

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility DUTCH MILL CAFE LLC	Check one ☒ FSO ☐ RFE	License Number 543	Date 07/16/2025
Address 153 W. 4TH ST.	City/State/Zip Code MINSTER OH 45865		
License holder BRIAN CLUNE	Inspection Time 75	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		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24	☐ IN ☐ OUT ☒ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25	☒ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods
4	☒ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	26	☒ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices		Chemical	
6	☒ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9	☒ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
10	☒ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	31	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
11	☒ IN ☐ OUT Food obtained from approved source	33	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
12	☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	34	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated	35	☐ IN ☐ OUT ☒ N/A Critical Control Point Inspection
14	☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	36	☐ IN ☐ OUT ☒ N/A Process Review
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A Variance
15	☒ IN ☐ OUT ☐ N/A ☐ N/O Food separated and protected	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.	
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		

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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	Pasturized 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	
		Physical Facilities	
		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
		57	☒ IN ☐ OUT ☐ N/A
			Hot and cold water available; adequate pressure
		58	☒ IN ☐ OUT
			Plumbing installed; proper backflow devices
			☐ N/A ☐ N/O
		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; dogs in outdoor dining areas
			☐ N/A ☐ N/O
		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
54	3717-1-04.4(A)(2)	NC	Equipment - Good Repair and Proper Adjustment - Intact, Tight, Adjusted per Manufacturer Seal on the right door of the reach-in cooler in the kitchen is torn.	☐	☒
56	3717-1-04.5(D)	NC	Nonfood-contact surfaces - cleaning frequency. The following items are dirty: The vents on both fryers The charbroiler Both burners on the range The interior of the 2sliding glass door cooler in the front.. Exterior of the "bag-in-box" equipment is mildewed. Build-up of food residue inside the freezer by the kitchen door.	☐	☐
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. Floor in the walk-in beer keg cooler and storage room in the basement are dirty.	☐	☐

Person in Charge KENT MARTZ RS/SIT# 2937	Date 07/16/2025
Environmental Health Specialist KENT MARTZ RS/SIT# 2937	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)