

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CADDY'S BISTRO, LLC.	Check one ☒ FSO ☐ RFE	License Number 722	Date 06/27/2025
Address 4692 STATE ROUTE 66	City/State/Zip Code NEW BREMEN OH 45869		
License holder LEE J. PIERRON	Inspection Time 60	Travel Time 25	Category/Descriptive 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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A	23	☒ IN ☐ OUT ☐ N/A ☐ N/O
Person in charge present, demonstrates knowledge, and performs duties		Proper date marking and disposition	
2	☒ IN ☐ OUT ☐ N/A	24	☐ IN ☐ OUT ☒ N/A ☐ N/O
Certified Food Protection Manager		Time as a public health control: procedures & records	
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A	25	☒ IN ☐ OUT ☐ N/A
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Consumer advisory provided for raw or undercooked foods	
4	☒ IN ☐ OUT ☐ N/A	Highly Susceptible Populations	
Proper use of restriction and exclusion			
5	☒ IN ☐ OUT ☐ N/A	26	
Procedures for responding to vomiting and diarrheal events		☒ IN ☐ OUT ☐ N/A	
Good Hygienic Practices		Pasteurized foods used; prohibited foods not offered	
6	☒ IN ☐ OUT ☐ N/O	Chemical	
Proper eating, tasting, drinking, or tobacco use			
7	☒ IN ☐ OUT ☐ N/O	27	
No discharge from eyes, nose, and mouth		☐ IN ☐ OUT ☒ N/A	
Preventing Contamination by Hands		Food additives: approved and properly used	
8	☒ IN ☐ OUT ☐ N/O	28	
Hands clean and properly washed		☐ IN ☒ OUT ☐ N/A	
9	☒ IN ☐ OUT ☐ N/A ☐ N/O	Conformance with Approved Procedures	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed			
10	☒ IN ☐ OUT ☐ N/A	29	
Adequate handwashing facilities supplied & accessible		☐ IN ☐ OUT ☒ N/A	
Approved Source		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	
11	☒ IN ☐ OUT	30	
Food obtained from approved source		☐ IN ☐ OUT ☒ N/A ☐ N/O	
12	☐ IN ☐ OUT ☐ N/A ☒ N/O	31	
Food received at proper temperature		☐ IN ☐ OUT ☒ N/A ☐ N/O	
13	☒ IN ☐ OUT	32	
Food in good condition, safe, and unadulterated		☐ IN ☐ OUT ☒ N/A ☐ N/O	
14	☐ IN ☐ OUT ☒ N/A ☐ N/O	33	
Required records available: shellstock tags, parasite destruction		☐ IN ☐ OUT ☒ N/A ☐ N/O	
Protection from Contamination		Special Requirements: Bulk Water Machine Criteria	
15	☒ IN ☐ OUT ☐ N/A ☐ N/O	34	
Food separated and protected		☐ IN ☐ OUT ☒ N/A ☐ N/O	
16	☒ IN ☐ OUT ☐ N/A ☐ N/O	35	
Food-contact surfaces: cleaned and sanitized		☐ IN ☒ OUT ☐ N/A	
17	☒ IN ☐ OUT	Critical Control Point Inspection	
Proper disposition of returned, previously served, reconditioned, and unsafe food		36	
Time/Temperature Controlled for Safety Food (TCS food)		☐ IN ☐ OUT ☒ N/A	
		Proper cooking time and temperatures	
		37	
		☐ IN ☐ OUT ☒ N/A	
		Proper reheating procedures for hot holding	
		Variance	
18	☐ IN ☐ OUT ☐ N/A ☒ N/O	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.	
Proper cooling time and temperatures			
19	☐ IN ☐ OUT ☐ N/A ☒ N/O		
Proper hot holding temperatures			
20	☐ IN ☐ OUT ☐ N/A ☒ N/O		
Proper cold holding temperatures			
21	☒ IN ☐ OUT ☐ N/A ☐ N/O		
Proper hot holding temperatures			
22	☒ IN ☐ OUT ☐ N/A		
Proper cold holding temperatures			

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Name of Facility CADDY'S BISTRO, LLC.	Type of Inspection sta ccp	Date 06/27/2025
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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	Nonfood-contact surfaces clean	
Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	57	☒ IN ☐ OUT ☐ N/A
Plant food properly cooked for hot holding		Hot and cold water available; adequate pressure	
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O
Approved thawing methods used		Plumbing installed; proper backflow devices	
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A
Thermometers provided and accurate		Sewage and waste water properly disposed	
Food Identification		60	☒ IN ☐ OUT ☐ N/A
44	☒ IN ☐ OUT	Toilet facilities: properly constructed, supplied, cleaned	
Food properly labeled; original container		61	☒ IN ☐ OUT ☐ N/A
Prevention of Food Contamination		Garbage/refuse properly disposed; facilities maintained	
45	☒ IN ☐ OUT	62	☐ IN ☒ OUT ☐ N/A ☐ N/O
Insects, rodents, and animals not present/outer openings protected		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas	
46	☒ IN ☐ OUT	63	☒ IN ☐ OUT
Contamination prevented during food preparation, storage & display		Adequate ventilation and lighting; designated areas used	
47	☒ IN ☐ OUT ☐ N/A	64	☒ IN ☐ OUT ☐ N/A
Personal cleanliness		Existing Equipment and Facilities	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Administrative	
Wiping cloths: properly used and stored		65	☐ IN ☐ OUT ☒ N/A
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	901:3-4 OAC	
Washing fruits and vegetables		66	☒ IN ☐ OUT ☐ N/A
Proper Use of Utensils		3701-21 OAC	
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
	Comment/ Obs		CCP: Reviewed and observed employee food handling practices and date marking requirements. CCP: Reviewed hot and cold hold temperatures, cooking temperatures and their cooling process and requirements. CCP: Reviewed the importance of inspecting shipments when they are received and requirements for receiving temperatures and integrity of packages.	☐	☐
	Comment/ Obs		CCP: Reviewed proper chemical labeling and storage requirements Spray bottle in dish washing area and at the bar not labeled. When removed from the original container the working container must be labeled with the product name to prevent mixing of chemicals and to ensure harmful chemicals are not used on food contact surfaces. LABELED DURING THE INSPECTION. SEE ITEM 28.	☐	☐
28	3717-1-07(B)	C	Poisonous or toxic materials - Working containers - common name. Spray bottle in dish washing area and at the bar not labeled. LABELED DURING THE INSPECTION.	☒	☐
62	3717-1-06.4(F)	NC	Drying mops. Mop not hanging to dry.	☐	☐

Person in Charge	Date 06/27/2025
Environmental Health Specialist KENT MARTZ RS/SIT# 2937	Licensors: 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)