

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility AMERICAN LEGION POST #323	Check one ☒ FSO ☐ RFE	License Number 21	Date 11/04/2025
Address 2880 CELINA RD., P.O. BOX 104	City/State/Zip Code ST. MARYS OH 45885		
License holder RONALD KLINE	Inspection Time 45	Travel Time 25	Category/Descriptive COMMERCIAL CLASS 3 <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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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		Utensils, Equipment and Vending	
38	☒ IN ☐ OUT ☐ N/A ☐ N/O	54	☒ IN ☐ OUT
Pasteurized eggs used where required		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A
Water and ice from approved source		Warewashing facilities: installed, maintained, used; test strips	
Food Temperature Control		56	☐ IN ☒ OUT
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical Facilities	
Proper cooling methods used; adequate equipment for temperature control		57	☒ IN ☐ OUT ☐ N/A
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	Hot and cold water available; adequate pressure	
Plant food properly cooked for hot holding		58	☒ IN ☐ OUT ☐ N/A ☐ N/O
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices	
Approved thawing methods used		59	☒ IN ☐ OUT ☐ N/A
43	☒ IN ☐ OUT ☐ N/A	Sewage and waste water properly disposed	
Thermometers provided and accurate		60	☒ IN ☐ OUT ☐ N/A
Food Identification		61	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Garbage/refuse properly disposed; facilities maintained	
Food properly labeled; original container		62	☒ IN ☐ OUT ☐ N/A ☐ N/O
Prevention of Food Contamination		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
45	☒ IN ☐ OUT	63	☒ IN ☐ OUT
Insects, rodents, and animals not present/outer openings protected		Adequate ventilation and lighting; designated areas used	
46	☐ IN ☒ OUT	64	☒ IN ☐ OUT ☐ N/A
Contamination prevented during food preparation, storage & display		Administrative	
47	☒ IN ☐ OUT ☐ N/A	65	☐ IN ☐ OUT ☒ N/A
Personal cleanliness		901:3-4 OAC	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	66	☒ IN ☐ OUT ☐ N/A
Wiping cloths: properly used and stored		3701-21 OAC	
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			

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
23	3717-1-03.4(G)	C	Ready-to-eat, time/temperature controlled for safety food - date marking. The bacon and hamburger in the reach-in cooler was not dated. Jen knew when it had been opened so she dated it.	☒	☐
46	3717-1-03.2(Q)	NC	Food storage - Preventing Contamination from the Premises There was a big paper bag of cracker crumbs on the walk-in cooler floor.	☐	☐
51	3717-1-04.8(E)(2)	NC	Clean equipment and utensils are to be stored as specified under paragraph (E)(1) of this rule and will be stored: (a) In a self-draining position that allows air drying; and (b) Covered or inverted. Containers were reight side up on the top shelf of cabinets on the left.	☐	☐
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces of equipment are to be cleaned at a frequency necessary to preclude accumulation of soil residues. The ceiling of the microwave was dirty. The control surfaces on the small fryers were coated in oil.	☐	☐

Person in Charge RUSSEL POLK RS/SIT# 24-5304	Date 11/04/2025
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	Licensor: Auglaize County Health Department

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)