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

Name of facility: The A+ B Coffee and Cafe Co.

Address: 501 S. Broadway

City/Zip Code: Greenville, OH 45331

License holder: Betsy M. Ward

License Number: 0142

Date: 9/26/18

Check one:
☐ FSO  ☐ RFE

Inspection Time: 90 min

Travel Time: 5 min

Category/Descriptive: C38

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:

1 IN  OUT  N/A Person in charge present, demonstrates knowledge, and performs duties

2 IN  OUT  N/A Certified Food Protection Manager

3 IN  OUT  N/A Management, food employees and conditional employee, 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

6 IN  OUT  N/O Good Hygienic Practices: Proper eating, tasting, drinking, or tobacco use

7 IN  OUT  N/A No discharge from eyes, nose, and mouth

8 IN  OUT  N/O Prevent contamination by hands: Hands clean and properly washed

9 IN  OUT  N/A 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

11 IN  OUT  N/A Food obtained from approved source

12 IN  OUT  N/O Food received at proper temperature

13 IN  OUT  N/O Food in good condition, safe, and unadulterated

14 IN  OUT  N/O Required records available: shellstock tag, parasite destruction

15 IN  OUT  N/O Food separated and protected

16 IN  OUT  N/O Food-contact surfaces: cleaned and sanitized

17 IN  OUT  N/A Proper disposition of returned, previously served, reconditioned, and unsafe food

18 IN  OUT  N/A Time & temperature controlled for safety food (TCS food)

19 IN  OUT  N/O Proper cooking time and temperatures

20 IN  OUT  N/O Proper reheating procedures for hot holding

21 IN  OUT  N/O Proper cooling time and temperatures

22 IN  OUT  N/O Proper hot holding temperatures

23 IN  OUT  N/A Proper date marking and disposition

24 IN  OUT  N/O Time as a public health control: procedures & records

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

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

27 IN  OUT  N/O Food additives: approved and properly used

28 IN  OUT  N/A Toxic substances properly identified, stored, used

29 IN  OUT  N/A Compliance with Approved Procedures

30 IN  OUT  N/O Special Requirements: Fresh Juice Production

31 IN  OUT  N/O Special Requirements: Heat Treatment Dispensing Freezers

32 IN  OUT  N/O Special Requirements: Custom Processing

33 IN  OUT  N/O Special Requirements: Bulk Water Machine Criteria

34 IN  OUT  N/O Special Requirements: Acidified White Rice Preparation Criteria

35 IN  OUT  N/O 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.
## 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= compliance OUT= not in compliance N/O= not observed N/A= not applicable.

### Safe Food and Water

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>38 IN</td>
<td>OUT</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39 N/A</td>
<td>N/O</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>40 IN</td>
<td>OUT</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41 N/O</td>
<td>N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42 N/O</td>
<td>N/O</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43 N/O</td>
<td>N/O</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>44 N/O</td>
<td>OUT</td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>45 IN</td>
<td>OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46 IN</td>
<td>OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47 IN</td>
<td>OUT</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48 N/O</td>
<td>N/O</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49 N/O</td>
<td>N/O</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item</th>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>50 N/O</td>
<td>OUT</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51 N/O</td>
<td>OUT</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52 N/O</td>
<td>OUT</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53 N/O</td>
<td>OUT</td>
<td>Slash-resistant and cloth glove use</td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark NC in appropriate box for GCS and R: GCS=corrected on site during inspection, R=repeat violation.

### Observations

- Observed cinnamon sugar, colored ice mix, and hot chocolate mix not in original containers and not labeled. Disposed of containers holding food removed from the original package, such as sugar, spices, salt shall be identified with the common yard of the food.
- Observed boxes of straws and condiments stored on the floor. Discussed all single-service articles and single-use articles shall be stored 24 above the floor to protect from contamination.
- Observed no trash receptable in the private employee bathroom. Discussion a toilet room used by tenants shall be provided with a covered receptacle for sanitary napkins.
- Observed the smoothie mix must start to have either the open date or must use by date on the container. The manufacturer states the smoothie mix shall be used within 14 days after opening.

### Corrective Actions

- [ ] 3.2 D LINE 1: Observed cinnamon sugar, colored ice mix, and hot chocolate mix not in original containers and not labeled. Disposed of containers holding food removed from the original package, such as sugar, spices, salt shall be identified with the common yard of the food.
- [ ] 3.2 D LINE 2: Observed boxes of straws and condiments stored on the floor. Discussed all single-service articles and single-use articles shall be stored 24 above the floor to protect from contamination.
- [ ] 3.2 D LINE 3: Observed no trash receptable in the private employee bathroom. Discussed a toilet room used by tenants shall be provided with a covered receptacle for sanitary napkins.
- [ ] 3.2 D LINE 4: Observed the smoothie mix must start to have either the open date or must use by date on the container. The manufacturer states the smoothie mix shall be used within 14 days after opening.

### Person In Charge

[Signature]

### Sanitarian

[Signature]

### License

[License Number]

### HEA 6302B Ohio Department of Health (6/18)

AGR 1268 Ohio Department of Agriculture (6/18)