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

Name of facility	Check one	License Number	Date
CHINA 88	☒ FSO ☐ RFE	687	04/29/2025

Address	City/State/Zip Code		
460 S. WASHINGTON ST.	NEW BREMEN OH 45869		

License holder	Inspection Time	Travel Time	Category/Descriptive
NEW CHINA 168 INC.	75	25	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

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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CHINA 88	sta ccp	04/29/2025

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
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Safe Food and Water

38	☒IN ☐OUT ☐N/A ☐N/O	Pasteurized eggs used where required
39	☒IN ☐OUT ☐N/A	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 ☐N/A	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, cloth, and latex 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 ☐N/O	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 ☐N/A ☐N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
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
	Comment/ Obs		CCP: Reviewed cooking temperatures and their cooling process. CCP: Reviewed the importance of inspecting shipments when they are received and requirements for receiving temperatures and integrity of packages. CCP: Reviewed proper chemical labeling and storage requirements CCP: Reviewed and observed employee food handling practices. CCP: Reviewed how to calibrate their dial thermometer.	☐	☐
	Comment/ Obs		CCP: Reviewed hot and cold hold temperatures, Soups in the steam table 125 degrees. Broth that was also being held in this unit was 145 degrees. Minimum hot hold temperature is 135 degrees to prevent the growth of pathogens. This demonstrates the importance of stirring the food being held frequently to ensure the temperature is even throughout the product. ITEMS HAD NOT BEEN IN THE UNIT OVER TWO HOURS AND WERE REMOVED, REHEATED TO 165 DEGREES. TEMPERATURE ON THE UNIT WAS ALSO INCREASED. SEE ITEM 21	☒	☐
21	3717-1-03.4(F)(1)(a)	C	Time/temperature controlled for safety food - hot holding. Soups in the steam table 125 degrees. Broth that was also being held in this unit was 145 degrees. ITEMS HAD NOT BEEN IN THE UNIT OVER TWO HOURS AND WERE REMOVED, REHEATED TO 165 DEGREES. TEMPERATURE ON THE UNIT WAS ALSO INCREASED.	☒	☐
54	3717-1-04.4(A)(2)	NC	Equipment - Good Repair and Proper Adjustment - Intact, Tight, Adjusted per Manufacturer Inside the door of the freezer in the back is cracked and has a large hole in it.	☐	☐
56	3717-1-04.5(A)(3)	NC	Food-Contact Surfaces of Cooking Equipment and Pans and Nonfood-Contact Surfaces of Equipment Grease and food residue on the shelf of the table across from the wok station and wall behind this table. Food residue in the door seals of the prep cooler across from the fryers. Build-up on the outside of the freezer across from the woks.	☐	☐
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions.	☐	☐

Person in Charge	Date
	04/29/2025

Environmental Health Specialist	Licensor:
KENT MARTZ RS/SIT# 2937	Auglaize County Health Department

PRIORITY LEVEL: C= CRITICAL   NC = NON-CRITICAL

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Observations and Corrective Actions (continued)
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Item No.	Code Section	Priority Level	Comment	COS	R
			Floors in the kitchen are sticky and dirty.		

Person in Charge	Date 04/29/2025
Environmental Health Specialist KENT MARTZ RS/SIT# 2937	**Licensor:** Auglaize County Health Department

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