# Food Inspection Report
## Name of Facility
**L E Riegle DBA Hustons**

## Address
9 F. Water St

## License Holder
**Deborah Riegelsberger**

## License Number
1098

## Date
7-23-19

## Type of Inspection (check all that apply)
- [ ] Standard
- [ ] Critical Control Point (FSE)
- [ ] Process Review (RFE)
- [ ] Variance Review
- [ ] Follow up
- [ ] Foodborne
- [ ] 30 Day
- [ ] Complaint
- [ ] Pre-licensing
- [ ] Consultation

## Compliance Status

### Supervision
- [X] IN
- [ ] OUT
- [ ] N/A
- [ ] No

1. Person in charge present, demonstrates knowledge, and performs duties

### Employee Health
- [X] IN
- [ ] OUT
- [ ] N/A
- [ ] No

2. Employment: employee and conditional employee; knowledge, responsibilities, and reporting

### Preventing Contamination by Hands
- [X] IN
- [ ] OUT
- [ ] N/A
- [ ] No

3. Hands clean and properly washed

### Good Hygiene Practices
- [X] IN
- [ ] OUT
- [ ] N/A
- [ ] No

4. Proper eating, tasting, drinking, or tobacco use

### Safe Food Practices
- [X] IN
- [ ] OUT
- [ ] N/A
- [ ] No

5. No discharge from eyes, nose, and mouth

### Food Preparation
- [X] IN
- [ ] OUT
- [ ] N/A
- [ ] No

6. Proper cooling time and temperatures

## 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

### Time/Temperature Controlled for Safety Food (TCS Food)

#### Compliance Status

<table>
<thead>
<tr>
<th></th>
<th>In</th>
<th>Out</th>
<th>N/A</th>
<th>N/O</th>
</tr>
</thead>
<tbody>
<tr>
<td>16</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
</tr>
<tr>
<td>17</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
</tr>
<tr>
<td>18</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
</tr>
<tr>
<td>19</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
</tr>
<tr>
<td>20</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
</tr>
<tr>
<td>21</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
</tr>
<tr>
<td>22</td>
<td>IN</td>
<td>OUT</td>
<td>N/A</td>
<td>N/O</td>
</tr>
</tbody>
</table>

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

Name of Facility: L E Chessle DBN Hustons
Type of Inspection: Standard
Date: 7/23/19

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

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td></td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td></td>
<td></td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>40</td>
<td></td>
<td></td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td></td>
<td></td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td></td>
<td></td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td></td>
<td></td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>44</td>
<td></td>
<td></td>
<td>Food properly labeled; original container</td>
</tr>
<tr>
<td>45</td>
<td></td>
<td></td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td></td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td></td>
<td></td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td></td>
<td></td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td></td>
<td></td>
<td>Washing fruits and vegetables</td>
</tr>
<tr>
<td>50</td>
<td></td>
<td></td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td></td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td></td>
<td></td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td></td>
<td></td>
<td>Slash-resistant and cloth glove use</td>
</tr>
</tbody>
</table>

Observations and Corrective Actions

Mark NC in appropriate box for GPS & R; CBS=corrected; on site during inspection; R=repeat violation

<table>
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</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td>4.1 H</td>
<td>NC</td>
<td>Observed the shelving in the back storage area. The shelving under kitchen island to be cleaned. No visible equipment/shelving shall be maintained ill kept need to be smooth and easily cleanable to allow easy cleaning.</td>
</tr>
</tbody>
</table>

23/35 3.4 G C
Observed beef and salad made Saturday without date. Discussed R&G products shall be date marked for 7 days and the day the item is prepared counts as day 1. PIC must verify dated items @ time of inspection.

35 3.4 G C
Critical control point in refrigerated safety food. Observed, peels a salad in main refrigeration unit without a date. PIC dated @ time of inspection. Provided a date 7/23/19.

Person in Charge: [Signature]
Sanitarians: [Signature]

License:

Page 1 of 2

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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