

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility HOMETOWN LOCKER ROOM PIZZA & SUBS	Check one ☐ FSO ☒ RFE	License Number 592	Date 11/13/2025
Address 117 S. MAIN ST.	City/State/Zip Code ST. MARYS OH 45885		
License holder HOMETOWN LOCKER ROOM PIZZA & SUBS	Inspection Time 75	Travel Time 20	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 Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39	☒ IN ☐ OUT ☐ N/A	55	☒ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		56	☐ IN ☒ OUT Nonfood-contact surfaces clean
40	☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical Facilities	
41	☒ IN ☐ OUT ☐ N/A ☐ N/O	57	☒ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	58	☒ IN ☐ OUT ☐ N/A ☐ N/O Plumbing installed; proper backflow devices
43	☒ IN ☐ OUT ☐ N/A	59	☒ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
Food Identification		60	☒ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaned
44	☒ IN ☐ OUT	61	☒ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	☐ IN ☒ OUT ☐ N/A ☐ N/O Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
45	☒ IN ☐ OUT	63	☒ IN ☐ OUT Adequate ventilation and lighting; designated areas used
46	☒ IN ☐ OUT	64	☒ IN ☐ OUT ☐ N/A Existing Equipment and Facilities
47	☒ IN ☐ OUT ☐ N/A	Administrative	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	65	☒ IN ☐ OUT ☐ N/A 901:3-4 OAC
49	☒ IN ☐ OUT ☐ N/A ☐ N/O	66	☐ IN ☐ OUT ☒ N/A 3701-21 OAC
Proper Use of Utensils			
50	☒ IN ☐ OUT ☐ N/A ☐ N/O		
51	☒ IN ☐ OUT ☐ N/A		
52	☒ IN ☐ OUT ☐ N/A		
53	☒ IN ☐ OUT ☐ N/A ☐ N/O		

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
56	3717-1-04.5(D)	NC	(1) The physical facilities are to be cleaned as often as necessary to keep them clean. The entrance of the pizza oven has food debris on the area just interior to the crumb tray.	☐	☐
62	3717-1-06.1(A)	NC	Except as specified in paragraph (A)(2) of this rule, materials for indoor floor, wall, and ceiling surfaces under conditions of normal use are to be: (a) Smooth, durable, and easily cleanable for areas where food service operation or retail food establishment activities are conducted; The ceiling in dry storage is neither smooth nor cleanable.	☐	☐

Person in Charge	Date 11/13/2025
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)