State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility	Check one	License Number	Date
Sam's Place	☒ FSO ☐ RFE	1136	6/12/19

Address	City/Zip Code
3103 Hollansburg Tampico Rd	Hollansburg / 45332

License holder	Inspection Time	Travel Time	Category/Descriptive
Sam Lundamood	80	30	C3S

Type of Inspection (check all that apply)	Follow up date (if required)	Water sample date/result (if required)
☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		

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 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
	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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Sam's Place	Standard	6/12/19

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

38	☒ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required
39	☒ IN ☐ OUT	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	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

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	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	Physical facilities installed, maintained, and clean
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
62	6.4A	NC	Observed several damaged ceiling tiles from a likely roof leak and one missing ceiling tile above stand up fridge & freezer. Discussed physical facilities shall be maintained in a state of good repair. PIC stated maintenance had been out to look at issue and replaced tiles once, but issue persisted with recent storms. Please have maintenance come to seal roof and have ceiling tiles replaced to monitor leak. Thank you!	☐	☐
28	7B	C	Observed spray bottle containing degreaser without an appropriate label. Discussed working containers used for poisonous / toxic materials shall be labeled with the common name o	☐	☐

Person in Charge	Date:
Mar Wu	6-12-19

Sanitarian	Licensor:
	DCHD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (6/18)
AGR 1268 Ohio Department of Agriculture (6/18)

State of Ohio

Continuation Report

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Name of Facility	Type of Inspection	Date
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Observations and Corrective Actions (continued)

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
			(cont.) Please label - thank you!	☐	☐
2	2.4A	NC	No level 2 training certificate available at the time of inspection. Discussed working with PIC to obtain in a timely manner by providing assistance and signing up through Darke County OSU extension office.	☐	☒
15	3.2C	C	Observed raw beef patty stored next to, and in same container as RTE ham. Discussed storage order to prevent from potential cross-contamination. Raw products should be stored below RTE products or in segregated bins as to prevent cross-contamination from occurring. PIC corrected storage order on-site.	☒	☐
43	4.2G	NC	No temperature measuring device available at time of inspection. Discussed thermometers shall be readily available on site at the FSO to appropriately measure temperature of TCS/Temperature controlled for safety foods. PIC stated someone had borrowed thermometer w/o replacing and will have replaced ASAP	☐	☐
			Note: New stand up fridge and freezer - NSF listed; commercially approved equipment - see file for update	☐	☐
			Connor.Super@darkecountyhealth.org (937) 548-4196 (x225)	☐	☐

Person in Charge:	Date: 6-12-19
Sanitarian:	Licensor: DOH

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18)
AGR 1268 Cont. Ohio Department of Agriculture (6/18)