

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility LA CARRETA	Check one ☒ FSO ☐ RFE	License Number 553	Date 08/26/2025
Address 1140 CELINA RD.	City/State/Zip Code ST. MARYS OH 45885		
License holder 1140 CELINA LLC	Inspection Time 30	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	
		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			

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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
	Comment/ Obs		All violations from the last inspection were handled.	☐	☐
62	3717-1-06.1(A)	NC	Floors, walls, and ceilings. Floor in the cooler had broken flooring. The floor is supposed to be smooth. Sam said it was in the process of being fixed.	☐	☐

Person in Charge	Date 08/26/2025
Environmental Health Specialist RUSSEL POLK RS/SIT# 24-5304	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)