

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility 7 WEST AUGLAIZE LLC DBA J. MARIE'S WOOD FIRED	Check one ☒ FSO ☐ RFE	License Number 496	Date 07/16/2024
Address 7 W. AUGLAIZE ST.	City/State/Zip Code WAPAKONETA OH 45895		
License holder JOHN-WILLIAM DAVIS	Inspection Time 30	Travel Time 2	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	
		Process Review	
		37	
		☐ IN ☐ OUT ☒ N/A	
		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 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			

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility 7 WEST AUGLAIZE LLC DBA J. MARIE'S WOOD FIRED KITCHEN	Type of Inspection ccp flwup	Date 07/16/2024
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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	
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 proper hot holding requirements	☐	☐
	Comment/ Obs		Hot holding unit for cheese sauce is being replaced. Until the new unit arrives, cheese sauce will be kept in the reach-in cooler until needed for an order. This corrects the hot holding violation.	☐	☐

Person in Charge	Date 07/16/2024
Environmental Health Specialist DAKOTA ROBERTS RS/SIT# 5106	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)