utensils, Equipment and Vending

54	☒IN ☐OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
55	☒IN ☐OUT ☐N/A	Warewashing facilities: installed, maintained, used; test strips
56	☐IN ☒OUT	Nonfood-contact surfaces clean

Physical Facilities

57	☒IN ☐OUT ☐N/A	Hot and cold water available; adequate pressure
58	☐IN ☒OUT ☐N/A ☐N/O	Plumbing installed; proper backflow devices
59	☒IN ☐OUT ☐N/A	Sewage and waste water properly disposed
60	☒IN ☐OUT ☐N/A	Toilet facilities: properly constructed, supplied, cleaned
61	☒IN ☐OUT ☐N/A	Garbage/refuse properly disposed; facilities maintained
62	☐IN ☒OUT ☐N/A ☐N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
63	☒IN ☐OUT	Adequate ventilation and lighting; designated areas used
64	☒IN ☐OUT ☐N/A	Existing Equipment and Facilities

Administrative

65	☐IN ☐OUT ☒N/A	901:3-4 OAC
66	☒IN ☐OUT ☐N/A	3701-21 OAC

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
10	3717-1-06.2(E)	NC	Need handwash sign in co-ed restroom.	☐	☒
15	3717-1-03.2(C)	C	In walk-in-cooler, baked potatoes were under raw fish. PIC moved raw fish below baked potatoes.	☒	☐
16	3717-1-04.5(A)(1)	C	Can opener blade was dirty. PIC washed rinsed sanitized can opener blade.	☒	☐
23	3717-1-03.4(G)	C	No use-by-date on bar diced tomatoes and walk-in-cooler lettuce and spinach. PIC put use-by dates on tomatoes, lettuce, spinach.	☒	☒
35	CCP-VI.0012		TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours need marked with a 7-day use-by date to ensure foods are used in a timely manner before spoilage occurs.	☐	☐
35	CCP-VII.0001		Protection from Contamination: Raw meats need to be stored below baked potatoes to prevent raw juices from dripping onto baked potatoes causing contamination.	☐	☐
35	CCP-VII.0002		Protection from Contamination: The blade of the can opener needs to be kept clean because it pierces into the inside of the can and can contaminate the internal contents.	☐	☐
35	CCP-III.0001		Preventing Contamination by Hands: Hand washing facilities need a sign posted to remind employees to wash hands before returning to work in the kitchen	☐	☐
47	3717-1-02(3)(D)	NC	Food employees need to wear a physical hair restraint such as a net or cap or visor or bandana.	☐	☐
48	3717-1-03.2(M)	NC	Wiping cloths need to be stored in bucket of sanitizer when not in use.	☐	☐
51	3717-1-04.8(G)(2)	NC	Spoons at the bar were intermingled with handle ends and mouths ends.	☐	☐
56	3717-1-04.5(A)(3)	NC	Kitchen under-counter fridges were dirty.	☐	☐
58	3717-1-05.1(S)	NC	Kitchen handsink drain was flowing very slowly.	☐	☐
62	3717-1-06.4(A)	NC	In front of deep fryer, floor tile was broken. Above mop sink, ceiling tile was open to above.	☐	☐
62	3717-1-06.4(C)	NC	Floor had oil and grease on it at the NE end of the hood.	☐	☐

Person in Charge MARTHA HOLSCHER	Date 07/24/2025
Environmental Health Specialist TED WUEBKER, REHS RS/SIT# 2337	Licensor: Sidney-Shelby County Health Department

PRIORITY LEVEL: C= CRITICAL   NC = NON-CRITICAL