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

|  |   |   | Check o   |   |   | - 1                                  | License Number  | Da        | ate         |              |             |  |
|--|---|---|-----------|---|---|--------------------------------------|---|-----------|-------------|--------------|-------------|--|
| Wiggin Street Coffee  Address  IOI Wiggin St.  License holder  |   |   | Ø FS€     | 0   | ☐ RFE   |                                      | 211   |           | 2           | 21 11        | 9           |  |
| Address C  |   |   | City/Zin  | ty/Zip Code   |   |                                      |   |           | - 1         | *            |             |  |
|  |   |   | C         | 0 1 1 1 1 1 1   |   |                                      |   |           |             |              |             |  |
| 101 Wiggin St.   |   |   |           | ambier 43022  |   |                                      |   |           |             |              |             |  |
| License holder   |   |   | Inspecti  | ion   | Time  | Trave                                | l Time  | _         | _           | escripti     | ve          |  |
|  | David CF  | DYMO.N  |           |   | -   |                                      |   | (         | C3:         | 5            |             |  |
| Ту   | pe of Inspection (chec  | k all that apply)   |           |   | 3.1   |                                      | ollow up date (if required)                           | W         | ater s      | ample d      | ate/result  |  |
| æ  | Standard   Critical (   | Control Point (FSO) D Process Review (RFE) D Varia                                | nce Revie | ew  | ☐ Follow up   | ·                                    |   | (If       | requir      | red)         |             |  |
|  | Foodborne 🗆 30 Day  | ☐ Complaint ☐ Pre-licensing ☐ Consultation  |           |   |   |                                      |   | 丄         |             |              |             |  |
| _  | MAADAADIR II I MAADAADI TAADAA AMBA MAADAA AMBA AMB |   |           |   |   |                                      |   |           |             |              |             |  |
|  | 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 |   |   |           |   |   |                                      |   |           |             | t applicable |             |  |
|  |   | Compliance Status   |           | Compliance Status                                     |   |                                      |   |           |             |              |             |  |
|  |   | Supervision   |           | Time/Temperature Controlled for Safety Food (TCS food |   |                                      |   |           |             |              | 1)          |  |
| 1  | Person in charge present, demonstrates knowledge, and   |   |           | 23  | ZÍN DOUT  | T                                    | Proper date marking and                               |           | disposition |              |             |  |
| -  | DHÝ GOUT O N/A  | Certified Food Protection Manager   |           |   |   |                                      |   |           |             |              |             |  |
| 2  | NA GOOD NIKE  | Employee Health   | 2         | 24  | DIN DOUT  | , lı                                 | l'ime as a public health con                          | trol: pro | ocedur      | es & rec     | ords        |  |
|  |   | Management, food employees and conditional employee                               |           |   | Consumer Advisory   |                                      |   |           |             |              |             |  |
| 3  | ENT OUT N/A   | knowledge responsibilities and reporting  |           |   |   | т [,                                 | Consumer advisory provided for raw or undercooked foo |           |             | 1 1 6 1      |             |  |
| 4  | DAM DOUT D N/A  | Proper use of restriction and exclusion   | 2:        | له  | DIN DOUT  | '                                    |   |           |             | ookea 100as  |             |  |
| 5  | DIN' OUT N/A  | Procedures for responding to vomiting and diarrheal ever                          | nts       | _   | 75.47   |                                      | Highly Susceptible Pop                                | ulation   | ns          |              |             |  |
|  |   | Good Hygienic Practices   |           | ا ا   | TUO U   | T   F                                | Pasteurized foods used, pa                            | rohibite  | ed foor     | ds not o     | ffered      |  |
| 6 N OUT NO Proper eating, tasting, drinking, or tobacco use  |   |   |           | 26 Pasteurized todos used; promibiled roods not offen |   |                                      |   |           |             |              |             |  |
| 7 OUT NO No discharge from eyes, nose, and mouth  Preventing Contamination by Hands  |   |   |           |   |   |                                      |   |           |             |              |             |  |
| -  |   |   | 2         | 27  | □ IN □ OUT<br>☑N/A  | T   F                                | ood additives: approved a                             | and pro   | perly       | used         |             |  |
| 8  | DAN DOUT NO   | /O Hands clean and properly washed  | <b> </b>  |   |   | _                                    |   |           |             |              |             |  |
|  | DAU DOUT NO   | No bare hand contact with ready-to-eat foods or appro-                            | ed 28     |   | Z¶N □ OUT   | ז   ד                                | Toxic substances properly identified, stored, used    |           |             |              |             |  |
| 9  | □N/A □ N/O  | alternate method properly followed  |           |   | □N/A TONO SUBSECTION PROPERTY TO SUBSECTION |                                      |   |           |             |              |             |  |
| <u> </u>   | THE TOUT I All Advants handwashing facilities averlied 2 acceptible   |   |           | 7   |   | Conformance with Approved Procedures |   |           |             |              |             |  |
| 10 Approved Source   |   |   | 2         | 7 CH  | □ IN □ OUT<br>□N/A  |                                      | Compliance with Reduced<br>specialized processes, and |           |             |              | tner        |  |
| 11   | DHN DOUT  | Food obtained from approved source  |           |   |   | T -                                  |   |           |             |              | 10          |  |
|  | □ IN □ OUT  | Food received at proper temperature   | 3         | 30  | □N/A □ N/O  | 5                                    | Special Requirements: Fres                            | h Juice   | a Produ     | uction       |             |  |
| 12   | DN/A PANIO  | , , , , ,   | 3         | 31  | □ IN □ OUT  | T s                                  | Special Requirements Heat Treatmen                    |           |             | Xspensir     | na Freezers |  |
| 13   | □HŃ □ OUT   | Food in good condition, safe, and unadulterated                                   |           | - -   | □N/A □ N/O  | ,                                    | Special Requirements Treat Treatment Sispensi         |           |             |              |             |  |
| 14   | □IN □ OUT<br>□M/A □ N/O   | Required records available: shellstock tags, parasite destruction                 | 3.        | וכנ   | □IN □ OUT<br>□N/A □ N/O   | 1.8                                  | Special Requirements: Cus                             | iom Pri   | ocessi      | ng           |             |  |
|  | ٠٠٠٠ ١٠٠٠ ١٠٠٠  | Protection from Contamination   |           |   |   |                                      |   |           |             |              |             |  |
|  | ENT DOUT  |   | 3         |   | □IN □ OUT<br>□N/A □ N/O   |                                      | pecial Requirements Bulk                              | . Water   | Machi       | ne Crite     | ria         |  |
| 15   | □N/A □ N/O  | Food separated and protected  |           | ١.  |   | -   -                                |   | IV.       | 1           | Description  | a1          |  |
| 16   | ☑-fŃ □ OUT  | Food-contact surfaces: cleaned and sanitized                                      | 3-        |   | □IN □ OUT<br>□N/A □ N/O   | ,   5                                | Special Requirements: Acid                            | itled yv  | nite Hi     | ce Prep      | aration     |  |
| -10  | □N/A □ N/O  | Too-comes sureses, desired and sermined   |           | +   |   | _                                    |   |           |             |              |             |  |
| 17   | TO O I MHI  | Proper disposition of returned, previously served, reconditioned, and unsafe food | 3         |   | □ IN □ OUT<br>□N/A  | و ۱                                  | critical Control Point Inspec                         | tion      |             |              |             |  |
| Time/Temperature Controlled for Safety Food (TCS food)   |   |   |           |   | IN OUT  | r/                                   |   |           |             |              |             |  |
| -  | DIN DOUT  |   | 36        | & I   | □N/A  | F                                    | Process Review  |           |             |              |             |  |
| 18   | □N/A □-M10 Proper   | Proper cooking time and temperatures  |           |   | D IN E OUT  | г                                    |   |           |             |              |             |  |
| 4.   | □ IN □ OUT  | December 1  | 3         | <sup>17</sup> i                                       | □N/A  | .   \                                | Variance  |           |             |              |             |  |
| 19   | DM/A D N/O  | Proper reheating procedures for hot holding                                       |           |   |   |                                      |   |           |             |              |             |  |
| 20   | □ IN □ OUT  | Proper cooling time and temperatures  | ─         | m.t.  |   |                                      |   |           |             | haviar-      |             |  |
| 20   | IN/A IN/O Proper cooling time and temperatures  |   |           |   | Risk factors are food preparation practices and employee behaviors<br>that are identified as the most significant contributing factors to   |                                      |   |           |             |              |             |  |
| 21   | □ IN □ OUT Proper hot holding temperatures  |   |           |   | dborne illnes   |                                      | is the most significant contributing factors to       |           |             | _            |             |  |
| - '  | DN/A D N/O  | . reper the thereing sufficience  |           | Put   | olic health in  | nterv                                | Iterventions are control measures to prevent food     |           |             | foodborne    |             |  |
| 22   | NIN OUT ONA   | Proper cold holding temperatures  |           |   | ss or injury.   |                                      |   | _, _,     | 1           | ***          |             |  |

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

| Name of Facility Type of Inspection Date |   |   |  |               |                    |   |  |          |             |  |  |  |
|--|---|---|--|---------------|--------------------|---|--|----------|-------------|--|--|--|
|  | Wiggin Street   | Coffree   |  | Stundard      | 2/21               | 19  |  |          |             |  |  |  |
| GOOD RETAIL PRACTICES                    |   |   |  |               |                    |   |  |          |             |  |  |  |
|  | 04 0-4-1 01   |   | _  |               |                    |   | la inte feede                                    |          |             |  |  |  |
| ١.,                                      | 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 |   |  |               |                    |   |  |          |             |  |  |  |
| IVI                                      |   | Safe Food and Water   |  | 11 60         | ompilance OOT-     | Utensils, Equipment and Vend                            |  | applica  | able        |  |  |  |
| 38                                       | IN OUT ZN/A N/O   |   | ľ  | 54            | ETN DOUT           | Food and nonfood-contact sidesigned, constructed, and u | urfaces cleanal                                  | ble, pro | perly       |  |  |  |
| 39                                       | ZIN DOUT  | Water and ice from approved source                                      |  |               |                    | Miles and the desiring factor                           |  | used     | test        |  |  |  |
|  |   | od Temperature Control  |  | 55            | POUT C             | Strips  | 100,111011100                                    | , 5554   |             |  |  |  |
| 40                                       | ☑-IÑ □ OUT □N/A □ N/O   | Proper cooling methods used; adequate equipment for temperature control |  | 56            | TUO UNIT           | Nonfood-contact surfaces cl<br>Physical Facilities      | ean  |          |             |  |  |  |
| 41                                       | IN O OUTENIA O NIO  | Plant food property cooked for hot holding                              | ľ  | 57            | PAN DOUTE          | 3N/A Hot and cold water available                       | adequate pre                                     | ssure    |             |  |  |  |
| 42                                       | ☑ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used   |   |  | 58            | Z'IN DOUT D        | N/A Plumbing installed; proper b                        | ackflow device                                   | s        |             |  |  |  |
| 43                                       | DIN O OUT ON/A  | Thermometers provided and accurate                                      | 59 M □ OUT □N/A Sewage and waste water pro                       |               |                    | perly disposed  |  |          |             |  |  |  |
|  | PB B 001 B  | Food Identification   | -  | 60            |                    |   | -  | cloans   | od.         |  |  |  |
|  |   |   | -  |               |                    |   |  |          |             |  |  |  |
| 44                                       | DAN D OUT   | Food properly labeled; original container                               |  | 61,           | ZIN [] OUT [       | ]N/A Garbage/refuse property dispo                      | sed; facilities ma                               | aintaine | d           |  |  |  |
| M  | Preven  | tion of Food Contamination  |  | _             | PIN COUT           | Physical facilities installed, ma                       | Intained, and cle                                | ean      | 45          |  |  |  |
| 45                                       | ZÍN 🗆 OUT   | Insects, rodents, and animals not present/outer openings protected      | _  | 63            | ØN □ OUT           | Adequate ventilation and light                          | ing; designated                                  | areas u  | sed         |  |  |  |
| 46                                       | DIN DOUT  | Contamination prevented during food preparation, storage & display      | reparation. 64 ₺ tN □ OUT □N/A Existing Equipment and Facilities |               |                    |   | es   |          |             |  |  |  |
| 47                                       | ZÍN O OUT ONA O N/O   | Personal cleanliness  Wiping cloths; properly used and stored           |  |               | <u> </u>           | Administrative  |  |          | 7 1         |  |  |  |
| 49                                       |   | Washing fruits and vegetables   | ŀ  |               |                    | Administrative  |  |          |             |  |  |  |
| 73                                       |   | Proper Use of Utensils  | Ŷ  | 65            | D IN D OUT         | IN/A 901:3-4 OAC  |  |          |             |  |  |  |
| 50                                       |   | In-use utensils: properly stored  |  | 66            | Ø IN □ OUT □       | IN/A 3701-21 OAC  |  |          |             |  |  |  |
|  |   | Utensils, equipment and linens: properly stored, dried,                 | 7  | - 00          | J                  | 2(0)  |  |          |             |  |  |  |
| 51                                       | handled   |   |  | 1             | Province           | violations correct                                      | ed .   |          |             |  |  |  |
| 52 ,                                     |   |   |  | ١             | Plumbin            | riplations correct                                      | 12/5/18  |          |             |  |  |  |
| 53                                       | DIN DOUT DAMA DIN/O   | Slash-resistant and cloth glove use                                     | _  |               |                    |   | , ,  |          |             |  |  |  |
|  |   | Observations and C Mark "X" in appropriate box for COS and R: COS=corre |  |               |                    |   |  |          |             |  |  |  |
| Iter                                     | n No.   Code Section   Prior  | ty Level   Comment  | ocie   | PLI C         | or and done of met | ACCION IN-TOPER MOREOUT                                 |  | cos      | R           |  |  |  |
| 2:                                       | 2   | observed tomato at 437  | 7  | $\frac{1}{L}$ | a) and a           | seam chesse 45  | 7 /hoHon   | ) 🗆      |             |  |  |  |
|  |   |   | 73.1   | 1 1           | namer h            | this was unit   | w  |          |             |  |  |  |
|  |   |   |  |               | JUS 1              | + This was unit   | DrIDY  |          |             |  |  |  |
|  |   |   |  |               | Sensur             | Try rods are  | hold   |          |             |  |  |  |
|  |   | of ZUM  |  | -/            |                    |   | 77577  |          |             |  |  |  |
| le                                       | 10  | Please ordvide a lain   |  | 1             | -                  | Icha do Homita  | 12.4   |          |             |  |  |  |
| EJE (                                    |   | indication broading   | -  | 4             | ali inch           | Title and   | and.   |          |             |  |  |  |
|  |   | TENDE OF THE OWNER OF THE   |  | سلک<br>مانا   | Carrier Carrier    | E HUDOROS S   | - 1  |          |             |  |  |  |
|  |   | DEPT PRIENT F   | 1//  |               | 11 COVIET          | =, UITERIFIES, E.K.                                     | <del>"                                    </del> |          |             |  |  |  |
|  |   |   |  |               |                    |   |  |          |             |  |  |  |
|  |   |   |  |               |                    |   |  |          | -           |  |  |  |
|  |   |   |  |               |                    |   |  |          |             |  |  |  |
|  |   |   |  |               |                    |   |  |          | <del></del> |  |  |  |
|  | ·   |   |  |               |                    |   |  |          |             |  |  |  |
|  |   |   |  |               |                    |   |  |          |             |  |  |  |
|  |   |   |  |               |                    |   |  |          |             |  |  |  |
| Per                                      | son in Charge   | the Cols  |  |               | ,                  | Date: 2/31/19   |  |          |             |  |  |  |
| Sar                                      | jtarian,  |   |  |               | Licensor:          | 1/ - 1/-  |  |          |             |  |  |  |
| /USINASMA ENOX COHO                      |   |   |  |               |                    |   |  |          |             |  |  |  |
| PRI                                      | ORITY LEVEL: C = CRITIC   | CAL NC = NON-CRITICAL   |  | ,             | .*                 | Page_   | Z of 2   | -1       |             |  |  |  |

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)