

Clark County Board of Health

Regular Monthly Meeting | September 19, 2024, 6:00pm

529 East Home Road, Springfield, Ohio 45503 | Main Conference Room



agenda

1. Call to Order, Roll Call, and Establishment of Quorum
2. Additions to and Adoption of the Agenda ^(MVV)
3. Approval of the Last Meeting Minutes: August 15, 2024 ^(MVV)
4. Public Comment
5. Old Business
6. New Business
 - a. Environmental Health Fees, First Reading (Zibby DeWitt)
 - b. Sewage Variance Request: 4020 Grange Hall Road (Zibby DeWitt) ^(MRC)
 - c. Sewage Variance Request: 13700 Old Osborne Road, South Vienna (Zibby DeWitt) ^(MRC)
 - d. Aerator Nuisances (Zibby DeWitt) ^(MRC)
 - i. 3286 Uplands Drive
 - ii. 4995 Selma Pike
 - iii. 4360 Grange Hall Road
 - e. Solid Waste Nuisance: 142 Highview Avenue (Zibby DeWitt) ^(MRC)
 - f. Food License Suspension/Revocation (Zibby DeWitt) ^(MRC)
 - g. Audiometer Calibration Updated Expense (Christina Conover) ^(MRC)
 - h. Public Health Specialist Position Approval (Chrisina Conover) ^(MRC)
 - i. Financial Audit Engagement (Chris Cook) ^(MRC)
 - j. Plumbing Inspection Contract Approval (Chris Cook) ^(MRC)
 - k. Infant Vitality Coordinator Contract Approval (Gracie Hemphill) ^(MRC)
 - l. Position Upgrade for Jennifer Baugh (Zibby DeWitt) ^(MRC)
 - m. Staffing Changes (Shannon Hackathorne) ^(MRC)
 - i. Hiring
 - ii. Resignations/Retirements
7. Financial Reports
 - a. Expenses and Vouchers (Linda Moore) ^(MRC)
 - b. Transfers and Advances (Linda Moore) ^(MRC)
 - c. Monthly Fund Report (Linda Moore)
8. Public Health Team Reports
 - a. Environmental Health (Zibby DeWitt)
 - b. Nursing and Clinics (Christina Conover)
 - c. Early Childhood (Lori Lambert)
 - d. Women, Infants, and Children (Chris Cook)
 - e. Health Planning (Gracie Hemphill)
9. Legislative Update and Health Commissioner's Comments
10. Executive Session
11. Additional Business
12. Next Meeting Date: October 17, 2024
13. Adjournment ^(MVV)

(MVV) = Motion + Voice Vote

(MRC) = Motion + Roll Call

Scan to access the Board
of Health meeting packet.



Clark County Combined Health District
Board of Health Meeting Minutes
August 15, 2024

President Dala DeWitt called the August 15, 2024, Clark County Combined Health District Board of Health meeting to order at 6:00 pm.

Board members present: Dala DeWitt, Dr. Valerie Moore, Dr. Sherry Robinette, Scott Griffith, Dr. Bernadette deGuzman and Dr. John Gulledge.

Board members absent: Mike Adamson.

Staff present: Chris Cook, Health Commissioner; Gracie Hemphill, Deputy Health Commissioner; Christina Conover, Director of Nursing; Elizabeth “Zibby” DeWitt, Environmental Health Director; Lori Lambert, Early Childhood Director; Emily Shaffer, WIC Director, Shannon Hackathorne, Administrative Assistant to the Health Commissioner/HR Specialist, Lindsey Hardacre, Fiscal Officer and Dr. Laura Thompson, Medical Director.

Guests: Dave Estrop, City Commission; Chris McCutcheson, citizen and Melissa Skinner, citizen.

Dr. Moore motioned to adopt the meeting agenda and Dr. deGuzman seconded. The motion passed unanimously.

Dr. Moore motioned to accept the July 18, 2024, meeting minutes as submitted, and Mr. Griffith seconded. The motion passed unanimously.

PUBLIC COMMENT

Ms. Skinner said that she attended the city commission meeting and had a couple of questions about some information she has seen and heard. She has heard that there are multiple instances where individuals are being tested at the hospital for tuberculosis and released before confirming the results and that many are testing positive for HIV, e-coli, and norovirus as well. She said that this seems like a significant health concern and worries about how other citizens are being protected against these diseases, especially if they are being released before receiving results. She said that her next question is about the WIC program. She is hearing that individuals are showing up for their WIC appointments and being turned away. She has heard reports that participants are told they are not able to be seen and asked to come back in 5 to 6 weeks. At the direction of the board Chris explained that we cannot speak on behalf of the hospital regarding the concern of individuals leaving without test results or treatment, but the diseases mentioned are reportable diseases which are reported to the health department. He said that we have a communicable disease team that investigates every reportable disease in this county. He said that we are the designated tuberculosis (TB) control unit by the county commissioners and have a team that works on just TB so all these individuals receive follow up to ensure that they are getting treatment or have the right advise on their condition. He said that even though we cannot speak for the hospital we are sure that these individuals are being referred to their primary care providers. Ms. Skinner asked if the TB and HIV numbers are going up. Chris explained that he did not have the numbers in front of him but shared that the www.ccchd.com website has communicable disease and community health

assessment information publicly available under the reports section. Emily said that she is not aware of WIC participants being turned away from their appointments, however, there is specific criteria they must check for eligibility and if an individual is missing one of those pieces of information, they would have to reschedule them which is the only reason she can think of someone not able to complete their appointment. She explained that they do provide a list of documents required for eligibility when scheduling the appointment. She said that occasionally they get backed up and a participant may have to wait up to 30 minutes to be seen and sometimes they cannot wait and reschedule. She said that these are the only circumstances where a participant may not receive services the day of their appointment. Ms. X said that she had read that a participant was told upon arrival that the appointment had to be postponed because they had too many people on the schedule and this participant had a newborn and had to seek help for formula somewhere else. She said that this is concerning as babies cannot go without formula and this is stressful for mothers trying to get help. Emily thanked her for the information and said that she would investigate this to ensure that this is not happening in the clinic. Dr. Robinette asked if there are other resources available if a participant is not able to be seen to ensure they get the formula needed for the baby. Emily said that right now we are offering the option of going to another WIC office that might be able to get them in for an appointment sooner. Dr. Moore asked if the required documentation needed to confirm eligibility is listed on the website. Emily said that it is listed on the website and that it is provided to the participant when scheduling the appointment and on an appointment card. She said that the information is also provided to individuals at the hospital. Chris said that we understand that it is not always convenient to go to another clinic but that is an option for participants if we are not able to meet the timeline needed. He said that there are other resources available in the community such as the Pregnancy Resource Clinic and Saint Vincent de Paul to help get them through which we share with them as well. Lori added that sometimes the additional resources are available and other times not, but they do spend a lot of time calling and emailing to locate additional resources for clients. Ms. DeWitt thanked Ms. Skinner for coming to get the correct information rather than allowing rumors to be formulated in the community. Dr. Moore asked if there was information available on the website about active TB versus latent TB because that might help people understand that not everyone is a carrier that is going to infect them. Chris said that we have started doing some community education beginning with our staff about the real threat behind TB and active versus latent TB including exposure time. He said that we are providing this training to our social service agencies as well. He said that he will follow up to ensure that this education is on our website as well.

NO OLD BUSINESS

NEW BUSINESS

Sewage Variance Request – 1691 New Love Road, South Charleson: Zibby said that approval of this variance would allow an existing drywell to be used as the household sewage treatment system. She said that the Ohio Administrative Code states that sewage shall not be discharged to a drywell and our biggest concern with this is that drywells may not allow proper treatment of the sewage prior to it hitting the ground water which is where we get our drinking water. Mr. Hutchins said that their current system was working fine with no water coming above ground prior to the tornado destroying the home and outbuildings. He said that they are slowly rebuilding, and the house went back to the exact same foundation and as far as the footprint is the same square footage. He said the only change is that they dropped from a 3 bedroom to a 2 bedroom for accessibility as his wife does not get around as well anymore. He said that putting in a regular septic system would be a financial burden that they were not expecting. He said that their insurance company is doing what they can, but everyone is underinsured these days. Chris explained that not every section of the state household sewage treatment system law is

eligible for a variance, but this happens to be one that is eligible. He said that drywells are old technology as they have been proven to not treat sewage very well and are no longer installed. He said that this drywell has been there since 1973 and is eligible for a variance to connect to an existing system because the house is being rebuilt on the same foundation. Dr. Robinette asked if we are confident that the system will not cause any water source contamination. Zibby said that we cannot say with certainty without testing, but it has been working since it was installed many years ago. Chris said that the requirements are much different now from when this system was installed, and the board has to think about who is in the home now and who will be there in the future. Ms. DeWitt asked if the homeowner would have to put in a system meeting the requirements of code at the time should this system fail and Zibby confirmed that was correct. Dr. Thompson asked if these drywell systems are under any regulation for evaluation or inspection like some of the other systems. Zibby said that the Household Sewage Treatment System rules require enrollment in the county operation and maintenance program for all sewage treatment systems and we are slowly getting all systems enrolled. Dr. Moore asked if the buyer would be responsible for installing a different system should they decide to sell in the next couple of years. Zibby said that the buyer would only be responsible for installing a new system when the current one fails and not upon sale. She said that part of the hold harmless agreement will state the homeowner is responsible for providing that information to the new owner when the home is sold which will be recorded with the deed if the variance is approved. Mr. Griffith asked if 2 years is a reasonable amount of time to issue a permit to have the system inspected. Zibby explained that this system is not currently enrolled in the operations and permit program, but the last inspection did not show any issues or surfacing sewage. Mr. Griffith asked if the staff would recommend approval of the variance. Zibby said that she and Chris have reviewed the request and do not see a concern to the public by approving the variance. Dr. Moore asked what the cost is for a new system. Chris said that we see most systems cost between \$10,000.00 to \$15,000.00. Dr. deGuzman asked if it would be reasonable to add the requirement of having the system enrolled in the operations and maintenance program without dictating the number of years which Chris confirmed the board could add to the resolution.

R 79-24 A resolution approving a household sewage treatment system rules variance at 1691 Newlove Rd., South Charleston, Ohio (Parcel # 1300800027000032) allowing an existing drywell to be used as the household sewage treatment system, enrollment of the system in the operations and maintenance program, with the responsible party signing a Hold Harmless Agreement.

Motioned by: Dr. deGuzman

Seconded by: Dr. Robinette

Dr. Moore	Yes	
Mr. Adamson	Absent	
Dr. Robinette	Yes	
Dr. deGuzman	Yes	
Mr. Griffith	Yes	
Dr. Gullledge	Yes	
Ms. DeWitt	Yes	Motion passed.

Public Health: Retire/Rehire for Karen Brubaker: Ms. DeWitt opened the public hearing at 6:33 pm with a roll call vote as follows:

Dr. Moore	Yes
-----------	-----

Mr. Adamson	Absent
Dr. Robinette	Yes
Dr. deGuzman	Yes
Mr. Griffith	Yes
Dr. Gulledge	Yes
Ms. DeWitt	Yes

With no comments from the audience, Ms. DeWitt closed the public hearing at 6:34 pm with a roll call vote as follows:

Dr. Moore	Yes
Mr. Adamson	Absent
Dr. Robinette	Yes
Dr. deGuzman	Yes
Mr. Griffith	Yes
Dr. Gulledge	Yes
Ms. DeWitt	Yes

R 80-24 A resolution approving the re-hire of Karen Brubaker as a part-time Home Visitor 2 at the mid-point of the pay scale, effective September 3, 2024.
 Motioned by: Mr. Griffith
 Seconded by: Dr. Gulledge

Dr. Moore	Yes	
Mr. Adamson	Absent	
Dr. Robinette	Yes	
Dr. deGuzman	Yes	
Mr. Griffith	Yes	
Dr. Gulledge	Yes	
Ms. DeWitt	Yes	Motion passed.

Position Upgrade: Amari Bradford: Gracie said that we are asking the board to consider upgrading Amari Bradford from a Health Planner 1 to a Health Planner 2. She said that Amari has completed 1 year of service supporting both the tobacco and lead grants and is an asset to both programs.

R 81-24 A resolution approving a position upgrade for Amari Bradford from Health Planner 1 to Health Planner 2, effective August 19, 2024.
 Motioned by: Dr. Moore
 Seconded by: Dr. deGuzman

Dr. Moore	Yes	
Mr. Adamson	Absent	
Dr. Gulledge	Yes	
Dr. deGuzman	Yes	
Dr. Robinette	Yes	
Ms. DeWitt	Yes	
Mr. Griffith	Yes	Motion passed.

Staffing Changes: Lori said that Michelle Lynn started with us last week as a part-time Home Visitor and filled the other half of Karen Brubaker’s part-time position. Chris said Imma Saint-Juste is a part-time Public Health Nurse, Shaiann Ferguson resigned her full-time position to pursue med school out of state but is staying on with us to do some PRN work on the weekends until we have the disease investigator position filled.

R 82-24 A resolution appointing new employees to public health service, as recommended by the Health Commissioner, hired from July 19, 2024, through August 15, 2024, and accepting the resignations of employees as submitted from July 19, 2024, through August 15, 2024.
Motioned by: Dr. Gulledge
Seconded by: Dr. Moore

Dr. deGuzman	Yes	
Dr. Moore	Yes	
Mr. Adamson	Absent	
Dr. Gulledge	Yes	
Dr. Robinette	Yes	
Mr. Griffith	Yes	
Ms. DeWitt	Yes	Motion passed.

FINANCIAL REPORTS

BOH Bills (Expenses & Vouchers): Lindsey presented the bills.

R 83-24 A resolution approving payment of the bills from July 1, 2024, through July 31, 2024.
Motioned by: Dr. Gulledge
Seconded by: Dr. Moore

Mr. Adamson	Absent	
Ms. DeWitt	Yes	
Dr. Gulledge	Yes	
Dr. Moore	Yes	
Mr. Griffith	Yes	
Dr. Robinette	Yes	
Dr. deGuzman	Yes	Motion passed.

Transfers and Advances: Lindsey said that we are asking the board to approve a budgeted transfer from the General Revenue fund to the Environmental Services fund for \$40,000.00 and a budgeted advance from the General Revenue fund to the X fund for \$15,000.00.

R 84-24 A resolution approving a budgeted transfer from the General Revenue Fund to the Environmental Services Fund for \$40,000.00 and a budgeted advances from the General Revenue Fund to the Safe Communities Fund for \$5,000.00 and the RHW Fund for \$15,000.00.
Motioned by: Mr. Griffith
Seconded by: Dr. Gulledge

Mr. Griffith	Yes	
Dr. deGuzman	Yes	
Mr. Adamson	Absent	
Dr. Moore	Yes	
Dr. Robinette	Yes	
Ms. DeWitt	Yes	
Dr. Gullledge	Yes	Motion passed.

Monthly Fund Report: Lindsey said that we completed state reporting and are starting to see those payments come in.

PUBLIC HEALTH TEAM REPORTS

Environmental Health: Zibby said that August 20th is world mosquito day, and the mosquito has a big impact on public health globally because they spread many diseases. She said that only the female mosquito bites as they need the blood to be able to produce their eggs and can lay up to 300 eggs at a time. She said the best way to control the mosquito population is to eliminate standing water which is a breeding resource. She said that our summer intern, Ryan Ratchford, returned to school last week but did an excellent job for us. We had 74 mosquito pools test positive for West Nile in 14 of our 16 trap locations which includes the number she received today from the samples of his last trapping.

Nursing and Clinics: Chris said that Christina sends her regrets for being unable to attend tonight due to an important family event. He said that he did want to mention that we are very thankful for the Ohio Department of Health for sending us 3 to 4 nurses to help us through the back-to-school surge for immunizations.

Early Childhood: Lori said that the home visiting capacity is usually 95, however, she lowered that to 85 to accommodate the time following Karen Brubaker's retirement from her full-time position as it does take a few months of training before a new home visitor can take a caseload. She said that this number will go back to 95 once Michelle is trained and able to start home visits.

Women, Infants & Children: Emily said that after being at or above caseload for the past several quarters they are now below the assigned caseload which seems to be from the limitation of staffing and appointment availability. She said that this month is Breastfeeding Awareness Month also known as BAM and thanked our part-time Breastfeeding Peer Helper, Victoria Smitson who has done a wonderful job creating a bulletin board in our lobby with the Olympic theme "Go for the Gold with your breastfeeding goals." She said that Victoria is spending time in the lobby meeting with families coming in for appointments sharing education on breastfeeding and providing education and support items. She thanked all the WIC staff for jumping into action last Friday during an incident where an infant was locked in a car for about 25 minutes. She also thanked our interpreter Wislande who also jumped in as it was one of our non-English speaking families. She said that it was a scary situation, but the baby is fine.

Health Planning: Gracie said that August 31st is National Overdose Awareness Day and for the past several years we have had an event which will be held again this year on August 30th downtown at the National Roads Common Park from 4pm to 7pm called "Chalk the Walk". She said that we have done the "Chalk the Walk" event the past couple of years where people can come pay honor to loved ones lost due to overdose. She said that we will have about 15 treatment/recovery resources available, food and music. She said that this has been a successful event, and we are excited to continue it this year. She said that

we are currently in our community health assessment mode for this cycle which occurs every 3 years and over the summer we had an intern, Kylie Mader who attends Ohio Northern University. She said that Kylie helped us pull data from various sources that we used with our community health assessment steering committee to identify the priority areas that we are going to work on in our community health improvement plan moving forward. She said that Kylie's last day was yesterday and thanked her for her hard work. Dr. Gulledge asked if this data will be available on the website. Gracie said that the current community health assessment (CHA) and community health improvement plan (CHIP) is on the website and the new ones will be added once complete. Dr. Gulledge asked how often the system that tracks progress is updated. Gracie said that we are fortunate now to have something through the Ohio Department of Health called "Clear Impact." She said the goals of the community health improvement plan are driven by the work of local coalitions, task forces and organizations and we will work to update the progress regularly.

Legislative Update & Health Commissioner's Comments: Chris said that the legislature is on summer break so there is not much going on right now. He said that we buy plumbing inspection services from Champaign County meaning that Champaign County employs a full-time plumbing inspector and we pay for services which is typically an 80/20 split with 80% of the services here in Clark County and 20% of the services in Champaign County. He said that Rick is the plumbing inspector in Champaign County and has been there many years but will be retiring at the end of the year, so he and Gabe Jones the Health Commissioner in Champaign County have been talking about the next steps after his retirement. He said that they are leaning towards joining another county and our hope is to have something concrete to present to the board next month. He said that the next thing he wanted to share is our new Translate Live devices called ILA's. He said that the devices will allow us to interact with non-English speaking clients/customers. He said that the Springfield City Schools did a pilot project with these devices and liked them so much that they now have 30 of them. He said that we had a grant that allowed us to purchase 4 of the devices and will pilot them at our Home Road front desk, WIC front desk, Vital Statistics counter and in the nursing clinic. He provided a brief demonstration of the device for the board members and audience. Dala asked what the cost is for the devices. Chris said that it is a 3-year contract at \$2,500.00 per unit, which is very reasonable. He shared that the school tested them with their Haitian Creole and Spanish interpreters, and they felt they were spot on with the dialect selection. He said that while they will not replace in-person interpreters the devices will help us communicate to get people where they need to be, which makes for a more enhanced experience. Dr. Gulledge asked if the system saves the data communicated. Chris said that he asked and was advised that the devices do not cache or save any data and there is no way to get into the backend of the devices. Dr. Gulledge asked if the system sends the data somewhere for translation. Chris said that he is not sure but believes that it does based on the Wi-Fi connection requirement. Dr. Gulledge said that he is curious about the data being tracked. Chris said that there is language in the contract about the system not tracking or storing data, but he is happy to confirm with the company.

Ms. DeWitt called for an executive session to discuss personnel employment. Dr. Moore motioned to move to executive session at 7:07 pm. Seconded by Dr. deGuzman.

Mr. Griffith	Yes
Dr. deGuzman	Yes
Mr. Adamson	Absent
Dr. Moore	Yes

Dr. Robinette	Yes	
Ms. DeWitt	Yes	
Dr. Gullledge	Yes	Motion passed.

Dr. Moore motioned to return to regular session at 7:46 pm. Seconded by Dr. Robinette.

Mr. Griffith	Yes	
Dr. deGuzman	Yes	
Mr. Adamson	Absent	
Dr. Moore	Yes	
Dr. Robinette	Yes	
Ms. DeWitt	Yes	
Dr. Gullledge	Yes	Motion passed.

Additional Business: none.

The next regular Board of Health meeting will be held on Thursday, August 15, 2024, at 6:00pm at 529 East Home Road, Springfield Ohio, 45503.

With no further business Dr. Moore motioned to adjourn the meeting at 7:47 pm. Mr. Griffith seconded the motion. The motion passed unanimously.

Chris Cook, Secretary
Clark County Combined Health District
Board of Health

Dala DeWitt, President
Clark County Combined Health District
Board of Health

Clark County Combined Health District

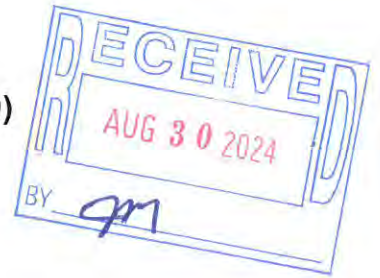
Proposed Program Fees for 2025

Based on State of Ohio Required Cost Methodology using 2023 data

CCCHD PROGRAM	2020 CCCHD Fees	2021 CCCHD Fees	2022 CCCHD Fees	2023 CCCHD Fees	2024 CCCHD Fees	Maximum 2025 Fee (per Cost Method.)	Proposed 2025 CCCHD Fees	State of Ohio Fee 2025	Total Proposed Fee 2025
FOOD SERVICE OPERATIONS (FSO) / RETAIL FOOD ESTABLISHMENTS (RFE)									
Food Facility Risk Level									
Commercial Risk Level 1 less than 25,000 sq. ft.	\$157.00	\$173.00	\$160.00	\$181.00	\$196.00	\$214.06	\$214.00	\$28.00	\$242.00
Commercial Risk Level 2 less than 25,000 sq. ft.	\$178.00	\$196.00	\$180.00	\$204.00	\$222.00	\$241.83	\$240.00	\$28.00	\$268.00
Commercial Risk Level 3 less than 25,000 sq. ft.	\$349.00	\$384.00	\$348.00	\$393.00	\$430.00	\$467.35	\$466.00	\$28.00	\$494.00
Commercial Risk Level 4 less than 25 000 sq. ft.	\$445.00	\$489.00	\$442.00	\$498.00	\$546.00	\$593.99	\$592.00	\$28.00	\$620.00
Commercial Risk Level 1 greater than 25,000 sq. ft.	\$231.00	\$254.00	\$232.00	\$263.00	\$286.00	\$311.82	\$310.00	\$28.00	\$338.00
Commercial Risk Level 2 greater than 25 000 sq. ft.	\$244.00	\$268.00	\$245.00	\$277.00	\$302.00	\$328.48	\$328.00	\$28.00	\$356.00
Commercial Risk Level 3 greater than 25,000 sq. ft.	\$887.00	\$976.00	\$876.00	\$990.00	\$1,084.00	\$1,178.32	\$1,178.00	\$28.00	\$1,206.00
Commercial Risk Level 4 greater than 25,000 sq. ft.	\$941.00	\$1,035.00	\$928.00	\$1,049.00	\$1,150.00	\$1,249.42	\$1,248.00	\$28.00	\$1,276.00
Non-Commercial Risk Level 1 less than 25,000 sq. ft.	\$78.50	\$86.00	\$80.00	\$90.50	\$98.00	50% Com.	\$107.00	\$14.00	\$121.00
Non-Commercial Risk Level 2 less than 25,000 sq. ft.	\$89.00	\$98.00	\$90.00	\$102.00	\$111.00	50% Com.	\$120.00	\$14.00	\$134.00
Non-Commercial Risk Level 3 less than 25,000 sq. ft.	\$174.50	\$192.00	\$174.00	\$196.50	\$215.00	50% Com.	\$233.00	\$14.00	\$247.00
Non Commercial Risk Level 4 less than 25,000 sq. ft.	\$222.50	\$244.00	\$221.00	\$249.00	\$273.00	50% Com.	\$296.00	\$14.00	\$310.00
Non-Commercial Risk Level 1 greater than 25,000 sq. ft.	\$115.50	\$127.00	\$116.00	\$131.50	\$143.00	50% Com.	\$155.00	\$14.00	\$169.00
Non-Commercial Risk Level 2 greater than 25,000 sq. ft.	\$122.00	\$134.00	\$122.00	\$138.50	\$151.00	50% Com.	\$164.00	\$14.00	\$178.00
Non-Commercial Risk Level 3 greater than 25,000 sq. ft.	\$443.40	\$488.00	\$438.00	\$495.00	\$542.00	50% Com.	\$589.00	\$14.00	\$603.00
Non Commercial Risk Level 4 greater than 25,000 sq. ft.	\$470.50	\$517.00	\$464.00	\$524.50	\$575.00	50% Com.	\$624.00	\$14.00	\$638.00
Vending Food Service									
Each Operation - Maximum CPI Increase 3.4%	\$12.43	\$12.71	\$12.64	\$13.50	\$14.37	\$40.94	\$14.86	\$6.00	\$20.86
Temporary FSO's & RFE's									
Commercial Temporary FSO's and RFE's (per event)	\$29.00	\$36.00	\$38.00	\$40.00	\$50.00	64.03/\$97.8	\$80.00	\$0.00	\$80.00
Non-Commercial Temporary FSO's and RFE's (per event)	\$14.00	\$18.00	\$19.00	\$20.00	\$25.00	50% Com.	\$40.00	\$0.00	\$40.00
Mobile FSO's and RFE's									
Each Operation	\$99.89	\$125.00	\$62.00	\$124.00	\$128.00	\$176.11	\$176.00	\$28.00	\$204.00
Each Operation - Low Risk	NA	NA	NA	NA	\$64.00	50%	\$88.00	\$28.00	\$116.00

CCCHD PROGRAM	2020 CCCHD Fees	2021 CCCHD Fees	2022 CCCHD Fees	2023 CCCHD Fees	2024 CCCHD Fees	Maximum 2025 Fee (per Cost Method.)	Proposed 2025 CCCHD Fees	State Fee 2025	Total Proposed Fee 2025
FSO/RFE Plan Review									
Commercial & Non-Commercial less than 25,000 sq. ft.	\$214.50 \$107.25	\$298.00 \$149.00	\$298.00 \$149.00	\$286.00 \$143.00	\$304.00 \$152.00	\$512.94 \$256.47	\$512.00 \$256.00	N/A	\$512.00 \$256.00
Commercial & Non-Commercial greater than 25,000 sq. ft.	\$429.00 \$214.50	\$596.00 \$298.00	\$596.00 \$298.00	\$572.00 \$286.00	\$608.00 \$304.00	\$1025.88 \$512.94	\$1025.00 \$512.50	N/A	\$1025.00 \$512.50
Recreational Vehicle Parks, Recreation Camps, Combined Park-Camps									
Recreational Vehicle Parks, Recreation Camps, or Combined Park-Camps with 50 or Fewer Sites	\$234.00	\$255.00	\$270.00	\$295.00	\$310.00	\$458.95	\$450.00	\$110.00	\$560.00
Recreational Vehicle Parks, Recreation Camps, or Combined Park-Camps with Greater than 50 Sites	\$234.00	\$255.00	\$270.00	\$295.00	\$310.00	\$458.95	\$450.00	\$110.00	\$560.00
Temporary Recreational Vehicle Parks, Recreation Camps, or Combined Park-Camps with 50 or Fewer Sites	\$234.00	\$255.00	\$270.00	\$270.00	\$310.00	\$281.40	\$281.00	N/A	\$281.00
Temporary Recreational Vehicle Parks, Recreation Camps, or Combined Park-Camps with Greater than 50 Sites	\$234.00	\$255.00	\$270.00	\$270.00	\$310.00	\$281.40	\$281.00	N/A	\$281.00
Greater than 50 Sites, per Site Charge (Permanent Only)	\$1.50	\$1.50	\$1.50	\$0.50	\$0.50	\$1.91	\$1.00	N/A	\$1.00
Swimming Pools and Spas									
Individual Public Swimming Pools	\$319.00	\$350.00	\$385.00	\$396.00	\$420.00	\$493.94	\$493.00	\$80.00	\$573.00
Individual Public Spas	\$319.00	\$350.00	\$385.00	\$396.00	\$420.00	\$122.28	\$122.00	\$80.00	\$202.00
Individual Special Use Pools	\$319.00	\$350.00	\$385.00	\$396.00	\$420.00	\$267.13	\$267.00	\$80.00	\$347.00
Individual Public Swimming Pools; Individual Public Spas; and, Individual Special Use Pools--Additional @ Same Location	\$175.00	\$175.00	\$195.00	\$195.00	\$205.00	NA		\$55.00	\$55.00
Tattoo and/or Body Piercing									
Permanent Tattoo Establishments	\$205.00	\$225.00	\$245.00	\$208.00	\$150.00	\$335.62	\$300.00	N/A	\$300.00
Permanent Body Piercing Establishments	\$205.00	\$225.00	\$245.00	\$208.00	\$150.00		\$300.00	N/A	\$300.00
Permanent Tattoo and Body Piercing Establishments	\$205.00	\$225.00	\$245.00	\$208.00	\$150.00	\$334.14	\$300.00	N/A	\$300.00
Temporary Perm. Tattoo and/or Body Piercing Establishments	\$100.00	\$100.00	\$110.00	\$110.00	\$150.00		\$300.00	N/A	\$300.00

Clark County Combined Health District (CCCHD)
Division of Environmental Health
529 E. Home Road
Springfield, Ohio 45503
Phone: 937-390-5600 Fax: 937-390-5625



Application for Sewage Variance

Permit Fee \$25.00

Receipt #: 80732

Address of Site <u>4020 Grange Hall Rd</u> <u>Springfield, OH 45504</u>	City <u>Springfield</u>	State <u>OH</u>	Zip <u>45504</u>
---	----------------------------	--------------------	---------------------

Owner Information:			
Name <u>Andrew Graves</u>			
Address <u>4020 Grange Hall Rd</u>	City <u>Springfield</u>	State <u>OH</u>	Zip <u>45504</u>
Email address: <u>andy.graves77@yahoo.com</u>	Cell Phone Number: <u>937-450-0804</u>		

Insert below, all sections of sewage code from which you are requesting a variance.

Ohio Administrative Code Chapter 3701-29 Sewage Treatment System Rules (STS)

3701-29-06 (G), (3) A STS shall maintain the following minimum horizontal isolation distances: (a) All components of a STS shall be at least ten feet from any utility service line, roadway or road surface, driveway or other hardscape, property line or right-of-way boundary, ..."

Provide a concise description of the conditions, which prevent compliance with above code(s).

I want to put up a 30x40 Garage and
where it is going to be goes over
the discharge line of the system.

By signing this application, I, the grantee, agree to abide by any and all state laws and regulations and by the regulations set forth by the Clark County Combined Health District.

I, the grantee, herein further acknowledge that I obtained a variance from the Clark County Combined Health District Board of Health, said variance permitting me to install a sewage system that does not meet the minimum state code.

In consideration for said variance, I hereby agree and promise that I will hold harmless and indemnify the Clark County Combined Health District Board of Health, the Clark County Combined Health District and/or any and all members of said Board and/or said District, including all employees and/or agents thereof, from any and all damages which might be caused directly or indirectly from this installation.

Owner Signature <i>Arden E Brown</i>	Date <i>8/30/24</i>
Witness #1 Signature	Witness #2 Signature

Notary Use Only:

In testimony whereof, I have hereunto set my hand and official seal at CLARK County, Ohio,
this 30 day of August, 2024.

Regina Cahill

Notary Public

My commission expires:



REGINA CAHILL
Notary Public, State of Ohio

My Commission Expires

09-19-2025

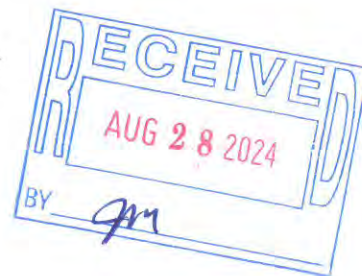
Health Department Use Only:

Variance Approved by the Clark County Combined Health District Board of Health - Yes ☐ No ☐

Resolution Number: _____ Approval Date: _____



CLARK COUNTY COMBINED HEALTH DISTRICT
Division of Environmental Health
529 E. Home Road
Springfield, OH 45503
Phone: 937-390-5600 Fax: 937-390-5625
www.ccchd.com



Site Approval Inspection Application
Fee \$50.00

Receipt # 80660

Address of proposed construction <u>4020 Grange Hall Rd, Springfield, OH 45504</u>	Parcel Number <u>3000600023306014</u>
Owner's name <u>Andrew Graves</u>	Applicant name (if different)
Owner phone number <u>937-450-0864</u>	Applicant phone number <u>937-450-0864</u>
Owner e-mail/fax (approval will be sent here) <u>andygraves77@yahoo.com</u>	Applicant e-mail/fax (approval will be sent here) <u>andygraves77@yahoo.com</u>

Please check, in the left column, agencies who should receive a copy of your approval.

<input type="checkbox"/> Clark County Community Development Department	Email to: communitydevelopment@clarkcountyohio.gov
<input type="checkbox"/> - serves townships of Bethel, Green, Harmony, Mad River, Madison, and Moorefield	
<input checked="" type="checkbox"/> Springfield Township Zoning	office-admin@spfldtwp.org
<input type="checkbox"/> German Township Zoning	Fax: 937-964-1671
<input type="checkbox"/> Pike Township Zoning	Fax: 937-964-8328
<input type="checkbox"/> Pleasant Township Zoning	Fax: 937-828-1427
<input type="checkbox"/> Village of Enon	Fax: Kristy.thome@enon-oh.gov

Please answer, below, by circling yes or no.

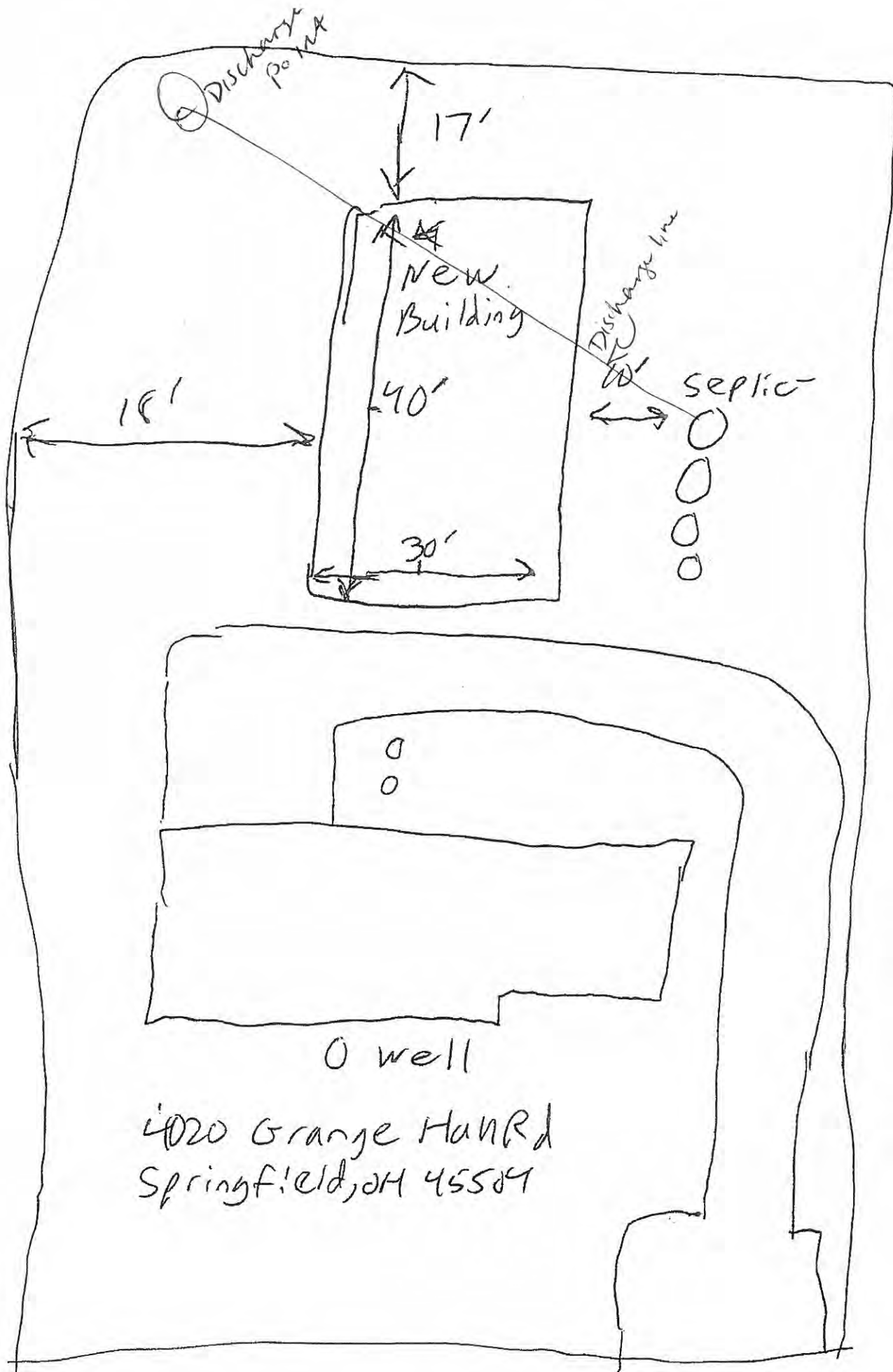
Is there an on-site sewage system at this address?	<u>YES</u>	NO
Is there a private water system providing drinking water at this address?	<u>YES</u>	NO

Please describe, below, the type of construction being proposed, including how many bedrooms will be added, if any.

<u>would like to build a 30'x40' metal Building.</u>
--

Please attach an overhead "plot plan view" drawing of your property indicating existing construction, location and dimensions of proposed construction, and complete below. It is REQUIRED to stake, flag, or paint, with marking paint, the proposed area for construction to ensure application review in a timely manner. (See examples of drawings on the back of this form).

Applicant signature (REQUIRED) <u>Andrew Graves</u>	Date: <u>8/26/24</u>
Applicant printed name (REQUIRED) <u>Andrew Graves</u>	
Health District Use Only:	
Sanitarian signature <u>Mjosh</u>	Date: <u>8/30/24</u>
Sanitarian printed name <u>Megan Davis</u>	Approved <input type="checkbox"/> <u>Disapproved</u>



[Your Information](#)[Terms Agreement](#)[Payment](#)[Receipt](#)**YOUR PAYMENT HAS PROCESSED AND THIS IS YOUR RECEIPT**

Your account has been billed for the following transaction. You will receive a receipt via email.



Transaction Processed Successfully.

INVOICE #: 71768433-2fe3-4b69-b2fb-6b7b89ca46a7

Clark County Combined Health District

529 East Home Road, Springfield, Ohio 45503

Description	ID	Amount
Environmental Health	4020 Grange Hall_site approval	\$50.00
Total:		\$50.00

Date Paid: 8/28/2024 2:40:34 PM EDT

Service Fee: \$1.18

Total Amount Paid: \$51.18

Payment On Behalf Of**First Name:**

Andrew

Last Name:

Graves

Address 1:

4020 Grange Hall Rd

City:

Springfield

State/Territory:

OH

Zip Code:

45504

Phone Number:

(937) 450-0864

Billing Information**First Name:**

Andrew

Last Name:

Graves

Address 1:

4020 Grange Hall Rd

City:

Springfield

State/Territory:

OH

Zip Code:

45504

Phone Number:

937-450-0864

Email Address:

andygraves77@yahoo.com

Important Information

- If this is not the correct organization, your payment will be rejected/refunded/transferred and you will not have satisfied your obligation
- If you pay less than the required amount due you will not have satisfied your obligation.
- Once you have made your payment, you will receive a status notification (via email) of the **acceptance OR rejection** of your submission.



Clark County Combined Health District
Divisions: All Divisions of Clark County Combined Health District (CCCHD)

Public Health Ethics Reviews

529 E. Home Road
Springfield, OH 45503

CCCHD Public Health Ethics Review Tool

Date of Review Meeting:	September 11, 2024
Attendees by Name and Title	Elizabeth DeWitt; Director of Environmental Health
Area of Discussion:	Variance request from Ohio's Household Sewage Treatment System rule 3701-29-06 (G) (3): 4020 Grange Hall Rd, Springfield OH - Parcel # 3000600023306014

Principles of Ethical Public Health Practice	Principles Applied to Program Level	Principles Applied to Specific Event
1. Address principally the fundamental causes of disease and requirements for health, aiming to prevent adverse health outcomes.	Prevent humans and animals from contact with untreated sewage. Use best available technology to treat sewage.	Ensure sewage is properly treated prior to being discharged to the surface.
2. Achieve community health in a way that respects the rights of individuals in the community.	Discuss options with client including change of design and request for variance from rule.	Client doesn't want to reroute the discharge line at this time and has elected to request a variance from rule.
3. Policies, programs, and priorities should be developed and evaluated through processes that ensure an opportunity for input from community.	As this is implementation of state law and rule- public input has occurred at the state level. The Board of Health consideration of variances occurs in a public meeting with input from the community.	Board of Health Meeting; September 19, 2024. Springfield Township Trustees to be advised of pending review by Board of Health.
4. Advocate and work for the empowerment of disenfranchised community members, aiming to ensure that the basic resources and conditions for health are accessible to all.	The law and rules allows for a "hardship" or financial consideration when making the variance decisions.	The Board may consider cost and difficulty of alternate design for a variance from rule.
5. Seek the information needed to implement effective policies and programs that protect and promote health.	Not applicable- State Law and Rules.	N/A



Clark County Combined Health District

Divisions: All Divisions of Clark County Combined Health District (CCCHD)

Public Health Ethics Reviews

529 E. Home Road
Springfield, OH 45503

Principles of Ethical Public Health Practice	Principles Applied to Program Level	Principles Applied to Specific Event
6. Provide communities with the information they have that is needed for decisions on policies and programs and should obtain the community's consent.	Not applicable- State Law and Rules.	N/A
7. Act in a timely manner on the information they have within the resources and the mandate given to them by the public.	Process variance request ASAP and present to the next Board of Health meeting for their consideration.	Received August 30, 2024; Reviewed by Board of Health September 19, 2024.
8. Programs and policies should incorporate a variety of approaches that anticipate and respect the diverse values, beliefs and cultures in the community.	Not applicable- State Law and Rules.	N/A
9. Programs and policies should be implemented in a manner that most enhances the physical and social environment.	Consideration should be given to the surrounding terrain and the variances impact on the neighboring properties as well as the owner's property.	N/A in this situation; no impact to neighboring properties, water quality, serviceability, etc.
10. Protect the confidentiality of information that can bring harm to an individual or community if made public. Exceptions must be justified on the basis of high likelihood of significant harm to the individual or others.	Not applicable- no confidential information.	N/A
11. CCCHD should ensure the professional competence of its employees.	Professional development and training must occur and documentation uploaded into the Workforce Development database.	Staff attends educational conferences as available, participates in quarterly roundtable meetings with other health departments in southwest Ohio, and monitors monthly statewide sewage conference calls. Issue discussed with Env. Health Supervisor and Director.



Clark County Combined Health District
Divisions: All Divisions of Clark County Combined Health District (CCCHD)

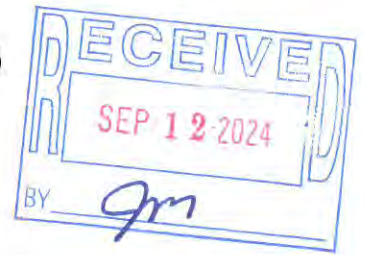
Public Health Ethics Reviews

529 E. Home Road
Springfield, OH 45503

Principles of Ethical Public Health Practice	Principles Applied to Program Level	Principles Applied to Specific Event
12. CCCHD and its employees should engage in collaborations and affiliations that build the public's trust and the institution's effectiveness.	Township trustees, county commissioners, village council members, realtors and mortgage bankers, builders, installers, designers, and service providers should all be educated and regularly informed of the implementation of the rules.	Springfield Township Trustees have been advised of the request for variance and requested to comment.

Next Steps:			
Objective	Related Activities	Timeframe	Responsible Party
Ensure compliance with conditions of the variance is passed.	Perform on-site inspections as needed.	By project's completion.	Environmental Health Staff

Clark County Combined Health District (CCCHD)
Division of Environmental Health
529 E. Home Road
Springfield, Ohio 45503
Phone: 937-390-5600 Fax: 937-390-5625



Application for Sewage Variance

Permit Fee \$25.00

Receipt #: 00150-002-0005 ^{charae}

Address of Site	City	State	
13700 Old Osborne Rd	S. Vienna	OH	45369

Owner Information:			
Name Gary Sturdivant			
Address	City	State	Zip
2060 Cherokee Dr.	London	OH	43140
Email address:	Cell Phone Number:		
bngsturdy@yahoo.com	419-296-4313		

Insert below, all sections of sewage code from which you are requesting a variance. 3701-29-15(0)(3)

Ohio Administrative Code Chapter 3701-29 Sewage Treatment System Rules

(3) On sites where the installation of zones within the same system or multiple systems directly upgradient from each other on the same slope is unavoidable, there should be no less than fifty feet between soil absorption components unless ground water mounding or flow models are used to support lesser or greater separation distances. The designer and the board of health shall ensure that proper spacing and dispersal of effluent occurs in the landscape and does not create a public health nuisance;

Provide a concise description of the conditions, which prevent compliance with above code(s).

Due to lot limitations can not get 50'
between mounds. Can only get 43'



Clark County Combined Health District

Divisions: All Divisions of Clark County Combined Health District (CCCHD)

Public Health Ethics Reviews

529 E. Home Road
Springfield, OH 45503

CCCHD Public Health Ethics Review Tool

Date of Review Meeting:	September 16, 2024
Attendees by Name and Title	Elizabeth DeWitt: Director of Environmental Health
Area of Discussion:	Variance request from Ohio's Household Sewage Treatment System rule 3701-29-15 (O)(3): 13700 Old Osborne Rd., South Vienna, OH - Parcel # 1301506849000076

Principles of Ethical Public Health Practice	Principles Applied to Program Level	Principles Applied to Specific Event
1. Address principally the fundamental causes of disease and requirements for health, aiming to prevent adverse health outcomes.	Prevent humans and animals from contact with untreated sewage. Use best available technology to treat sewage.	Isolation distances are required to maintain water safety and the integrity of the system.
2. Achieve community health in a way that respects the rights of individuals in the community.	Discuss options with client including change of design and request for variance from rule.	Due to lot limitations, the client has difficulty finding a suitable location to install a septic system and has elected to request a variance from rule.
3. Policies, programs, and priorities should be developed and evaluated through processes that ensure an opportunity for input from community.	As this is implementation of state law and rule- public input has occurred at the state level. The Board of Health consideration of variances occurs in a public meeting with input from the community.	Board of Health Meeting; September 19, 2024. Harmony Township Trustees to be advised of pending review by Board of Health.
4. Advocate and work for the empowerment of disenfranchised community members, aiming to ensure that the basic resources and conditions for health are accessible to all.	The law and rules allows for a "hardship" or financial consideration when making the variance decisions.	The Board may consider practical difficulties, or other special conditions which will cause unusual and unnecessary hardship variance from rule.
5. Seek the information needed to implement effective policies and programs that protect and promote health.	Not applicable- State Law and Rules.	N/A
6. Provide communities with the information they have that is needed for decisions on policies and programs and should obtain the community's consent.	Not applicable- State Law and Rules.	N/A



Clark County Combined Health District

Divisions: All Divisions of Clark County Combined Health District (CCCHD)

Public Health Ethics Reviews

529 E. Home Road
Springfield, OH 45503

Principles of Ethical Public Health Practice	Principles Applied to Program Level	Principles Applied to Specific Event
7. Act in a timely manner on the information they have within the resources and the mandate given to them by the public.	Process variance request ASAP and present to the next Board of Health meeting for their consideration.	Received September 12, 2024.
8. Programs and policies should incorporate a variety of approaches that anticipate and respect the diverse values, beliefs and cultures in the community.	Not applicable- State Law and Rules.	N/A
9. Programs and policies should be implemented in a manner that most enhances the physical and social environment.	Consideration should be given to the surrounding terrain and the variances impact on the neighboring properties as well as the owner's property.	N/A in this situation; no impact to neighboring properties, etc.
10. Protect the confidentiality of information that can bring harm to an individual or community if made public. Exceptions must be justified on the basis of high likelihood of significant harm to the individual or others.	Not applicable- no confidential information.	N/A
11. CCCHD should ensure the professional competence of its employees.	Professional development and training must occur and documentation uploaded into the Workforce Development database.	Staff attends educational conferences as available, participates in quarterly roundtable meetings with other health departments in southwest Ohio, and monitors monthly statewide sewage conference calls. Issue discussed with Env. Health Supervisor and Director.
12. CCCHD and its employees should engage in collaborations and affiliations that build the public's trust and the institution's effectiveness.	Township trustees, county commissioners, village council members, realtors and mortgage bankers, builders, installers, designers, and service providers should all be educated and regularly informed of the implementation of the rules.	Harmony Township Trustees to be advised of the request for variance and requested to comment.



Clark County Combined Health District

Divisions: All Divisions of Clark County Combined Health District (CCCHD)

Public Health Ethics Reviews

529 E. Home Road
Springfield, OH 45503

Next Steps:			
Objective	Related Activities	Timeframe	Responsible Party
Ensure compliance with conditions of the variance is passed.	Perform on-site inspections as needed.	By project's completion.	Environmental Health Staff

By signing this application, I, the grantee, agree to abide by any and all state laws and regulations and by the regulations set forth by the Clark County Combined Health District.

I, the grantee, herein further acknowledge that I obtained a variance from the Clark County Combined Health District Board of Health, said variance permitting me to install a sewage system that does not meet the minimum state code.

In consideration for said variance, I hereby agree and promise that I will hold harmless and indemnify the Clark County Combined Health District Board of Health, the Clark County Combined Health District and/or any and all members of said Board and/or said District, including all employees and/or agents thereof, from any and all damages which might be caused directly or indirectly from this installation.

Owner Signature 	Date 09-12-24
Witness #1 Signature	Witness #2 Signature

Notary Use Only:

In testimony whereof, I have hereunto set my hand and official seal at CLARK, Ohio,
this 12 day of September, 2024.


Notary Public

My commission expires:



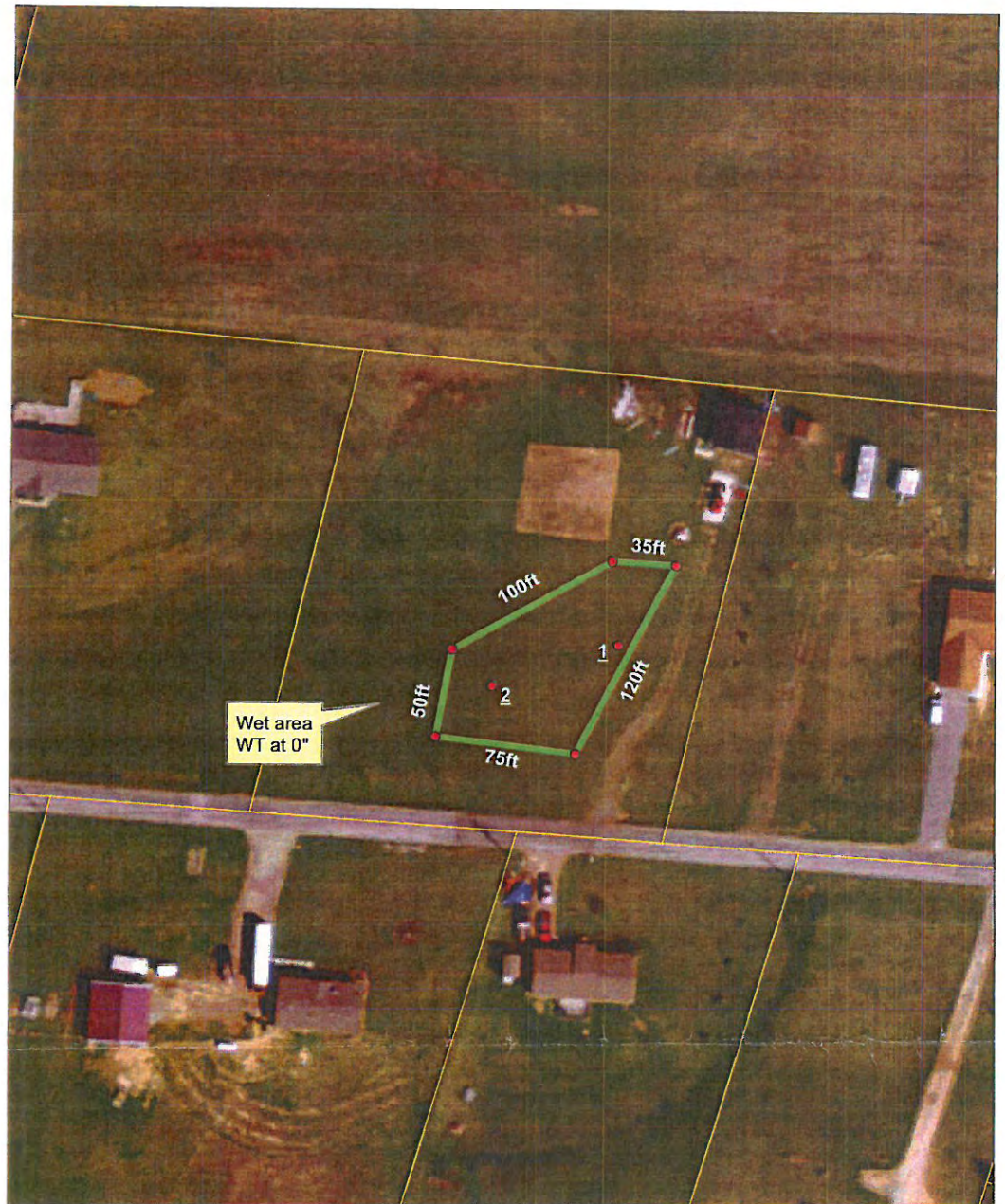
KELLY A STICKNEY
Notary Public
State of Ohio
My Comm. Expires
February 1, 2026

Health Department Use Only:

Variance Approved by the Clark County Combined Health District Board of Health - Yes ☐ No ☐

Resolution Number: _____ Approval Date: _____

Gary Sturdivant Soil Evaluation 13700 Old Osbourne Rd. South Vienna, Ohio



- Proposed treatment area
- Pedon Descriptions
- Property boundary - from GIS

0 25 50 100 Feet

Prepared by:
Matthew Deaton 7/10/2024





A-1 Able Pest Doctors
P.O. Box 2832
Springfield, OH 45501
800-737-8189

INVOICE #: 781384

WORK DATE: 05/14/2024

BILL-TO **17930**

Hickory Inn
Brandon
652 N Limestone St
Springfield, OH 45503-4159

Phone: 937-323-1702

LOCATION **17930**

Hickory Inn
Brandon
652 N Limestone St
Springfield, OH 45503-4159

Phone: 937-323-1702
Mobile: 937-244-2757

Time In: 05/14/2024 09:30:39 AM
Time Out: 05/14/2024 09:53:55 AM

Customer Signature

Technician Signature

Tanner Wilson
License #:

Purchase Order	Terms	Service Description	Quantity	Amount
None	NET 30	Monthly Service	1.00	48.00
		Rodent Control added 3/5/2024	1.00	30.00
Subtotal				78.00
Tax				5.66
Total Due:				0.00

Payment Date	Method	Reference	Payment Amount	Applied Amount
05/28/2024	Check	72231528	\$83.66	\$83.66

TECHNICIANS

Tanner Wilson

GENERAL COMMENTS / INSTRUCTIONS

Services Tue, Wed Fri, only @9-9:30 A.M. **If the brown gate in the back by the shed is open someone is there and can let you in**
Brandon's cell is 937-244-2757
Joe cell 937-450-0795
RC added 3/5/2024 (2) Exterior Station and (12) Interior rodent bait station. Placed all rtus per specs (12) except did not place one in the bathroom. One is in their main office instead to gain access to the storage room you have to take a piece of the drop ceiling out There are two placed on each side of the opening. On 4/12/24, two rtus were moved from dish room. One is when you enter the dish room to the left, the other is beside the water heater.
Treated all interior, crack and crevice treated under and behind all kitchen and bar appliances as best as possible employees report having rodents in the refrigerated area, placed four glue boards throughout area, inspected all rtus 2 had moderate activity rebated as needed No other pest activity was observed or reported during service one exterior rodent station showed lite feeding no bait needed.

CONDITIONS / OBSERVATIONS	Reported	Severity	Responsibility	Reviewed
None Noted.				

PRODUCTS APPLICATION SUMMARY

Material	Lot #	EPA #	A.I. %	A.I. Conc.	Active Ingredient	Finished Qty	Undiluted Qty
Bell Final All Weather Blox Target Pests: Mice		12455-89	0.0050%	n/a	Brodifacoum	2.0000 Block	
Material	Lot #	EPA #	A.I. %	A.I. Conc.	Active Ingredient	Finished Qty	Undiluted Qty
Glue Board		NA	0.0000%	n/a	n/a	4.0000 Glue Board	

Client may reclaim any open credit balances within 12 months from the last date of service by submitting a written request to A1pest@pestdoc.com or call 1-800-737-8189. Any open credit balances on the account not utilized or claimed within 12 months from the last date of service will be retained as net profit to Pest Doctor Systems, Inc.



A-1 Able Pest Doctors
P.O. Box 2832
Springfield, OH 45501
800-737-8189

INVOICE #: 781384

WORK DATE: 05/14/2024

PRODUCTS APPLICATION SUMMARY

Material	Lot #	EPA #	A.I. %	A.I. Conc.	Active Ingredient	Finished Qty	Undiluted Qty
Target Pests: Mice							
Material	Lot #	EPA #	A.I. %	A.I. Conc.	Active Ingredient	Finished Qty	Undiluted Qty
TEMPRID FX		432-1544	31.0000%	0.1500	Imidacloprid, Cyfluthrin	0.2500 Gallon	0.1348 Ounce
Target Pests: Pavement							

PEST ACTIVITY # Areas # Devices Pest Totals

None Noted.

DEVICE INSPECTION SUMMARY

AREA COMMENTS

None Noted.

DEVICE INSPECTION EXCEPTIONS

None Noted.

INSPECTION DETAIL

None Noted.

PRODUCTS APPLIED

Material	A.I. %	Finished Qty	Application Equipment	Time
EPA #	A.I. Concentration	Undiluted Qty	Application Method	Lot #
Bell Final All Weather Blox	0.0050%	2.0000 Block	BAIT STATIONS	9:46:43 AM
12455-89	n/a		BAIT PLACEMENT	
Target Pests: Mice				
Weather: 0°, 0 MPH				
Glue Board	0.0000%	4.0000 Glue Board		9:48:09 AM
NA	n/a			
Target Pests: Mice				
Weather: 0°, 0 MPH				
TEMPRID FX	31.0000%	0.2500 Gallon	COMPRESSED AIR SPRAYER	9:46:34 AM
432-1544	0.15000000	0.1348 Ounce	CRACKS/CREVICES	

Client may reclaim any open credit balances within 12 months from the last date of service by submitting a written request to A1pest@pestdoc.com or call 1-800-737-8189. Any open credit balances on the account not utilized or claimed within 12 months from the last date of service will be retained as net profit to Pest Doctor Systems, Inc.



A-1 Able Pest Doctors
P.O. Box 2832
Springfield, OH 45501
800-737-8189

INVOICE #: 781384

WORK DATE: 05/14/2024

PRODUCTS APPLIED

Material	A.I. %	Finished Qty	Application Equipment		Time
EPA #	A.I. Concentration	Undiluted Qty	Application Method	Sq/Cu/L Ft	Lot #
Target Pests: Pavement					
Weather: 0°, 0 MPH					

Client may reclaim any open credit balances within 12 months from the last date of service by submitting a written request to A1pest@pestdoc.com or call 1-800-737-8189. Any open credit balances on the account not utilized or claimed within 12 months from the last date of service will be retained as net profit to Pest Doctor Systems, Inc.



A-1 Able Pest Doctors
P.O. Box 2832
Springfield, OH 45501
800-737-8189

INVOICE #: 786939

WORK DATE: 06/14/2024

BILL-TO 17930

Hickory Inn
Brandon
652 N Limestone St
Springfield, OH 45503-4159

Phone: 937-323-1702

LOCATION 17930

Hickory Inn
Brandon
652 N Limestone St
Springfield, OH 45503-4159

Phone: 937-323-1702

Mobile: 937-244-2757

Time In: 06/14/2024 09:38:12 AM

Time Out: 06/14/2024 09:51:49 AM

Customer Signature

Aaron J

Technician Signature

William Donovan

License #:

Purchase Order	Terms	Service Description	Quantity	Amount
None	NET 30	Monthly Service	1.00	48.00
		Rodent Control added 3/5/2024	1.00	30.00
Subtotal				78.00
Tax				5.66
Total Due:				0.00

Payment Date	Method	Reference	Payment Amount	Applied Amount
06/27/2024	Check	742767	\$83.66	\$83.66

TECHNICIANS

William Donovan

GENERAL COMMENTS / INSTRUCTIONS

Services Tue, Wed Fri. only @9-9:30 A.M. **If the brown gate in the back by the shed is open someone is there and can let you in**

Brandon's cell is 937-244-2757

Joe cell 937-450-0795

RC added 3/5/2024 (2) Exterior Station and (12) Interior rodent bait station. Placed all rtus per specs (12) except did not place one in the bathroom. One is in their main office instead to gain access to the storage room you have to take a piece of the drop ceiling out There are two placed on each side of the opening. On 4/12/24, two rtus were moved from dish room. One is when you enter the dish room to the left, the other is beside the water heater.

Activity found upon inspection of interior rtus as I had to replace bait in 3 of them. Replaced bait in one exterior station but couldn't find the second station. Thanks for choosing A1 able.

CONDITIONS / OBSERVATIONS	Reported	Severity	Responsibility	Reviewed
---------------------------	----------	----------	----------------	----------

None Noted.

PRODUCTS APPLICATION SUMMARY

Material	Lot #	EPA #	A.I. %	A.I. Conc.	Active Ingredient	Finished Qty	Undiluted Qty
BELL CONTRAC ALL WEATHER BLOCK W/ LUMITRACK		12455-133	0.0050%	n/a	Bromadiolone	5.0000 Block	
Target Pests: Mice							

Client may reclaim any open credit balances within 12 months from the last date of service by submitting a written request to A1pest@pestdoc.com or call 1-800-737-8189. Any open credit balances on the account not utilized or claimed within 12 months from the last date of service will be retained as net profit to Pest Doctor Systems, Inc.



A-1 Able Pest Doctors
P.O. Box 2832
Springfield, OH 45501
800-737-8189

INVOICE #: 786939

WORK DATE: 06/14/2024

PEST ACTIVITY	# Areas	# Devices	Pest Totals
---------------	---------	-----------	-------------

None Noted.

DEVICE INSPECTION SUMMARY

AREA COMMENTS

None Noted.

DEVICE INSPECTION EXCEPTIONS

None Noted.

INSPECTION DETAIL

None Noted.

PRODUCTS APPLIED

Material	A.I. %	Finished Qty	Application Equipment	Time
EPA #	A.I. Concentration	Undiluted Qty	Application Method	Lot #
BELL CONTRAC ALL WEATHER BLOCK W/ LUMITRACK	0.0050%	5.0000 Block	BAIT STATIONS	9:50:17 AM
12455-133	n/a		BAIT PLACEMENT	
Target Pests: Mice				
Weather: 0°, 0 MPH				

Client may reclaim any open credit balances within 12 months from the last date of service by submitting a written request to A1pest@pestdoc.com or call 1-800-737-8189. Any open credit balances on the account not utilized or claimed within 12 months from the last date of service will be retained as net profit to Pest Doctor Systems, Inc.



A-1 Able Pest Doctors
P.O. Box 2832
Springfield, OH 45501
800-737-8189

INVOICE #: 791821

WORK DATE: 07/17/2024

BILL-TO 17930

Hickory Inn
Brandon
652 N Limestone St
Springfield, OH 45503-4159

Phone: 937-323-1702

LOCATION 17930

Hickory Inn
Brandon
652 N Limestone St
Springfield, OH 45503-4159

Phone: 937-323-1702

Mobile: 937-244-2757

Time In: 07/17/2024 08:55:00 AM

Time Out: 07/17/2024 09:44:42 AM

Customer Signature

brandon

Technician Signature

Joel Rodriguez

License #:

Purchase Order	Terms	Service Description	Quantity	Amount
None	NET 30	Monthly Service	1.00	48.00
		Rodent Control added 3/5/2024	1.00	30.00
Subtotal				78.00
Tax				5.66
Total Due:				83.66

GENERAL COMMENTS / INSTRUCTIONS

Services Tue. Wed Fri. only @9-9:30 A.M. **If the brown gate in the back by the shed is open someone is there and can let you in**

Brandon's cell is 937-244-2757

Joe cell 937-450-0795

RC added 3/5/2024 (2) Exterior Station and (12) Interior rodent bait station. Placed all rtus per specs (12) except did not place one in the bathroom. One is in their main office instead to gain access to the storage room you have to take a piece of the drop ceiling out There are two placed on each side of the opening. On 4/12/24, two rtus were moved from dish room. One is when you enter the dish room to the left, the other is beside the water heater.

Severe mice activity observed at time of service. Observed conducive conditions but that is to be expected due to nature of area of activity. Would recommend keeping up with sanitation on a more consistent basis also observed multiple entry points from interior and exterior. Heavy water buildup around some in ground drains in kitchen adding to conducive conditions. Replaced bait in all rtus removed 4 dead mice from snap traps that were bought by customer.

Applied a liquid residual application as crack and crevice method to entirety of baseboards throughout business. Observed heavy fruit fly activity around bar would definitely recommend flying vector light traps and drain treatments on a regular basis as well.

Exterior rodent station by ac unit showed light activity replaced bait. Exterior station by milk crates by front of back entrance showed barely any activity. I have now relocated station to underneath gas meter on street side of building where large and clearly visible entry points were observed. Structural integrity of building is moderately compromised creating ideal conducive conditions and entry points for rodent/wildlife and insect activity.

Would recommend having inspector reach out to review more aggressive approach to trapping and applying rodent control on more of a mass level and consistent level as well due to level of activity. Also health department is involved.

Customer to be billed.

Thank you for choosing A1 Able!

CONDITIONS / OBSERVATIONS

Reported

Severity

Responsibility

Reviewed

None Noted.

PRODUCTS APPLICATION SUMMARY

Material	Lot #	EPA #	A.I. %	A.I. Conc.	Active Ingredient	Finished Qty	Undiluted Qty
Alpine		499-561	40.0000%	0.1000	Dinotefuran	0.2500 Gallon	2.4960 Grams
Target Pests: General Pests							
Material	Lot #	EPA #	A.I. %	A.I. Conc.	Active Ingredient	Finished Qty	Undiluted Qty
Bell Final All Weather Blox		12455-89	0.0050%	n/a	Brodifacoum	12.0000 Block	

Client may reclaim any open credit balances within 12 months from the last date of service by submitting a written request to A1pest@pestdoc.com or call 1-800-737-8189. Any open credit balances on the account not utilized or claimed within 12 months from the last date of service will be retained as net profit to Pest Doctor Systems, Inc.



A-1 Able Pest Doctors
P.O. Box 2832
Springfield, OH 45501
800-737-8189

INVOICE #: 791821

WORK DATE: 07/17/2024

PRODUCTS APPLICATION SUMMARY

Material	Lot #	EPA #	A.I. %	A.I. Conc.	Active Ingredient	Finished Qty	Undiluted Qty
Target Pests: Mice, Rats							
Nyguard		1021-1603	10.0000%	0.0100	Pyridine	1.0000 Milliliters	0.0010 Milliliters
Target Pests: Beetles, German cockroach, Pill Bugs, SilverFish, Spiders							

PEST ACTIVITY # Areas # Devices Pest Totals

None Noted.

DEVICE INSPECTION SUMMARY

AREA COMMENTS

None Noted.

DEVICE INSPECTION EXCEPTIONS

None Noted.

INSPECTION DETAIL

None Noted.

PRODUCTS APPLIED

Material	A.I. %	Finished Qty	Application Equipment	Time
EPA #	A.I. Concentration	Undiluted Qty	Application Method	Lot #
Alpine	40.0000%	0.2500 Gallon	COMPRESSED AIR SPRAYER	9:44:10 AM
499-561	0.10000000	2.4960 Grams	CRACKS/CREVICES	
Target Pests: General Pests				
Weather: 0°, 0 MPH				
Bell Final All Weather Blox	0.0050%	12.0000 Block	BAIT STATIONS	9:33:37 AM
12455-89	n/a		BAIT PLACEMENT	
Target Pests: Mice, Rats				
Weather: 0°, 0 MPH				
Nyguard	10.0000%	1.0000 Milliliters	Backpack	9:44:35 AM
1021-1603	0.01000000	0.0010 Milliliters	CRACKS/CREVICES	
Target Pests: Beetles, German cockroach, Pill Bugs, SilverFish, Spiders				

Client may reclaim any open credit balances within 12 months from the last date of service by submitting a written request to A1pest@pestdoc.com or call 1-800-737-8189. Any open credit balances on the account not utilized or claimed within 12 months from the last date of service will be retained as net profit to Pest Doctor Systems, Inc.



A-1 Able Pest Doctors
P.O. Box 2832
Springfield, OH 45501
800-737-8189

INVOICE #: 791821

WORK DATE: 07/17/2024

PRODUCTS APPLIED

Material	A.I. %	Finished Qty	Application Equipment		Time
EPA #	A.I. Concentration	Undiluted Qty	Application Method	Sq/Cu/L Ft	Lot #

Weather: 0°, 0 MPH

Client may reclaim any open credit balances within 12 months from the last date of service by submitting a written request to A1pest@pestdoc.com or call 1-800-737-8189. Any open credit balances on the account not utilized or claimed within 12 months from the last date of service will be retained as net profit to Pest Doctor Systems, Inc.

Elizabeth Dewitt

From: Allison Hunt
Sent: Tuesday, August 27, 2024 4:58 PM
To: Elizabeth Dewitt
Subject: FW: Hickory Inn

From: a1pest <a1pest@pestdoc.com>
Sent: Tuesday, August 27, 2024 4:55 PM
To: Allison Hunt <AHunt@ccchd.com>
Cc: Jeff <jeff@pestdoc.com>
Subject: RE: Hickory Inn

Good afternoon, Allison!

Currently, the account is on a service hold for pest control. Jeff Crawford met with Brandon on 08/14/24 to review his recommendations, we did let him know we would not continue to provide service unless some of the corrections were made and addressed. He has not contacted us since the time of the meeting. If you have any questions, please do not hesitate to reach out.

Talk to you soon.
Respectfully,

Megan Crawford
A-1 Able Pest Doctors
Pestdoc.com
1-800-737-8189 ext.1007



From: Allison Hunt <AHunt@ccchd.com>
Sent: Tuesday, August 27, 2024 3:36 PM
To: a1pest <a1pest@pestdoc.com>
Subject: Hickory Inn

Hello, I was reaching out to see if you guys have done any work at Hickory since we have last spoke.
Thank you

Allison Hunt, REHSIT

Environmental Health Specialist in Training
Environmental Health Division



Clark County Combined Health District
529 E. Home Road
Springfield, OH 45503
(937)390-5600 ext.246
Office Hours: 8am-5pm M-F
Email: ahunt@ccchd.com
Website: www.ccchd.com



Please help us serve you better by taking one minute to complete the survey found with this link:
<https://www.surveymonkey.com/r/CCCHDCustomer>

CONFIDENTIALITY NOTICE: The information transmitted, including attachments, is intended only for the recipient(s) or entity to which it is addressed and may contain confidential and/or privileged information. Any unauthorized review, use of, disclosure or distribution of this information by persons or entities other than the intended recipient is prohibited. If you are not the intended recipient, please contact the sender and destroy any copies of this message and any attached information.

CAUTION: This email originated from outside Clark County Combined Health District E-Mail System. Do not click links or open attachments unless you recognize the sender and know the content is safe.

Elizabeth Dewitt

From: Allison Hunt
Sent: Wednesday, August 28, 2024 1:49 PM
To: Elizabeth Dewitt
Subject: FW: Hickory Inn service

From: a1pest <a1pest@pestdoc.com>
Sent: Wednesday, August 28, 2024 9:26 AM
To: Allison Hunt <AHunt@ccchd.com>
Subject: FW: Hickory Inn service

Good Morning, Allison!

I hope you are having a wonderful morning. I am getting through some of my e-mails from yesterday. Brandon did reach out to Jeff Crawford yesterday, please see below forwarded e-mail. I will get working on the account and keep you posted.

Talk to you soon.

Respectfully,

Megan Crawford
A-1 Able Pest Doctors
Pestdoc.com
1-800-737-8189 ext.1007



From: Jeff <jeff@pestdoc.com>
Sent: Tuesday, August 27, 2024 2:35 PM
To: a1pest <a1pest@pestdoc.com>
Subject: Fwd: Hickory Inn service

Sent from my Verizon, Samsung Galaxy smartphone
Get [Outlook for Android](#)

From: Brandon Tagg <btagg4484@gmail.com>
Sent: Tuesday, August 27, 2024 11:06:36 AM
To: Jeff <jeff@pestdoc.com>
Subject: Hickory Inn service

Hello Jeff, Brandon with the hickory here. I had time to review your service report and spoke with my accountant and wanted to touch base with you. I'm contacting Gwin's cleaning services today as per your recommendation to inquiry about getting a quote this week. After that I wanted to proceed with the plan you set out for me. My question is would it be possible to take care of the rodent aspect first and the flies a bit later? Or if all done at once does Able offer a small payment plan? I could make a one time payment, I just have to see what the hvac techs say is needed to properly fix my cooler units. They will be in today so I should hopefully have an answer soon.

Anyhow, I just wanted to touch base with you & will also get back to you after I hear from Gwin's. Thank you for your time.

Sincerely,
Brandon Tagg
Hickory Inn
937-244-2757

CAUTION: This email originated from outside Clark County Combined Health District E-Mail System. Do not click links or open attachments unless you recognize the sender and know the content is safe.



Hickory Inn

652 N Limestone St.

Springfield, Oh 45503

Brandon

Rodent Control Cleanup and Preparations

Dining room/ Bar

All bottles, bottle racks, paper on shelving behind the bar must be removed. Clean all items properly with PPE, and disinfectant before replacing any items back in proper locations. That includes all cabinets and storage behind the bar. We will be cleaning with liquids sanitizers, Hepa vacuums and air scrubber. We recommend after cleaning all the items from the bar and dining room that these items stay out until rodent cleanup is completed. During the cleanup in these areas, any rodent entrance points will be addressed and sealed with wire mesh material and Rodent proof caulking. Some openings may require more than Rodent proof materials.

A1 Able Pest Dr. will remove tiles from small drop ceiling in dining room to be cleaned with vacuum and sanitizer. Sometimes tiles do break depending on how tight they were installed. So be aware there may be additional expense for tile replacement if tiles break or cannot be cleaned.

I would also recommend the refrigerator and freezers behind the bar be placed on some sort of stand or wheels to get underneath and around. This could be as simple as metal, plastic, or wood slats. 2 by 4 size the width of refrigerator or freezer approximately 2 inches tall to keep off the floor. This would be ideal for service and inspection purposes Also I would recommend these be pulled out for treatment during initial service. And any follow up services.

After the service is completed in the dining room, and bar. I would recommend staying out of the areas until all the products have time to dry. We will be monitoring the structure for improvements on sanitation and corrective actions from the audit going forward. These are all especially important steps in the success of an Integrated Pest Management Program.

Addition of rodent control devices and current equipment will be placed on an electronic scan system for documentation and trending purposes. You will be sent an email, except the invite, you can go into the IPM portal on your account and see all activity done on site.

The Attic space will be addressed on its own due to confined space and limited access. The access is in the kitchen space. This must be done while no food preparation is being done and your employees will have enough time to uncover and clean all cooking surfaces, any utensils, and clean floors prior to food preparation. Preparation includes.

1. Customer must remove all stored items in attic space. And should not store any items in the attic from this point moving forward. This helps to eliminate the harborage for rodents and insects and creates a treatable area.
2. Cover all cooking surfaces, food and utensils until attic cleanup is completed. A1Able Pest Dr. Was only capable of seeing stored items in the attic and not entire space. This area may require new insulation in areas or throughout. This could accrue additional costs.
3. Cleanup may take 1.5 to 2 hours to clean and sanitize. So, it will be important that the logistics are worked out to get this done and have staff ready to start up after treatment.
4. Kitchen preparation and sanitizing will be based on commercial cleaners and what exactly they will achieve during their service. This may help with cost moving forward in the kitchen for rodent cleanup. A1 Able Pest Dr will be sealing some entrances in kitchen as well if in our scope of seal work After the kitchen has been professionally cleaned. Price will be adjusted accordingly.

Cost Of Applications:

Rodent Control cost clean up:

Dining room/Bar /Attic \$2,500.00 plus tax

Addition of 10 Muli catch traps, placed on IPM Portal for trending purposes.
\$150.00 plus tax

Addition 4 Exterior bait devices, placed on IPM Portal for trending purposes
\$120.00 plus tax

Total Cost: \$ 2,770.00 plus tax I can bill this out in 1/3 Brandon

Initial cost: \$1,770.00 plus tax

\$1,000.00 in 60 days

Brandon thanks for everything. I hope this helps cost wise and not getting expensed all at once. Let us know your schedule for the bar and dining room cleanup. We are currently scheduling out a couple of weeks, so let us know when you are prepared, and we will get this set up on the schedule.

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 29-Jul-2021
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 95	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point		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=Out of Compliance N/O=Not Observed N/A=Not Applicable				
Supervision		Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	21	Person in charge present, demonstrates knowledge, and performs duties	
2	OUT	22	Proper hot holding temperatures	
Employee Health		23	Proper cold holding temperatures	
3	IN	24	Proper date marking and disposition	
4	IN		Time as a public health control: procedures & records	
5	IN	Consumer Advisory		
Good Hygienic Practices		25	Consumer advisory provided for raw or undercooked foods	
6	OUT	Highly Susceptible Populations		
7	IN	26	Pasteurized foods used; prohibited foods not offered	
Preventing Contamination by Hands		Chemical		
8	IN	27	Food additives: approved and properly used	
9	IN	28	Toxic substances properly identified, stored, used	
10	OUT	Conformance with Approved Procedures		
Approved Source		29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan	
11	IN	30	Special Requirements: Fresh Juice Production	
12	N/O	31	Special Requirements: Heat Treatment Dispensing Freezers	
13	IN	32	Special Requirements: Custom Processing	
14	N/A	33	Special Requirements: Bulk Water Machine Criteria	
Protection From Contamination		34	Special Requirements: Acidified White Rice Preparation Criteria	
15	IN	35	Critical Control Point Inspection	
16	IN	36	Process Review	
17	IN	37	Variance	
Time/Temperature Controlled for Safety Food (TCS food)		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.		
18	IN			
19	OUT			
20	N/O			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Standard/Critical Control Point	Date 29-Jul-2021
---------------------------------	---	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	N/O	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	IN	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables	66	IN	3701:21 OAC
Proper Use of Utensils					
50	IN	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	N/A	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. To reduce the risk of foodborne illness, facility shall have at least one employee with Manager's Level II Food Safety Training. PIC or employee shall become Level II Food Safety Certified.		X
06	3717-1-02.3(A)	NC	Observations: Observed employee's personal drinks in non-designated area (on food-contact surfaces and on food line). In order to reduce the risk of contamination, personal food/ beverage items shall be located in designated locations away from food preparation locations. Relocate personal items (drinks, car keys, etc from food contact areas).		
10	3717-1-05.1(O)(2)	C	Observations: Observed the handwashing sink beside the 3 bay being used for purposes other than handwashing (scratch pad was in handsink). In order to reduce the risk of contamination by hands, handwash sinks shall be only used for handwashing only. Items were removed from handsink.	X	X
19	3717-1-03.3(H)	C	Observations: Observed improper reheating of food for hot holding. In order to reduce the risk of contamination, food items that are commercially processed and packaged in a processing plant shall be heated at least to 135 degrees Fahrenheit. Items (mashed potatoes) were reheated on stove top.	X	
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods (diced tomatoes) not being cold held at the proper temperature (>41F). In order to reduce the risk of pathogen growth and foodborne illness, TCS and RTE foods shall be kept cold and held at <41F. PIC added a ice around the pan of diced tomatoes.	X	
23	3717-1-03.4(G)	C	Observations: Observed numerous refrigerated, ready-to-eat, TCS foods (coleslaw, sauces, meats, vegetables) not properly date marked. In order to reduce the risk of pathogen growth and contamination, ensure the RTE and TCS foods are properly date marked. PIC added correct labels to food items.	X	
23	3717-1-03.4(H)(1)	C	Observations: Observed ready-to-eat, TCS food (deli meats, roast, vegetables) not properly discarded when required. To reduce the risk of foodborne illness, food items shall not be kept past their discard date. PIC discarded food items.	X	X
28	3717-1-07.1(K)	NC	Observations: Observed exposed green blocks of rodent bait sitting throughout the facility. In order to reduce the risk of contamination, ensure that the bait stations are covered and tamper resistant. Discard the uncovered bait blocks and replace with approved bait stations that are enclosed.		
43	3717-1-04.1(Y)	NC	Observations: Observed no working thermometer in the pizza prep station and the cooler beside the flat top. In order to reduce the risk of pathogen growth,		X

			thermometers are needed in all temperature controlled settings to monitor the temperature in the warmest portion of the coolers. Add thermometers to the coolers.		
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of the standing coolers) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functionable and intact (handles). Repair/ replace door handles.		
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclean. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces.		
56	3717-1-04.5(A)(3)	NC	Observations: Observed an accumulation of soil residue non-food contact surfaces of equipment (coolers, coffee pots, hood) are unclean. To reduce the risk of contamination, ensure the non-food contact surfaces of equipment remain clean. Clean these items.		
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		
62	3717-1-06.4(A)	NC	Observations: Observed the door (hinge) to the walk-in cooler is broken and does not seal properly. In order to reduce the risk of contamination, facilities shall be maintained in good repair. Repair/ replace the door seal and hinge to the walk-in cooler.		

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

I - P - Employee Health: The operation had an employee health policy on file.

III - P - Preventing Contamination by Hands: Food employees were not contacting exposed ready-to-eat foods with bare hands.

VI - TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required.

VI - TCS Food: TCS foods were not being held at the proper temperature.

X - P - Chemical: Toxic materials are properly identified and stored.

Person in Charge Brandon	Date 29-Jul-2021
Sanitarian Emily Grieser	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 12-Jan-2022
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 100	Travel Time 4	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	IN	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	N/O	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	IN	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15	OUT	Food separated and protected	36	N/A	Process Review
16	IN	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	OUT	Proper reheating procedures for hot holding			
20	IN	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Standard/Critical Control Point	Date 12-Jan-2022
---------------------------------	---	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	IN	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables	66	OUT	3701:21 OAC
Proper Use of Utensils					
50	IN	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	N/A	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. To reduce the risk of foodborne illness, facility shall have at least one employee with Manager's Level II Food Safety Training. PIC or employee shall become Level II Food Safety Certified.		X
15	3717-1-03.2(C)	C	Observations: Observed food (raw meats) being stored over RTE foods in the walk-in cooler. In order to reduce the risk of contamination, RTE foods shall be stored properly and protected from contamination by separation and storage from raw meats. PIC moved the raw meats to a bottom shelf.	X	
19	3717-1-03.3(H)	C	Observations: Observed improper reheating of food (Meatballs and sauce) for hot holding. In order to reduce the risk of foodborne illness, food items being reheated and hot holding therefore after, shall have a temperature of 135 degrees Fahrenheit. Meatballs and sauce were moved to the stove top.	X	X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods (diced tomatoes) not being cold held at the proper temperature. In order to reduce the risk of pathogen growth and foodborne illness, TCS and RTE foods shall be kept cold and held at 41 degrees Fahrenheit or less. PIC to move the pan in the reach-in cooler.	X	X
23	3717-1-03.4(G)	C	Observations: Observed refrigerated, ready-to-eat, TCS foods (deli meats, coleslaw, tartar sauce, ranch) not properly date marked. In order to reduce the risk of pathogen growth and contamination, ensure the RTE and TCS foods are properly date marked. PIC added date labels to food items.	X	X
43	3717-1-04.2(G)(1)	NC	Observations: Observed no food thermometers in the pizza prep cooler. In order to ensure proper temperature holding and avoid temperature abuse, thermometers shall be readily accessible in all cold holding units. Place thermometer in cooler.		
46	3717-1-03.2(Q)	NC	Observations: Observed plastic container of chips sitting on the floor of kitchen. In order to reduce the risk of pests and contamination, food items shall be stored at least 6 inches off the floor. Relocate the container of chips or allow them to be six inches off the floor.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (equipment handles, stove top/ stove warmer, shelving in the walk-in cooler, shelving outside of the walk-in cooler, shelving in dish area, shelving across from stove) are unclean. To reduce the risk of contamination, ensure the non-food contact surfaces remain clean. Clean these items.		X
62	3717-1-06.4(A)	NC	Observations: Observed the door (hinge) to the walk-in cooler is not closing properly. In order to reduce the risk of contamination, facilities shall be maintained		X

			in good repair. Repair/ replace the door seal and hinge to the walk-in cooler door.		
66	3701-21-25(I)	NC	Observations: Observed the FSO did not have a person in charge per shift with the person in charge certification in food protection. To reduce the risk the risk of foodborne illness, the FSO shall have an employee on site that is either Level I or Level II Food Safety Trained & Certified at all times. Have employees become food safety trained and certified.		X

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

I - P - Employee Health: The operation had an employee health policy on file.

V - P - Food from Approved Source: Observed foods being received at the proper temperature, in good condition, safe and unadulterated.

VI - TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked. (CORRECTED)

VI - TCS Food: TCS foods were not being held at the proper temperature. (CORRECTED)

X - P - Chemical: Toxic materials are properly identified and stored.

Person in Charge	Date
Aaron	12-Jan-2022
Sanitarian	Licenser
Emily Grieser	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 25-Aug-2022
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 120	Travel Time 20	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point		Follow up date (if required) 1-Sep-2022	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	OUT	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	IN	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Standard/Critical Control Point	Date 25-Aug-2022
---------------------------------	---	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40	N/O	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/A	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44	OUT	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	IN	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	IN	Washing fruits and vegetables	66	IN	3701:21 OAC
Proper Use of Utensils					
50	OUT	In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. A facility needs to have at least one employee with the Manager Level II training in food safety and maintain a valid certification.		X
06	3717-1-02.3(A)	NC	Observations: Observed multiple beverage containers in the kitchen area without a lid and contained a beverage in various areas of the kitchen, grill and pizza prep area. Employees' beverage containers in use need to be stored in designated areas and have a lid to help contain the contents and reduce the risk of contamination of food and equipment. Employees corrected during inspection.	X	X
16	3717-1-04.5(A)(1)	C	Observations: Observed the following equipment food-contact surfaces and utensils not clean during the inspection 1. The table mounted can opener 2. The food stem thermometer (Red) by the grill 3. Soup ladle hanging by the fryers had dried food debris in the ladle 4. The 3 coffee pots on the coffee machine had dried old coffee in each pot 5. The interior of the silver/gray microwave in the front of the kitchen		
44	3717-1-03.2(D)	NC	Observations: Observed no labels on the working food containers for salt, bread mix and flour of both the small containers and the large storage bins. Also need labels on the multiple salad dressings stored by the coffee maker in the front of the kitchen. Foods which can not be easily identify needs to have a label on the working contained when removed from the original container to reduce the risk of contaminating the recipe and to protect customers from an unlisted food that they may be allergic to.		
45	3717-1-06.4(K)	C	Observations: Observed several places that had signs of mice in the front kitchen area, by hot holding area and in the back by the walk in cooler. Owner/manager needs to contact a licensed pest control company to address the problem and locations where the mice are entering the building for the owner to repair and remove access to the building, increase cleaning to remove possible food and water sources and hiding places in the facility. Need to remove the mice and discourage them from entering the business to protect the food and food contact surfaces of equipment from possible contamination from the mice.		
45	3717-1-06.1(M)	NC	Observations: The back screen door needs to be repaired or replaced to be tight fitted when closed/in use in the door frame and the screen intact and attached to the frame without any gaps or holes to allow flies, other insects or rodents into the building when in. There shall not be any between the door and the door frame to		

			prevent the entry of any insects or rodents by this doorway.		
46	3717-1-03.2(Q)	NC	Observations: Observed packaged food stored on the floor of the walk in cool and walk in freezer. Also found a box of salad dressing stored on the floor outside the walk in cooler. All food including packaged food needs to be stored up off the floor at least 6 inches to reduce the risk of contamination from the floor.		X
50	3717-1-03.2(K)	NC	Observations: Observed in both large storage bins of flour and bread mix coffee cans stored in the food. Only utensils and containers with a handle shall be stored in the food with the handle out to reduce the risk of contamination. Remove the empty coffee cans and store the existing scoops with the handles upward and out of the food.		
51	3717-1-04.8(E)(1)	NC	Observations: Observed clean spoons and ladles hanging in front of fan that was on. Need to move the spoons to not be in the fan's breeze to reduce the risk of possible contamination of dust and debris being blown on the spoons.		
54	3717-1-04.1(A)	NC	Observations: Observed the door seal on the cooler used by the grill to hold meat is falling apart and needs to be replaced for the equipment to have an air tight closure to maintain the correct refrigeration temperature when in use. Replace the seal.		
54	3717-1-04.1(A)	NC	Observations: Observed reusing metal coffee cans stored in the large bins of flour and bread mix which are used for measuring out the food. The cans are not designed, constructed or approved for reuse as a scoop (no handle), measuring container or storage container due to the material and cleanability of the cans. Stop and remove the cans from the bins and use only approved food storage or measuring containers which have been tested and approved to be used repeatedly in contact with food to reduce the risk of contamination.		
56	3717-1-04.5(D)	NC	Observations: Observed the following non-food contact surface(s) not cleaned at the required frequency to maintain the surfaces and equipment clean to reduce the risk of contamination and discourage pests: 1. The insides of each reach in cooler and freezer (the front prep table, the 2 coolers behind the dishwashing area, the freezer across from the fryer, the small cooler under the coffee maker, the meat cooler by the grill and the 3 door cooler by the pizza oven. 2. The back section of the fryers facing the oil has a build up of grease 3. The outside of the ice machine 4. The outside of the 2 reach in coolers behind the dishwashing area (center of the kitchen)		
58	3717-1-05.1(S)	NC	Observations: Need to replace the broken rodent / pest guard on floor drain by the hot water tank.		
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings not smooth and easily cleanable to reduce the risk of possible contamination and discourage pests - the ceiling over the ice machine has holes, the panel over the hot water tank is not intact, the ceiling tile around the vent in the ladies' restroom is falling down..		
63	3717-1-06.2(I)(1)	NC	Observations: The light intensity is not bright enough in the Ladies' restroom to be able to monitor the cleanliness of the floor and walls or to see if one's hands are clean after washing in the sink with two missing light bulbs. Replace the light bulbs to increase the light in this area.		
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen - over the dishwasher and 3 compartment sinks, the fryers, the grill area and over the 2 upright reach in coolers. Need the lights to have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter.		

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

III - P - Preventing Contamination by Hands: Observed food employee washing hands prior to donning single use gloves.

VI - P - TCS Food: Observed hot foods being held at 135°F or above; cold foods being held at 41°F or below.

VII - Protection from Contamination: Equipment food-contact surfaces or utensils are dirty.

VII - Protection from Contamination: Observed improper storage of food items.

Person in Charge	Date
Adrienne Tagg	25-Aug-2022
Sanitarian	Licenser
Jennifer Michaelson	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 1-Sep-2022
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 30	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	Follow up date (if required) 22-Sep-2022		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 1-Sep-2022
---------------------------------	---------------------------------	--------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. A facility needs to have at least one employee with the Manager Level II training in food safety and maintain a valid certification.		X
45	3717-1-06.1(M)	NC	Observations: The back screen door needs to be repaired or replaced to be tight fitted when closed/in use in the door frame and the screen intact and attached to the frame without any gaps or holes to allow flies, other insects or rodents into the building when in. There shall not be any gap showing light between the door and the door frame to prevent the entry of any insects or rodents by this doorway.		X
45	3717-1-06.4(K)	C	Observations: Observed several places that had signs of mice in the front kitchen area, by hot holding area and in the back by the walk in cooler. Owner/manager needs to contact a licensed pest control company to address the problem and locations where the mice are entering the building for the owner to repair and remove access to the building, increase cleaning to remove possible food and water sources and hiding places in the facility. Need to remove the mice and discourage them from entering the business to protect the food and food contact surfaces of equipment from possible contamination from the mice.		X
46	3717-1-03.2(Q)	NC	Observations: Observed prepared salads in reach in cooler stacked directly on the food with no protective barrier like plastic wrap, deli paper, wax paper, or lids between the salads to protect the bottom salad from any possible contamination when in contact with the bottom of the salad dish set on top. To reduce the risk of contamination, the salads need to be protected and not in direct contact with any other plate or bowl.		
51	3717-1-04.8(F)	NC	Observations: Observed storage of food contact products - disposable plates, cups, pans, napkins, etc stored in the attic unprotected from possible contamination. The location can be used for storage as long as all food contact products are protected from any sources of possible contamination and is accessible to be inspected.		
54	3717-1-04.1(A)	NC	Observations: Observed the door seal on the cooler used by the grill to hold meat is falling apart and needs to be replace for the equipment to have an air tight closure to maintain the correct refrigeration temperature when in use. Replace the seal.		X
54	3717-1-04(A)	C	Observations: Found the door handle on one of the large reach in coolers in the corner has a damaged door handle that needs to be replaced/repared to be smooth and easy to clean and reduce the risk of contamination.		

56	3717-1-04.5(D)	NC	Observations: Observed the following non-food contact surface(s) not cleaned at the required frequency to maintain the surfaces and equipment clean to reduce the risk of contamination and discourage pests: 1. The insides of each reach in cooler and freezer (the front prep table, the freezer across from the fryer, the small cooler under the coffee maker, the meat cooler by the grill and the 3 door cooler by the pizza oven. Need to clean maintain the interior free of food debris on a daily basis. 2. Observed the storage shelves by the walk in cooler needs the shelves cleaned to maintain clean of dust, grease and food debris.		X
58	3717-1-05.1(S)	NC	Observations: Need to replace the broken rodent / pest guard on floor drain by the hot water tank.		X
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings not smooth and easily cleanable to reduce the risk of possible contamination and discourage pests - the ceiling over the ice machine has holes, the panel over the hot water tank is not intact, the ceiling tile around the vent in the ladies' restroom is falling down..		X
63	3717-1-06.2(I)(1)	NC	Observations: The light intensity is not bright enough in the Ladies' restroom to be able to monitor the cleanliness of the floor and walls or to see if one's hands are clean after washing in the sink with two missing light bulbs. Replace the light bulbs to increase the light in this area.		X
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen - over the dishwasher and 3 compartment sinks, the fryers, the grill area and over the 2 upright reach in coolers. Need the lights to have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter.		X
63	3717-1-06.2(I)(2)	NC	Observations: Missing several light bulbs in the dishwashing area. The bulbs needs to be replaced to have the light intensity at least twenty foot candles to be able to monitoring cleaning and for signs of pests or leaks.		

Corrected Violations

Item No.	Code Section	Priority Level	Comment
16	3717-1-04.5(A)(1)	C	Observations: Observed the following equipment food-contact surfaces and utensils not clean during the inspection 1. The table mounted can opener 2. The food stem thermometer (Red) by the grill 3. Soup ladle hanging by the fryers had dried food debris in the ladle 4. The 3 coffee pots on the coffee machine had dried old coffee in each pot 5. The interior of the silver/gray microwave in the front of the kitchen
44	3717-1-03.2(D)	NC	Observations: Observed no labels on the working food containers for salt, breadening mix and flour of both the small containers and the large storage bins. Also need labels on the multiple salad dressings stored by the coffee maker in the front of the kitchen. Foods which can not be easily identify needs to have a label on the working contained when removed from the original container to reduce the risk of contaminating the recipe and to protect customers from an unlisted food that they may be allergic to.
46	3717-1-03.2(Q)	NC	Observations: Observed packaged food stored on the floor of the walk in cool and walk in freezer. Also found a box of salad dressing stored on the floor outside the walk in cooler. All food including packaged food needs to be stored up off the floor at least 6 inches to reduce the risk of contamination from the floor.
50	3717-1-03.2(K)	NC	Observations: Observed in both large storage bins of flour and breadening mix coffee cans stored in the food. Only utensils and containers with a handle shall be stored in the food with the handle out to reduce the risk of contamination. Remove the empty coffee cans and store the existing scoops with the handles upward and out of the food.
51	3717-1-04.8(E)(1)	NC	Observations: Observed clean spoons and ladles hanging in front of fan that was on. Need to move the spoons to not be in the fan's breeze to reduce the risk of possible contamination of dust and debris being blown on the spoons.
54	3717-1-04.1(A)	NC	Observations: Observed reusing metal coffee cans stored in the large bins of flour and breadening mix which are used for measuring out the food. The cans are not designed, constructed or approved for reuse as a scoop (no handle), measuring container or storage container due to the material and cleanability of the cans. Stop and remove the cans from the bins and use only approved food storage or measuring containers which have been tested and approved to be used repeatedly in contact with food to reduce the risk of contamination.

Person in Charge Brandon Tagg	Date 1-Sep-2022
Sanitarian Jennifer Michaelson	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 23-Sep-2022
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 20	Travel Time 15	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	OUT Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)		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.	
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 23-Sep-2022
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. A facility needs to have at least one employee with the Manager Level II training in food safety and maintain a valid certification.		X
06	3717-1-02.3(A)	NC	Observations: Found an open beverage glass with soda and ice on the shelf with clean containers over the three compartment sinks. Employees need to use a container with a lid on when not drinking or a lid with a straw inserted to reduce the risk of contamination in the kitchen. Employees drinks need to be kept in specific areas and not stored with clean utensils or next to food being prepared to avoid possible cross contamination if the container should spill on the food which will deem the food unsafe and can not be used in the facility. Owner removed the glass from the shelf during the inspection.	X	X
45	3717-1-06.1(M)	NC	Observations: The back screen door needs to be repaired or replaced to be tight fitted when closed/in use in the door frame and the screen intact and attached to the frame without any gaps or holes to allow flies, other insects or rodents into the building when in. There shall not be any gap showing light between the door and the door frame to prevent the entry of any insects or rodents by this doorway.		X
45	3717-1-06.4(K)	C	Observations: Observed several places that had signs of mice in the front kitchen area, by hot holding area and in the back by the walk in cooler. Owner/manager needs to contact a licensed pest control company to address the problem and locations where the mice are entering the building for the owner to repair and remove access to the building, increase cleaning to remove possible food and water sources and hiding places in the facility. Need to remove the mice and discourage them from entering the business to protect the food and food contact surfaces of equipment from possible contamination from the mice. 9/23/22 Found mice droppings on lid of chips container. Owner dumped the droppings on the floor to be swept up and removed the lid to be washed. A1 Able Pest Control was at the restaurant the day before for treatment. Need to daily check and clean all food contact surfaces, equipment and floors for signs of the mice and clean up immediately to better monitor the pest control treatment and reduce the risk of contamination by cleaning more regularly.		X
46	3717-1-03.2(Q)	NC	Observations: Observed packaged food in cardboard boxes with open tops stored on the floor of the walk in cooler. Owner reports Friday's is when they receive their food shipment and they have not yet unpacked the shipment. The bottom shelf of the cooler was empty where these boxes could be stored temporarily off the floor		X

			and reduce the risk of being contaminated by any accidental spills or the dirt of the floor. Boxes and containers holding food need to be stored off the floor with at least 6 inches off the floor to protect the food from spills on the floor, clean easily under the stored food and monitor for signs of pests or spills.		
51	3717-1-04.8(F)	NC	Observations: Observed storage of food contact products - disposable plates, cups, pans, napkins, etc stored in the attic unprotected from possible contamination. The location can be used for storage as long as all food contact products are protected from any sources of possible contamination and is accessible to be inspected.		X
54	3717-1-04.1(A)	NC	Observations: Observed the door seal on the cooler used by the grill to hold meat is falling apart and needs to be replaced for the equipment to have an air tight closure to maintain the correct refrigeration temperature when in use. Replace the seal.		X
54	3717-1-04(A)	C	Observations: Found the door handle on one of the large reach in coolers in the corner has a damaged door handle that needs to be replaced/repared to be smooth and easy to clean and reduce the risk of contamination.		X
56	3717-1-04.5(D)	NC	Observations: Observed the following non-food contact surface(s) not cleaned at the required frequency to maintain the surfaces and equipment clean to reduce the risk of contamination and discourage pests: 1. The insides of each reach in cooler and freezer (the front prep table, the freezer across from the fryer, the small cooler under the coffee maker, the meat cooler by the grill and the 3 door cooler by the pizza oven. Need to clean maintain the interior free of food debris on a daily basis. 2. Observed the storage shelves by the walk in cooler needs the shelves cleaned to maintain clean of dust, grease and food debris.		X
58	3717-1-05.1(S)	NC	Observations: Need to replace the broken rodent / pest guard on floor drain by the hot water tank.		X
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings not smooth and easily cleanable to reduce the risk of possible contamination and discourage pests - the ceiling over the ice machine has holes, the panel over the hot water tank is not intact, the ceiling tile around the vent in the ladies' restroom is falling down..		X
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen - over the dishwasher and 3 compartment sinks, the fryers, the grill area and over the 2 upright reach in coolers. Need the lights to have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
46	3717-1-03.2(Q)	NC	Observations: Observed prepared salads in reach in cooler stacked directly on the food with no protective barrier like plastic wrap, deli paper, wax paper, or lids between the salads to protect the bottom salad from any possible contamination when in contact with the bottom of the salad dish set on top. To reduce the risk of contamination, the salads need to be protected and not in direct contact with any other plate or bowl.
63	3717-1-06.2(I)(2)	NC	Observations: Missing several light bulbs in the dishwashing area. The bulbs need to be replaced to have the light intensity at least twenty foot candles to be able to monitor cleaning and for signs of pests or leaks.

Person in Charge Brandon Tagg	Date 23-Sep-2022
Sanitarian Jennifer Michaelson	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 1-Feb-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 180	Travel Time 30	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point		Follow up date (if required) 7-Feb-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	IN	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	IN	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15		Food separated and protected	36	N/A	Process Review
16		Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17		Proper disposition of returned, previously served, reconditioned, and unsafe food	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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	N/O	Proper cooking time and temperatures			
19	IN	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Standard/Critical Control Point	Date 1-Feb-2023
---------------------------------	---	--------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	OUT	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	OUT	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	N/O	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50	OUT	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed- Facility does not have an employee with manager certification in food protection. PIC unable to produce Owners Ohio Managers food safety training certificate. To reduce food borne illness. Facility needs one person with Ohio Managers food safety training.		X
23	3717-1-03.4(G)	C	Observations: Observed- Refrigerated, ready-to-eat, TCS foods not properly date marked. Some TCS foods with prep date or no date. To reduce food borne illness. Staff corrected labels.	X	X
43	3717-1-04.1(Y)	NC	Observations: Observed- cold holding equipment thermometer was missing, located incorrectly, or not easily readable. To reduce temperature abuse. Make sure all cooling units have thermometers.		
44	3717-1-03.2(D)	NC	Observations: Observed- Working food containers not properly labeled. Salt and pepper squeeze bottles no label. Staff labeled.	X	X
45	3717-1-06.4(K)	C	Observations: Observed- Presence of live insects, rodents, and other pests. Animal droppings by bar trash can. To reduce food borne illness. Increase frequency of professional pest control. Deep clean of facility is needed.		X
46	3717-1-03.2(Q)	NC	Observations: Observed- Improper storage of food items. To reduce contamination. Food boxes on grounded in freezer. Raise six inches off floor.		X
50	3717-1-03.2(K)	NC	Observations: Observed- In-use utensils improperly stored. Pizza spatula store on top of dirty pizza oven. To reduce contamination. Store on metal pan or holder that can be cleaned every four hours.		X
55	3717-1-04.1(DD)	C	Observations: Observed- Warewashing machine does not automatically dispense detergent sanitizer at proper concentration. Tested at 10 ppm. To ensure proper sanitization have machine serviced ASAP. After warewashing all dishes should be submerged in one bay of 3bay sink with proper sanitizer levels till dish washer can be serviced.		
55	3717-1-04.2(I)	NC	Observations: Observed- No sanitizer test kit available. To ensure proper sanitization. For dish washing machine. Dish machine needs chlorine test strips, Facility had Quat test strips for 3 bay sink.		
56	3717-1-04.5(A)(2)	NC	Observations: Observed- Cooking equipment or pan surfaces unclean. Grill by pizza oven has large build up of grease. Hood system has build up of grease dripping. Hood by main area has grease dripping down out side of hood which can drip into pots on stove. To reduce contamination. Deep clean.		
62	3717-1-06.4(A)	NC	Observations: Observed- Physical facilities not maintained in good repair. Broken ceiling tiles throughout facility, Ceiling tiles have substantial build up of grase. To		X

			reduce pest entry or contamination. Replace damaged ,missing or tile that are unable to be cleaned. With approved cleanable tiles.		
62	3717-1-06.4(A)	NC	Observations: Observed- Physical facilities not maintained in good repair. Walkin door seal, ceiling tiles missing or damaged, or uncleanable. To reduce pest entry., temperature abuse. Repair seal and ceiling tiles clean or replaced with food facility approved ceiling tiles.		X
63	3717-1-06.1(I)	NC	Observations: Observed- No protective shielding on lights. To reduce contamination. All food prep light should have adequate shielding.		X
66	3701-21-25(I)	NC	Observations: Observed- FSO did not have a person in charge per shift with the person in charge certification in food protection.To reduce food borne illness. One person per shift with PIC level or higher.		X

I - P - Employee Health: The operation had an employee health policy on file.

III - P - Preventing Contamination by Hands: Hand washing facilities are properly supplied.

VI - TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.

Person in Charge Aaron Jones	Date 1-Feb-2023
Sanitarian Daniel Lynch	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 7-Feb-2023
Address 652 N Limestone ST			City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC		Inspection Time 80	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point			Follow up date (if required) 14-Feb-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable				
Supervision				
1	OUT	Person in charge present, demonstrates knowledge, and performs duties		
2	OUT	Certified Food Protection Manager		
Employee Health				
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean and properly washed		
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
10	IN	Adequate handwashing facilities supplied & accessible		
Approved Source				
11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, and unadulterated		
14	N/A	Required records available: shellstock tags, parasite destruction		
Protection From Contamination				
15	OUT	Food separated and protected		
16	OUT	Food-contact surfaces: cleaned and sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)				
18	N/O	Proper cooking time and temperatures		
19	OUT	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperatures		
Time/Temperature Controlled for Safety Food (TCS food)				
21	IN	Proper hot holding temperatures		
22	OUT	Proper cold holding temperatures		
23	OUT	Proper date marking and disposition		
24	N/A	Time as a public health control: procedures & records		
Consumer Advisory				
25	IN	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations				
26	N/A	Pasteurized foods used; prohibited foods not offered		
Chemical				
27	N/A	Food additives: approved and properly used		
28	IN	Toxic substances properly identified, stored, used		
Conformance with Approved Procedures				
29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan		
30	N/A	Special Requirements: Fresh Juice Production		
31	N/A	Special Requirements: Heat Treatment Dispensing Freezers		
32	N/A	Special Requirements: Custom Processing		
33	N/A	Special Requirements: Bulk Water Machine Criteria		
34	N/A	Special Requirements: Acidified White Rice Preparation Criteria		
35		Critical Control Point Inspection		
36	N/A	Process Review		
37	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.

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Standard/Critical Control Point	Date 7-Feb-2023
---------------------------------	---	--------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable		
Safe Food and Water		
38	N/A	Pasteurized eggs used where required
39	IN	Water and ice from approved source
Food Temperature Control		
40	IN	Proper cooling methods used; adequate equipment for temp control
41	IN	Plant food properly cooked for hot holding
42	IN	Approved thawing methods used
43	OUT	Thermometers provided and accurate
Food Identification		
44	IN	Food properly labeled; original container
Prevention of Food Contamination		
45	OUT	Insects, rodents, and animals not present/outer openings protected
46	OUT	Contamination prevented during food preparation, storage & display
47	IN	Personal cleanliness
48	N/O	Wiping cloths: properly used and stored
49	N/O	Washing fruits and vegetables
Proper Use of Utensils		
50	IN	In-use utensils: properly stored
51	IN	Utensils, equipment and linens: properly stored, dried, handled
52	IN	Single-use/single-service articles: properly stored, used
53	N/A	Slash-resistant, cloth, and latex glove use
Utensils, Equipment and Vending		
54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
55	OUT	Warewashing facilities: installed, maintained, used; test strips
56	OUT	Non-food contact surfaces clean
Physical Facilities		
57	IN	Hot and cold water available; adequate pressure
58	OUT	Plumbing installed; proper backflow devices
59	IN	Sewage and waste water properly disposed
60	IN	Toilet facilities: properly constructed, supplied, cleaned
61	IN	Garbage/refuse properly disposed; facilities maintained
62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
63	OUT	Adequate ventilation and lighting; designated areas used
64	IN	Existing Equipment and Facilities
Administrative		
65	N/A	901:3-4 OAC
66	OUT	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 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(2)(g)	C	Observations: Observed PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating. Observed that the PIC could not properly discuss the reheating temperature and process to me. In order to reduce the risk of pathogen growth, ensure the soups and items are properly reheated to 165 degrees F or greater for hot holding ("not just to a boil"). Discussed with PIC and food employee. Then hot foods maintain internal 135 degrees F after being reheated.		
01	3717-1-02.4(C)(11)	C	Observations: Observed PIC not ensuring employees are properly sanitizing equipment and utensils and monitoring of sanitizer parameters. In order to reduce the risk of contamination, observed and discussed the dishwashing machine not having any sanitizer being utilized in the cleaning process. Observed cloth hand towels being utilized as sink stoppers in the 3- compartment sink. PIC to address issue, call in maintenance for dishwasher, and purchase appropriate sink stoppers for 3- compartment sink.		
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course.		X
15	3717-1-03.2(C)	C	Observations: Observed pre-made salads being stacked in the small cooler by coffee makers uncovered and with no separation from food contact to bottom of plate being stacked on it and then the top salad not being covered from the premise. Observed a tray of various cheese slices uncovered in the cooler. In order to reduce the risk of contamination, ensure that all salads and cheese slices are covered and or protected before stacking. Add some type of cover or protective barrier between the plates and cover.		
16	3717-1-04.5(A)(1)	C	Observations: Observed a slime on the inside of the ice machine (chute) where the ice is dispensed into the ice holding bin. In order to reduce the risk of contamination, ensure that all food contact surfaces are maintained and cleaned at needed frequency. Properly clean and sanitize the inside of the ice machine.		
19	3717-1-03.3(H)	C	Observations: Observed improper reheating of food for hot holding. In order to reduce the risk of contamination, food items that are commercially processed and packaged in a processing plant shall be heated at least to 135 degrees Fahrenheit. Item (soup) was reheated on stove top.	X	

22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods (diced tomatoes, cocktail sauce, and in-house salad dressings) not being cold held at the proper temperature (>41F). In order to reduce the risk of pathogen growth and foodborne illness, TCS and RTE foods shall be kept cold and held at <41F. PIC added a ice around the pan of diced tomatoes. Salad dressings were put in fridge.		
23	3717-1-03.4(H)(1)	C	Observations: Observed ready-to-eat, TCS food (deli meats, diced tomatoes, tuna salad, au jus sauce, sauces, diced vegetables) not properly discarded when required. To reduce the risk of foodborne illness, food items shall not be kept past their discard date. PIC discarded food items.	X	
23	3717-1-03.4(G)	C	Observations: Observed numerous refrigerated, ready-to-eat, TCS foods (sauces, meats, chopped vegetables, etc.) not properly date marked. In order to reduce the risk of pathogen growth and contamination, ensure the RTE and TCS foods are properly date marked. Date label foods correctly.		X
43	3717-1-04.1(Y)	NC	Observations: Observed no working thermometer in the pizza prep station and the cooler beside the flat top. In order to reduce the risk of pathogen growth, thermometers are needed in all temperature controlled settings to monitor the temperature in the warmest portion of the coolers. Add thermometers to the coolers.		X
45	3717-1-06.4(K)	C	Observations: Observed mouse droppings under shelving by the soda storage and shelving by the walk-in cooler. In order to reduce the risk of contamination, ensure that the droppings are discarded, areas have been cleaned and sanitize. Ensure there is licensed pest control company monitoring the food facility for pest and rodent control. Clean these areas.		X
46	3717-1-03.2(Q)	NC	Observations: Observed food items being stored improperly. In order to reduce the risk of contamination, ensure that food items are being stored appropriately (6 inches off of the floor) and safely from contamination. Relocate the storage of food items. -frozen foods sitting on the floor of the walk-in freezer -plastic containers of food being stored on the floor of the walk-in cooler -plastic tubs of ingredients (salt and yeast) sitting on the water heater		X
54	3717-1-04.1(A)	NC	Observations: Observed plastic food tubs with chipped plastic edges. In order to reduce the risk of contamination, ensure that all food equipment is durable, smooth, easily cleanable, and in good condition. Discard all food grade tubs with chipped plastic and replace with new tubs.		
54	3717-1-04.1(A)	NC	Observations: Observed hand towels in the drains of the 3- compartment sinks to hold the water. In order to reduce the risk of contamination, ensure the appropriate equipment is being utilized for warewashing. Towels shall not be used for sanitary cleanliness concerns. Replace with metal, rubber stoppers or material that is smooth, non-porous, and easily cleanable.		
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of the standing coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.		
55	3717-1-04.1(DD)	C	Observations: Observed the dishwasher not automatically dispensing detergent sanitizer at proper concentration (0 ppm). To ensure proper sanitization have machine serviced ASAP. After warewashing all dishes should be submerged in one bay of 3bay sink with proper sanitizer levels until dish washer can be serviced. Service the dishwasher.		X
55	3717-1-04.2(I)	NC	Observations: Observed no sanitizer test kit available for chlorine (dishwasher sanitizer). To ensure proper sanitization, chlorine test strips shall be onsite for ensuring the proper concentration. Purchase chlorine test strips.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclear. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces. -coffee pots -handles of refrigerators and freezers -shelving in walk-in cooler -shelving in kitchen prep areas -area around the grill -meat cooler -small fridge holding the salads and dressings -outsides and area around the fryers -outside of the ice machine -hanging pan rack -broiler area above the stove -hood vent, ventilation system, fan guards, vent panels		
58	3717-1-05.1(S)	NC	Observations: Observed a broken food debris and pest guard on the floor by the 3-compartment sink in the dish area. In order to reduce the risk of contamination and pest introduction, ensure the floor drain has a proper cover. Replace the broken food debris/ pest guard on floor drain by the 3-compartment sink.		X
62	3717-1-06.4(N)	NC	Observations: Observed unnecessary and nonfunctional items and /or litter on premises, In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises. Remove the gas powered lawn mower from the side of the building and trash (wrappers, cigarette butts, etc.) on the grounds.		

62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing. -the ceiling over the ice machine has holes -the panel over the hot water tank is not intact -the panels above the 3-compartment sink -the panels by the soda dispersing machine -the panels around the fryers and the pizza oven -the ceiling tile around the vent in the ladies' restroom is falling down..		X
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		
62	3717-1-06.4(A)	NC	Observations: Observed physical facilities are not maintained in good repair (broken floor tiles, wall coving, missing floor tiles, ceiling tiles, etc.). In order to reduce the risk of contamination, ensure that physical facilities are maintained in good repair. Repair and maintain maintenance so that physical facilities are maintained in good repair.		X
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures. .		X
63	3717-1-06.2(I)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and ensure there is protective covering around the bulbs.		
63	3717-1-06.2(I)(1)	NC	Observations: Observed the light intensity less than ten foot candles in required areas. In order to reduce the risk of contamination, ensure the light intensity is right enough and all light bulbs are replaced and working correctly. Repair/ replace the light bulbs in these areas: -area where soda is being stored -dry storage areas -women's restroom		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood.		
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

I - P - Employee Health: The operation had an employee health policy on file.

IV - Demonstration of Knowledge: The person in charge was unable to demonstrate proper knowledge of food safety and prevention.

VI - TCS Food: Observed improper reheating of food for hot holding.

VI - TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required.

VI - TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.

X - P - Chemical: Toxic materials are properly identified and stored.

VII - Protection from Contamination: Observed improper storage of food items.

VII - Protection from Contamination: Equipment food-contact surfaces and utensils were not being sanitized.

VII - Protection from Contamination: Observed food that was not properly protected from contamination by separation, packaging, and segregation.

On 2/7/2023 CCCHD met with the owner of the food facility. It was discussed and agreed upon that certain areas would be worked on for cleanliness and facility improvement. A cleaning schedule was established with weekly targets. CCCHD will follow-up on 2/14/2023 to assess the progress. The entry area from the front of house to the dish area shall be cleaned, sanitized, and re-organized.

Brandon/ Aaron	7-Feb-2023
Sanitarian	Licensor
Emily Grieser	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 7-Feb-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 50	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
Time/Temperature Controlled for Safety Food (TCS food)		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.	
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 7-Feb-2023
---------------------------------	---------------------------------	--------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55	OUT	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50	OUT	In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed- Facility does not have an employee with manager certification in food protection. PIC unable to produce Owners Ohio Managers food safety training certificate. To reduce food borne illness. Facility needs one person with Ohio Managers food safety training.		X
43	3717-1-04.1(Y)	NC	Observations: Observed- cold holding equipment thermometer was missing, located incorrectly, or not easily readable. To reduce temperature abuse. Make sure all cooling units have thermometers.		X
45	3717-1-06.4(K)	C	Observations: Observed- Presence of live insects, rodents, and other pests. Animal droppings by bar trash can. To reduce food borne illness. Increase frequency of professional pest control. Deep clean of facility is needed.		X
46	3717-1-03.2(Q)	NC	Observations: Observed- Improper storage of food items. To reduce contamination. Food boxes on grounded in freezer. Raise six inches off floor.		X
50	3717-1-03.2(K)	NC	Observations: Observed- In-use utensils improperly stored. Pizza spatula store on top of dirty pizza oven. To reduce contamination. Store on metal pan or holder that can be cleaned every four hours.		X
55	3717-1-04.1(DD)	C	Observations: Observed- Warewashing machine does not automatically dispense detergent sanitizer at proper concentration. Tested at 10 ppm. To ensure proper sanitization have machine serviced ASAP. After warewashing all dishes should be submerged in one bay of 3bay sink with proper sanitizer levels till dish washer can be serviced.		X
55	3717-1-04.2(I)	NC	Observations: Observed- No sanitizer test kit available. To ensure proper sanitization. For dish washing machine. Dish machine needs chlorine test strips, Facility had Quat test strips for 3 bay sink.		X
56	3717-1-04.5(A)(2)	NC	Observations: Observed- Cooking equipment or pan surfaces unclean. Grill by pizza oven has large build up of grease, Hood system has build up of grease dripping, Hood by main area has grease dripping down out side of hood which can drip into pots on stove. To reduce contamination. Deep clean.		X
62	3717-1-06.4(A)	NC	Observations: Observed- Physical facilities not maintained in good repair. Broken ceiling tiles throughout facility, Ceiling tiles have substantial build up of grase. To reduce pest entry or contamination. Replace damaged ,missing or tile that are unable to be cleaned. With approved cleanable tiles.		X
62	3717-1-06.4(A)	NC	Observations: Observed- Physical facilities not maintained in good repair. Walkin door seal, ceiling tiles missing or damaged, or uncleanable. To reduce pest entry., temperature abuse. Repair seal and ceiling tiles clean or replaced with food facility		X

			approved ceiling tiles.		
63	3717-1-06.1(l)	NC	Observations: Observed- No protective shielding on lights. To reduce contamination. All food prep light should have adequate shielding.		X
66	3701-21-25(l)	NC	Observations: Observed- FSO did not have a person in charge per shift with the person in charge certification in food protection. To reduce food borne illness. One person per shift with PIC level or higher.		X

A follow-up and standard inspection was performed. Please see new inspection report completed on 2/7/2023.

Person in Charge Brandon	Date 7-Feb-2023
Sanitarian Emily Grieser	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 14-Feb-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 35	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	Follow up date (if required) 21-Feb-2023		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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	OUT	21	Proper hot holding temperatures
2	OUT	22	OUT Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3		24	
Management, food employees and conditional employees; knowledge, responsibilities and reporting		Time as a public health control: procedures & records	
4		Consumer Advisory	
5		25	
Procedures for responding to vomiting and diarrheal events		Consumer advisory provided for raw or undercooked foods	
Good Hygienic Practices		Highly Susceptible Populations	
6		26	
Proper eating, tasting, drinking, or tobacco use		Pasteurized foods used; prohibited foods not offered	
7		Chemical	
No discharge from eyes, nose, and mouth		27	
Preventing Contamination by Hands		28	
8		Food additives: approved and properly used	
9		Toxic substances properly identified, stored, used	
No bare hand contact with ready-to-eat foods or approved alternate method properly followed		Conformance with Approved Procedures	
10		29	
Adequate handwashing facilities supplied & accessible		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan	
Approved Source		30	
11		Special Requirements: Fresh Juice Production	
12		31	
Food obtained from approved source		Special Requirements: Heat Treatment Dispensing Freezers	
13		32	
Food received at proper temperature		Special Requirements: Custom Processing	
14		33	
Food in good condition, safe, and unadulterated		Special Requirements: Bulk Water Machine Criteria	
15		34	
Required records available: shellstock tags, parasite destruction		Special Requirements: Acidified White Rice Preparation Criteria	
Protection From Contamination		35	
16		Critical Control Point Inspection	
17		36	
Food separated and protected		Process Review	
18		37	
Food-contact surfaces: cleaned and sanitized		Variance	
Time/Temperature Controlled for Safety Food (TCS food)		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.	
19			
20			
Proper reheating procedures for hot holding			
Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 14-Feb-2023
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(2)(g)	C	Observations: Observed PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating. Observed that the PIC could not properly discuss the reheating temperature and process to me. In order to reduce the risk of pathogen growth, ensure the soups and items are properly reheated to 165 degrees F or greater for hot holding ("not just to a boil"). Discussed with PIC and food employee. Then hot foods maintain internal 135 degrees F after being reheated.		X
01	3717-1-02.4(C)(11)	C	Observations: Observed PIC not ensuring employees are properly sanitizing equipment and utensils and monitoring of sanitizer parameters. In order to reduce the risk of contamination, observed and discussed the dishwashing machine not having any sanitizer being utilized in the cleaning process. Observed cloth hand towels being utilized as sink stoppers in the 3- compartment sink. PIC to address issue, call in maintenance for dishwasher, and purchase appropriate sink stoppers for 3- compartment sink.		X
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course.		X
15	3717-1-03.2(C)	C	Observations: Observed pre-made salads being stacked in the small cooler by coffee makers uncovered and with no separation from food contact to bottom of plate being stacked on it and then the top salad not being covered from the premise. Observed a tray of various cheese slices uncovered in the cooler. In order to reduce the risk of contamination, ensure that all salads and cheese slices are covered and or protected before stacking. Add some type of cover or protective barrier between the plates and cover.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods (diced tomatoes, cocktail sauce, and in-house salad dressings) not being cold held at the proper temperature (>41F). In order to reduce the risk of pathogen growth and foodborne illness, TCS and RTE foods shall be kept cold and held at <41F. PIC added a ice around the pan of diced tomatoes. Salad dressings were put in fridge.		X
23	3717-1-03.4(G)	C	Observations: Observed numerous refrigerated, ready-to-eat, TCS foods (sauces, meats, chopped vegetables, etc.) not properly date marked. In order to reduce the risk of pathogen growth and contamination, ensure the RTE and TCS foods are		X

			properly date marked. Date label foods correctly.		
43	3717-1-04.1(Y)	NC	Observations: Observed no working thermometer in the pizza prep station and the cooler beside the flat top. In order to reduce the risk of pathogen growth, thermometers are needed in all temperature controlled settings to monitor the temperature in the warmest portion of the coolers. Add thermometers to the coolers.		X
45	3717-1-06.4(K)	C	Observations: Observed mouse droppings under shelving by the soda storage and shelving by the walk-in cooler. In order to reduce the risk of contamination, ensure that the droppings are discarded, areas have been cleaned and sanitize. Ensure there is licensed pest control company monitoring the food facility for pest and rodent control. Clean these areas.		X
46	3717-1-03.2(Q)	NC	Observations: Observed food items being stored improperly. In order to reduce the risk of contamination, ensure that food items are being stored appropriately (6 inches off of the floor) and safely from contamination. Relocate the storage of food items. -frozen foods sitting on the floor of the walk-in freezer -plastic containers of food being stored on the floor of the walk-in cooler -plastic tubs of ingredients (salt and yeast) sitting on the water heater		X
54	3717-1-04.1(A)	NC	Observations: Observed plastic food tubs with chipped plastic edges. In order to reduce the risk of contamination, ensure that all food equipment is durable, smooth, easily cleanable, and in good condition. Discard all food grade tubs with chipped plastic and replace with new tubs.		X
54	3717-1-04.1(A)	NC	Observations: Observed hand towels in the drains of the 3- compartment sinks to hold the water. In order to reduce the risk of contamination, ensure the appropriate equipment is being utilized for warewashing. Towels shall not be used for sanitary cleanliness concerns. Replace with metal, rubber stoppers or material that is smooth, non-porous, and easily cleanable.		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of the standing coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclean. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces. -coffee pots -handles of refrigerators and freezers -shelving in walk-in cooler -shelving in kitchen prep areas -area around the grill -meat cooler -small fridge holding the salads and dressings -outsides and area around the fryers -outside of the ice machine -hanging pan rack -broiler area above the stove -hood vent, ventilation system, fan guards, vent panels		X
58	3717-1-05.1(S)	NC	Observations: Observed a broken food debris and pest guard on the floor by the 3-compartment sink in the dish area. In order to reduce the risk of contamination and pest introduction, ensure the floor drain has a proper cover. Replace the broken food debris/ pest guard on floor drain by the 3-compartment sink.		X
62	3717-1-06.4(N)	NC	Observations: Observed unnecessary and nonfunctional items and /or litter on premises. In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises. Remove the gas powered lawn mower from the side of the building and trash (wrappers, cigarette butts, etc.) on the grounds.		X
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing. -the ceiling over the ice machine has holes -the panel over the hot water tank is not intact -the panels above the 3-compartment sink -the panels by the soda dispersing machine -the panels around the fryers and the pizza oven -the ceiling tile around the vent in the ladies' restroom is falling down..		X
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		X
62	3717-1-06.4(A)	NC	Observations: Observed physical facilities are not maintained in good repair (broken floor tiles, wall coving, missing floor tiles, ceiling tiles, etc.). In order to reduce the risk of contamination, ensure that physical facilities are maintained in		X

			good repair. Repair and maintain maintenance so that physical facilities are maintained in good repair.		
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures. .		X
63	3717-1-06.2(I)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and ensure there is protective covering around the bulbs.		X
63	3717-1-06.2(I)(1)	NC	Observations: Observed the light intensity less than ten foot candles in required areas. In order to reduce the risk of contamination, ensure the light intensity is right enough and all light bulbs are replaced and working correctly. Repair/ replace the light bulbs in these areas: -area where soda is being stored -dry storage areas -women's restroom		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood.		X
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
16	3717-1-04.5(A)(1)	C	Observations: Observed a slime on the inside of the ice machine (chute) where the ice is dispensed into the ice holding bin. In order to reduce the risk of contamination, ensure that all food contact surfaces are maintained and cleaned at needed frequency. Properly clean and sanitize the inside of the ice machine.
55	3717-1-04.2(I)	NC	Observations: Observed no sanitizer test kit available for chlorine (dishwasher sanitizer). To ensure proper sanitization, chlorine test strips shall be onsite for ensuring the proper concentration. Purchase chlorine test strips.
55	3717-1-04.1(DD)	C	Observations: Observed the dishwasher not automatically dispensing detergent sanitizer at proper concentration (0 ppm). To ensure proper sanitization have machine serviced ASAP. After warewashing all dishes should be submerged in one bay of 3bay sink with proper sanitizer levels until dish washer can be serviced. Service the dishwasher.

Observed some of the light fixtures replaced with new bulbs, but some did not have protective barriers or shielding to cover them. Light fixtures are needing new bulbs and or repaired in the food prep area for next week so that there are at least 50 foot candles in the food prep areas. Some wall/ ceiling holes and openings in the kitchen entrance and the dish area still needed to be repaired/ replaced. Racking and shelving for dishware and food items around the cook line, along with the hood system, oven, stove top, hot holding, and fryer area to be cleaned for next follow up.

Person in Charge Brandon	Date 14-Feb-2023
Sanitarian Emily Grieser	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 21-Feb-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 45	Travel Time 3	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 28-Feb-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	21		Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3		Management, food employees and conditional employees; knowledge, responsibilities and reporting	24		Time as a public health control: procedures & records
4		Proper use of restriction and exclusion	Consumer Advisory		
5		Procedures for responding to vomiting and diarrheal events	25		Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6		Proper eating, tasting, drinking, or tobacco use	26		Pasteurized foods used; prohibited foods not offered
7		No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27		Food additives: approved and properly used
8		Hands clean and properly washed	28		Toxic substances properly identified, stored, used
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10		Adequate handwashing facilities supplied & accessible	29		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30		Special Requirements: Fresh Juice Production
11		Food obtained from approved source	31		Special Requirements: Heat Treatment Dispensing Freezers
12		Food received at proper temperature	32		Special Requirements: Custom Processing
13		Food in good condition, safe, and unadulterated	33		Special Requirements: Bulk Water Machine Criteria
14		Required records available: shellstock tags, parasite destruction	34		Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15	OUT	Food separated and protected	36		Process Review
16		Food-contact surfaces: cleaned and sanitized	37		Variance
17		Proper disposition of returned, previously served, reconditioned, and unsafe food	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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18		Proper cooking time and temperatures			
19		Proper reheating procedures for hot holding			
20		Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 21-Feb-2023
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(2)(g)	C	Observations: Observed PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating. Observed that the PIC could not properly discuss the reheating temperature and process to me. In order to reduce the risk of pathogen growth, ensure the soups and items are properly reheated to 165 degrees F or greater for hot holding ("not just to a boil"). Discussed with PIC and food employee. Then hot foods maintain internal 135 degrees F after being reheated.		X
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course.		X
15	3717-1-03.2(C)	C	Observations: Observed pre-made salads being stacked in the small cooler by coffee makers uncovered and with no separation from food contact to bottom of plate being stacked on it and then the top salad not being covered from the premise. Observed a tray of various cheese slices uncovered in the cooler. In order to reduce the risk of contamination, ensure that all salads and cheese slices are covered and or protected before stacking. Add some type of cover or protective barrier between the plates and cover.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods (diced tomatoes, cocktail sauce, and in-house salad dressings) not being cold held at the proper temperature (>41F). In order to reduce the risk of pathogen growth and foodborne illness, TCS and RTE foods shall be kept cold and held at <41F. PIC added a ice around the pan of diced tomatoes. Salad dressings were put in fridge.		X
23	3717-1-03.4(G)	C	Observations: Observed numerous refrigerated, ready-to-eat, TCS foods (sauces, meats, chopped vegetables, etc.) not properly date marked. In order to reduce the risk of pathogen growth and contamination, ensure the RTE and TCS foods are properly date marked. Date label foods correctly.		X
43	3717-1-04.1(Y)	NC	Observations: Observed no working thermometer in the pizza prep station and the cooler beside the flat top. In order to reduce the risk of pathogen growth, thermometers are needed in all temperature controlled settings to monitor the temperature in the warmest portion of the coolers. Add thermometers to the coolers.		X

46	3717-1-03.2(Q)	NC	<p>Observations: Observed food items being stored improperly. In order to reduce the risk of contamination, ensure that food items are being stored appropriately (6 inches off of the floor) and safely from contamination. Relocate the storage of food items.</p> <ul style="list-style-type: none"> -frozen foods sitting on the floor of the walk-in freezer -plastic containers of food being stored on the floor of the walk-in cooler -plastic tubs of ingredients (salt and yeast) sitting on the water heater 		X
54	3717-1-04.1(A)	NC	<p>Observations: Observed plastic food tubs with chipped plastic edges. In order to reduce the risk of contamination, ensure that all food equipment is durable, smooth, easily cleanable, and in good condition. Discard all food grade tubs with chipped plastic and replace with new tubs.</p>		X
54	3717-1-04.1(A)	NC	<p>Observations: Observed hand towels in the drains of the 3- compartment sinks to hold the water. In order to reduce the risk of contamination, ensure the appropriate equipment is being utilized for warewashing. Towels shall not be used for sanitary cleanliness concerns. Replace with metal, rubber stoppers or material that is smooth, non-porous, and easily cleanable.</p>		X
54	3717-1-04.4(A)(2)	NC	<p>Observations: Observed equipment components (door handles of the standing coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.</p>		X
56	3717-1-04.5(A)(3)	NC	<p>Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclear. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces.</p> <ul style="list-style-type: none"> -coffee pots -handles of refrigerators and freezers -shelving in walk-in cooler -shelving in kitchen prep areas -area around the grill -meat cooler -small fridge holding the salads and dressings -outsides and area around the fryers -outside of the ice machine -hanging pan rack -broiler area above the stove -hood vent, ventilation system, fan guards, vent panels 		X
58	3717-1-05.1(S)	NC	<p>Observations: Observed a broken food debris and pest guard on the floor by the 3-compartment sink in the dish area. In order to reduce the risk of contamination and pest introduction, ensure the floor drain has a proper cover. Replace the broken food debris/ pest guard on floor drain by the 3-compartment sink.</p>		X
62	3717-1-06.4(N)	NC	<p>Observations: Observed unnecessary and nonfunctional items and /or litter on premises. In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises. Remove the gas powered lawn mower from the side of the building and trash (wrappers, cigarette butts, etc.) on the grounds.</p>		X
62	3717-1-06.1(A)	NC	<p>Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing.</p> <ul style="list-style-type: none"> -the ceiling over the ice machine has holes -the panel over the hot water tank is not intact -the panels above the 3-compartment sink -the panels by the soda dispensing machine -the panels around the fryers and the pizza oven -the ceiling tile around the vent in the ladies' restroom is falling down.. 		X
62	3717-1-06.4(B)	NC	<p>Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.</p>		X
62	3717-1-06.4(A)	NC	<p>Observations: Observed physical facilities are not maintained in good repair (broken floor tiles, wall coving, missing floor tiles, ceiling tiles, etc.). In order to reduce the risk of contamination, ensure that physical facilities are maintained in good repair. Repair and maintain maintenance so that physical facilities are maintained in good repair.</p>		X
63	3717-1-06.1(I)	NC	<p>Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures. .</p>		X
63	3717-1-06.2(I)(2)	NC	<p>Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and ensure there is protective covering around the bulbs.</p>		X

63	3717-1-06.2(I)(1)	NC	Observations: Observed the light intensity less than ten foot candles in required areas. In order to reduce the risk of contamination, ensure the light intensity is right enough and all light bulbs are replaced and working correctly. Repair/ replace the light bulbs in these areas: -area where soda is being stored -dry storage areas -women's restroom		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood.		X
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
01	3717-1-02.4(C)(11)	C	Observations: Observed PIC not ensuring employees are properly sanitizing equipment and utensils and monitoring of sanitizer parameters. In order to reduce the risk of contamination, observed and discussed the dishwashing machine not having any sanitizer being utilized in the cleaning process. Observed cloth hand towels being utilized as sink stoppers in the 3- compartment sink. PIC to address issue, call in maintenance for dishwasher, and purchase appropriate sink stoppers for 3- compartment sink.
45	3717-1-06.4(K)	C	Observations: Observed mouse droppings under shelving by the soda storage and shelving by the walk-in cooler. In order to reduce the risk of contamination, ensure that the droppings are discarded, areas have been cleaned and sanitize. Ensure there is licensed pest control company monitoring the food facility for pest and rodent control. Clean these areas.

Areas of cleaning for next follow-up shall include the hood (remaining dust and build-up), fryer station (grease on sides of the fryers and backsplash of equipment), and pizza making area and flat-top areas. Observed protective shielding purchased, but not yet administered. Also, observed the drains in the dish area backing up while on follow-up. Plumber has been called for maintenance. Will follow-up for repairing and correcting plumbing issues.

Person in Charge Aaron	Date 21-Feb-2023
Sanitarian Emily Grieser	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 22-Feb-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 20	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	Follow up date (if required) 7-Mar-2023		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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	21		Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3		Management, food employees and conditional employees; knowledge, responsibilities and reporting	24		Time as a public health control: procedures & records
4		Proper use of restriction and exclusion	Consumer Advisory		
5		Procedures for responding to vomiting and diarrheal events	25		Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6		Proper eating, tasting, drinking, or tobacco use	26		Pasteurized foods used; prohibited foods not offered
7		No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27		Food additives: approved and properly used
8		Hands clean and properly washed	28		Toxic substances properly identified, stored, used
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10		Adequate handwashing facilities supplied & accessible	29		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30		Special Requirements: Fresh Juice Production
11		Food obtained from approved source	31		Special Requirements: Heat Treatment Dispensing Freezers
12		Food received at proper temperature	32		Special Requirements: Custom Processing
13		Food in good condition, safe, and unadulterated	33		Special Requirements: Bulk Water Machine Criteria
14		Required records available: shellstock tags, parasite destruction	34		Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15	OUT	Food separated and protected	36		Process Review
16		Food-contact surfaces: cleaned and sanitized	37		Variance
17		Proper disposition of returned, previously served, reconditioned, and unsafe food	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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18		Proper cooking time and temperatures			
19		Proper reheating procedures for hot holding			
20		Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 22-Feb-2023
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(2)(g)	C	Observations: Observed PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating. Observed that the PIC could not properly discuss the reheating temperature and process to me. In order to reduce the risk of pathogen growth, ensure the soups and items are properly reheated to 165 degrees F or greater for hot holding ("not just to a boil"). Discussed with PIC and food employee. Then hot foods maintain internal 135 degrees F after being reheated.		X
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course.		X
15	3717-1-03.2(C)	C	Observations: Observed pre-made salads being stacked in the small cooler by coffee makers uncovered and with no separation from food contact to bottom of plate being stacked on it and then the top salad not being covered from the premise. Observed a tray of various cheese slices uncovered in the cooler. In order to reduce the risk of contamination, ensure that all salads and cheese slices are covered and or protected before stacking. Add some type of cover or protective barrier between the plates and cover.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods (diced tomatoes, cocktail sauce, and in-house salad dressings) not being cold held at the proper temperature (>41F). In order to reduce the risk of pathogen growth and foodborne illness, TCS and RTE foods shall be kept cold and held at <41F. PIC added a ice around the pan of diced tomatoes. Salad dressings were put in fridge.		X
23	3717-1-03.4(G)	C	Observations: Observed numerous refrigerated, ready-to-eat, TCS foods (sauces, meats, chopped vegetables, etc.) not properly date marked. In order to reduce the risk of pathogen growth and contamination, ensure the RTE and TCS foods are properly date marked. Date label foods correctly.		X
43	3717-1-04.1(Y)	NC	Observations: Observed no working thermometer in the pizza prep station and the cooler beside the flat top. In order to reduce the risk of pathogen growth, thermometers are needed in all temperature controlled settings to monitor the temperature in the warmest portion of the coolers. Add thermometers to the coolers.		X

46	3717-1-03.2(Q)	NC	<p>Observations: Observed food items being stored improperly. In order to reduce the risk of contamination, ensure that food items are being stored appropriately (6 inches off of the floor) and safely from contamination. Relocate the storage of food items.</p> <ul style="list-style-type: none"> -frozen foods sitting on the floor of the walk-in freezer -plastic containers of food being stored on the floor of the walk-in cooler -plastic tubs of ingredients (salt and yeast) sitting on the water heater 		X
54	3717-1-04.1(A)	NC	<p>Observations: Observed plastic food tubs with chipped plastic edges. In order to reduce the risk of contamination, ensure that all food equipment is durable, smooth, easily cleanable, and in good condition. Discard all food grade tubs with chipped plastic and replace with new tubs.</p>		X
54	3717-1-04.1(A)	NC	<p>Observations: Observed hand towels in the drains of the 3- compartment sinks to hold the water. In order to reduce the risk of contamination, ensure the appropriate equipment is being utilized for warewashing. Towels shall not be used for sanitary cleanliness concerns. Replace with metal, rubber stoppers or material that is smooth, non-porous, and easily cleanable.</p>		X
54	3717-1-04.4(A)(2)	NC	<p>Observations: Observed equipment components (door handles of the standing coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.</p>		X
56	3717-1-04.5(A)(3)	NC	<p>Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclear. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces.</p> <ul style="list-style-type: none"> -coffee pots -handles of refrigerators and freezers -shelving in walk-in cooler -shelving in kitchen prep areas -area around the grill -meat cooler -small fridge holding the salads and dressings -outsides and area around the fryers -outside of the ice machine -hanging pan rack -broiler area above the stove -hood vent, ventilation system, fan guards, vent panels 		X
58	3717-1-05.1(S)	NC	<p>Observations: Observed a broken food debris and pest guard on the floor by the 3-compartment sink in the dish area. In order to reduce the risk of contamination and pest introduction, ensure the floor drain has a proper cover. Replace the broken food debris/ pest guard on floor drain by the 3-compartment sink.</p>		X
62	3717-1-06.4(N)	NC	<p>Observations: Observed unnecessary and nonfunctional items and /or litter on premises, In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises. Remove the gas powered lawn mower from the side of the building and trash (wrappers, cigarette butts, etc.) on the grounds.</p>		X
62	3717-1-06.1(A)	NC	<p>Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing.</p> <ul style="list-style-type: none"> -the ceiling over the ice machine has holes -the panel over the hot water tank is not intact -the panels above the 3-compartment sink -the panels by the soda dispersing machine -the panels around the fryers and the pizza oven -the ceiling tile around the vent in the ladies' restroom is falling down.. 		X
62	3717-1-06.4(B)	NC	<p>Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.</p>		X
62	3717-1-06.4(A)	NC	<p>Observations: Observed physical facilities are not maintained in good repair (broken floor tiles, wall coving, missing floor tiles, ceiling tiles, etc.). In order to reduce the risk of contamination, ensure that physical facilities are maintained in good repair. Repair and maintain maintenance so that physical facilities are maintained in good repair.</p>		X
63	3717-1-06.1(I)	NC	<p>Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures. .</p>		X
63	3717-1-06.2(I)(2)	NC	<p>Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and ensure there is protective covering around the bulbs.</p>		X

63	3717-1-06.2(I)(1)	NC	Observations: Observed the light intensity less than ten foot candles in required areas. In order to reduce the risk of contamination, ensure the light intensity is right enough and all light bulbs are replaced and working correctly. Repair/ replace the light bulbs in these areas: -area where soda is being stored -dry storage areas -women's restroom		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood.		X
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Observed the water from the floor drained had been cleaned and no standing water was observed on the floor. The rinse sink prior to the dish wash had no standing water/ blocked water line that was causing water sitting in the sink the day prior. A plumber had been called to service and maintenance was performed on the water lines and floor drains. Will follow up with cleaning of equipment and kitchen.

Person in Charge Brandon	Date 22-Feb-2023
Sanitarian Emily Grieser	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 8-Mar-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 35	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 14-Mar-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable			
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	OUT	21	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	22	Proper hot holding temperatures
Employee Health		23	OUT Proper cold holding temperatures
3		24	OUT Proper date marking and disposition
4			Time as a public health control: procedures & records
5		Consumer Advisory	
Good Hygienic Practices		25	Consumer advisory provided for raw or undercooked foods
6		Highly Susceptible Populations	
7		26	Pasteurized foods used; prohibited foods not offered
Preventing Contamination by Hands		Chemical	
8		27	Food additives: approved and properly used
9		28	Toxic substances properly identified, stored, used
10		Conformance with Approved Procedures	
Approved Source		29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
11		30	Special Requirements: Fresh Juice Production
12		31	Special Requirements: Heat Treatment Dispensing Freezers
13		32	Special Requirements: Custom Processing
14		33	Special Requirements: Bulk Water Machine Criteria
Protection From Contamination		34	Special Requirements: Acidified White Rice Preparation Criteria
15		35	Critical Control Point Inspection
16		36	Process Review
17		37	Variance
Time/Temperature Controlled for Safety Food (TCS food)		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.	
18			
19			
20			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 8-Mar-2023
---------------------------------	---------------------------------	--------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(2)(g)	C	Observations: Observed PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating. Observed that the PIC could not properly discuss the reheating temperature and process to me. In order to reduce the risk of pathogen growth, ensure the soups and items are properly reheated to 165 degrees F or greater for hot holding ("not just to a boil"). Discussed with PIC and food employee. Then hot foods maintain internal 135 degrees F after being reheated.		X
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course.		X
23	3717-1-03.4(G)	C	Observations: Observed numerous refrigerated, ready-to-eat, TCS foods (sauces, meats, chopped vegetables, etc.) not properly date marked. In order to reduce the risk of pathogen growth and contamination, ensure the RTE and TCS foods are properly date marked. Date label foods correctly.		X
43	3717-1-04.1(Y)	NC	Observations: Observed no working thermometer in the pizza prep station and the cooler beside the flat top. In order to reduce the risk of pathogen growth, thermometers are needed in all temperature controlled settings to monitor the temperature in the warmest portion of the coolers. Add thermometers to the coolers.		X
46	3717-1-03.2(Q)	NC	Observations: Observed food items being stored improperly. In order to reduce the risk of contamination, ensure that food items are being stored appropriately (6 inches off of the floor) and safely from contamination. Relocate the storage of food items. -frozen foods sitting on the floor of the walk-in freezer -plastic containers of food being stored on the floor of the walk-in cooler -plastic tubs of ingredients (salt and yeast) sitting on the water heater		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of the standing coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot,		X

			handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclear. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces. -coffee pots -handles of refrigerators and freezers -shelving in walk-in cooler -shelving in kitchen prep areas -area around the grill -meat cooler -small fridge holding the salads and dressings -outsides and area around the fryers -outside of the ice machine -hanging pan rack -broiler area above the stove -hood vent, ventilation system, fan guards, vent panels		
58	3717-1-05.1(S)	NC	Observations: Observed a broken food debris and pest guard on the floor by the 3-compartment sink in the dish area. In order to reduce the risk of contamination and pest introduction, ensure the floor drain has a proper cover. Replace the broken food debris/ pest guard on floor drain by the 3-compartment sink.		X
62	3717-1-06.4(N)	NC	Observations: Observed unnecessary and nonfunctional items and /or litter on premises. In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises. Remove the gas powered lawn mower from the side of the building and trash (wrappers, cigarette butts, etc.) on the grounds.		X
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing. -the ceiling over the ice machine has holes -the panel over the hot water tank is not intact -the panels above the 3-compartment sink -the panels by the soda dispersing machine -the panels around the fryers and the pizza oven -the ceiling tile around the vent in the ladies' restroom is falling down..		X
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		X
62	3717-1-06.4(A)	NC	Observations: Observed physical facilities are not maintained in good repair (broken floor tiles, wall coving, missing floor tiles, ceiling tiles, etc.). In order to reduce the risk of contamination, ensure that physical facilities are maintained in good repair. Repair and maintain maintenance so that physical facilities are maintained in good repair.		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood.		X
63	3717-1-06.2(I)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and ensure there is protective covering around the bulbs.		X
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures. .		X
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X
Corrected Violations					
Item No.	Code Section	Priority Level	Comment		
15	3717-1-03.2(C)	C	Observations: Observed pre-made salads being stacked in the small cooler by coffee makers uncovered and with no separation from food contact to bottom of plate being stacked on it and then the top salad not being covered from the premise. Observed a tray of various cheese slices uncovered in the cooler. In order to reduce the risk of contamination, ensure that all salads and cheese slices are covered and or protected before stacking. Add some type of cover or protective barrier between the		

			plates and cover.
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods (diced tomatoes, cocktail sauce, and in-house salad dressings) not being cold held at the proper temperature (>41F). In order to reduce the risk of pathogen growth and foodborne illness, TCS and RTE foods shall be kept cold and held at <41F. PIC added a ice around the pan of diced tomatoes. Salad dressings were put in fridge.
54	3717-1-04.1(A)	NC	Observations: Observed plastic food tubs with chipped plastic edges. In order to reduce the risk of contamination, ensure that all food equipment is durable, smooth, easily cleanable, and in good condition. Discard all food grade tubs with chipped plastic and replace with new tubs.
54	3717-1-04.1(A)	NC	Observations: Observed hand towels in the drains of the 3- compartment sinks to hold the water. In order to reduce the risk of contamination, ensure the appropriate equipment is being utilized for warewashing. Towels shall not be used for sanitary cleanliness concerns. Replace with metal, rubber stoppers or material that is smooth, non-porous, and easily cleanable.
63	3717-1-06.2(I)(1)	NC	Observations: Observed the light intensity less than ten foot candles in required areas. In order to reduce the risk of contamination, ensure the light intensity is right enough and all light bulbs are replaced and working correctly. Repair/ replace the light bulbs in these areas: -area where soda is being stored -dry storage areas -women's restroom

Observed these items to have appeared to be cleaner and in a better existing state than last time:

- Ice machine has been cleaned
- fryers (outside walls) cleaned
- top of ventilation (outside) hood, piping over the cook line
- ware washing area
- coffee pots
- kitchen entrance where the soda supplies are kept

Items waiting to be repaired/ serviced/ and/ or cleaned:

- rib Warmer
- remainder of ceiling lighting
- door handle on reach-in cooler
- ventilation hood to be professionally serviced
- pizza preparation area and equipment (inside/ outside of the pizza prep cooler, ceiling tiles, walls of pizza prep area
- ceiling in the pizza prep area
- metal shelving beside the walk-in cooler
- ceiling entrance to the walk-in cooler
- ALL shelving in the walk-in cooler
- appropriate (add more with protective shielding) lighting to the food prep area

Per discussion at the facility during the time of the follow-up with the PIC, at least the ceilings, walk-in cooler shelving, food prep and pizza prep area would be cleaned (ceilings, floors, walls, and any equipment) before the next weekly visit..

Person in Charge	Date
Brandon	8-Mar-2023
Sanitarian	Licenser
Emily Grieser	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 14-Mar-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 35	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 21-Mar-2023	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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)	
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health			23	Proper date marking and disposition
3		Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4		Proper use of restriction and exclusion	Consumer Advisory	
5		Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations	
6		Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7		No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands			27	Food additives: approved and properly used
8		Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10		Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	Special Requirements: Fresh Juice Production
11		Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12		Food received at proper temperature	32	Special Requirements: Custom Processing
13		Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14		Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	Critical Control Point Inspection
15		Food separated and protected	36	Process Review
16		Food-contact surfaces: cleaned and sanitized	37	Variance
17		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)				
18		Proper cooking time and temperatures	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.	
19		Proper reheating procedures for hot holding		
20		Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 14-Mar-2023
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(2)(g)	C	Observations: Observed PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating. Observed that the PIC could not properly discuss the reheating temperature and process to me. In order to reduce the risk of pathogen growth, ensure the soups and items are properly reheated to 165 degrees F or greater for hot holding ("not just to a boil"). Discussed with PIC and food employee. Then hot foods maintain internal 135 degrees F after being reheated.		X
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course.		X
43	3717-1-04.1(Y)	NC	Observations: Observed no working thermometer in the pizza prep station and the cooler beside the flat top. In order to reduce the risk of pathogen growth, thermometers are needed in all temperature controlled settings to monitor the temperature in the warmest portion of the coolers. Add thermometers to the coolers.		X
46	3717-1-03.2(Q)	NC	Observations: Observed food items being stored improperly. In order to reduce the risk of contamination, ensure that food items are being stored appropriately (6 inches off of the floor) and safely from contamination. Relocate the storage of food items. -frozen foods sitting on the floor of the walk-in freezer -plastic containers of food being stored on the floor of the walk-in cooler -plastic tubs of ingredients (salt and yeast) sitting on the water heater		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of the standing coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclean. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces. -coffee pots -handles of refrigerators and freezers		X

			-shelving in walk-in cooler -shelving in kitchen prep areas -area around the grill -meat cooler -small fridge holding the salads and dressings -outsides and area around the fryers -outside of the ice machine -hanging pan rack -broiler area above the stove -hood vent, ventilation system, fan guards, vent panels		
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		X
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing. -the ceiling over the ice machine has holes -the panel over the hot water tank is not intact -the panels above the 3-compartment sink -the panels by the soda dispersing machine -the panels around the fryers and the pizza oven -the ceiling tile around the vent in the ladies' restroom is falling down..		X
62	3717-1-06.4(N)	NC	Observations: Observed unnecessary and nonfunctional items and /or litter on premises, In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises. Remove the gas powered lawn mower from the side of the building and trash (wrappers, cigarette butts, etc.) on the grounds.		X
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures. .		X
63	3717-1-06.2(I)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and ensure there is protective covering around the bulbs.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood.		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
58	3717-1-05.1(S)	NC	Observations: Observed a broken food debris and pest guard on the floor by the 3-compartment sink in the dish area. In order to reduce the risk of contamination and pest introduction, ensure the floor drain has a proper cover. Replace the broken food debris/ pest guard on floor drain by the 3-compartment sink.
62	3717-1-06.4(A)	NC	Observations: Observed physical facilities are not maintained in good repair (broken floor tiles, wall coving, missing floor tiles, ceiling tiles, etc.). In order to reduce the risk of contamination, ensure that physical facilities are maintained in good repair. Repair and maintain maintenance so that physical facilities are maintained in good repair.

Observed these items to have appeared to be cleaner and in a better existing state than last time:

- Ice machine has been cleaned
- fryers (outside walls) cleaned
- top of ventilation (outside) hood, piping over the cook line
- ware washing area
- coffee pots
- kitchen entrance where the soda supplies are kept
- ONE of the shelving units in the walk-in cooler had been cleaned
- a shelving unit by the hot holding table had been cleaned

-a small portion of the ceiling by the cook line had been thoroughly cleaned

Items waiting to be repaired/ serviced/ and/ or cleaned:

- rib Warmer
- remainder of ceiling lighting
- door handle on reach-in cooler
- ventilation hood to be professionally serviced
- pizza preparation area and equipment (inside/ outside of the pizza prep cooler, ceiling tiles, walls of pizza prep area
- ceiling in the pizza prep area
- metal shelving beside the walk-in cooler
- ceiling entrance to the walk-in cooler
- ALL shelving in the walk-in cooler
- appropriate (add more with protective shielding) lighting to the food prep area
- clean the kitchen area from the back entrance (ceilings/ walls)

Outside, walk-in freezer was not in operation at time of follow-up. All foods being kept were moved to the reach-in cooler inside the kitchen. Was waiting on maintenance and parts to repair the walk-in cooler. Meanwhile, PIC is going to purchase a chest freezer and store in the walk-in cooler (plugged in with electricity) with food items. PIC is planning on repairing the walk-in cooler soon, until then it is out of commission.

Per discussion at the facility during the time of the follow-up with the PIC, at least the ceilings, walk-in cooler shelving, food prep and pizza prep area would be cleaned (ceilings, floors, walls, and any equipment), repair the outside freezer, and clean the back entrance before the next weekly visit..

Person in Charge Brandon/ Aaron	Date 14-Mar-2023
Sanitarian Emily Grieser	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 21-Mar-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 46	Travel Time 6	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 28-Mar-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)	
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health			23	Proper date marking and disposition
3		Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4		Proper use of restriction and exclusion	Consumer Advisory	
5		Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations	
6		Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7		No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands			27	Food additives: approved and properly used
8		Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10		Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	Special Requirements: Fresh Juice Production
11		Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12		Food received at proper temperature	32	Special Requirements: Custom Processing
13		Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14		Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	Critical Control Point Inspection
15		Food separated and protected	36	Process Review
16		Food-contact surfaces: cleaned and sanitized	37	Variance
17		Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)				
18		Proper cooking time and temperatures	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.	
19		Proper reheating procedures for hot holding		
20		Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 21-Mar-2023
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	Pasteurized eggs used where required	54	OUT Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	Water and ice from approved source	55	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		56	OUT Non-food contact surfaces clean
40	Proper cooling methods used; adequate equipment for temp control	Physical Facilities	
41	Plant food properly cooked for hot holding	57	Hot and cold water available; adequate pressure
42	Approved thawing methods used	58	Plumbing installed; proper backflow devices
43	OUT Thermometers provided and accurate	59	Sewage and waste water properly disposed
Food Identification		60	Toilet facilities: properly constructed, supplied, cleaned
44	Food properly labeled; original container	61	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	OUT Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	Insects, rodents, and animals not present/outer openings protected	63	OUT Adequate ventilation and lighting; designated areas used
46	OUT Contamination prevented during food preparation, storage & display	64	Existing Equipment and Facilities
47	Personal cleanliness	Administrative	
48	Wiping cloths: properly used and stored	65	901:3-4 OAC
49	Washing fruits and vegetables		
Proper Use of Utensils		66	OUT 3701-21 OAC
50	In-use utensils: properly stored		
51	Utensils, equipment and linens: properly stored, dried, handled		
52	Single-use/single-service articles: properly stored, used		
53	Slash-resistant, cloth, and latex glove use		

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(B)(2)(g)	C	Observations: Observed PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating. Observed that the PIC could not properly discuss the reheating temperature and process to me. In order to reduce the risk of pathogen growth, ensure the soups and items are properly reheated to 165 degrees F or greater for hot holding ("not just to a boil"). Discussed with PIC and food employee. Then hot foods maintain internal 135 degrees F after being reheated.		X
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course.		X
43	3717-1-04.1(Y)	NC	Observations: Observed no working thermometer in the pizza prep station and the cooler beside the flat top. In order to reduce the risk of pathogen growth, thermometers are needed in all temperature controlled settings to monitor the temperature in the warmest portion of the coolers. Add thermometers to the coolers.		X
46	3717-1-03.2(Q)	NC	Observations: Observed food items being stored improperly. In order to reduce the risk of contamination, ensure that food items are being stored appropriately (6 inches off of the floor) and safely from contamination. Relocate the storage of food items. -frozen foods sitting on the floor of the walk-in freezer -plastic containers of food being stored on the floor of the walk-in cooler -plastic tubs of ingredients (salt and yeast) sitting on the water heater		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of the standing coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclean. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces. -coffee pots -handles of refrigerators and freezers		X

			-shelving in walk-in cooler -shelving in kitchen prep areas -area around the grill -meat cooler -small fridge holding the salads and dressings -outsides and area around the fryers -outside of the ice machine -hanging pan rack -broiler area above the stove -hood vent, ventilation system, fan guards, vent panels		
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		X
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing. -the ceiling over the ice machine has holes -the panel over the hot water tank is not intact -the panels above the 3-compartment sink -the panels by the soda dispersing machine -the panels around the fryers and the pizza oven -the ceiling tile around the vent in the ladies' restroom is falling down..		X
62	3717-1-06.4(N)	NC	Observations: Observed unnecessary and nonfunctional items and /or litter on premises, In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises. Remove the gas powered lawn mower from the side of the building and trash (wrappers, cigarette butts, etc.) on the grounds.		X
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures. .		X
63	3717-1-06.2(I)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and ensure there is protective covering around the bulbs.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood.		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Observed these items to still be clean:

Ice machine
 Fryers (outside surfaces)
 Top of the ventilation hood (outside) and piping over the cook-line
 Warewashing area
 Coffee pots
 Kitchen entrance where the soda supplies are kept

Observed these items to appear to be cleaner and/or in a better state than last time:

Ceiling of entry area at the walk-in cooler cleaned
 Metal shelf outside the walk-in cooler cleaned
 One shelf inside the walk-in cooler cleaned
 Floor of walk-in freezer cleaned
 No food stored on floor of walk-in freezer

Observed these items to be new:

New chest freezer placed inside the walk-in freezer to provide freezing capacity temporarily

Items waiting to be repaired, serviced, and/or cleaned:

Floor outside walk-in cooler to be cleaned, especially under the shelf unit
Ceiling and walls of back entry way to be cleaned
Remaining shelves in the walk-in cooler to be cleaned
Pizza preparation cooler to be cleaned, inside and out
Area around the pizza preparation cooler (ceiling, walls, shelves)
Ventilation hood to be serviced by the end of March (per the Person-in-Charge)
Walk-in freezer to be serviced as soon as possible (per the Person-in-Charge)
Rib warmer
Remainder of ceiling lighting
Door handles of reach-in coolers
Additional lighting for the food prep area, pizza prep area, and cook-line and hot holding area

Food Safety Training:

Level 1 and Level 2 food safety certifications:

The Person-in-Charge indicated that he and his wife intended to attend food safety classes in Spring 2023

Please ensure that as many of these items as possible have been completed before the next weekly visit.

Person in Charge	Date
Brandon Tagg	21-Mar-2023
Sanitarian	Licenser
Anne Kaup-Fett	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 28-Mar-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 53	Travel Time 22	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 4-Apr-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable			
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 28-Mar-2023
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course. Discussed with the PIC who indicated that he and his wife planned to take a course in Spring 2023.		X
46	3717-1-03.2(Q)	NC	Observations: Observed food items being stored improperly. In order to reduce the risk of contamination, ensure that food items are being stored appropriately (6 inches off of the floor) and safely from contamination. Relocate the storage of food items. -frozen foods sitting on the floor of the walk-in freezer - corrected. Thank you. -plastic containers of food being stored on the floor of the walk-in cooler. -plastic tubs of ingredients (salt and yeast) sitting on the water heater.		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of several reach-in coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclear. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces. -coffee pots - cleaned. Thank you. -handles of refrigerators and freezers - many cleaned. Thank you. -shelving in walk-in cooler - cleaned. Thank you. -shelving in kitchen prep areas. -area around the grill - cleaned. Thank you. -meat cooler -small fridge holding the salads and dressings. -outsides and area around the fryers - cleaned. Thank you. -insides and doors of reach-in coolers and reach-in freezers. -outside of the ice machine - cleaned. Thank you. -hanging pan rack. -broiler area above the stove. -hood vent, ventilation system, fan guards, vent panels.		X

62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing. -the walls near and the ceiling over the ice machine and fountain beverage shelves - holes, damaged surface, flaking paint -the panel over the hot water tank - not intact -the panels above the 3-compartment sink - missing -the panels by the soda dispersing machine - flaking paint -the panels around the fryers and the pizza oven - dirty tiles -the ceiling tile around the vent in the ladies' restroom - holes around the tile.		X
62	3717-1-06.4(N)	NC	Observations: Observed unnecessary and nonfunctional items and /or litter on premises. In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises. Remove the gas powered lawn mower from the side of the building and trash (wrappers, cigarette butts, etc.) on the grounds. Discussed with the employees who indicated that the mower was needed but many other plastic and wood items could be discarded. Several blue plastic items are scheduled to be returned to the inside of the walk-in freezer.		X
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in several food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood. Discussed with the PIC.		X
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures.		X
63	3717-1-06.2(I)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs or light fixtures so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and/or the light fixtures to ensure adequate illumination and protective coverings around the bulbs.		X
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
01	3717-1-02.4(B)(2)(g)	C	Observations: Observed PIC unable to demonstrate knowledge of temperatures and times for safe refrigerated food storage, hot holding, cooling and reheating. Observed that the PIC could not properly discuss the reheating temperature and process to me. In order to reduce the risk of pathogen growth, ensure the soups and items are properly reheated to 165 degrees F or greater for hot holding ("not just to a boil"). Discussed with PIC and food employee. Then hot foods maintain internal 135 degrees F after being reheated.
43	3717-1-04.1(Y)	NC	Observations: Observed no working thermometer in the pizza prep station and the cooler beside the flat top. In order to reduce the risk of pathogen growth, thermometers are needed in all temperature controlled settings to monitor the temperature in the warmest portion of the coolers. Add thermometers to the coolers.

Observed these items to still be clean:

Ice machine
Fryers (outside surfaces)
Top of the ventilation hood (outside) and piping over the cook-line
Automatic ware-washing machine / 3-bay sink area
Coffee pots
Kitchen entrance where the soda supplies are kept

Observed these items to appear to be cleaner and/or in a better state than last time:

Ceiling and floor of entry area at the walk-in cooler
Ceiling and walls of back entry way

Metal shelf outside the walk-in cooler
 All shelves inside the walk-in cooler
 Floor of walk-in freezer
 No food was stored on the floor of the walk-in freezer
 Pizza preparation cooler was cleaned on the outside
 Many outside areas and door handles of cold hold units had been cleaned
 Some new light bulbs had been provided for several ceiling fixtures but the light levels were still below required levels

Observed these items to be new:

New chest freezer had been placed inside the walk-in freezer to provide freezing capacity temporarily

Items waiting to be repaired, serviced, and/or cleaned:

Pizza preparation cooler to be cleaned on the inside and at the door hinges
 Remaining south and west wall areas around the pizza preparation cooler and pizza oven (ceiling, walls, shelves)
 Inside areas and door hinges of the Maxx Cold reach-in cooler (across from the deep fat fryers)
 Inside areas and door hinges of the small Avantco preparation cooler
 Inside areas and door hinges of the Maxx Cold reach-in cooler (across from the Rational Combi Oven/Steamer)
 Ventilation hood to be serviced soon (per the Person-in-Charge, the ETA has been pushed back)
 Walk-in freezer to be serviced as soon as possible (per the Person-in-Charge)
 Broken or non-functioning ceiling lighting to be replaced as soon as possible
 Additional lighting for the food prep area, pizza prep area, and cook-line and hot holding area

Food Safety Training:

Level 1 and Level 2 food safety certifications:

The Person-in-Charge indicated that he and his wife intended to obtain a Level 2 (Manager Level) food safety certification in Spring 2023 and that he would assign at least one person per shift to obtain Level I (person-in-charge) training).

Please ensure that as many as possible of the "items waiting to be repaired, serviced, and/or cleaned" have been completed before the next weekly visit.

Person in Charge	Date
Brandon Tagg	28-Mar-2023
Sanitarian	Licenser
Anne Kaup-Fett	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 4-Apr-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 39	Travel Time 21	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 11-Apr-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 4-Apr-2023
---------------------------------	---------------------------------	--------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46		Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course. Discussed with the PIC who indicated that he and his wife planned to take a course in Spring 2023.		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of several reach-in coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclean. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces. -coffee pots - cleaned. Thank you. -handles of refrigerators and freezers - many cleaned. Thank you. -shelving in walk-in cooler - cleaned. Thank you. -shelving in kitchen prep areas. -area around the grill - cleaned. Thank you. -meat cooler -small fridge holding the salads and dressing - cleaned. Thank you. -outsides and area around the fryers - cleaned. Thank you. -insides and doors of reach-in coolers and reach-in freezers. -outside of the ice machine - cleaned. Thank you. -hanging pan rack. -broiler area above the stove. -hood vent, ventilation system, fan guards, vent panels.		X
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing. -the walls near and the ceiling over the ice machine and fountain beverage shelves - holes, damaged surface, flaking paint		X

			-the panel over the hot water tank - not intact -the panels above the 3-compartment sink - missing -the ceiling and wall near the soda dispersing machine - flaking paint -the panels around the fryers and the pizza oven - dirty tiles -the ceiling tile around the vent in the ladies' restroom - holes around the tile.		
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		X
62	3717-1-06.4(N)	NC	Observations: Observed unnecessary and nonfunctional items and /or litter on premises. In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises: 1. The owner indicated that the lawn mower was needed. 2. Most litter has been removed. Thank you. 3. Many cigarette butts are still on the ground. Several blue plastic items are scheduled to be returned to the inside of the walk-in freezer.		X
63	3717-1-06.2(I)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs or light fixtures so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and/or the light fixtures to ensure adequate illumination and protective coverings around the bulbs.		X
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood. Discussed with the PIC.		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in several food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
46	3717-1-03.2(Q)	NC	Observations: Observed food items being stored improperly. In order to reduce the risk of contamination, ensure that food items are being stored appropriately (6 inches off of the floor) and safely from contamination. Relocate the storage of food items. -frozen foods sitting on the floor of the walk-in freezer - corrected. Thank you. -plastic containers of food being stored on the floor of the walk-in cooler. -plastic tubs of ingredients (salt and yeast) sitting on the water heater.

Observed these items to still be clean:

Ice machine
Fryers (outside surfaces)
Top of the ventilation hood (outside) and piping over the cook-line
Automatic ware-washing machine / 3-bay sink area
Coffee pots
Kitchen entrance where the soda supplies are kept

Observed these items to appear to be cleaner and/or in a better state than last time:

Ceiling and floor of entry area at the walk-in cooler
Ceiling and walls of back entry way
Metal shelf outside the walk-in cooler
All shelves inside the walk-in cooler
Floor of walk-in freezer
No food was stored on the floor of the walk-in freezer
Pizza preparation cooler was cleaned on the inside and outside
Inside areas and door hinges of the Maxx Cold reach-in cooler (across from the deep fat fryers)
Inside areas and door hinges of the Maxx Cold reach-in cooler (across from the Rational Combi Oven/Steamer)
Inside areas and door hinges of the small Avantco preparation cooler
Many outside areas and door handles of cold hold units had been cleaned

Some new light bulbs had been provided for several ceiling fixtures but the light levels were still below required levels

Observed these items to be new:

New chest freezer had been placed inside the walk-in freezer to provide freezing capacity temporarily

Items to be repaired, serviced, and/or cleaned for next inspections:

1. Continue cleaning the south and west ceiling and wall areas around the pizza preparation cooler and pizza oven.
2. Clean the four shelves over the pizza prep cooler and nearby table and all of the items on those shelves, including equipment, small appliances, scale, bin containing tools, and all of the tools inside the bin.
3. Clean the inside, outside, door, and hinges of the small Beverage-Air reach-in-cooler next to the grill.
4. Clean the can opener holder.
5. Clean the inside and outside of the Argus Reach-in cooler.
6. Ventilation hood to be serviced soon (per the Person-in-Charge, the ETA has been pushed back)
7. Walk-in freezer to be serviced as soon as possible (per the Person-in-Charge)
8. Broken or non-functioning ceiling lighting to be replaced as soon as possible
9. Additional lighting for the food prep area, pizza prep area, and cook-line and hot holding area

Food Safety Training:

Level 1 and Level 2 food safety certifications:

The Person-in-Charge indicated that he and his wife intended to attend food safety classes in Spring 2023

Please ensure that as many of these items as possible have been completed before the next weekly visit.

Person in Charge	Date
Aaron & Joe	4-Apr-2023
Sanitarian	Licensors
Anne Kaup-Fett	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 12-Apr-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 78	Travel Time 12	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	Follow up date (if required) 18-Apr-2023		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 12-Apr-2023
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46		Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course. Discussed with the PIC who indicated that he and his wife planned to take a course in Spring 2023.		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of several reach-in coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclean. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces. -coffee pots - cleaned. Thank you. -handles of refrigerators and freezers - many cleaned. Thank you. -shelving in walk-in cooler - cleaned. Thank you. -shelving in kitchen prep areas - cleaned. Thank you. -area around the grill - cleaned. Thank you. --small fridge holding the salads and dressing - cleaned. Thank you. -outsides and area around the fryers - cleaned. Thank you. -insides and doors of reach-in coolers and reach-in freezers. -outside of the ice machine - cleaned. Thank you. -hanging pan rack. -broiler area above the stove. -hood vent, ventilation system, fan guards, vent panels.		
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		X
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination		

			and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing. -the walls near and the ceiling over the ice machine and fountain beverage shelves - holes, damaged surface, flaking paint -the panel over the hot water tank - not intact -the panels above the 3-compartment sink - missing -the ceiling and wall near the soda dispersing machine - flaking paint -the panels around the fryers and the pizza oven - dirty tiles -the ceiling tile around the vent in the ladies' restroom - holes around the tile.		
63	3717-1-06.2(l)(3)	NC	Observations: Observed light intensity less than fifty foot candles in several food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood. Discussed with the PIC.		X
63	3717-1-06.1(l)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures.		X
63	3717-1-06.2(l)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs or light fixtures so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and/or the light fixtures to ensure adequate illumination and protective coverings around the bulbs.		X
66	3701-21-25(l)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
62	3717-1-06.4(N)	NC	Observations: Observed unnecessary and nonfunctional items and /or litter on premises, In order to reduce the risk of safety hazard and pest harborage, ensure that unnecessary items, litter, and trash debris are removed from the premises: 1. The owner indicated that the lawn mower was needed. 2. Most litter has been removed. Thank you. 3. Many cigarette butts are still on the ground. Several blue plastic items are scheduled to be returned to the inside of the walk-in freezer.

Observed these items to be cleaner and/or in a better state:

Ice machine
Fryers (outside surfaces)
Top of the ventilation hood (outside) and piping over the cook-line
Automatic ware-washing machine / 3-bay sink area
Coffee pots
Kitchen entrance where the soda supplies are kept
Ceiling and floor of entry area at the walk-in cooler
Ceiling and walls of back entry way
Metal shelf outside the walk-in cooler
All shelves inside the walk-in cooler
Floor of walk-in freezer
No food was stored on the floor of the walk-in freezer
Pizza preparation cooler was cleaned on the inside and outside
Inside, outside, and door of the Maxx Cold reach-in cooler (across from the deep fat fryers)
Inside, outside, and door of the Maxx Cold reach-in cooler (across from the Rational Combi Oven/Steamer)
Inside, outside, and door of the small Avantco preparation cooler
Inside, outside, and door of the Argus Reach-in cooler.
Some new light bulbs had been provided for several ceiling fixtures but the light levels were still below required levels

Observed these items to be new:

TWO new chest freezers had been placed inside the walk-in freezer to provide freezing capacity temporarily

Items to be repaired, serviced, and/or cleaned for next inspections. Please ensure that as many of these items as possible have been completed before the next weekly visit.

1. Sweep up all cigarette butts at the back entrance.

2. Clean the lids and outsides of the plastic storage bins used for pasta, flour, breadcrumbs, and croutons.
3. Ensure that all single-service dishes are either face down on clean shelves or are stored inside protective plastic sleeves.
4. Have the ventilation hood serviced (per the Person-in-Charge, the ETA has been pushed back).
5. Have the walk-in freezer serviced (per the Person-in-Charge, the ETA has been pushed back).
6. Have the broken or non-functioning ceiling lighting replaced.
7. Provide additional lighting for the food prep area, pizza prep area, and cook-line and hot holding area.

Level 1 and Level 2 Food Safety Training:

The Person-in-Charge indicated that he and his wife intended to attend a Level 2 (Manager Level) food safety certification class on July 3-4, 2023 and that at least one employee will attend a Level 1 (Person-in-Charge) food safety certification class as soon as possible thereafter.

Other:

1. The small Beverage-Air reach-in-cooler next to the grill does not work but will be used as a food prep counter.
2. All litter and junk wood will be removed from the back storage area outside the back door.
3. Several items will stay in the back storage area outside the back door:
 - a. The lawn mower is used on the property to mow the grass.
 - b. The wood pallet is used when food shipments are received in wet weather.
 - c. The blue and white plastic holders are used inside the walk-in freezer to keep food off the floor.

Person in Charge	Date
Brandon Tagg	12-Apr-2023
Sanitarian	Licenser
Anne Kaup-Fett	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 18-Apr-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 33	Travel Time 7	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 2-May-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable			
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 18-Apr-2023
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable				
Safe Food and Water			Utensils, Equipment and Vending	
38		Pasteurized eggs used where required	54	OUT Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities	
41		Plant food properly cooked for hot holding	57	Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59	Sewage and waste water properly disposed
Food Identification			60	Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63	OUT Adequate ventilation and lighting; designated areas used
46		Contamination prevented during food preparation, storage & display	64	Existing Equipment and Facilities
47		Personal cleanliness	Administrative	
48		Wiping cloths: properly used and stored	65	901:3-4 OAC
49		Washing fruits and vegetables	66	OUT 3701-21 OAC
Proper Use of Utensils				
50		In-use utensils: properly stored		
51		Utensils, equipment and linens: properly stored, dried, handled		
52		Single-use/single-service articles: properly stored, used		
53		Slash-resistant, cloth, and latex glove use		

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of foodborne illness, ensure that the facility has at least one employee with Manager/ Level II food safety training. Have at least one person obtain Manager/ Level II food safety certification from an ODH approved course. Discussed with the PIC who indicated that he and his wife planned to take a course in Spring 2023.		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of several reach-in coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed non-food contact surfaces of equipment (coffee pot, handles/ fronts of refrigerators and freezer, shelving in walk-in cooler, shelving in the kitchen area) are unclean. In order to reduce the risk of contamination, ensure these items are cleaned and well maintained. Clean these surfaces. -coffee pots - cleaned. Thank you. -handles of refrigerators and freezers - many cleaned. Thank you. -shelving in walk-in cooler - cleaned. Thank you. -shelving in kitchen prep areas - cleaned. Thank you. -area around the grill - cleaned. Thank you. --small fridge holding the salads and dressing - cleaned. Thank you. -outsides and area around the fryers - cleaned. Thank you. -insides and doors of reach-in coolers and reach-in freezers. -outside of the ice machine - cleaned. Thank you. -hanging pan rack. -broiler area above the stove. -hood vent, ventilation system, fan guards, vent panels.		X
62	3717-1-06.4(B)	NC	Observations: Observed the kitchen area not maintained clean, a build-up of dirt, soil, debris throughout the facility, under equipment, shelving, storage, flooring, ceiling, and on walls. In order to reduce the risk of contamination by pests and rodents, it is necessary the physical facilities remain clean at all times. Clean these areas.		X
62	3717-1-06.1(A)	NC	Observations: Observed multiple locations where the ceilings and walls are not smooth and easily cleanable. In order to reduce the risk of possible contamination		X

			and discourage the introduction of pests, these areas need to be cleaned, replaced, and or repaired. Clean all the walls. Repair/ replace the holes in walls and ceiling tiles that are soiled, damaged, and or missing. -the walls near and the ceiling over the ice machine and fountain beverage shelves - holes, damaged surface, flaking paint -the panel over the hot water tank - not intact -the panels above the 3-compartment sink - missing -the ceiling and wall near the soda dispersing machine - flaking paint -the panels around the fryers and the pizza oven - dirty tiles -the ceiling tile around the vent in the ladies' restroom - holes around the tile.		
63	3717-1-06.2(l)(3)	NC	Observations: Observed light intensity less than fifty foot candles in several food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there is the protective barriers protecting the light bulbs.		X
63	3717-1-06.4(D)	NC	Observations: Observed the ventilation hood system very soiled with grease, dust, food debris and not well maintained. In order to reduce the risk of contamination, ensure the hood is being cleaned at a required frequency. Clean the ventilation hood. Discussed with the PIC.		X
63	3717-1-06.1(l)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures.		X
63	3717-1-06.2(l)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs or light fixtures so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and/or the light fixtures to ensure adequate illumination and protective coverings around the bulbs.		X
66	3701-21-25(l)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification.		X

Observed these items to be cleaner and/or in a better state:

Ice machine

Fryers (outside surfaces)

Top of the ventilation hood (outside) and piping over the cook-line

Automatic ware-washing machine / 3-bay sink area

Coffee pots

Kitchen entrance where the soda supplies are kept

Ceiling and floor of entry area at the walk-in cooler

Ceiling and walls of back entry way

Metal shelf outside the walk-in cooler

All shelves inside the walk-in cooler

Floor of walk-in freezer

No food was stored on the floor of the walk-in freezer

Pizza preparation cooler was cleaned on the inside and outside

Inside, outside, and door of the Maxx Cold reach-in cooler (across from the deep fat fryers)

Inside, outside, and door of the Maxx Cold reach-in cooler (across from the Rational Combi Oven/Steamer)

Inside, outside, and door of the small Avantco preparation cooler

Inside, outside, and door of the Argus Reach-in cooler.

Some new light bulbs had been provided for several ceiling fixtures but the light levels were still below required levels

The plastic bins for pasta, flour, breadcrumbs, and croutons were cleaned on 04-18-23.

Most single-serve dishes were properly stored on clean shelves.

Observed these items to be new:

TWO new chest freezers had been placed inside the walk-in freezer to provide freezing capacity temporarily

Items to be repaired, serviced, and/or cleaned for next inspections. Please ensure that as many of these items as possible have been completed before the next weekly visit.

1. Sweep up all cigarette butts at the back entrance and remove any remaining litter and rubbish.
2. Keep working on cleaning the food storage bins.
3. Have the ventilation hood serviced (per the Person-in-Charge, the ETA has been pushed back).
4. Have the walk-in freezer serviced (per the Person-in-Charge, the ETA has been pushed back).
5. Have the broken or non-functioning ceiling lighting replaced.
6. Provide additional lighting for the food prep area, pizza prep area, and cook-line and hot holding area.

Level 1 and Level 2 Food Safety Training:

The Person-in-Charge indicated that he and his wife intended to attend a Level 2 (Manager Level) food safety certification class on July 3-4, 2023 and that at least one employee would be scheduled to attend a Level 1 (Person-in-Charge) food safety certification class as soon as possible.

Other:

1. The small Beverage-Air reach-in-cooler next to the grill does not work but will be used as a food prep counter.
2. All litter and junk wood will be removed from the back storage area outside the back door.
3. Several items will stay in the back storage area outside the back door:
 - a. The lawn mower is used on the property to mow the grass and can stay.
 - b. The wood pallet is used when food shipments are received in wet weather and can stay.
 - c. The blue and white plastic holders are used inside the walk-in freezer to keep food off the floor and can stay.

Person in Charge

Brandon Tagg

Date

18-Apr-2023

Sanitarian

Anne Kaup-Fett

Licensor

Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 2-May-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 44	Travel Time 6	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights in multiple locations in the kitchen. In order to reduce the risk of contamination, ensure that all light fixtures have the protective panel or sleeve to reduce the risk of contamination if the light bulb should shatter. Repair or replace all the protective barriers around the light fixtures. Discussed with the PIC, who indicated that he would continue to repair and replace the light fixtures in the kitchen.		X
63	3717-1-06.2(I)(3)	NC	Observations: Observed light intensity less than fifty foot candles in several food prep and cooking areas. In order to reduce the risk of contamination, ensure these areas have the required food candles. Repair/ replace the light bulbs and ensure there are protective barriers protecting the light bulbs. Discussed with the PIC, who indicated that he would continue to repair and replace light bulbs and fixtures in the kitchen.		X
66	3701-21-25(I)	NC	Observations: Observed FSO did not have a person in charge per shift with the person in charge certification in food protection. In order to reduce the risk of foodborne illness, ensure that at least one employee per shift has a Level I or higher food safety certification. Discussed with the PIC, who indicated that at least one employee would be scheduled to attend a Level 1 (Person-in-Charge) class as soon as possible.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
54	3717-1-04.4(A)(2)	NC	Observations: Observed equipment components (door handles of several reach-in coolers, walk-in cooler door) are not intact, tight or properly adjusted. In order to reduce the risk of contamination by not cleaning properly, ensure these are appropriately functional and intact (handles). Repair/ replace door handles.
63	3717-1-06.2(I)(2)	NC	Observations: Observed the light intensity less than twenty foot candles in the dish area where warewashing is taking place. In order to reduce the risk of contamination, repair/ replace the bulbs or light fixtures so that there is the appropriate candles of lighting. Repair/ replace the light bulbs and/or the light fixtures to ensure adequate illumination and protective coverings around the bulbs.

Person in Charge Brandon Tagg	Date 2-May-2023
Sanitarian Anne Kaup-Fett	Licensors Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

Hickory Inn, 652 N. Limestone St., Springfield, OH

Photos taken February 7, 2023 by E. DeWitt





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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 22-Jun-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 83	Travel Time 15	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point		Follow up date (if required) 13-Jul-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			23	IN	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	IN	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	IN	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	OUT	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15	OUT	Food separated and protected	36	N/A	Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Standard/Critical Control Point	Date 22-Jun-2023
---------------------------------	---	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	IN	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	IN	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	OUT	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	IN	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables	66	IN	3701-21 OAC
Proper Use of Utensils					
50	OUT	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Observed the facility still does not have an employee with a Manager Level (Level 2) food certification. It is necessary for the facility to assign a person with managerial or supervisory responsibilities to obtain this certification. Assign a person to attend a Level 2 class.		X
10	3717-1-06.2(E)	NC	Observations: Handwashing sign(s) not posted. Observed no handwashing sign at the handwashing sink. In order to encourage frequent and thorough handwashing, it is necessary to have a handwashing sign at the handwashing sink. Provide a handwashing sign for this sink.		
15	3717-1-03.2(C)	C	Observations: Food not properly protected from contamination by separation, packaging, and segregation. Observed several containers of raw animal foods (raw pork loin, raw beef, raw sausage) stored in the walk-in cooler in many locations and in a disorganized way over RTE foods (on shelves over RTE foods and in boxes on top of RTE foods). In order to reduce the risk of foodborne illness, it is necessary to always store raw animal foods below and away from RTE foods. Always properly store raw animal foods away from RTE foods. Discussed with the PIC who moved the foods during the inspection.	X	
16	3717-1-04.5(B)(1)	C	Observations: Food equipment surfaces not cleaned at required frequency. Observed several food contact surfaces that were dirty: 1. Three clean dish storage shelves over the pizza mixer storage area - food residues. 2. Two (black and grey) bins used to store clean utensils - grey residues and food residues inside. 3. Shelf over the 3-bay sink - dirty. 4. Shelf for clean dishes next to the steamer unit - dirt and food residues. 5. White cutting boards on top of the Berg reach-in cooler and the green wire shelf - dark residues. 6. Can opener - food residues. 7. Several utensils hanging near the deep fat fryers - food residues. 8. White Tupperware container for tortillas in the walk-in cooler - food residues. In order to reduce the risk of cross-contamination of food, it is necessary to keep food contact surfaces clean. Clean these areas. Discussed with the PIC and many items were taken to the 3-bay sink area during the inspection. The other areas will be cleaned as soon as possible.		

44	3717-1-03.2(D)	NC	Observations: Working food containers not properly labeled. Observed several salad dressing bottles and a bottle of hot sauce that were not labeled with the common names of the foods. In order to reduce the risk of accidents, it is necessary that working containers of foods be provided with labels to show the contents. Always label working containers of foods.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed an accumulation of mouse droppings in the area behind the ice machine. Mouse droppings were seen on the lids of bins and on a white cloth on the shelves. Observed several flies in the kitchen. In order to reduce the risk of foodborne illness, it is necessary to keep the facility free from rodent and insect infestation. Discussed the issue with the PIC who indicated that he has an arrangement with a pest control operator for treatment of the facility, but he could not provide a copy of the most recent treatment paperwork. Provide professional treatment of the facility and provide a copy of the most recent inspection report to the health district. The PIC indicated that he would send a copy of the inspection report to the health district as soon as possible.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. Observed the back screen door to be damaged, with a loose screen and gaps around the edges. In order to reduce the risk of problems with pests (like flies) it is necessary for outer openings to be protected by close and tight-fitting doors and screens. Repair or replace this door.		
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed several food containers were stored directly on the floor (potato chips on the floor near the entrance to the kitchen, boxes of wheat flour on the floor under the green wire shelves, containers of food on the floor of the walk-in cooler). Several food containers (vegetable oil and honey) were stored on top of the water heater, which was dirty on top. In order to reduce the risk of contamination of foods and the risk of problems with pests, it is necessary to always store food at least 6 inches off the floor and in locations that are clean. Discussed with the PIC who indicated that the foods would be moved as soon as possible.		X
46	3717-1-03.2(Y)	NC	Observations: Food not protected from contamination. Observed a mix of food/equipment items and non-food items in a bin on one of the shelves in the pizza prep area. In order to reduce the risk of cross-contamination of foods, it is necessary to store non-food items away from and below food and food equipment. Reconsider this bin to keep food items away from non-food items. The bin was taken to the 3-bay sink area during the inspection.	X	
50	3717-1-03.2(K)	NC	Observations: In-use utensils improperly stored. Observed several bins of food that contained scoops with their handles placed in contact with the top surface of the food (flour bin near the 3-bay sink, whole wheat flour bin near the ice machine). In order to reduce the risk of barehand contact with food, it is necessary to always store scoops in bins with their handles up and away from the top of the food surface. Always place scoops in bins with their handles up and away from the top of the food surface. The scoops were replaced during the inspection.	X	
56	3717-1-04.5(D)	NC	Observations: Non-food contact surface(s) not cleaned at the required frequency. Observed several non-food contact surfaces that were dirty: 1. Lid of the whole wheat bin near the ice machine - food residues. 2. Lid of the potato chips bin - dirt. 3. Lid of the flour bin near the 3-bay sink - food residues. 4. Top of the automatic warewashing machine - dirty. 5. Front of the steamer unit (under the cutting board) - food drips. 6. Sides of the deep fat fryers - thick oily residues. 7. North side of the Maxxcold reach-in cooler - dark brown residues. 8. Step stool - food residues and dirt. 9. can opener holder - food residues. 10. black air circulation fan in pizza prep area - dust. In order to reduce the risk of cross-contamination of foods and problems with pests, it is necessary to keep non-food contact surfaces clean. Clean these areas.		
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed a strong unpleasant odor near the 3-bay sink, handwashing sink, and grease trap. It is necessary for the plumbing system to be kept in good condition. Have the plumbing checked by a licensed plumber and repaired to remove the source of the odor.		
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. Observed several areas to be in poor repair: 1. The wall above the entrance to the 3-bay sink area - damaged. 2. The gasket on the walk-in cooler door - damaged and loose. In order to allow surfaces to be cleaned, it is necessary for the facility to be in good repair. Repair these areas.		X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. Observed several areas where the facility is not clean: 1. Wall behind the timecards - food residues. 2. Floor behind the ice machine and under the shelves and the fountain beverage shelves - food residues.		X

			3. Wall behind the microwaves - yellow residues. 4. Ceiling tiles in the 3-bay sink area - dirty residues. 5. Floor under the automatic warewashing machine - dirt, litter, and food residues. 6. Top of the hood - greasy residues. 7. North and south walls - greasy brown residues. 8. Walls in the pizza prep area - greasy brown residues. 9. Corrugated metal hood side on south side of hood - brown residues. 10. Four metal shelves in the pizza prep area - food residues. 11. Floor in the walk-in cooler - dark residues and litter. 12. Fan covers in the walk-in cooler - dust. 13. Inside of the door to the walk-in cooler - dark residues. In order to reduce the risk of problems with pests and contamination of foods, it is necessary to keep the facility clean. Clean these areas.		
63	3717-1-06.4(D)	NC	Observations: Ventilation system not maintained. Observed the hood to be soiled with grease and dust. In order to reduce the risk of fire, it is necessary for the hood to be kept in good condition. Have this hood professionally serviced and cleaned. Discussed with the PIC who called to arrange hood cleaning during the inspection. The hood is expected to be cleaned in the next 1-2 weeks.		X
63	3717-1-06.2(1)(3)	NC	Observations: Light intensity less than fifty foot candles in required areas. Observed the light intensity in the food preparation area next to the range and deep fat fryers to be less than 50 foot candles due to several old light fixtures and several missing light bulbs. In order to allow safe food preparation and adequate cleaning, it is necessary for food preparation areas to be provided with sufficient light fixtures to provide at least 50 foot candles of illumination. Repair or replace these lights.		X

Comments related to the Critical Control Point Inspection (Item 35) are listed below.

NOTE = positive observations are indicated by the letter P:

II - P - Good Hygienic Practices: Food employee working with exposed foods, clean equipment, utensils, linens or unwrapped single-service or single use articles was not experiencing discharge from eyes, nose, or mouth.

VI - P - TCS Food: Observed ready to eat TCS foods being properly date marked, and discarded when required.

VI - P - TCS Food: Observed hot foods being held at 135°F or above; cold foods being held at 41°F or below.

X - P - Chemical: Toxic materials are properly identified and stored.

I - P - Employee Health: The operation had an employee health policy on file.

III - P - Preventing Contamination by Hands: Food employees were not contacting exposed ready-to-eat foods with bare hands.

VII - Protection from Contamination: Observed improper storage of food items.

VII - Protection from Contamination: Equipment food-contact surfaces or utensils are dirty.

Person in Charge	Date
Brandon Tagg	22-Jun-2023
Sanitarian	Licenser
Anne Kaup-Fett	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 13-Jul-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 64	Travel Time 9	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	Follow up date (if required) 11-Aug-2023		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 13-Jul-2023
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables			
Proper Use of Utensils			66		3701-21 OAC
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Observed the facility still does not have an employee with a Manager Level (Level 2) food certification. It is necessary for the facility to assign a person with managerial or supervisory responsibilities to obtain this certification. Assign a person to attend a Level 2 class.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. Observed the back screen door to be damaged, with a loose screen and gaps around the edges. In order to reduce the risk of problems with pests (like flies) it is necessary for outer openings to be protected by close and tight-fitting doors and screens. Repair or replace this door.		X
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed several food containers that were improperly stored: 1. On the floor (potato chips on the floor near the entrance to the kitchen, boxes of wheat flour on the floor under the green wire shelves, containers of food on the floor of the walk-in cooler). 2. On top of the water heater - food removed. Thank you. In order to reduce the risk of contamination of foods and the risk of problems with pests, it is necessary to always store food at least 6 inches off the floor and in locations that are clean. Move these foods to locations that are off the floor.		X
56	3717-1-04.5(D)	NC	Observations: Non-food contact surface(s) not cleaned at the required frequency. Observed several non-food contact surfaces that were dirty: 1. Lid of the whole wheat bin near the ice machine - cleaned. . 2. Lid of the potato chips bin - cleaned. 3. Lid of the flour bin near the 3-bay sink - cleaned. 4. Top of the automatic warewashing machine - cleaned. 5. Front of the steamer unit (under the cutting board) - cleaned. 6. Sides of the deep fat fryers - cleaned. 7. North side of the Maxxcold reach-in cooler - dark brown residues. 8. Step stool - cleaned. 9. can opener holder - cleaned. 10. black air circulation fan in pizza prep area - dust. In order to reduce the risk of cross-contamination of foods and problems with pests, it is necessary to keep non-food contact surfaces clean. Clean the rest of these areas.		X

58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed a strong unpleasant odor near the 3-bay sink, handwashing sink, and grease trap. It is necessary for the plumbing system to be kept in good condition. Have the plumbing checked by a licensed plumber and repaired to remove the source of the odor.	X
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. Observed several areas to be in poor repair: 1. The wall and ceiling above the entrance to the 3-bay sink area - damaged. 2. The gasket on the walk-in cooler door - damaged and loose. In order to allow surfaces to be cleaned, it is necessary for the facility to be in good repair. Repair these areas.	X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. Observed several areas where the facility is not clean: 1. Wall behind the timecards - cleaned. 2. Floor behind the ice machine and under the shelves and the fountain beverage shelves - food residues. 3. Wall behind the microwaves - cleaned. 4. Ceiling tiles in the 3-bay sink area - dirty residues. 5. Floor under the automatic warewashing machine - dirt, litter, and food residues. 6. Top of the hood - greasy residues. 7. North and south walls - greasy brown residues. 8. Walls in the pizza prep area - greasy brown residues. 9. Corrugated metal hood side on south side of hood - brown residues. 10. Four metal shelves in the pizza prep area - 2 cleaned.. 11. Floor in the walk-in cooler - dark residues and litter. 12. Fan covers in the walk-in cooler - dust. 13. Inside of the door to the walk-in cooler - dark residues. In order to reduce the risk of problems with pests and contamination of foods, it is necessary to keep the facility clean. Clean these areas.	X
63	3717-1-06.2(I)(3)	NC	Observations: Light intensity less than fifty foot candles in required areas. Observed the light intensity in the food preparation area next to the range and deep fat fryers to be less than 50 foot candles due to several old light fixtures and several missing light bulbs. In order to allow safe food preparation and adequate cleaning, it is necessary for food preparation areas to be provided with sufficient light fixtures to provide at least 50 foot candles of illumination. Repair or replace these lights.	X
63	3717-1-06.4(D)	NC	Observations: Ventilation system not maintained. Observed the hood to be soiled with grease and dust. In order to reduce the risk of fire, it is necessary for the hood to be kept in good condition. Have this hood professionally serviced and cleaned. Discussed with the PIC who called to arrange hood cleaning during the inspection. The hood is expected to be cleaned in the next 1-2 weeks.	X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
10	3717-1-06.2(E)	NC	Observations: Handwashing sign(s) not posted. Observed no handwashing sign at the handwashing sink. In order to encourage frequent and thorough handwashing, it is necessary to have a handwashing sign at the handwashing sink. Provide a handwashing sign for this sink.
16	3717-1-04.5(B)(1)	C	Observations: Food equipment surfaces not cleaned at required frequency. Observed several food contact surfaces that were dirty: 1. Three clean dish storage shelves over the pizza mixer storage area - food residues. 2. Two (black and grey) bins used to store clean utensils - grey residues and food residues inside. 3. Shelf over the 3-bay sink - dirty. 4. Shelf for clean dishes next to the steamer unit - dirt and food residues. 5. White cutting boards on top of the Berg reach-in cooler and the green wire shelf - dark residues. 6. Can opener - food residues. 7. Several utensils hanging near the deep fat fryers - food residues. 8. White Tupperware container for tortillas in the walk-in cooler - food residues. In order to reduce the risk of cross-contamination of food, it is necessary to keep food contact surfaces clean. Clean these areas. Discussed with the PIC and many items were taken to the 3-bay sink area during the inspection. The other areas will be cleaned as soon as possible.
44	3717-1-03.2(D)	NC	Observations: Working food containers not properly labeled. Observed several salad dressing bottles and a bottle of hot sauce that were not labeled with the common names of the foods. In order to reduce the risk of accidents, it is necessary that working containers of foods be provided with labels to show the contents. Always label working containers of foods.
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed an accumulation of mouse droppings in the area behind the ice machine. Mouse droppings were seen on the lids of bins and on a white cloth on the shelves. Observed several flies in the kitchen. In order to reduce the risk of foodborne illness, it is necessary to keep the facility free from rodent and insect infestation. Discussed the issue with the PIC who indicated that he has an arrangement with a pest control operator for treatment of the facility, but he could not provide a copy of the most recent treatment paperwork. Provide professional treatment of the facility and provide a copy of the most recent inspection report to the health district. The PIC indicated that he would send a copy of the inspection report to the health district as soon as possible.

A-1-Able Pest Control scheduled to visit facility on Friday, 07-14-2023. Ensure that copies of inspection reports are available for checking at the follow-up inspection.
Hood company scheduled to clean hood on Sunday, 07-16-2023.

Person in Charge Brandon Tagg	Date 13-Jul-2023
Sanitarian Anne Kaup-Fett	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 11-Aug-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 77	Travel Time 13	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 11-Aug-2023
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56		Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables			
Proper Use of Utensils			66		3701-21 OAC
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Observed the facility still does not have an employee with a Manager Level (Level 2) food certification. It is necessary for the facility to assign a person with managerial or supervisory responsibilities to obtain this certification. Assign a person to attend a Level 2 class. Discussed with Brandon who indicated that he intended to take an on-line ServSafe course and showed the website to the inspector during the inspection.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. Observed the back screen door to be damaged, with a loose screen and gaps around the edges. In order to reduce the risk of problems with pests (like flies) it is necessary for outer openings to be protected by close and tight-fitting doors and screens. Repair or replace this door.		X
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed several food containers that were improperly stored: 1. On the floor (potato chips on the floor near the entrance to the kitchen, boxes of wheat flour on the floor under the green wire shelves, containers of food on the floor of the walk-in cooler). 2. On top of the water heater - food removed. Thank you. In order to reduce the risk of contamination of foods and the risk of problems with pests, it is necessary to always store food at least 6 inches off the floor and in locations that are clean. Move these foods to locations that are off the floor.		X
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed a strong unpleasant odor near the 3-bay sink, handwashing sink, and grease trap. It is necessary for the plumbing system to be kept in good condition. Have the plumbing checked by a licensed plumber and repaired to remove the source of the odor.		X
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. Observed several areas to be in poor repair: 1. The wall and ceiling above the entrance to the 3-bay sink area - damaged. 2. The gasket on the walk-in cooler door - damaged and loose. In order to allow surfaces to be cleaned, it is necessary for the facility to be in good repair. Repair these areas.		X
63	3717-1-06.2(I)(3)	NC	Observations: Light intensity less than fifty foot candles in required areas. Observed the light intensity in the food preparation area next to the range and		X

		deep fat fryers to be less than 50 foot candles due to several old light fixtures and several missing light bulbs. In order to allow safe food preparation and adequate cleaning, it is necessary for food preparation areas to be provided with sufficient light fixtures to provide at least 50 foot candles of illumination. Repair or replace these lights.		
--	--	---	--	--

Corrected Violations

Item No.	Code Section	Priority Level	Comment
56	3717-1-04.5(D)	NC	<p>Observations: Non-food contact surface(s) not cleaned at the required frequency. Observed several non-food contact surfaces that were dirty:</p> <ol style="list-style-type: none"> 1. Lid of the whole wheat bin near the ice machine - cleaned. . 2. Lid of the potato chips bin - cleaned. 3. Lid of the flour bin near the 3-bay sink - cleaned. 4. Top of the automatic warewashing machine - cleaned. 5. Front of the steamer unit (under the cutting board) - cleaned. 6. Sides of the deep fat fryers - cleaned. 7. North side of the Maxxcold reach-in cooler - dark brown residues. 8. Step stool - cleaned. 9. can opener holder - cleaned. 10. black air circulation fan in pizza prep area - dust. <p>In order to reduce the risk of cross-contamination of foods and problems with pests, it is necessary to keep non-food contact surfaces clean. Clean the rest of these areas.</p>
62	3717-1-06.4(B)	NC	<p>Observations: Facility not maintained clean. Observed several areas where the facility is not clean:</p> <ol style="list-style-type: none"> 1. Wall behind the timecards - cleaned. 2. Floor behind the ice machine and under the shelves and the fountain beverage shelves - food residues. 3. Wall behind the microwaves - cleaned. 4. Ceiling tiles in the 3-bay sink area - dirty residues. 5. Floor under the automatic warewashing machine - dirt, litter, and food residues. 6. Top of the hood - greasy residues. 7. North and south walls - greasy brown residues. 8. Walls in the pizza prep area - greasy brown residues. 9. Corrugated metal hood side on south side of hood - brown residues. 10. Four metal shelves in the pizza prep area - 2 cleaned.. 11. Floor in the walk-in cooler - dark residues and litter. 12. Fan covers in the walk-in cooler - dust. 13. Inside of the door to the walk-in cooler - dark residues. <p>In order to reduce the risk of problems with pests and contamination of foods, it is necessary to keep the facility clean. Clean these areas.</p>
63	3717-1-06.4(D)	NC	<p>Observations: Ventilation system not maintained. Observed the hood to be soiled with grease and dust. In order to reduce the risk of fire, it is necessary for the hood to be kept in good condition. Have this hood professionally serviced and cleaned. Discussed with the PIC who called to arrange hood cleaning during the inspection. The hood is expected to be cleaned in the next 1-2 weeks.</p>

Brandon indicated that the ventilation hood was serviced by American Eagle on 07-14-2023. A sticker was applied to the side of the hood.

Person in Charge Brandon Tagg and Aaron Jones	Date 11-Aug-2023
Sanitarian Anne Kaup-Fett	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

Hickory Inn, 652 N. Limestone St., Springfield, OH

Photos taken March 14, 2023 by A. Kaup-Fett

Ceiling light still in poor repair, but additional bulbs provided



Ceiling light still in poor repair, but additional bulbs provided



Ceiling light still in poor repair, but additional bulbs provided



Ceiling light still in poor repair, but additional bulbs provided



Back of deep fryers – sides and floor – much cleaner



Front and sides of deep fat fryers – much cleaner



Top of hood – much cleaner



Inside of hood – still very greasy



Ceiling in small room in front of walk-in cooler – still soiled with food splashes



Floor in small room in front of walk-in cooler – still soiled with dirt and food residues



Shelf in walk-in cooler – still soiled with old food residues and dust



Shelf in walk-in cooler – still soiled with old food residues and dust



Shelf in walk-in cooler – still soiled with old food residues and dust



Hickory Inn, 652 N. Limestone St., Springfield, OH

Photos taken January 26, 2024 by A. Kaup-Fett

Clean utensils stored in dirty storage bin



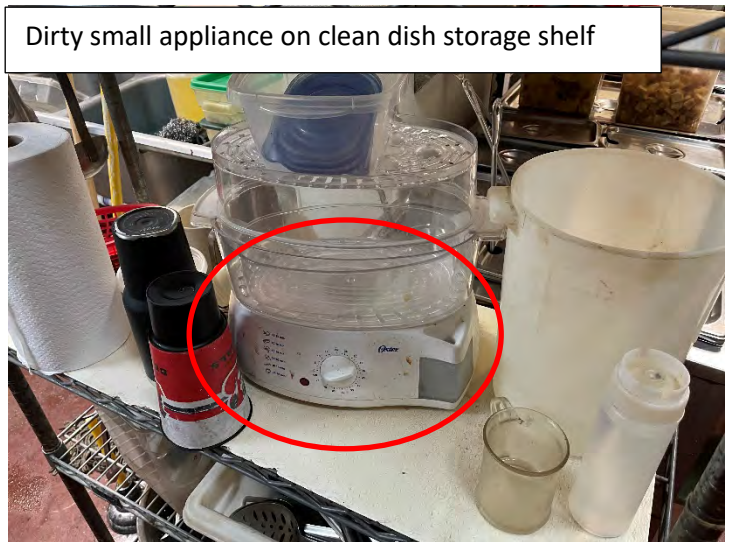
Close-up of clean utensils in dirty storage bin



Clean ice scoop in dirty blue storage bin – moved to dirty dish shelf during the inspection

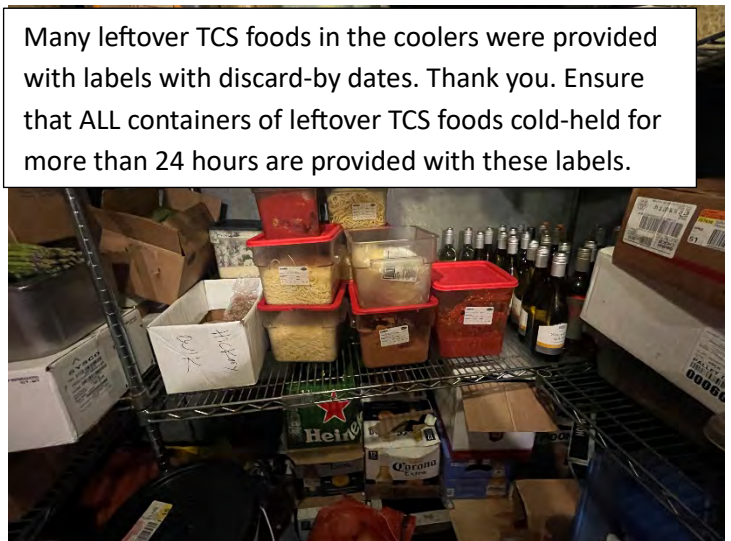


Dirty small appliance on clean dish storage shelf



Many leftover TCS foods in the coolers were provided with labels with discard-by dates. Thank you. Ensure that ALL containers of leftover TCS foods cold-held for more than 24 hours are provided with these labels.

Dirty inside floor of small reach-in cooler under coffee machine



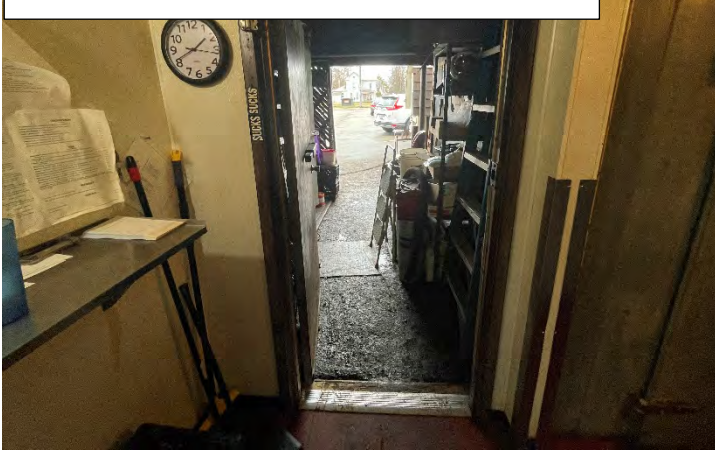
Many leftover TCS foods held in coolers were provided with labels with discard-by dates. Thank you. Ensure that ALL containers of leftover TCS foods cold-held for more than 24 hours are provided with these labels.



Working containers of food (salad dressing bottles) with no labels with common names

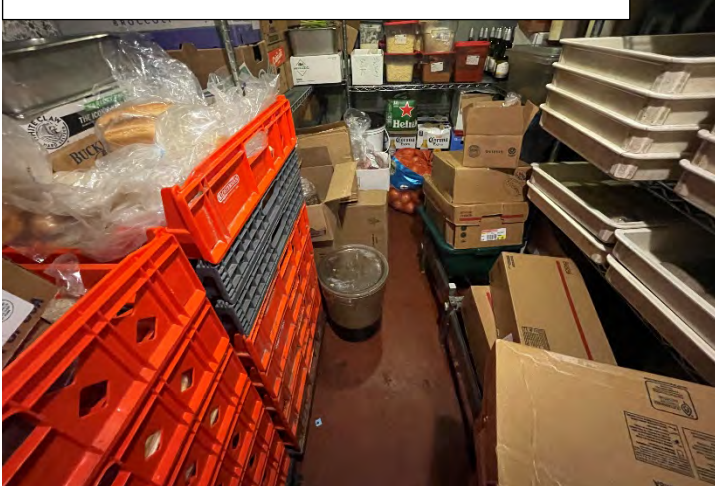


Outer opening (back door) open and not protected from the entrance of pests

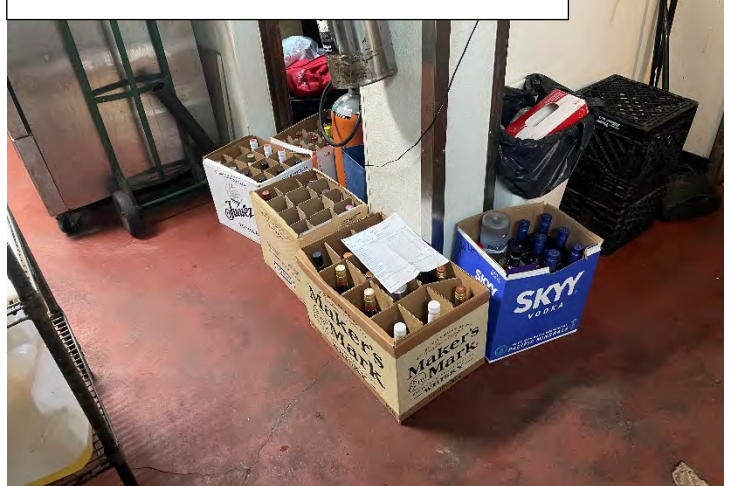


Improper storage of food container under a drain board and next to dirty floor mops

Storage of food on the floor of the walk-in cooler



Storage of food on the floor near the office



Single-use items stored in an attic space



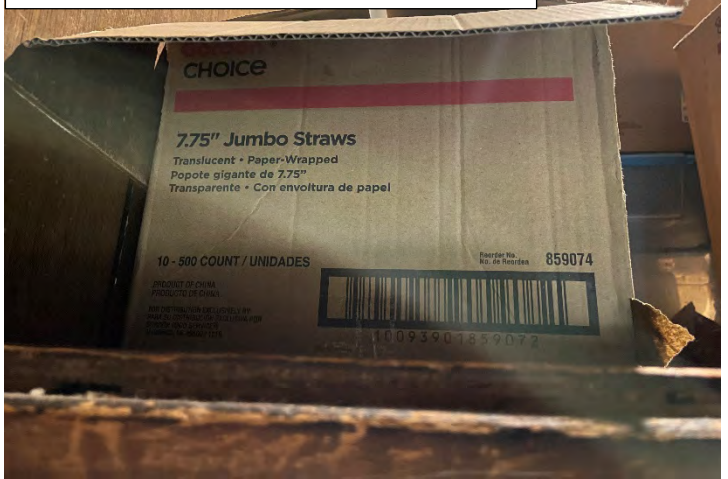
Single-use items stored in an attic space



Single-use items stored in an attic space



Single-use items stored in an attic space



Non-food contact surfaces dirty – inside and outside of cooler used as a counter space



Non-food contact surfaces dirty – tops of chest coolers inside non-working walk-in freezer





Non-food contact surfaces dirty – top, sides, and water supply hose for Bunn coffee maker



Dirty gasket on small reach-in cooler under Bunn coffee maker



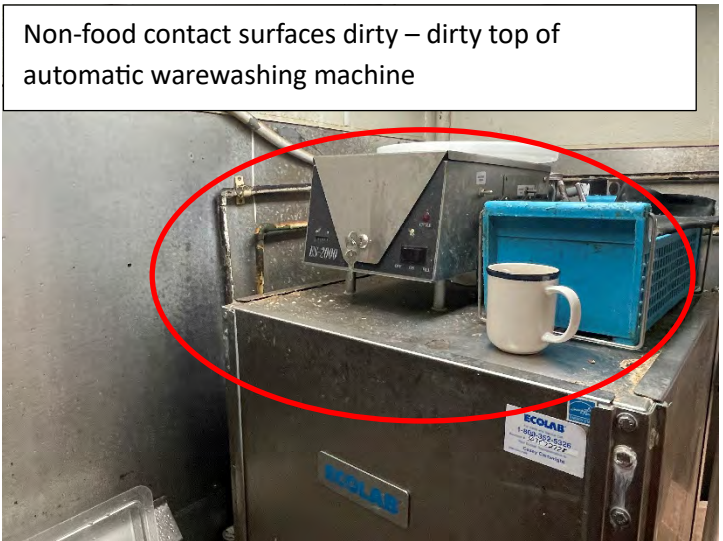
Non-food contact surfaces dirty – dirty food scale



Non-food contact surfaces dirty – dirty food bin



Non-food contact surfaces dirty – dirty food bin



Non-food contact surfaces dirty – dirty top of automatic warewashing machine

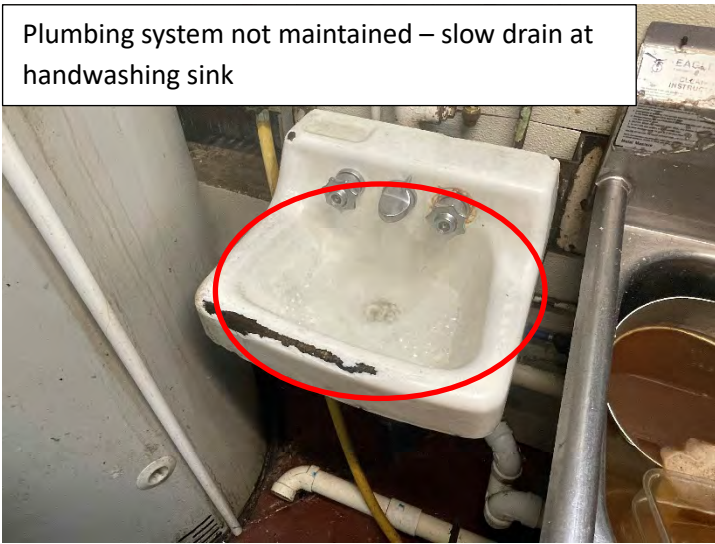
Non-food contact surfaces dirty – dirty top of ice machine



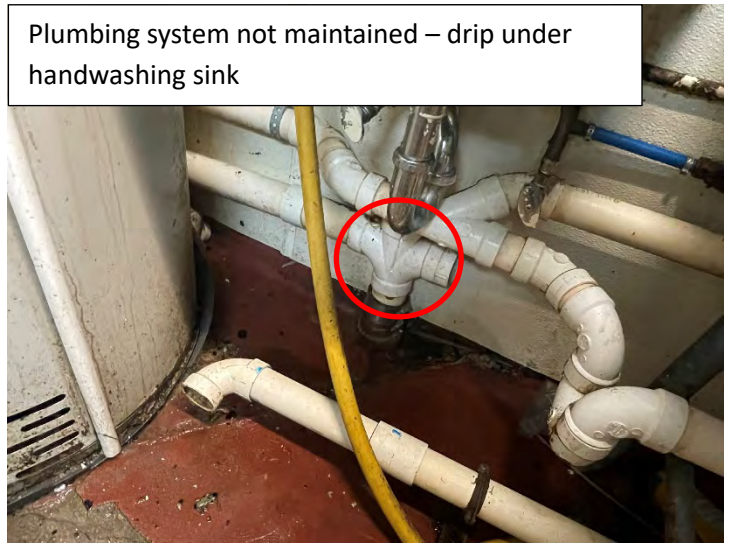
Non-food contact surfaces dirty – dirty front handles and controls on range



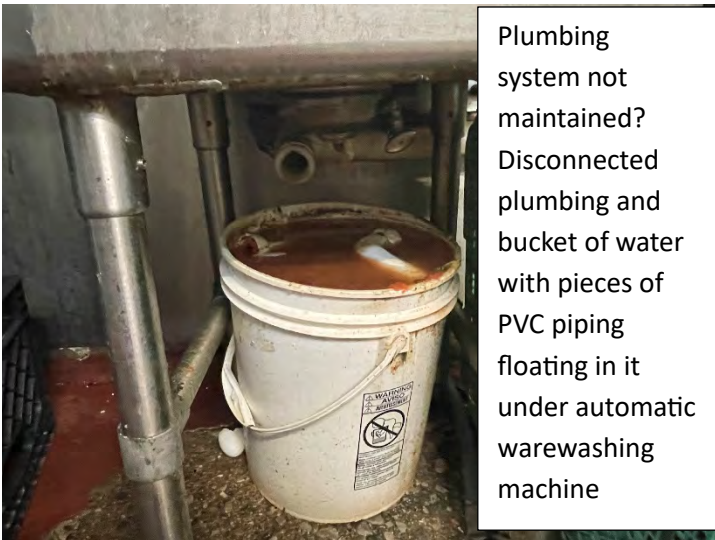
Plumbing system not maintained – slow drain at handwashing sink



Plumbing system not maintained – drip under handwashing sink



Plumbing system not maintained? Disconnected plumbing and bucket of water with pieces of PVC piping floating in it under automatic warewashing machine



Trash can not provided with a lid and not closed between uses.





An area used for storage of single-use items (attic space) and other items (?) not constructed of approved materials (bare wood)



Facility in poor repair – damaged cove molding



Facility in poor repair – damaged cove molding



Facility in poor repair – damaged wall



Facility in poor repair – damaged wall



Facility in poor repair – damaged ceiling

Facility in poor repair – damaged laminate



Facility in poor repair – damaged laminate



Facility in poor repair – damaged laminate



Facility in poor repair – damaged vinyl



Facility in poor repair – damaged wall in women's restroom



Facility in poor repair – incomplete coverage by ceiling tile in women's restroom



Facility in poor repair – damaged and worn paint



Facility in poor repair – damaged and worn paint



Facility in poor repair – damaged and torn gasket on walk-in cooler door



Unnecessary litter and other items on premises outside back door



Unnecessary litter and other items on premises outside back door



Facility not clean – dirty floor in dry storage area



Facility not clean – dirty floor in dishwashing room



Facility not clean – dirty floor under warewashing machine – food residues and dirt



Facility not clean – oily ceilings & walls



Facility not clean – oily ceilings and pipes



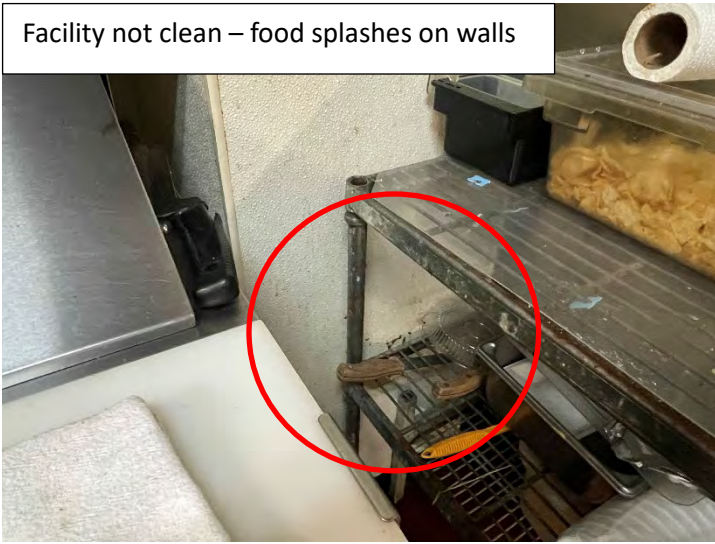
Facility not clean – greasy dish racks



Facility not clean – greasy dish racks



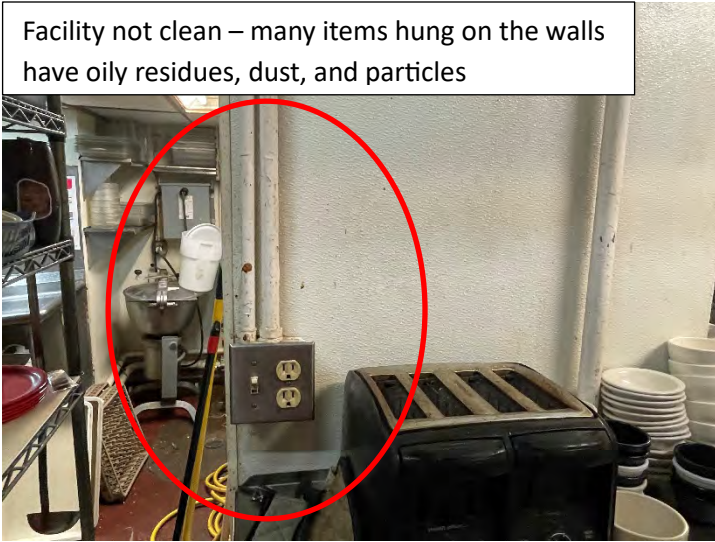
Facility not clean – food splashes on walls



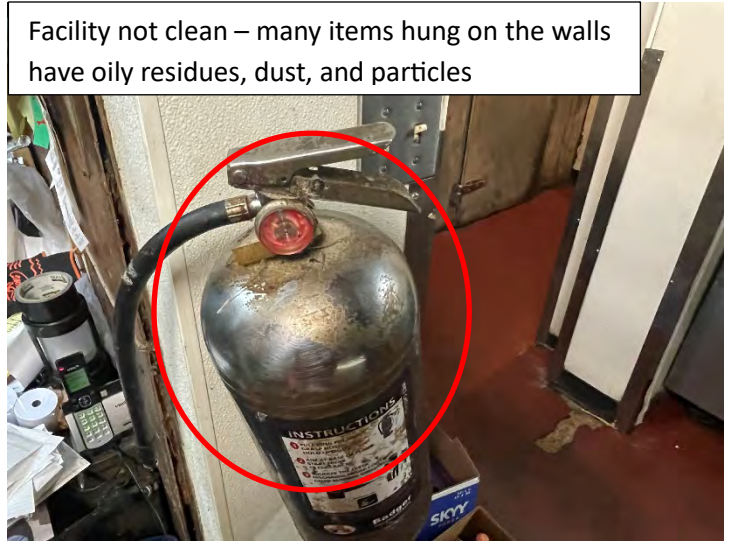
Facility not clean – oily areas on walls



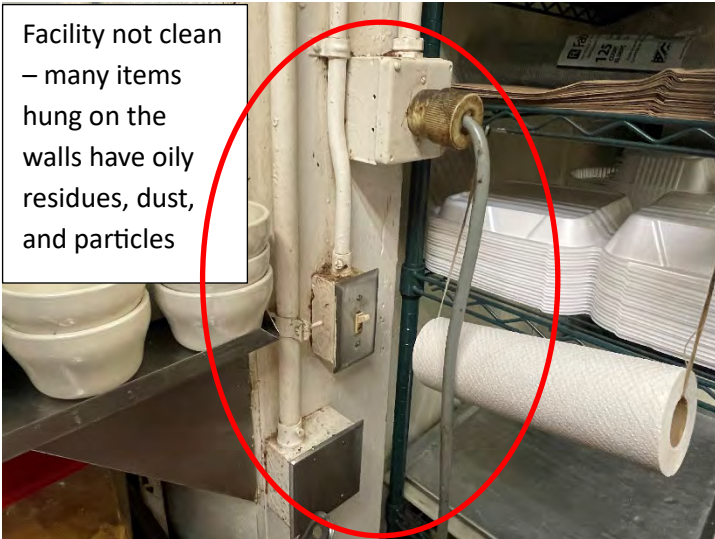
Facility not clean – many items hung on the walls have oily residues, dust, and particles



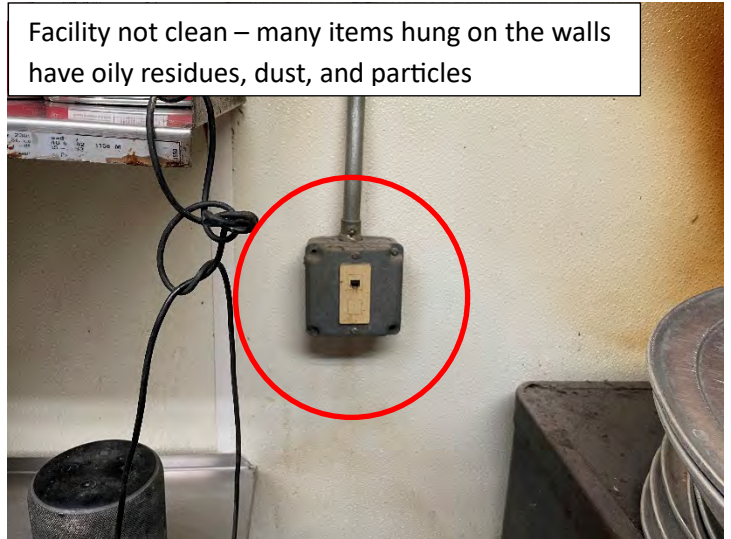
Facility not clean – many items hung on the walls have oily residues, dust, and particles



Facility not clean – many items hung on the walls have oily residues, dust, and particles



Facility not clean – many items hung on the walls have oily residues, dust, and particles

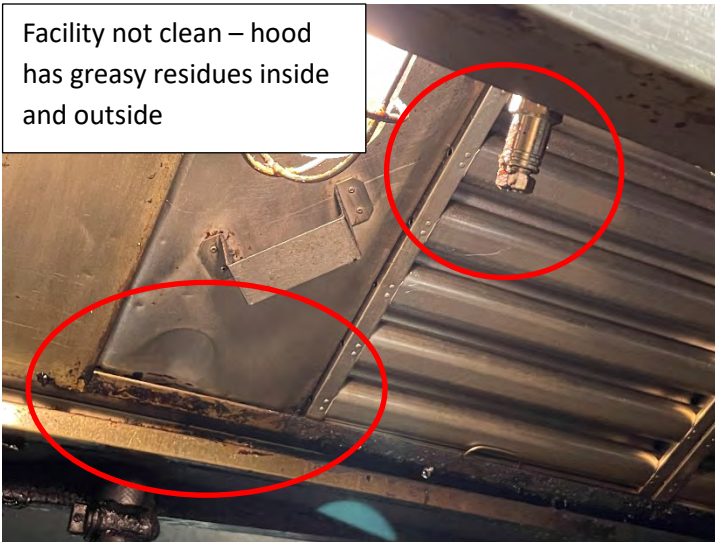




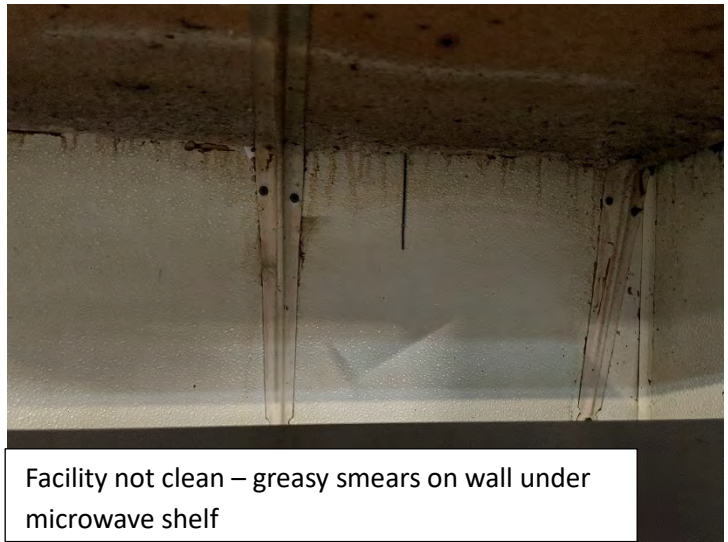
Facility not clean – fan on women's restroom wall with dusty residues



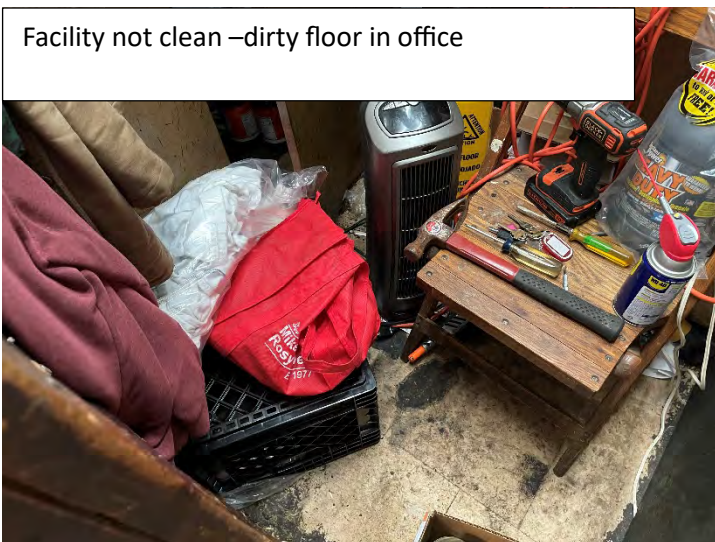
Facility not clean – hood has greasy residues inside and outside



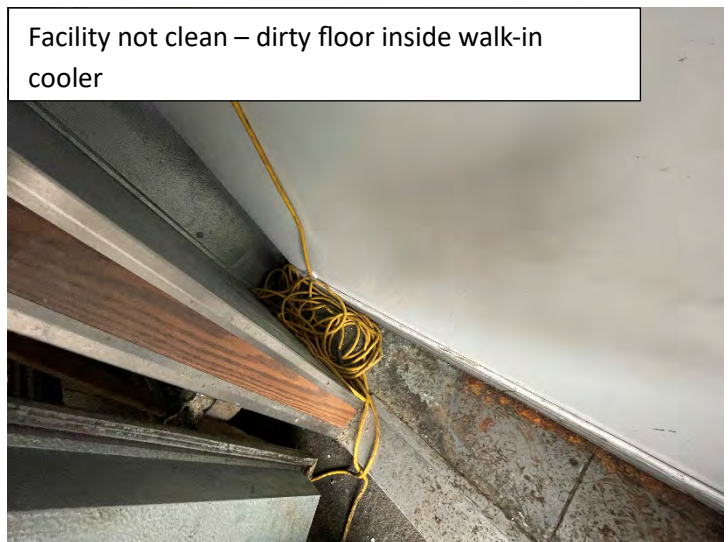
Facility not clean – hood has greasy residues inside and outside



Facility not clean – greasy smears on wall under microwave shelf

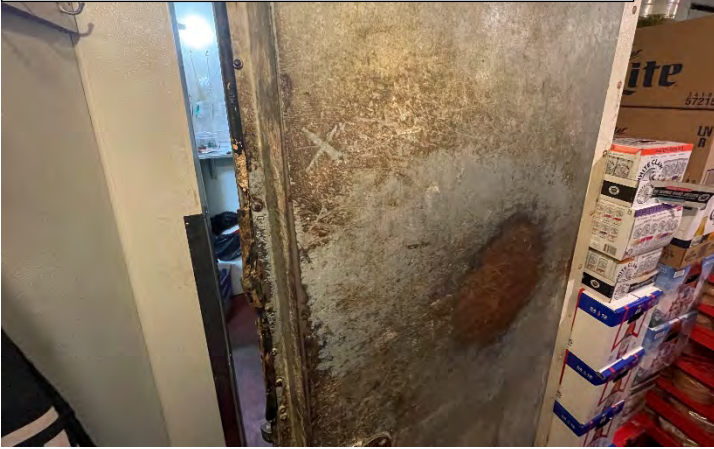


Facility not clean –dirty floor in office



Facility not clean – dirty floor inside walk-in cooler

Facility not clean – dirty residues on door of walk-in cooler



Lights not protected – bulbs not shatterproof or covered with shatterproof covers



Lights not protected – bulbs not shatterproof or covered with shatterproof covers



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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 14-Dec-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 105	Travel Time 8	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point		Follow up date (if required) 20-Dec-2023	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	OUT	Person in charge present, demonstrates knowledge, and performs duties	21	OUT	Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	OUT	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	OUT	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	OUT	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	OUT	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	OUT	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	N/A	Critical Control Point Inspection
15	OUT	Food separated and protected	36	N/A	Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	<div style="border: 1px solid black; padding: 5px;"> 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. </div>		
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	N/O	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Standard/Critical Control Point	Date 14-Dec-2023
---------------------------------	---	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	IN	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	OUT	Toilet facilities: properly constructed, supplied, cleaned
44	OUT	Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	N/O	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables			
Proper Use of Utensils			66	IN	3701-21 OAC
50	IN	In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
01	3717-1-02.4(C)(9)	C	Observations: PIC did not ensure employees are properly maintaining temperatures of TCS foods in hot and cold holding during the slow service/break time after lunch. Observed several foods that had been left on the counter (salad dressing bottles at greater than 41 degrees F and not properly cold held) or were inside the hot holding steamer unit without enough water (for example, mashed potatoes and other foods at less than 135 degrees F and not properly hot held). It is necessary that the PIC ensure that cold- and hot-held foods are maintained at proper temperatures during any slow service/break times. Always ensure that hot- and cold-held TCS foods are managed properly during slow service/break times. Discussed with one of the employees in the kitchen. He added water to the steamer unit to raise the temperatures and placed the salad dressings into the walk-in cooler to cool during the inspection.		
01	3717-1-02.4(C)(4)	C	Observations: Person in charge did not ensure employees were effectively cleaning their hands as required. Observed the handwashing sink to be inaccessible several times during the inspection and to be dirty. In order to reduce the risk of foodborne illness, the PIC must ensure that employees can effectively wash their hands when needed by ensuring that the handwashing sink is accessible and clean. Make arrangements to ensure that the sink is always accessible and kept clean.		
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Observed that the facility still does not have an employee with managerial or supervisory responsibilities who has obtained a Level 2 (Manager Level) food safety certification. In order to ensure that the facility is operated in a safe manner that complies with food safety standards and uniform food code, it is necessary to have on-site a person who is knowledgeable about food safety concepts and is able to ensure that those concepts are implemented on a routine basis. Assign a person to obtain this certification.		X
06	3717-1-02.3(A)	NC	Observations: Employee eating, drinking, or using tobacco in non-designated area. Observed several employees smoking outside the open back door, in the storage area where shelves hold some kitchen materials (such as boxes of trash bags) and outside the door of the former walk-in cooler that is used as a storage area for chest freezers containing food. The smell of cigarette smoke was		

			noticeable inside the kitchen through the open back door. Observed cigarette butts on a shelf inside the back door, on the back door handle, immediately outside the back door on the floor, and inside many cans used as ashtrays. In order to reduce the risk of contamination of foods, equipment, or other items, it is necessary for employees to only smoke in designated areas that are away from the facility. Clean this area and designate a place for employee smoking that is farther away from the kitchen.		
10	3717-1-05.1(O)(1)	C	Observations: Handwashing sink not accessible. Observed the access to the handwashing sink to be filled with items (such as steel wool, sink stoppers, and plastic items) and to be blocked by mops, floor squeegee, hoses, plastic bins, and other items several times during the inspection. In order to ensure the ability to frequently and thoroughly wash hands, it is necessary for the handwashing sink to always be accessible. Train employees to keep this sink accessible or start making arrangement to install a sink in another location where it is not made inaccessible by work and storage of other items.		
13	3717-1-03	NC	Observations: Food was unsafe, adulterated, or not honestly presented. Observed a bunch of asparagus in the walk-in cooler that was noticeably contaminated by mold growth. In order to reduce the risk of foodborne illness from service of adulterated food, it is necessary to routinely check produce and discard it when it becomes contaminated by mold growth. Discard this food. Discussed with the PIC who discarded the food during the inspection.	X	
15	3717-1-03.2(C)	C	Observations: Food not properly protected from contamination by separation, packaging, and segregation. Observed an uncovered container of croutons on top of small cooler in the small room between the kitchen and the dining room. In order to reduce the risk of cross-contamination of foods, it is necessary to keep them closed between uses. Always close this container when it is not in active use. The containers was closed during the inspection.	X	
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. Observed many food contact surfaces that were dirty: 1. Many dishes on "clean" dish shelves (for example, over the 3-bay sink, near the water heater, at the dishwashing room doorway, and over the pizza preparation counters) - food residues and particles on the shelves and on the dishes. 2. Many dishes in "clean" dish storage bins (for example, near the dish washing room, over the pizza preparation counters, and on lower shelves in other locations) - food residues inside the bins and on the utensils. 3. Steak marker tags in black bin with white inserts - food residues in the bins and on the tags. 4. Several "clean" utensils hung near cooking areas - food residues. 5. Inside floor of the Maxx Cold reach-in cooler - food residues. 6. White bin on narrow shelf near the Maxx Cold reach-in freezer (used to hold pasta) - food residues inside. 7. Inside floor of Rational combo oven/steamer - gross amounts of burned food residues. 8. Inside top of Radarange microwave - gross amounts of old food residues. 9. Ice scoops and blue bin - dark brown residues inside the blur bin and in contact with the ice scoops. 10. Racks for automatic warewashing machine - thick grey residues. 11. Top of toaster - brown residues and particles. 12. Coffee machine carafes and filter holder - oily brown residues. 13. Can opener - gross amounts of old food residues. 14. Meat slicer on shelf under pizza prep table - food residues. 15. Food processor under pizza prep table - food residues. 16. Bin holding knives and other utensils on pizza prep table - food residues. 17. Many small appliances on "clean" dish shelves - food residues. 18. White hard-boiled egg cutter - on shelf with old food residues. In order to reduce the risk of cross-contamination of foods, it is necessary to keep food contact surfaces clean. Clean these areas. Some items were taken to the 3-bay sink during the inspection.		X
21	3717-1-03.4(F)(1)(a)	C	Observations: TCS foods not being hot held at the proper temperature. Observed hot-held TCS food in the hot holding wells of the steamer across from the range and fryers that were not hot enough. The mashed potatoes were measured at approximately 130 degrees F. It appeared that the water level in the unit had been allowed to drop to a low level. In order to reduce the risk of foodborne illness from service of hot TCS foods that were not kept sufficiently hot to reduce pathogen growth, it is necessary to always maintain hot TCS foods at 135 degrees F or higher. Always keep hot foods hot. Discussed with the PIC who added water to the unit during the inspection.	X	
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed several foods that were not cold-held at the proper temperatures: 1. Salad dressing bottles left on a tray on top of the small reach-in cooler in the small room between the kitchen and the dining room - measured at approximately 45 degrees F. This arrangement appeared to be a routine storage method for these foods. 2. Container of cocktail sauce left on top of the counter near the Maxx Cold reach-in freezer - measured at approximately 47 degrees F.	X	X

			<p>3. Containers of cut tomatoes, shredded cheese, bacon left on a platter on a shelf across from the Maxx Cold reach-in freezer - measured at approximately 46 degrees F. This arrangement appeared to be a common storage method for these foods.</p> <p>In order to reduce the risk of foodborne illness from pathogen growth in cold-held TCS foods, it is necessary to always keep these foods at 41 degrees F or lower. Keep cold TCS foods cold. Discussed with the PIC, who moved the foods into coolers during the inspection.</p>		
23	3717-1-03.4(H)(1)	C	<p>Observations: Ready-to-eat, TCS food not properly discarded when required. Observed two containers of leftover TCS foods cold-held in the reach-in cooler under the microwaves that were outdated (sliced ham and turkey luncheon meats). In order to reduce the risk of foodborne illness from the service of old foods that may have become contaminated by pathogen growth, it is necessary to routinely check leftover TCS foods and discard them when they have exceeded their discard-by dates. Always check leftover TCS foods and discard them when they are old. Discussed with the PIC who voluntarily discarded the foods during the inspection.</p>	X	X
23	3717-1-03.4(G)	C	<p>Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed many leftover TCS foods in several coolers that had been cold-held for more than 24 hours and were not provided with correct date labels (discard-by dates). Several had been labeled only with a preparation date. Several had been labeled with a preparation date and a discard-by date that exceeded the maximum 7 day time period. Several had no preparation date or discard-by date. In order to reduce the risk of foodborne illness from service of foods that are outdated and at risk of contamination by pathogen growth, it is necessary to always label leftover TCS foods that are cold-held for more than 24 hours with correct discard-by dates. Always label these foods with correct discard-by dates. Discussed with the PIC who indicated that the foods would be checked and properly labeled as soon as possible.</p>		X
25	3717-1-03.5(E)	C	<p>Observations: Consumer is not properly advised of the risk of consuming raw or undercooked animal foods. Observed that the menu contained a consumer advisory for consumption of raw or undercooked foods (footnoted on the bottom of several menu pages), but did not include identification of the animal-derived foods linked to the footnote by the use of asterisks printed next to each menu item. In order to reduce the risk of foodborne illness from the consumption of raw or undercooked animal-derived foods, it is necessary that all animal-derived food items that can be served raw or undercooked, or contain (or may contain) raw or undercooked animal-derived food ingredients, be linked to the footnoted consumer advisory by an asterisk. Correct the menu to include asterisks next to these foods.</p>		
28	3717-1-07.1(A)	C	<p>Observations: Improper storage of poisonous or toxic materials. Observed chemicals stored on top of the automatic warewashing machine, on the clean dishes shelf near the dishwashing room, on the drainboard of the 3-bay sink and over the flour bin, and on a metal shelf over the pizza preparation counter. In order to reduce the risk of foodborne illness from cross-contamination of foods, it is necessary that all chemicals be properly stored. Always store chemicals in a designated storage area. Several items were moved during the inspection.</p>		
44	3717-1-03.2(D)	NC	<p>Observations: Working food containers not properly labeled. Observed several working containers of foods (salad dressing bottles, sauce containers, large containers of liquids in the walk-in cooler, and storage containers) that were not provided with labels to identify the contents. In order to reduce the risk of accidents and problems with allergens, it is necessary that all working containers of food be provided with labels that identify the contents of the containers. Always provide labels for all working containers of foods.</p>		X
45	3717-1-06.1(M)	NC	<p>Observations: Outer opening not protected. Observed the back door propped open for an extended period of time while employee took a break outside. Observed a gap at the roof in the attic space above the small room between the kitchen and the dining room. In order to reduce the risk of problems with pests, it is necessary that the facility be protected against the entry to pests by filling any holes in the floors, walls, or ceilings and by ensuring that exterior doors are kept closed. Repair the hole and ensure that the back door is kept closed.</p>		X
46	3717-1-03.2(Q)	NC	<p>Observations: Improper storage of food items. Observed several areas where food was improperly stored:</p> <ol style="list-style-type: none"> 1. Flour bin stored under the drain board of the 3-bay sink in the dishwashing room and soiled by food residues and water splashes. Several chemicals were stored on the drainboard directly over the flour bin. 2. Flour bags stored directly on the floor under the shelves across from the Maxx-Cold reach-in cooler. 3. Food containers and beverages stored directly on the floor in the walk-in cooler. 4. Bottles of cooking oil stored directly on the floor near the Rational combo oven/steamer. <p>In order to reduce the risk of cross-contamination of foods, it is necessary that all foods be stored in clean, dry locations where they are not exposed to water splashes, chemicals, or other contamination, and at least 6 inches off the floor. Remove the flour bin from the dishwashing room and pick all other foods off the floor and store them at least 6 inches off the floor.</p>		X
51	3717-1-04.8(E)(1)	NC	<p>Observations: Observed "clean" stacked food containers on the storage shelf</p>		

			across from the water heater that were intermixed with non-food items (dirty tools) and a dirty item (dirty scrubby pad) that were in contact with the rims of the bottom-most containers. In order to reduce the risk of cross-contamination of foods by dirty dishes, it is necessary to always store clean dishes on clean shelves away from non-food or dirty items. Do not store non-food or dirty items on this shelf.		
52	3717-1-04.8(E)(3)	NC	Observations: Single-service and single-use articles not protected from contamination. Observed several packages of single-use items stored inside an attic space rather than in a dry storage area in the kitchen. In order to reduce the risk of cross-contamination of these items, it is necessary that they be stored in clean, dry locations where they are protected from dust, pests, and other contaminants. Move these items out of the attic space.		
54	3717-1-04.4(A)(3)	NC	Observations: Can opener blade dull or creating metal fragments. Observed a large amount of metal shavings inside the can opener. In order to reduce the risk of cross-contamination of foods by metal particles, it is necessary to keep the can opener clean and to keep the blade sharp. Clean this can opener to remove all metal shavings. The can opener was taken to the 3-bay sink room during the inspection and cleaned several times to remove the accumulated metal.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclear. Observed many non-food contact surfaces that were not clean: 1. Small prep cooler used as a food prep counter - gross amounts of food residues inside. 2. Can opener holder - food residues. 3. Tops of the two chest freezers inside the former walk-in freezer - dirty residues on the lids. 4. Hamilton Beach immersion blender (?) handle on the "clean dish shelf" - food residues. 5. Coffee maker outside surfaces, top, and water supply hose - food residues. 6. Gasket on door of small Bev-Air cooler in small room between the kitchen and the dining room - food residues. 7. Two food scales (one on the shelf over the pizza prep cooler and one on the shelf near the Maxx Cold reach-in freezer) - gross amounts of old food residues. 8. Blue air circulation fan on shelf near the Maxx Cool reach-in freezer - dust accumulation. 9. Outside surfaces and lids of many flour bins (in the dishwashing room and in the dry storage room) - food residues. 10. Automatic warewashing machine (top, legs, piping, and outside surfaces) - food residues, hard water deposits, and many particles. 11. Front, handles, and control knobs on the range and the steamer unit - food residues. In order to reduce the risk of problems with pests and cross-contamination of foods, it is necessary to keep non-food-contact surfaces clean. Clean these areas.		X
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed the handwashing sink to have a very slow drain. While it was being used, it gradually filled with water that it held for an extended period of time. It is necessary for the plumbing to be maintained in good condition. Check this sink and repair the cause of the slow drain.		
60	3717-1-06.4(H)	NC	Observations: Plumbing fixtures unclear. The handwashing sink was dirty. In order to ensure routine and effective handwashing, it is necessary that the handwashing sink be kept clean. Clean this sink and train employees to keep it clean.		
61	3717-1-05.4(N)	NC	Observations: Waste receptacles not covered properly. Observed several open trash containers in the kitchen and immediately outside the backdoor. In order to reduce the risk of problems with pests, it is necessary that trash containers inside the building be kept closed when not in use and that trash containers outside the building be kept closed with tight-fitting lids. Always keep trash containers closed when not in use.		
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and/or litter on premises. Observed a large amount of scattered trash, litter, cigarette butts, cardboard boxes, junk upholstered chair, metal food cans, plastic bags, empty 5-gallon buckets, junk metal shelf, plastic lids, junk plastic tubs, and other dirty or broken items on the ground and tucked into the areas between the main building and the walk-in freezer and the wood outbuilding in the area outside the backdoor. In order to reduce the risk of pests, it is necessary that the premises be kept free of items that are not necessary to the operation of the food service operation (such as equipment that is nonfunctional, broken, or no longer used) and litter and rubbish. Clean this area; remove all litter, rubbish, and cigarette butts; and any items that are not necessary for the facility.		X
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. Observed several areas that were in poor repair: 1. Ceiling in the kitchen area above the range - hole in the ceiling tile. 2. Cove molding in several locations (for example, behind a pizza prep table, door of the office) - broken or missing. 3. Wall section at west end of hood - sagging down. 4. Wall at corner near the west end of the hood - broken edge trim and exposed edges of wallboard. 5. Ceiling tiles on wall above the doorway between the cooking area and the dishwashing room - damaged tiles.		X

			6. Laminated counter under the heat lamp - damaged laminate. 7. Several upholstered benches in the dining room - torn upholstery. 8. Wall in women's restroom - worn and flaking wall surface. 9. Ceiling panel in women's restroom - hole in ceiling. 10. Wall near time clock - damaged wall surface. 11. Ceiling in dry storage area behind ice machine - worn and flaking paint. 12. Paint on several areas of wood trim (for example, doorframes) - worn and damaged paint. 13. Gasket on door of walk-in cooler - badly torn In order to allow routine and thorough cleaning and to reduce the risk of problems with pests, it is necessary for the facility to be in good repair. Repair these damaged areas.		
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. Observed many locations where the facility was not clean: 1. Dry storage area behind the ice machine - food residues and dust and particles on many surfaces. Floor had many areas with accumulations of dirt and particles, especially in the corners, behind boxes, and behind the shelves. 2. Floor in the automatic warewashing machine room - food residues and dirt all around the room, especially under the sinks, shelves, and equipment. 3. Ceilings throughout the facility - brown oily residues. 4. Wooden pot holders hanging from the ceiling near the range - oily brown residues. 5. Many walls, especially near food preparation counters - food splashes and oily residues. 6. Many things hanging on the walls (for example, electrical outlets, electrical switches, fire extinguisher, fire suppression system tank, many pipes) - particles and greasy residues. 8. Vent fan in women's restroom and north wall of the kitchen - dust residues. 9. Inside the hood, lights, and pipes under the hood - greasy residues. 10. Wall under the microwave shelf - thick drips of grease. 11. Floors all around the kitchen, especially at the baseboards and in the corners - thick dark residues and particles. 12. Pipes under the sinks - brown residues. 13. Office floor - dirt and litter. 14. Floor in the old walk-in freezer - litter and dirt. 15. Fan covers in the walk-in cooler - dust residues. 16. Walls and ceiling in the pizza preparation area - dark brown oily residues. 17. Floor in the walk-in cooler - litter and food residues. 18. Door to walk-in cooler - dark residues. In order to reduce the risk of problems with pests and to reduce the risk of cross-contamination of foods, it is necessary to keep the facility clean. Clean these areas.		X
62	3717-1-06(A)(1)	NC	Observations: Floors, walls, and/or ceilings not constructed of approved materials. Observed the storage of what appeared to be boxes of foods (potato chips?) and packages of single-service dishes and lids in a dark, makeshift dry storage area in the attic space immediately above the small room between the kitchen and the dining room. This attic space was not finished. Bare wood, dusty roof trusses, dusty wiring, and dusty insulated ductwork could be seen over the top of the stored materials. Light was observed at a gap in the roof. In order to reduce the risk of cross-contamination of food items and single-use items, it is necessary that they be stored in dry storage areas where the surfaces are smooth, durable, well-lit, and easily cleanable. This area is not suitable for dry storage of food items and dishes. Remove all food, single-use dishes, and any other food-related items from this area.		
63	3717-1-06.2(I)(3)	NC	Observations: Light intensity less than fifty foot candles in required areas. Observed the light intensity in the food preparation area between the range and the steamer unit to still be less than 50 foot candles at several work surfaces due to old fixtures and several missing light bulbs. In order to allow safe food preparation and adequate cleaning, it is necessary for food preparation areas to be provided with sufficient light fixtures to provide at least 50 foot candles of illumination at work surfaces. Repair or replace these lights.		X
63	3717-1-06.1(I)	NC	Observations: No protective shielding on lights. Observed several light bulbs in light fixtures that were not shatterproof and did not have shatterproof covers (in the old walk-in freezer, in the area outside the walk-in cooler, and near the back door). In order to reduce the risk of cross-contamination of foods by glass in the event of an accident, it is necessary to provide shatterproof light bulbs or ensure that all bulbs are covered by shatterproof covers. Check these lights and provide shatterproof bulbs or shatterproof light covers.		X

A follow-up inspection is scheduled for 12-20-2023. Please have as many violations corrected at that time as possible.

Comments related to the Critical Control Point Inspection (Item 35) are listed below.

POSITIVE OBSERVATIONS

II - P - Good Hygienic Practices: Food employee working with exposed foods, clean equipment, utensils, linens or unwrapped single-service or single use articles was not experiencing discharge from eyes, nose, or mouth.

I - P - Employee Health: The operation had an employee health policy on file.

III - P - Preventing Contamination by Hands: Food employees were not contacting exposed ready-to-eat foods with bare hands.

VIII - P - Consumer Advisory: Observed a consumer advisory on the menu for animal foods that are served raw, undercooked or not otherwise processed to eliminate pathogens.

NEGATIVE OBSERVATIONS

VI - TCS Food: Refrigerated, ready-to-eat, TCS foods held refrigerated for more than 24 hours were not properly date marked.

III - Preventing Contamination by Hands: The hand washing sink(s) were not accessible for convenient use by employees.

VII - Protection from Contamination: Observed food that was not properly protected from contamination by separation, packaging, and segregation.

VII - Protection from Contamination: Equipment food-contact surfaces or utensils are dirty.

VII - Protection from Contamination: Observed improper storage of food items.

VI - TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required.

X - Chemical: Observed toxic materials improperly identified, stored and used.

VI - TCS Food: TCS foods were not being held at the proper temperature.

IV - Demonstration of Knowledge: The person in charge was unable to demonstrate proper knowledge of food safety and prevention.

Person in Charge	Date
Bryan Jones and Adrienne Tagg	14-Dec-2023
Sanitarian	Licenser
Anne Kaup-Fett	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 21-Dec-2023
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 71	Travel Time 22	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up	Follow up date (if required) 25-Jan-2024		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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	OUT Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 21-Dec-2023
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44	OUT	Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Observed that the facility still does not have an employee with managerial or supervisory responsibilities who has obtained a Level 2 (Manager Level) food safety certification. In order to ensure that the facility is operated in a safe manner that complies with food safety standards and uniform food code, it is necessary to have on-site a person who is knowledgeable about food safety concepts and is able to ensure that those concepts are implemented on a routine basis. Assign a person to obtain this certification. Discussed with the PIC who indicated that he and his wife were scheduled to take the next upcoming 2024 Level 2 class at OSU Extension.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed a number of containers of leftover TCS foods cold-held for more than 24 hours in the large pizza preparation cooler and the walk-in cooler that were still not properly date-labeled. Some containers were labeled with preparation dates and some had no dates marked on the label. In order to reduce the risk of foodborne illness from service of foods that are outdated and at risk of contamination by pathogen growth, it is necessary to always label leftover TCS foods that are cold-held for more than 24 hours with correct discard-by dates. Always labels these foods with correct discard-by dates. Discussed with the PIC. Correct date labeling was provided during the inspection.	X	X
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed several containers of leftover TCS foods cold-held in the walk-in cooler for more than 24 hours that were provided with date labels and were outdated. In order to reduce the risk of foodborne illness from service of old foods that may have been contaminated by pathogen growth, it is necessary to routinely check leftover TCS foods in the coolers and discard them when they have exceeded their discard-by dates. Always check leftover TCS foods and discard them when they are old. Discussed with the PIC who voluntarily discarded the foods during the inspection.	X	X
25	3717-1-03.5(E)	C	Observations: Consumer is not properly advised of the risk of consuming raw or undercooked animal foods. Observed that the menu contained a consumer advisory for consumption of raw or undercooked foods (footnoted on the bottom of several menu pages), but did not include identification of the animal-derived foods		X

			linked to the footnote by the use of asterisks printed next to each menu item. In order to reduce the risk of foodborne illness from the consumption of raw or undercooked animal-derived foods, it is necessary that all animal-derived food items that can be served raw or undercooked, or contain (or may contain) raw or undercooked animal-derived food ingredients, be linked to the footnoted consumer advisory by an asterisk. Correct the menu to include asterisks next to these foods. Discussed with the PIC who indicated that the menus would be corrected.		
44	3717-1-03.2(D)	NC	Observations: Working food containers not properly labeled. Observed several working containers of foods (salad dressing bottles, sauce containers, and some food storage containers) that were still not provided with labels to identify the contents. In order to reduce the risk of accidents and problems with allergens, it is necessary that all working containers of food be provided with labels that identify the contents of the containers. Always provide labels for all working containers of foods. Discussed with the PIC who indicated that all of the containers would be labeled.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. Observed the solid back door propped open for extended periods of time. The screen door was no longer on-site. It appeared that the solid door was left open to provide cool air in the kitchen. Observed gaps at the roofline in the attic space above the small room between the kitchen and the dining room. In order to reduce the risk of problems with pests, it is necessary that the facility be protected against the entry of pests by filling any holes in floors, walls, or ceilings and by ensuring that exterior doors kept open for ventilation be protected from the entry of insects by screens, properly designed and installed air curtains, or other effective means. Keep this door closed or provide a tightly fitting screen door.		X
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed several areas where food was still improperly stored: 1. Flour bin stored under the drain board of the 3-bay sink in the dishwashing room and soiled by food residues and water splashes. Several chemicals were stored on the drainboard directly over the flour bin. 2. Flour bags stored directly on the floor under the shelves across from the Maxx-Cold reach-in cooler. 3. Food containers and beverages stored directly on the floor in the walk-in cooler. 4. Bottles of cooking oil stored directly on the floor near the Rational combo oven/steamer. In order to reduce the risk of cross-contamination of foods, it is necessary that all foods be stored in clean, dry locations where they are not exposed to water splashes, chemicals, or other contamination, and at least 6 inches off the floor. Remove the flour bin from the dishwashing room and pick all other foods off the floor and store them at least 6 inches off the floor. Discussed with the PIC who indicated that he would move the foods off the floor.		X
52	3717-1-04.8(E)(3)	NC	Observations: Single-service and single-use articles not protected from contamination. Observed several packages of single-use items still stored inside an attic space rather than in a dry storage area in the kitchen. In order to reduce the risk of cross-contamination of these items, it is necessary that they be stored in clean, dry locations where they are protected from dust, pests, and other contaminants. Move these items out of the attic space.		X
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed many non-food contact surfaces that were not clean: 1. Small prep cooler used as a food prep counter - gross amounts of food residues inside. 2. Can opener holder - cleaned. Thank you. 3. Tops of the two chest freezers inside the former walk-in freezer - dirty residues on the lids. 4. Hamilton Beach immersion blender (?) handle on the "clean dish shelf" - cleaned. Thank you. 5. Coffee maker outside surfaces, top, and water supply hose - food residues. 6. Gasket on door of small Bev-Air cooler in small room between the kitchen and the dining room - food residues. 7. Two food scales (one on the shelf over the pizza prep cooler and one on the shelf near the Maxx Cold reach-in freezer) - gross amounts of old food residues. 8. Blue air circulation fan on shelf near the Maxx Cool reach-in freezer - removed. 9. Outside surfaces and lids of many flour bins (in the dishwashing room and in the dry storage room) - food residues. 10. Automatic warewashing machine (top, legs, piping, and outside surfaces) - food residues, hard water deposits, and many particles. 11. Front, handles, and control knobs on the range and the steamer unit - being cleaned during the inspection. Thank you. In order to reduce the risk of problems with pests and cross-contamination of foods, it is necessary to keep non-food-contact surfaces clean. Clean these areas.		X
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed the handwashing sink to have a very slow drain. While it was being used, it gradually filled with water that it held for an extended period of time. It is necessary for the plumbing to be maintained in good condition. Check this sink and repair the cause of the slow drain. Discussed with the PIC who indicated that he would call his plumber to check the system.		X

61	3717-1-05.4(N)	NC	<p>Observations: Waste receptacles not covered properly. Observed several trash containers in the kitchen and immediately outside the backdoor that were still not provided with lids so they could be closed between uses. In order to reduce the risk of problems with pests, it is necessary that trash containers inside the building be kept closed when not in use and that trash containers outside the building be kept closed with tight-fitting lids. Always keep trash containers closed when not in use. Discussed with the PIC who indicated that lids would be provided for these trash containers.</p>		X
62	3717-1-06.4(B)	NC	<p>Observations: Facility not maintained clean. Observed many locations where the facility was still not clean:</p> <ol style="list-style-type: none"> 1. Dry storage area behind the ice machine - food residues and dust and particles on many surfaces. Floor had many areas with accumulations of dirt and particles, especially in the corners, behind boxes, and behind the shelves. 2. Floor in the automatic warewashing machine room - food residues and dirt all around the room, especially under the sinks, shelves, and equipment. 3. Ceilings throughout the facility - brown oily residues. 4. Wooden pot holders hanging from the ceiling near the range - oily brown residues. 5. Many walls, especially near food preparation counters - food splashes and oily residues. 6. Many things hanging on the walls (for example, electrical outlets, electrical switches, fire extinguisher, fire suppression system tank, many pipes) - particles and greasy residues. 8. Vent fan in women's restroom and north wall of the kitchen - dust residues. 9. Inside the hood, lights, and pipes under the hood - greasy residues. 10. Wall under the microwave shelf - thick drips of grease. 11. Floors all around the kitchen, especially at the baseboards and in the corners - thick dark residues and particles. 12. Pipes under the sinks - brown residues. 13. Office floor - dirt and litter. 14. Floor in the old walk-in freezer - litter and dirt. 15. Fan covers in the walk-in cooler - dust residues. 16. Walls and ceiling in the pizza preparation area - dark brown oily residues. 17. Floor in the walk-in cooler - litter and food residues. 18. Door to walk-in cooler - dark residues. <p>In order to reduce the risk of problems with pests and to reduce the risk of cross-contamination of foods, it is necessary to keep the facility clean. Clean these areas. Discussed with the PIC who indicated that the areas would be cleaned.</p>		X
62	3717-1-06.4(N)	NC	<p>Observations: Unnecessary or nonfunctional items and/or litter on premises. Observed a large amount of scattered trash, litter, cigarette butts, cardboard boxes, junk upholstered chair, metal food cans, plastic bags, empty 5-gallon buckets, junk metal shelf, plastic lids, junk plastic tubs, and other dirty or broken items to still be on the ground and to still be tucked into the areas between the main building and the walk-in freezer and the wood outbuilding in the area outside the backdoor. In order to reduce the risk of pests, it is necessary that the premises be kept free of items that are not necessary to the operation of the food service operation (such as equipment that is nonfunctional, broken, or no longer used) and litter and rubbish. Clean this area; remove all litter, rubbish, and cigarette butts; and any items that are not necessary for the facility. Discussed with the PIC who indicated that the area would be cleaned.</p>		X
62	3717-1-06.4(A)	NC	<p>Observations: Physical facilities not maintained in good repair. Observed several areas that were still in poor repair:</p> <ol style="list-style-type: none"> 1. Ceiling in the kitchen area above the range - hole in the ceiling tile. 2. Cove molding in several locations (for example, behind a pizza prep table, at the door of the office) - broken or missing. 3. Wall section at west end of hood - sagging down. 4. Wall at corner near the west end of the hood - broken edge trim and exposed edges of wallboard. 5. Ceiling tiles on wall above the doorway between the cooking area and the dishwashing room - damaged tiles. 6. Laminated counter under the heat lamp - damaged laminate. 7. Several upholstered benches in the dining room - torn upholstery. 8. Wall in women's restroom - worn and flaking wall surface. 9. Ceiling panel in women's restroom - hole in ceiling. 10. Wall near time clock - damaged wall surface. 11. Ceiling in dry storage area behind ice machine - worn and flaking paint. 12. Paint on several areas of wood trim (for example, doorframes) - worn and damaged paint. 13. Gasket on door of walk-in cooler - badly torn <p>In order to allow routine and thorough cleaning and to reduce the risk of problems with pests, it is necessary for the facility to be in good repair. Repair these damaged areas. Discussed with the PIC who indicated that the areas would be repaired.</p>		X
62	3717-1-06(A)(1)	NC	<p>Observations: Floors, walls, and/or ceilings in an area used for food and</p>		X

			equipment storage not constructed of approved materials. Observed the storage of what appeared to be boxes of foods (potato chips?) and packages of single-service dishes and lids in a dark, makeshift dry storage area in the attic space immediately above the small room between the kitchen and the dining room. This attic space was not finished. Bare wood, dusty roof trusses, dusty wiring, and dusty insulated ductwork could be seen over the top of the stored materials. Light was observed at a gap in the roof. In order to reduce the risk of cross-contamination of food items and single-use items, it is necessary that they be stored in dry storage areas where the surfaces are smooth, durable, well-lit, and easily cleanable. This area is not suitable for dry storage of food items and dishes. Remove all food, single-use dishes, and any other food-related items from this area.		
63	3717-1-06.1(l)	NC	Observations: No protective shielding on lights. Observed several light bulbs in light fixtures that were still not shatterproof and did not have shatterproof covers (in the old walk-in freezer, in the area outside the walk-in cooler, and near the back door). In order to reduce the risk of cross-contamination of foods by glass in the event of an accident, it is necessary to provide shatterproof light bulbs or ensure that all bulbs are covered by shatterproof covers. Check these lights and provide shatterproof bulbs or shatterproof light covers. Discussed with the PIC who indicated that he would replace these bulbs with shatterproof bulbs.		X
63	3717-1-06.2(l)(3)	NC	Observations: Light intensity less than fifty foot candles in required areas. Observed the light intensity in the food preparation area between the range and the steamer unit to still be less than 50 foot candles at several work surfaces due to the continued presence of some old fixtures and several missing light bulbs. Some bulbs had been replaced with LED bulbs, but not all. In order to allow safe food preparation and adequate cleaning, it is necessary for food preparation areas to be provided with sufficient light fixtures to provide at least 50 foot candles of illumination at work surfaces. Repair or replace these lights. Discussed with the PIC who indicated that he would complete the replacement of light bulbs with LED bulbs.		X
Corrected Violations					
Item No.	Code Section	Priority Level	Comment		
01	3717-1-02.4(C)(9)	C	Observations: PIC did not ensure employees are properly maintaining temperatures of TCS foods in hot and cold holding during the slow service/break time after lunch. Observed several foods that had been left on the counter (salad dressing bottles at greater than 41 degrees F and not properly cold held) or were inside the hot holding steamer unit without enough water (for example, mashed potatoes and other foods at less than 135 degrees F and not properly hot held). It is necessary that the PIC ensure that cold- and hot-held foods are maintained at proper temperatures during any slow service/break times. Always ensure that hot- and cold-held TCS foods are managed properly during slow service/break times. Discussed with one of the employees in the kitchen. He added water to the steamer unit to raise the temperatures and placed the salad dressings into the walk-in cooler to cool during the inspection.		
01	3717-1-02.4(C)(4)	C	Observations: Person in charge did not ensure employees were effectively cleaning their hands as required. Observed the handwashing sink to be inaccessible several times during the inspection and to be dirty. In order to reduce the risk of foodborne illness, the PIC must ensure that employees can effectively wash their hands when needed by ensuring that the handwashing sink is accessible and clean. Make arrangements to ensure that the sink is always accessible and kept clean.		
06	3717-1-02.3(A)	NC	Observations: Employee eating, drinking, or using tobacco in non-designated area. Observed several employees smoking outside the open back door, in the storage area where shelves hold some kitchen materials (such as boxes of trash bags) and outside the door of the former walk-in cooler that is used as a storage area for chest freezers containing food. The smell of cigarette smoke was noticeable inside the kitchen through the open back door. Observed cigarette butts on a shelf inside the back door, on the back door handle, immediately outside the back door on the floor, and inside many cans used as ashtrays. In order to reduce the risk of contamination of foods, equipment, or other items, it is necessary for employees to only smoke in designated areas that are away from the facility. Clean this area and designate a place for employee smoking that is farther away from the kitchen.		
10	3717-1-05.1(O)(1)	C	Observations: Handwashing sink not accessible. Observed the access to the handwashing sink to be filled with items (such as steel wool, sink stoppers, and plastic items) and to be blocked by mops, floor squeegee, hoses, plastic bins, and other items several times during the inspection. In order to ensure the ability to frequently and thoroughly wash hands, it is necessary for the handwashing sink to always be accessible. Train employees to keep this sink accessible or start making arrangement to install a sink in another location where it is not made inaccessible by work and storage of other items.		
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. Observed many food contact surfaces that were dirty: 1. Many dishes on "clean" dish shelves (for example, over the 3-bay sink, near the water heater, at the dishwashing room doorway, and over the pizza preparation counters) - food residues and particles on the shelves and on the dishes. 2. Many dishes in "clean" dish storage bins (for example, near the dish washing room, over the pizza preparation counters, and on lower shelves in other locations) - food residues inside the bins and on the utensils. 3. Steak marker tags in black bin with white inserts - food residues in the bins and on the tags. 4. Several "clean" utensils hung near cooking areas - food residues. 5. Inside floor of the Maxx Cold reach-in cooler - food residues. 6. White bin on narrow shelf near the Maxx Cold reach-in freezer (used to hold pasta) - food residues		

			<p>inside.</p> <p>7. Inside floor of Rational combo oven/steamer - gross amounts of burned food residues.</p> <p>8. Inside top of Radarange microwave - gross amounts of old food residues.</p> <p>9. Ice scoops and blue bin - dark brown residues inside the blur bin and in contact with the ice scoops.</p> <p>10. Racks for automatic warewashing machine - thick grey residues.</p> <p>11. Top of toaster - brown residues and particles.</p> <p>12. Coffee machine carafes and filter holder - oily brown residues.</p> <p>13. Can opener - gross amounts of old food residues.</p> <p>14. Meat slicer on shelf under pizza prep table - food residues.</p> <p>15. Food processor under pizza prep table - food residues.</p> <p>16. Bin holding knives and other utensils on pizza prep table - food residues.</p> <p>17. Many small appliances on "clean" dish shelves - food residues.</p> <p>18. White hard-boiled egg cutter - on shelf with old food residues.</p> <p>In order to reduce the risk of cross-contamination of foods, it is necessary to keep food contact surfaces clean. Clean these areas. Some items were taken to the 3-bay sink during the inspection.</p>
23	3717-1-03.4(G)	C	<p>Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed many leftover TCS foods in several coolers that had been cold-held for more than 24 hours and were not provided with correct date labels (discard-by dates). Several had been labeled only with a preparation date. Several had been labeled with a preparation date and a discard-by date that exceeded the maximum 7 day time period. Several had no preparation date or discard-by date. In order to reduce the risk of foodborne illness from service of foods that are outdated and at risk of contamination by pathogen growth, it is necessary to always label leftover TCS foods that are cold-held for more than 24 hours with correct discard-by dates. Always labels these foods with correct discard-by dates. Discussed with the PIC who indicated that the foods would be checked and properly labeled as soon as possible.</p>
28	3717-1-07.1(A)	C	<p>Observations: Improper storage of poisonous or toxic materials. Observed chemicals stored on top of the automatic warewashing machine, on the clean dishes shelf near the dishwashing room, on the drainboard of the 3-bay sink and over the flour bin, and on a metal shelf over the pizza preparation counter. In order to reduce the risk of foodborne illness from cross-contamination of foods, it is necessary that all chemicals be properly stored. Always store chemicals in a designated storage area. Several items were moved during the inspection.</p>
51	3717-1-04.8(E)(1)	NC	<p>Observations: Observed "clean" stacked food containers on the storage shelf across from the water heater that were intermixed with non-food items (dirty tools) and a dirty item (dirty scrubby pad) that were in contact with the rims of the bottom-most containers. In order to reduce the risk of cross-contamination of foods by dirty dishes, it is necessary to always store clean dishes on clean shelves away from non-food or dirty items. Do not store non-food or dirty items on this shelf.</p>
54	3717-1-04.4(A)(3)	NC	<p>Observations: Can opener blade dull or creating metal fragments. Observed a large amount of metal shavings inside the can opener. In order to reduce the risk of cross-contamination of foods by metal particles, it is necessary to keep the can opener clean and to keep the blade sharp. Clean this can opener to remove all metal shavings. The can opener was taken to the 3-bay sink room during the inspection and cleaned several times to remove the accumulated metal.</p>
60	3717-1-06.4(H)	NC	<p>Observations: Plumbing fixtures unclean. The handwashing sink was dirty. In order to ensure routine and effective handwashing, it is necessary that the handwashing sink be kept clean. Clean this sink and train employees to keep it clean.</p>

Mr. Tagg indicated that he and his wife, Adrienne, were scheduled to attend the next 2024 Manager Level ServSafe class at OSU Extension.

Mr. Tagg indicated that he intended to have as many as possible of the violations corrected at the January 2024 inspection.

Person in Charge Brandon Tagg	Date 21-Dec-2023
Sanitarian Anne Kaup-Fett	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 26-Jan-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 58	Travel Time 8	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 31-Jan-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	OUT Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 26-Jan-2024
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44	OUT	Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701:21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Unable to confirm if the facility has an employee with managerial or supervisory responsibilities who has obtained a Level 2 (Manager Level) food safety certification. In order to ensure that the facility is operated in a safe manner that complies with food safety standards and uniform food code, it is necessary to have on-site a person who is knowledgeable about food safety concepts and is able to ensure that those concepts are implemented on a routine basis. Assign a person to obtain this certification. Discussed with the PIC who indicated that he and his wife were scheduled to take the next upcoming 2024 Level 2 class at OSU Extension.		X
25	3717-1-03.5(E)	C	Observations: Consumer is not properly advised of the risk of consuming raw or undercooked animal foods. Observed that the menu contained a consumer advisory for consumption of raw or undercooked foods (footnoted on the bottom of several menu pages), but did not include identification of the animal-derived foods linked to the footnote by the use of asterisks printed next to each menu item. In order to reduce the risk of foodborne illness from the consumption of raw or undercooked animal-derived foods, it is necessary that all animal-derived food items that can be served raw or undercooked, or contain (or may contain) raw or undercooked animal-derived food ingredients, be linked to the footnoted consumer advisory by an asterisk. Correct the menu to include asterisks next to these foods. Discussed with the PIC who indicated that the menus would be corrected.		X
44	3717-1-03.2(D)	NC	Observations: Working food containers not properly labeled. Observed several working containers of foods (salad dressing bottles, sauce containers, and some food storage containers) that were still not provided with labels to identify the contents. In order to reduce the risk of accidents and problems with allergens, it is necessary that all working containers of food be provided with labels that identify the contents of the containers. Always provide labels for all working containers of foods. Discussed with the PIC who indicated that all of the containers would be labeled.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. Observed the solid back door propped open for extended periods of time. The screen door was no longer on-site. It appeared that the solid door was left open to provide cool air in the kitchen.		X

			Observed gaps at the roofline in the attic space above the small room between the kitchen and the dining room. In order to reduce the risk of problems with pests, it is necessary that the facility be protected against the entry of pests by filling any holes in floors, walls, or ceilings and by ensuring that exterior doors kept open for ventilation be protected from the entry of insects by screens, properly designed and installed air curtains, or other effective means. Keep this door closed or provide a tightly fitting screen door.		
46	3717-1-03.2(Q)	NC	<p>Observations: Improper storage of food items. Observed several areas where food was still improperly stored:</p> <ol style="list-style-type: none"> 1. Flour bin stored under the drain board of the 3-bay sink in the dishwashing room and soiled by food residues and water splashes. Several chemicals were stored on the drainboard directly over the flour bin. 2. Flour bags stored - stored on shelves. Thank you. 3. Food containers and beverages stored directly on the floor in the walk-in cooler. 4. Bottles of cooking oil stored directly on the floor near the Rational combo oven/steamer. <p>In order to reduce the risk of cross-contamination of foods, it is necessary that all foods be stored in clean, dry locations where they are not exposed to water splashes, chemicals, or other contamination, and at least 6 inches off the floor. Remove the flour bin from the dishwashing room and pick all other foods off the floor and store them at least 6 inches off the floor.</p>		X
52	3717-1-04.8(E)(3)	NC	<p>Observations: Single-service and single-use articles not protected from contamination. Observed several packages of single-use items still stored inside an attic space rather than in a dry storage area in the kitchen. In order to reduce the risk of cross-contamination of these items, it is necessary that they be stored in clean, dry locations where they are protected from dust, pests, and other contaminants. Move these items out of the attic space.</p>		X
56	3717-1-04.5(A)(3)	NC	<p>Observations: Non-food contact surfaces of equipment are unclear. Observed many non-food contact surfaces that were not clean:</p> <ol style="list-style-type: none"> 1. Small prep cooler used as a food prep counter - gross amounts of food residues inside. 2. Can opener holder - cleaned. Thank you. 3. Tops of the two chest freezers inside the former walk-in freezer - dirty residues on the lids. 4. Hamilton Beach immersion blender (?) handle on the "clean dish shelf" - cleaned. Thank you. 5. Coffee maker outside surfaces, top, and water supply hose - food residues. 6. Gasket on door of small Bev-Air cooler in small room between the kitchen and the dining room - food residues. 7. Two food scales (one on the shelf over the pizza prep cooler and one on the shelf near the Maxx Cold reach-in freezer) - gross amounts of old food residues. 8. Blue air circulation fan on shelf near the Maxx Cool reach-in freezer - removed. 9. Outside surfaces and lids of many flour bins (in the dishwashing room and in the dry storage room) - food residues. 10. Automatic warewashing machine (top, legs, piping, and outside surfaces) - food residues, hard water deposits, and many particles. 11. Front, handles, and control knobs on the range and the steamer unit - being cleaned during the inspection. Thank you. <p>In order to reduce the risk of problems with pests and cross-contamination of foods, it is necessary to keep non-food-contact surfaces clean. Clean these areas.</p>		X
58	3717-1-05.1(S)	NC	<p>Observations: Plumbing system not properly maintained or repaired. Observed the handwashing sink to have a very slow drain. While it was being used, it gradually filled with water that it held for an extended period of time. It is necessary for the plumbing to be maintained in good condition. Check this sink and repair the cause of the slow drain. Discussed with the PIC who indicated that he would call his plumber to check the system.</p>		X
61	3717-1-05.4(N)	NC	<p>Observations: Waste receptacles not covered properly. Observed several trash containers in the kitchen and immediately outside the backdoor that were still not provided with lids so they could be closed between uses. In order to reduce the risk of problems with pests, it is necessary that trash containers inside the building be kept closed when not in use and that trash containers outside the building be kept closed with tight-fitting lids. Always keep trash containers closed when not in use. Discussed with the PIC who indicated that lids would be provided for these trash containers.</p>		X
62	3717-1-06(A)(1)	NC	<p>Observations: Floors, walls, and/or ceilings in an area used for food and equipment storage not constructed of approved materials. Observed the storage of what appeared to be boxes of foods (potato chips?) and packages of single-service dishes and lids in a dark, makeshift dry storage area in the attic space immediately above the small room between the kitchen and the dining room. This attic space was not finished. Bare wood, dusty roof trusses, dusty wiring, and dusty insulated ductwork could be seen over the top of the stored materials. Light was observed at a gap in the roof. In order to reduce the risk of cross-contamination of food items and single-use items, it is necessary that they be stored in dry storage areas where the surfaces are smooth, durable, well-lit, and easily cleanable. This area is not suitable for dry storage of food items and dishes. Remove all food, single-use dishes, and any other food-related items from this area.</p>		X

62	3717-1-06.4(A)	NC	<p>Observations: Physical facilities not maintained in good repair. Observed several areas that were still in poor repair:</p> <ol style="list-style-type: none"> 1. Ceiling in the kitchen area above the range - hole in the ceiling tile. 2. Cove molding in several locations (for example, behind a pizza prep table, at the door of the office) - broken or missing. 3. Wall section at west end of hood - sagging down. 4. Wall at corner near the west end of the hood - broken edge trim and exposed edges of wallboard. 5. Ceiling tiles on wall above the doorway between the cooking area and the dishwashing room - damaged tiles. 6. Laminated counter under the heat lamp - damaged laminate. 7. Several upholstered benches in the dining room - torn upholstery. 8. Wall in women's restroom - worn and flaking wall surface. 9. Ceiling panel in women's restroom - hole in ceiling. 10. Wall near time clock - damaged wall surface. 11. Ceiling in dry storage area behind ice machine - worn and flaking paint. 12. Paint on several areas of wood trim (for example, doorframes) - worn and damaged paint. 13. Gasket on door of walk-in cooler - badly torn <p>In order to allow routine and thorough cleaning and to reduce the risk of problems with pests, it is necessary for the facility to be in good repair. Repair these damaged areas. Discussed with the PIC who indicated that the areas would be repaired.</p>		X
62	3717-1-06.4(N)	NC	<p>Observations: Unnecessary or nonfunctional items and /or litter on premises. Observed a large amount of scattered trash, litter, cigarette butts, cardboard boxes, junk upholstered chair, metal food cans, plastic bags, empty 5-gallon buckets, junk metal shelf, plastic lids, junk plastic tubs, and other dirty or broken items to still be on the ground and to still be tucked into the areas between the main building and the walk-in freezer and the wood outbuilding in the area outside the backdoor. In order to reduce the risk of pests, it is necessary that the premises be kept free of items that are not necessary to the operation of the food service operation (such as equipment that is nonfunctional, broken, or no longer used) and litter and rubbish. Clean this area; remove all litter, rubbish, and cigarette butts; and any items that are not necessary for the facility. Discussed with the PIC who indicated that the area would be cleaned.</p>		X
62	3717-1-06.4(B)	NC	<p>Observations: Facility not maintained clean. Observed many locations where the facility was still not clean:</p> <ol style="list-style-type: none"> 1. Dry storage area behind the ice machine - food residues and dust and particles on many surfaces. Floor had many areas with accumulations of dirt and particles, especially in the corners, behind boxes, and behind the shelves. 2. Floor in the automatic warewashing machine room - food residues and dirt all around the room, especially under the sinks, shelves, and equipment. 3. Ceilings throughout the facility - brown oily residues. 4. Wooden pot holders hanging from the ceiling near the range - oily brown residues. 5. Many walls, especially near food preparation counters - food splashes and oily residues. 6. Many things hanging on the walls (for example, electrical outlets, electrical switches, fire extinguisher, fire suppression system tank, many pipes) - particles and greasy residues. 8. Vent fan in women's restroom and north wall of the kitchen - dust residues. 9. Inside the hood, lights, and pipes under the hood - greasy residues. 10. Wall under the microwave shelf - thick drips of grease. 11. Floors all around the kitchen, especially at the baseboards and in the corners - thick dark residues and particles. 12. Pipes under the sinks - brown residues. 13. Office floor - dirt and litter. 14. Floor in the old walk-in freezer - litter and dirt. 15. Fan covers in the walk-in cooler - dust residues. 16. Walls and ceiling in the pizza preparation area - dark brown oily residues. 17. Floor in the walk-in cooler - litter and food residues. 18. Door to walk-in cooler - dark residues. <p>In order to reduce the risk of problems with pests and to reduce the risk of cross-contamination of foods, it is necessary to keep the facility clean. Clean these areas. Discussed with the PIC who indicated that the areas would be cleaned.</p>		X
63	3717-1-06.2(I)(3)	NC	<p>Observations: Light intensity less than fifty foot candles in required areas. Observed the light intensity in the food preparation area between the range and the steamer unit to still be less than 50 foot candles at several work surfaces due to the continued presence of some old fixtures and several missing light bulbs. Some bulbs had been replaced with LED bulbs, but not all. In order to allow safe food preparation and adequate cleaning, it is necessary for food preparation areas to be provided with sufficient light fixtures to provide at least 50 foot candles of illumination at work surfaces. Repair or replace these lights. Discussed with the PIC who indicated that he would complete the replacement of light bulbs with LED</p>		X

			bulbs.		
63	3717-1-06.1(I)	NC	Observations: No protective shielding on lights. Observed several light bulbs in light fixtures that were still not shatterproof and did not have shatterproof covers (in the old walk-in freezer, in the area outside the walk-in cooler, and near the back door). In order to reduce the risk of cross-contamination of foods by glass in the event of an accident, it is necessary to provide shatterproof light bulbs or ensure that all bulbs are covered by shatterproof covers. Check these lights and provide shatterproof bulbs or shatterproof light covers. Discussed with the PIC who indicated that he would replace these bulbs with shatterproof bulbs.		X

Most of the food code violations identified at the December 14, 2023 inspection and noted at the December 21, 2023 follow-up inspection were still present. Please contact the Health District to discuss, especially if you have any questions about the violations.

Photographs can be provided to help understand the problems.

Please have as many violations as possible corrected by the next follow-up inspection.

Person in Charge Aaron Jones	Date 26-Jan-2024
Sanitarian Anne Kaup-Fett	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 2-Feb-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 94	Travel Time 8	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 6-Feb-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrhea events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 2-Feb-2024
---------------------------------	---------------------------------	--------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56		Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Unable to confirm if the facility has an employee with managerial or supervisory responsibilities who has obtained a Level 2 (Manager Level) food safety certification. In order to ensure that the facility is operated in a safe manner that complies with food safety standards and uniform food code, it is necessary to have on-site a person who is knowledgeable about food safety concepts and is able to ensure that those concepts are implemented on a routine basis. Assign a person to obtain this certification. Discussed with the PIC who indicated that he and his wife were scheduled to take the next upcoming 2024 Level 2 class at OSU Extension.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. Observed the solid back door propped open for extended periods of time. The screen door was no longer on-site. It appeared that the solid door was left open to provide cool air in the kitchen. Observed gaps at the roofline in the attic space above the small room between the kitchen and the dining room. In order to reduce the risk of problems with pests, it is necessary that the facility be protected against the entry of pests by filling any holes in floors, walls, or ceilings and by ensuring that exterior doors kept open for ventilation be protected from the entry of insects by screens, properly designed and installed air curtains, or other effective means. Keep this door closed or provide a tightly fitting screen door.		X
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed several areas where food was still improperly stored: 1. Flour bin stored under the drain board of the 3-bay sink in the dishwashing room and soiled by food residues and water splashes. Several chemicals were stored on the drainboard directly over the flour bin. 2. Flour bags stored - stored on shelves. Thank you. 3. Food containers and beverages in the walk-in cooler - stored off the floor. Thank you. 4. Bottles of cooking oil - stored off the floor. Thank you. In order to reduce the risk of cross-contamination of foods, it is necessary that all foods be stored in clean, dry locations where they are not exposed to water splashes, chemicals, or other contamination, and at least 6 inches off the floor. Remove the flour bin from the dishwashing room.		X

58	3717-1-05.1(S)	NC	<p>Observations: Plumbing system not properly maintained or repaired. Observed the handwashing sink to still have a leak. It is necessary for the plumbing to be maintained in good condition. Check this sink and repair the cause of the leak. Discussed with the PIC who indicated that he would fix the sink.</p>		X
61	3717-1-05.4(N)	NC	<p>Observations: Waste receptacles not covered properly. Observed several trash containers in the kitchen and immediately outside the backdoor that were still not provided with lids so they could be closed between uses. In order to reduce the risk of problems with pests, it is necessary that trash containers inside the building be kept closed when not in use and that trash containers outside the building be kept closed with tight-fitting lids. Always keep trash containers closed when not in use. Discussed with the PIC who indicated that lids would be provided for these trash containers.</p>		X
62	3717-1-06.4(B)	NC	<p>Observations: Facility not maintained clean. Observed many locations where the facility was still not clean:</p> <ol style="list-style-type: none"> 1. Dry storage area behind the ice machine - food residues and dust and particles on many surfaces. Floor had many areas with accumulations of dirt and particles and mouse droppings, especially in the corners, behind boxes, and behind the shelves. 2. Floor in the automatic warewashing machine room - partially cleaned. 3. Ceilings throughout the facility - brown oily residues. 4. Wooden pot holders hanging from the ceiling near the range - cleaned. Thank you. 5. Many walls, especially near food preparation counters - cleaned. Thank you. 6. Many things hanging on the walls (for example, electrical outlets, electrical switches, fire extinguisher, fire suppression system tank, many pipes) - cleaned. Thank you. 8. Vent fan in women's restroom and north wall of the kitchen - dust residues. 9. Inside the hood, lights, and pipes under the hood - greasy residues. 10. Wall under the microwave shelf - cleaned. Thank you. 11. Floors all around the kitchen, especially at the baseboards and in the corners - dark residues and particles. 12. Pipes under the sinks - brown residues. 13. Office floor - dirt and litter. 14. Floor in the old walk-in freezer - litter and dirt. 15. Fan covers in the walk-in cooler - dust residues. 16. Walls and ceiling in the pizza preparation area - dark brown oily residues. 17. Floor in the walk-in cooler - cleaned. Thank you. 18. Door to walk-in cooler - cleaned. Thank you. <p>In order to reduce the risk of problems with pests and to reduce the risk of cross-contamination of foods, it is necessary to keep the facility clean. Clean these areas. Discussed with the PIC who indicated that the areas would be cleaned.</p>		X
62	3717-1-06.4(N)	NC	<p>Observations: Unnecessary or nonfunctional items and/or litter on premises. Observed a large amount of scattered trash, litter, cigarette butts, cardboard boxes, junk upholstered chair, metal food cans, plastic bags, empty 5-gallon buckets, junk metal shelf, plastic lids, junk plastic tubs, and other dirty or broken items to still be on the ground and to still be tucked into the areas between the main building and the walk-in freezer and the wood outbuilding in the area outside the backdoor. In order to reduce the risk of pests, it is necessary that the premises be kept free of items that are not necessary to the operation of the food service operation (such as equipment that is nonfunctional, broken, or no longer used) and litter and rubbish. Clean this area; remove all litter, rubbish, and cigarette butts; and any items that are not necessary for the facility. Discussed with the PIC who indicated that the area would be cleaned.</p>		X
62	3717-1-06.4(A)	NC	<p>Observations: Physical facilities not maintained in good repair. Observed several areas that were still in poor repair:</p> <ol style="list-style-type: none"> 1. Ceiling in the kitchen area above the range - hole in the ceiling tile. 2. Cove molding in several locations (for example, behind a pizza prep table, at the door of the office) - broken or missing. 3. Wall section at west end of hood - sagging down. 4. Wall at corner near the west end of the hood - broken edge trim and exposed edges of wallboard. 5. Ceiling tiles on wall above the doorway between the cooking area and the dishwashing room - damaged tiles. 6. Laminated counter under the heat lamp - damaged laminate. 7. Several upholstered benches in the dining room - torn upholstery. 8. Wall in women's restroom - worn and flaking wall surface. 9. Ceiling panel in women's restroom - hole in ceiling. 10. Wall near time clock - damaged wall surface. 11. Ceiling in dry storage area behind ice machine - worn and flaking paint. 12. Paint on several areas of wood trim (for example, doorframes) - worn and damaged paint. 13. Gasket on door of walk-in cooler - badly torn <p>In order to allow routine and thorough cleaning and to reduce the risk of problems with pests, it is necessary for the facility to be in good repair. Repair these damaged areas. Discussed with the PIC who indicated that the areas would be</p>		X

			repaired.		
63	3717-1-06.1(I)	NC	Observations: No protective shielding on lights. Observed several light bulbs in light fixtures that were still not shatterproof and did not have shatterproof covers (in the old walk-in freezer, in the area outside the walk-in cooler, and near the back door). In order to reduce the risk of cross-contamination of foods by glass in the event of an accident, it is necessary to provide shatterproof light bulbs or ensure that all bulbs are covered by shatterproof covers. Check these lights and provide shatterproof bulbs or shatterproof light covers. Discussed with the PIC who indicated that he would replace these bulbs with shatterproof bulbs.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
25	3717-1-03.5(E)	C	Observations: Consumer is not properly advised of the risk of consuming raw or undercooked animal foods. Observed that the menu contained a consumer advisory for consumption of raw or undercooked foods (footnoted on the bottom of several menu pages), but did not include identification of the animal-derived foods linked to the footnote by the use of asterisks printed next to each menu item. In order to reduce the risk of foodborne illness from the consumption of raw or undercooked animal-derived foods, it is necessary that all animal-derived food items that can be served raw or undercooked, or contain (or may contain) raw or undercooked animal-derived food ingredients, be linked to the footnoted consumer advisory by an asterisk. Correct the menu to include asterisks next to these foods. Discussed with the PIC who indicated that the menus would be corrected.
44	3717-1-03.2(D)	NC	Observations: Working food containers not properly labeled. Observed several working containers of foods (salad dressing bottles, sauce containers, and some food storage containers) that were still not provided with labels to identify the contents. In order to reduce the risk of accidents and problems with allergens, it is necessary that all working containers of food be provided with labels that identify the contents of the containers. Always provide labels for all working containers of foods. Discussed with the PIC who indicated that all of the containers would be labeled.
52	3717-1-04.8(E)(3)	NC	Observations: Single-service and single-use articles not protected from contamination. Observed several packages of single-use items still stored inside an attic space rather than in a dry storage area in the kitchen. In order to reduce the risk of cross-contamination of these items, it is necessary that they be stored in clean, dry locations where they are protected from dust, pests, and other contaminants. Move these items out of the attic space.
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. Observed many non-food contact surfaces that were not clean: 1. Small prep cooler used as a food prep counter - gross amounts of food residues inside. 2. Can opener holder - cleaned. Thank you. 3. Tops of the two chest freezers inside the former walk-in freezer - dirty residues on the lids. 4. Hamilton Beach immersion blender (?) handle on the "clean dish shelf - cleaned. Thank you. 5. Coffee maker outside surfaces, top, and water supply hose - food residues. 6. Gasket on door of small Bev-Air cooler in small room between the kitchen and the dining room - food residues. 7. Two food scales (one on the shelf over the pizza prep cooler and one on the shelf near the Maxx Cold reach-in freezer) - gross amounts of old food residues. 8. Blue air circulation fan on shelf near the Maxx Cool reach-in freezer - removed. 9. Outside surfaces and lids of many flour bins (in the dishwashing room and in the dry storage room) - food residues. 10. Automatic warewashing machine (top, legs, piping, and outside surfaces) - food residues, hard water deposits, and many particles. 11. Front, handles, and control knobs on the range and the steamer unit - being cleaned during the inspection. Thank you. In order to reduce the risk of problems with pests and cross-contamination of foods, it is necessary to keep non-food-contact surfaces clean. Clean these areas.
62	3717-1-06(A)(1)	NC	Observations: Floors, walls, and/or ceilings in an area used for food and equipment storage not constructed of approved materials. Observed the storage of what appeared to be boxes of foods (potato chips?) and packages of single-service dishes and lids in a dark, makeshift dry storage area in the attic space immediately above the small room between the kitchen and the dining room. This attic space was not finished. Bare wood, dusty roof trusses, dusty wiring, and dusty insulated ductwork could be seen over the top of the stored materials. Light was observed at a gap in the roof. In order to reduce the risk of cross-contamination of food items and single-use items, it is necessary that they be stored in dry storage areas where the surfaces are smooth, durable, well-lit, and easily cleanable. This area is not suitable for dry storage of food items and dishes. Remove all food, single-use dishes, and any other food-related items from this area.
63	3717-1-06.2(I)(3)	NC	Observations: Light intensity less than fifty foot candles in required areas. Observed the light intensity in the food preparation area between the range and the steamer unit to still be less than 50 foot candles at several work surfaces due to the continued presence of some old fixtures and several missing light bulbs. Some bulbs had been replaced with LED bulbs, but not all. In order to allow safe food preparation and adequate cleaning, it is necessary for food preparation areas to be provided with sufficient light fixtures to provide at least 50 foot candles of illumination at work surfaces. Repair or replace these lights. Discussed with the PIC who indicated that he would complete the replacement of light bulbs with LED bulbs.

Discussed with the PIC. He will:

1. Thoroughly clean the floor in the dry storage area around and behind the ice machine and in the automatic warewashing

room to remove all mouse droppings in order to allow the Health District to assess whether or not there is an ongoing mouse infestation.

2. Provide the last report from A-1 Pest Control.

3. Start making arrangements to replace ceiling tiles, probably starting at the automatic warewashing room.

Person in Charge

Brandon Tagg

Date

2-Feb-2024

Sanitarian

Anne Kaup-Fett

Licensors

Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 6-Feb-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 52	Travel Time 8	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 13-Feb-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)		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.	
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 6-Feb-2024
---------------------------------	---------------------------------	--------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56		Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701:21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Unable to confirm if the facility has an employee with managerial or supervisory responsibilities who has obtained a Level 2 (Manager Level) food safety certification. In order to ensure that the facility is operated in a safe manner that complies with food safety standards and uniform food code, it is necessary to have on-site a person who is knowledgeable about food safety concepts and is able to ensure that those concepts are implemented on a routine basis. Assign a person to obtain this certification. Discussed with the PIC who indicated that he and his wife were scheduled to take the next upcoming 2024 Level 2 class at OSU Extension.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. Observed the solid back door propped open for extended periods of time. The screen door was no longer on-site. It appeared that the solid door was left open to provide cool air in the kitchen. Observed gaps at the roofline in the attic space above the small room between the kitchen and the dining room. In order to reduce the risk of problems with pests, it is necessary that the facility be protected against the entry of pests by filling any holes in floors, walls, or ceilings and by ensuring that exterior doors kept open for ventilation be protected from the entry of insects by screens, properly designed and installed air curtains, or other effective means. Keep this door closed or provide a tightly fitting screen door.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Unable to confirm that the facility does not have an active rodent issue due to the continued presence of mouse droppings in the dry storage area near the ice machine. In order to reduce the risk of cross-contamination or adulteration of foods by pests, it is necessary that the facility be kept free of pests. Keep the facility free of pests. Discussed with the PIC who indicated that the pest control company was scheduled to be on-site on 02-09-2024 and that he would arrange for this floor area to be thoroughly washed and cleaned (especially under shelves, appliances, other items, and at the cove molding) in order to allow it to be assessed for new mouse droppings at that time.		X
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed several areas where food was still improperly stored: 1. Flour bin stored under the drain board of the 3-bay sink in the dishwashing room		X

			<p>and soiled by food residues and water splashes. Several chemicals were stored on the drainboard directly over the flour bin.</p> <p>2. Flour bags stored - stored on shelves. Thank you.</p> <p>3. Food containers and beverages in the walk-in cooler - stored off the floor. Thank you.</p> <p>4. Bottles of cooking oil - stored off the floor. Thank you.</p> <p>In order to reduce the risk of cross-contamination of foods, it is necessary that all foods be stored in clean, dry locations where they are not exposed to water splashes, chemicals, or other contamination, and at least 6 inches off the floor. Remove the flour bin from the dishwashing room.</p>		
58	3717-1-05.1(S)	NC	<p>Observations: Plumbing system not properly maintained or repaired. Observed the handwashing sink to still have a leak. It is necessary for the plumbing to be maintained in good condition. Check this sink and repair the cause of the leak. Discussed with the PIC who indicated that he would fix the sink.</p>		X
61	3717-1-05.4(N)	NC	<p>Observations: Waste receptacles not covered properly. Observed several trash containers in the kitchen and immediately outside the backdoor that were still not provided with lids so they could be closed between uses. In order to reduce the risk of problems with pests, it is necessary that trash containers inside the building be kept closed when not in use and that trash containers outside the building be kept closed with tight-fitting lids. Always keep trash containers closed when not in use. Discussed with the PIC who indicated that lids would be provided for these trash containers.</p>		X
62	3717-1-06.4(A)	NC	<p>Observations: Physical facilities not maintained in good repair. Observed several areas that were still in poor repair:</p> <ol style="list-style-type: none"> 1. Ceiling in the kitchen area above the range - hole in the ceiling tile. 2. Cove molding in several locations (for example, behind a pizza prep table, at the door of the office) - broken or missing. 3. Wall section at west end of hood - sagging down. 4. Wall at corner near the west end of the hood - broken edge trim and exposed edges of wallboard. 5. Ceiling tiles on wall above the doorway between the cooking area and the dishwashing room - damaged tiles. 6. Laminated counter under the heat lamp - damaged laminate. 7. Several upholstered benches in the dining room - torn upholstery. 8. Wall in women's restroom - worn and flaking wall surface. 9. Ceiling panel in women's restroom - hole in ceiling. 10. Wall near time clock - damaged wall surface. 11. Ceiling in dry storage area behind ice machine - worn and flaking paint. 12. Paint on several areas of wood trim (for example, doorframes) - worn and damaged paint. 13. Gasket on door of walk-in cooler - badly torn <p>In order to allow routine and thorough cleaning and to reduce the risk of problems with pests, it is necessary for the facility to be in good repair. Repair these damaged areas. Discussed with the PIC who indicated that the areas would be repaired.</p>		X
62	3717-1-06.4(N)	NC	<p>Observations: Unnecessary or nonfunctional items and /or litter on premises. Observed a large amount of scattered trash, litter, cigarette butts, cardboard boxes, junk upholstered chair, metal food cans, plastic bags, empty 5-gallon buckets, junk metal shelf, plastic lids, junk plastic tubs, and other dirty or broken items to still be on the ground and to still be tucked into the areas between the main building and the walk-in freezer and the wood outbuilding in the area outside the backdoor. In order to reduce the risk of pests, it is necessary that the premises be kept free of items that are not necessary to the operation of the food service operation (such as equipment that is nonfunctional, broken, or no longer used) and litter and rubbish. Clean this area; remove all litter, rubbish, and cigarette butts; and any items that are not necessary for the facility. Discussed with the PIC who indicated that the area would be cleaned.</p>		X
62	3717-1-06.4(B)	NC	<p>Observations: Facility not maintained clean. Observed many locations where the facility was still not clean:</p> <ol style="list-style-type: none"> 1. Dry storage area behind the ice machine - food residues and dust and particles on many surfaces. Floor had many areas with accumulations of dirt and particles and mouse droppings, especially in the corners, behind boxes, and behind the shelves. 2. Floor in the automatic warewashing machine room - partially cleaned. 3. Ceilings throughout the facility - brown oily residues. 4. Wooden pot holders hanging from the ceiling near the range - cleaned. Thank you. 5. Many walls, especially near food preparation counters - cleaned. Thank you. 6. Many things hanging on the walls (for example, electrical outlets, electrical switches, fire extinguisher, fire suppression system tank, many pipes) - cleaned. Thank you. 8. Vent fan in women's restroom and north wall of the kitchen - dust residues. 9. Inside the hood, lights, and pipes under the hood - greasy residues. 10. Wall under the microwave shelf - cleaned. Thank you. 11. Floors all around the kitchen, especially at the baseboards and in the corners - dark residues and particles. 		X

			12. Pipes under the sinks - brown residues. 13. Office floor - dirt and litter. 14. Floor in the old walk-in freezer - litter and dirt. 15. Fan covers in the walk-in cooler - dust residues. 16. Walls and ceiling in the pizza preparation area - dark brown oily residues. 17. Floor in the walk-in cooler - cleaned. Thank you. 18. Door to walk-in cooler - cleaned. Thank you. In order to reduce the risk of problems with pests and to reduce the risk of cross-contamination of foods, it is necessary to keep the facility clean. Clean these areas. Discussed with the PIC who indicated that the areas would be cleaned.		
63	3717-1-06.1(I)	NC	Observations: No protective shielding on lights. Observed several light bulbs in light fixtures that were still not shatterproof and did not have shatterproof covers (in the old walk-in freezer, in the area outside the walk-in cooler, and near the back door). In order to reduce the risk of cross-contamination of foods by glass in the event of an accident, it is necessary to provide shatterproof light bulbs or ensure that all bulbs are covered by shatterproof covers. Check these lights and provide shatterproof bulbs or shatterproof light covers. Discussed with the PIC who indicated that he would replace these bulbs with shatterproof bulbs.		X
The PIC indicated that the floor i n the dry storage room would be well-washed on Tuesday (02-06-2024) evening, especially under the shelves, appliances, and other items and near the cove molding and in the corners to remove all mouse droppings so the area could be assessed by the pest control company on Friday, 02-09-24.					
Person in Charge			Date		
Brandon Tagg			6-Feb-2024		
Sanitarian			Licensor		
Anne Kaup-Fett			Clark County Combined Health District		

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 13-Feb-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 40	Travel Time 7	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 21-Feb-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 13-Feb-2024
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56		Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Unable to confirm if the facility has an employee with managerial or supervisory responsibilities who has obtained a Level 2 (Manager Level) food safety certification. In order to ensure that the facility is operated in a safe manner that complies with food safety standards and uniform food code, it is necessary to have on-site a person who is knowledgeable about food safety concepts and is able to ensure that those concepts are implemented on a routine basis. Assign a person to obtain this certification. Discussed with the PIC who indicated that he and his wife were scheduled to take the next upcoming 2024 Level 2 class at OSU Extension.		X
45	3717-1-06.1(M)	NC	Observations: Outer opening not protected. Observed the solid back door propped open for extended periods of time. The screen door was no longer on-site. It appeared that the solid door was left open to provide cool air in the kitchen. Observed gaps at the roofline in the attic space above the small room between the kitchen and the dining room. In order to reduce the risk of problems with pests, it is necessary that the facility be protected against the entry of pests by filling any holes in floors, walls, or ceilings and by ensuring that exterior doors kept open for ventilation be protected from the entry of insects by screens, properly designed and installed air curtains, or other effective means. Keep this door closed or provide a tightly fitting screen door.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed a large amount of mouse droppings in the ice machine area (on top of the ice machine, under the ice machine, and under the shelves and other items behind the ice machine). The PIC indicated that he had cleaned the area very well on his hands and knees. In order to reduce the risk of cross-contamination or adulteration of foods by pests, it is necessary that the facility be kept free of pests. Keep the facility free of pests. Discussed with the PIC who indicated that the pest control company was had been on-site on 02-09-2024 but that he did not have any paperwork from the visit. He indicated that he would talk to the pest control company and obtain a list of recommendations and treatment options and would implement them ASAP.		X
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed several areas where food was still improperly stored;		X

			<p>1. Flour bin stored under the drain board of the 3-bay sink in the dishwashing room and soiled by food residues and water splashes. Several chemicals were stored on the drainboard directly over the flour bin.</p> <p>2. Flour bags stored - stored on shelves. Thank you.</p> <p>3. Food containers and beverages in the walk-in cooler - stored off the floor. Thank you.</p> <p>4. Bottles of cooking oil - stored off the floor. Thank you.</p> <p>In order to reduce the risk of cross-contamination of foods, it is necessary that all foods be stored in clean, dry locations where they are not exposed to water splashes, chemicals, or other contamination, and at least 6 inches off the floor. Remove the flour bin from the dishwashing room.</p>		
58	3717-1-05.1(S)	NC	<p>Observations: Plumbing system not properly maintained or repaired. Observed the handwashing sink to still have a leak. It is necessary for the plumbing to be maintained in good condition. Check this sink and repair the cause of the leak. Discussed with the PIC who indicated that he would fix the sink.</p>		X
61	3717-1-05.4(N)	NC	<p>Observations: Waste receptacles not covered properly. Observed several trash containers in the kitchen and immediately outside the backdoor that were still not provided with lids so they could be closed between uses. In order to reduce the risk of problems with pests, it is necessary that trash containers inside the building be kept closed when not in use and that trash containers outside the building be kept closed with tight-fitting lids. Always keep trash containers closed when not in use. Discussed with the PIC who indicated that lids would be provided for these trash containers.</p>		X
62	3717-1-06.4(B)	NC	<p>Observations: Facility not maintained clean. Observed many locations where the facility was still not clean:</p> <ol style="list-style-type: none"> 1. Dry storage area behind the ice machine - food residues and dust and particles on many surfaces. Floor had many areas with accumulations of dirt and particles and mouse droppings, especially in the corners, behind boxes, and behind the shelves. 2. Floor in the automatic warewashing machine room - partially cleaned. 3. Ceilings throughout the facility - brown oily residues. 4. Wooden pot holders hanging from the ceiling near the range - cleaned. Thank you. 5. Many walls, especially near food preparation counters - cleaned. Thank you. 6. Many things hanging on the walls (for example, electrical outlets, electrical switches, fire extinguisher, fire suppression system tank, many pipes) - cleaned. Thank you. 8. Vent fan in women's restroom and north wall of the kitchen - dust residues. 9. Inside the hood, lights, and pipes under the hood - greasy residues. 10. Wall under the microwave shelf - cleaned. Thank you. 11. Floors all around the kitchen, especially at the baseboards and in the corners - dark residues and particles. 12. Pipes under the sinks - brown residues. 13. Office floor - dirt and litter. 14. Floor in the old walk-in freezer - litter and dirt. 15. Fan covers in the walk-in cooler - dust residues. 16. Walls and ceiling in the pizza preparation area - dark brown oily residues. 17. Floor in the walk-in cooler - cleaned. Thank you. 18. Door to walk-in cooler - cleaned. Thank you. <p>In order to reduce the risk of problems with pests and to reduce the risk of cross-contamination of foods, it is necessary to keep the facility clean. Clean these areas. Discussed with the PIC who indicated that the areas would be cleaned.</p>		X
62	3717-1-06.4(N)	NC	<p>Observations: Unnecessary or nonfunctional items and/or litter on premises. Observed a large amount of scattered trash, litter, cigarette butts, cardboard boxes, junk upholstered chair, metal food cans, plastic bags, empty 5-gallon buckets, junk metal shelf, plastic lids, junk plastic tubs, and other dirty or broken items to still be on the ground and to still be tucked into the areas between the main building and the walk-in freezer and the wood outbuilding in the area outside the backdoor. In order to reduce the risk of pests, it is necessary that the premises be kept free of items that are not necessary to the operation of the food service operation (such as equipment that is nonfunctional, broken, or no longer used) and litter and rubbish. Clean this area; remove all litter, rubbish, and cigarette butts; and any items that are not necessary for the facility. Discussed with the PIC who indicated that the area would be cleaned.</p>		X
62	3717-1-06.4(A)	NC	<p>Observations: Physical facilities not maintained in good repair. Observed several areas that were still in poor repair:</p> <ol style="list-style-type: none"> 1. Ceiling in the kitchen area above the range - hole in the ceiling tile. 2. Cove molding in several locations (for example, behind a pizza prep table, at the door of the office) - broken or missing. 3. Wall section at west end of hood - sagging down. 4. Wall at corner near the west end of the hood - broken edge trim and exposed edges of wallboard. 5. Ceiling tiles on wall above the doorway between the cooking area and the dishwashing room - damaged tiles. 6. Laminated counter under the heat lamp - damaged laminate. 		X

			7. Several upholstered benches in the dining room - torn upholstery. 8. Wall in women's restroom - worn and flaking wall surface. 9. Ceiling panel in women's restroom - hole in ceiling. 10. Wall near time clock - damaged wall surface. 11. Ceiling in dry storage area behind ice machine - worn and flaking paint. 12. Paint on several areas of wood trim (for example, doorframes) - worn and damaged paint. 13. Gasket on door of walk-in cooler - badly torn In order to allow routine and thorough cleaning and to reduce the risk of problems with pests, it is necessary for the facility to be in good repair. Repair these damaged areas. Discussed with the PIC who indicated that the areas would be repaired.		
63	3717-1-06.1(l)	NC	Observations: No protective shielding on lights. Observed several light bulbs in light fixtures that were still not shatterproof and did not have shatterproof covers (in the old walk-in freezer, in the area outside the walk-in cooler, and near the back door). In order to reduce the risk of cross-contamination of foods by glass in the event of an accident, it is necessary to provide shatterproof light bulbs or ensure that all bulbs are covered by shatterproof covers. Check these lights and provide shatterproof bulbs or shatterproof light covers. Discussed with the PIC who indicated that he would replace these bulbs with shatterproof bulbs.		X

Many rodent droppings were observed on top of the ice machine, under the ice machine, and on the floor under many items in the dry storage area behind the ice machine. The Health District contacted A-1 to obtain information on the latest report, including any treatments or control recommendations.

The last report appears to indicate that A-1 recommended cleaning the floor in the dishwasher room and controlling standing water in the dishwashing room.

Contact A-1 to arrange a visit to focus on the ice machine and dry storage room areas, make recommendations for rodent control, and apply rodent monitoring and rodent control measures (such a sticky traps or other effective control methods). Keep/obtain a copy of the A-1 report and forward it to Anne Kaup-Fett at akaup-fett@ccchd.com.

The ice machine area will be checked again on 02-21-2024.

Please also work on as many other violations as possible for that inspection.

Person in Charge	Date
Brandon Tagg	13-Feb-2024
Sanitarian	Licenser
Anne Kaup-Fett	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 22-Feb-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 45	Travel Time 9	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 23-Feb-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 22-Feb-2024
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56		Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Unable to confirm if the facility has an employee with managerial or supervisory responsibilities who has obtained a Level 2 (Manager Level) food safety certification. In order to ensure that the facility is operated in a safe manner that complies with food safety standards and uniform food code, it is necessary to have on-site a person who is knowledgeable about food safety concepts and is able to ensure that those concepts are implemented on a routine basis. Assign a person to obtain this certification. Discussed with the PIC who indicated that he and his wife were scheduled to take the next upcoming 2024 Level 2 class at OSU Extension.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed a large amount of mouse droppings in the ice machine area (on top of the ice machine, under the ice machine, and under the shelves and other items behind the ice machine). No sticky traps or other control measures were observed in the area. The bartender was not able to provide any information on any previous professional treatments. In order to reduce the risk of cross-contamination or adulteration of foods by pests, it is necessary that the facility be kept free of pests. Keep the facility free of pests.		X
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed several areas where food was still improperly stored: 1. Flour bin stored under the drain board of the 3-bay sink in the dishwashing room and soiled by food residues and water splashes. Several chemicals were stored on the drainboard directly over the flour bin. 2. Flour bags stored - stored on shelves. Thank you. 3. Food containers and beverages in the walk-in cooler - stored off the floor. Thank you. 4. Bottles of cooking oil - stored on the floor. In order to reduce the risk of cross-contamination of foods, it is necessary that all foods be stored in clean, dry locations where they are not exposed to water splashes, chemicals, or other contamination, and at least 6 inches off the floor. Remove the flour bin from the dishwashing room.		X
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed the handwashing sink to still have a leak. It is necessary for the plumbing to be		X

			maintained in good condition. Check this sink and repair the cause of the leak. Discussed with the PIC who indicated that he would fix the sink.		
61	3717-1-05.4(N)	NC	Observations: Waste receptacles not covered properly. Observed several trash containers in the kitchen and immediately outside the backdoor that were still not provided with lids so they could be closed between uses. In order to reduce the risk of problems with pests, it is necessary that trash containers inside the building be kept closed when not in use and that trash containers outside the building be kept closed with tight-fitting lids. Always keep trash containers closed when not in use. Discussed with the PIC who indicated that lids would be provided for these trash containers.		X
62	3717-1-06.4(B)	NC	Observations: Facility not maintained clean. Observed many locations where the facility was still not clean: 1. Dry storage area behind the ice machine - food residues and dust and particles on many surfaces. Floor had many areas with accumulations of dirt and particles and mouse droppings, especially in the corners, behind boxes, and behind the shelves. 2. Floor in the automatic warewashing machine room - partially cleaned. 3. Ceilings throughout the facility - brown oily residues. 4. Wooden pot holders hanging from the ceiling near the range - cleaned. Thank you. 5. Many walls, especially near food preparation counters - cleaned. Thank you. 6. Many things hanging on the walls (for example, electrical outlets, electrical switches, fire extinguisher, fire suppression system tank, many pipes) - cleaned. Thank you. 8. Vent fan in women's restroom and north wall of the kitchen - dust residues. 9. Inside the hood, lights, and pipes under the hood - greasy residues. 10. Wall under the microwave shelf - cleaned. Thank you. 11. Floors all around the kitchen, especially at the baseboards and in the corners - dark residues and particles. 12. Pipes under the sinks - brown residues. 13. Office floor - dirt and litter. 14. Floor in the old walk-in freezer - litter and dirt. 15. Fan covers in the walk-in cooler - dust residues. 16. Walls and ceiling in the pizza preparation area - dark brown oily residues. 17. Floor in the walk-in cooler - cleaned. Thank you. 18. Door to walk-in cooler - cleaned. Thank you. In order to reduce the risk of problems with pests and to reduce the risk of cross-contamination of foods, it is necessary to keep the facility clean. Clean these areas. Discussed with the PIC who indicated that the areas would be cleaned.		X
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. Observed several areas that were still in poor repair: 1. Ceiling in the kitchen area above the range - hole in the ceiling tile. 2. Cove molding in several locations (for example, behind a pizza prep table, at the door of the office) - broken or missing. 3. Wall section at west end of hood - sagging down. 4. Wall at corner near the west end of the hood - broken edge trim and exposed edges of wallboard. 5. Ceiling tiles on wall above the doorway between the cooking area and the dishwashing room - damaged tiles. 6. Laminated counter under the heat lamp - damaged laminate. 7. Several upholstered benches in the dining room - torn upholstery. 8. Wall in women's restroom - worn and flaking wall surface. 9. Ceiling panel in women's restroom - hole in ceiling. 10. Wall near time clock - damaged wall surface. 11. Ceiling in dry storage area behind ice machine - worn and flaking paint. 12. Paint on several areas of wood trim (for example, doorframes) - worn and damaged paint. 13. Gasket on door of walk-in cooler - badly torn In order to allow routine and thorough cleaning and to reduce the risk of problems with pests, it is necessary for the facility to be in good repair. Repair these damaged areas. Discussed with the PIC who indicated that the areas would be repaired.		X
63	3717-1-06.1(I)	NC	Observations: No protective shielding on lights. Observed several light bulbs in light fixtures that were still not shatterproof and did not have shatterproof covers (in the old walk-in freezer, in the area outside the walk-in cooler, and near the back door). In order to reduce the risk of cross-contamination of foods by glass in the event of an accident, it is necessary to provide shatterproof light bulbs or ensure that all bulbs are covered by shatterproof covers. Check these lights and provide shatterproof bulbs or shatterproof light covers. Discussed with the PIC who indicated that he would replace these bulbs with shatterproof bulbs.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
45	3717-1-06.1(M) Hickory Inn	NC	Observations: Outer opening not protected. Observed the solid back door propped open for extended

			periods of time. The screen door was no longer on-site. It appeared that the solid door was left open to provide cool air in the kitchen. Observed gaps at the roofline in the attic space above the small room between the kitchen and the dining room. In order to reduce the risk of problems with pests, it is necessary that the facility be protected against the entry of pests by filling any holes in floors, walls, or ceilings and by ensuring that exterior doors kept open for ventilation be protected from the entry of insects by screens, properly designed and installed air curtains, or other effective means. Keep this door closed or provide a tightly fitting screen door.
62	3717-1-06.4(N)	NC	Observations: Unnecessary or nonfunctional items and /or litter on premises. Observed a large amount of scattered trash, litter, cigarette butts, cardboard boxes, junk upholstered chair, metal food cans, plastic bags, empty 5-gallon buckets, junk metal shelf, plastic lids, junk plastic tubs, and other dirty or broken items to still be on the ground and to still be tucked into the areas between the main building and the walk-in freezer and the wood outbuilding in the area outside the backdoor. In order to reduce the risk of pests, it is necessary that the premises be kept free of items that are not necessary to the operation of the food service operation (such as equipment that is nonfunctional, broken, or no longer used) and litter and rubbish. Clean this area; remove all litter, rubbish, and cigarette butts; and any items that are not necessary for the facility. Discussed with the PIC who indicated that the area would be cleaned.

The PIC requested, when the inspector arrived on 02-21-2024, that the follow-up inspection be re-scheduled to 02-22-2024.

On 02-22-2024, the PIC was not on-site.

Person in Charge Adrienne Tagg	Date 22-Feb-2024
Sanitarian Anne Kaup-Fett	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 27-Feb-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 0	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 27-Feb-2024
---------------------------------	---------------------------------	---------------------

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 =Out of Compliance N/O =Not Observed N/A =Not Applicable			
Safe Food and Water		Utensils, Equipment and Vending	
38	Pasteurized eggs used where required	54	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	Water and ice from approved source	55	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		56	Non-food contact surfaces clean
40	Proper cooling methods used; adequate equipment for temp control	Physical Facilities	
41	Plant food properly cooked for hot holding	57	Hot and cold water available; adequate pressure
42	Approved thawing methods used	58 OUT	Plumbing installed; proper backflow devices
43	Thermometers provided and accurate	59	Sewage and waste water properly disposed
Food Identification		60	Toilet facilities: properly constructed, supplied, cleaned
44	Food properly labeled; original container	61 OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62 OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	Insects, rodents, and animals not present/outer openings protected	63 OUT	Adequate ventilation and lighting; designated areas used
46 OUT	Contamination prevented during food preparation, storage & display	64	Existing Equipment and Facilities
47	Personal cleanliness	Administrative	
48	Wiping cloths: properly used and stored	65	901:3-4 OAC
49	Washing fruits and vegetables		
Proper Use of Utensils		66	3701-21 OAC
50	In-use utensils: properly stored		
51	Utensils, equipment and linens: properly stored, dried, handled		
52	Single-use/single-service articles: properly stored, used		
53	Slash-resistant, cloth, and latex glove use		

Observations and Corrective Actions					
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection. Unable to confirm if the facility has an employee with managerial or supervisory responsibilities who has obtained a Level 2 (Manager Level) food safety certification. In order to ensure that the facility is operated in a safe manner that complies with food safety standards and uniform food code, it is necessary to have on-site a person who is knowledgeable about food safety concepts and is able to ensure that those concepts are implemented on a routine basis. Assign a person to obtain this certification. Discussed with the PIC who indicated that he and his wife were scheduled to take the next upcoming 2024 Level 2 class at OSU Extension.		X
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. Observed several areas where food was still improperly stored: 1. Flour bin stored under the drain board of the 3-bay sink in the dishwashing room and soiled by food residues and water splashes. Several chemicals were stored on the drainboard directly over the flour bin. 2. Flour bags stored - stored on shelves. Thank you. 3. Food containers and beverages in the walk-in cooler - stored off the floor. Thank you. 4. Bottles of cooking oil - stored on the floor. In order to reduce the risk of cross-contamination of foods, it is necessary that all foods be stored in clean, dry locations where they are not exposed to water splashes, chemicals, or other contamination, and at least 6 inches off the floor. Remove the flour bin from the dishwashing room.		X
58	3717-1-05.1(S)	NC	Observations: Plumbing system not properly maintained or repaired. Observed the handwashing sink to still have a leak. It is necessary for the plumbing to be maintained in good condition. Check this sink and repair the cause of the leak. Discussed with the PIC who indicated that he would fix the sink.		
61	3717-1-05.4(N)	NC	Observations: Waste receptacles not covered properly. Observed several trash containers in the kitchen and immediately outside the backdoor that were still not provided with lids so they could be closed between uses. In order to reduce the risk of problems with pests, it is necessary that trash containers inside the building be kept closed when not in use and that trash containers outside the building be kept closed with tight-fitting lids. Always keep trash containers closed when not in		X

			use. Discussed with the PIC who indicated that lids would be provided for these trash containers.		
62	3717-1-06.4(B)	NC	<p>Observations: Facility not maintained clean. Observed many locations where the facility was still not clean:</p> <ol style="list-style-type: none"> 1. Dry storage area behind the ice machine - food residues and dust and particles on many surfaces. Floor had many areas with accumulations of dirt and particles and mouse droppings, especially in the corners, behind boxes, and behind the shelves. 2. Floor in the automatic warewashing machine room - partially cleaned. 3. Ceilings throughout the facility - brown oily residues. 4. Wooden pot holders hanging from the ceiling near the range - cleaned. Thank you. 5. Many walls, especially near food preparation counters - cleaned. Thank you. 6. Many things hanging on the walls (for example, electrical outlets, electrical switches, fire extinguisher, fire suppression system tank, many pipes) - cleaned. Thank you. 8. Vent fan in women's restroom and north wall of the kitchen - dust residues. 9. Inside the hood, lights, and pipes under the hood - greasy residues. 10. Wall under the microwave shelf - cleaned. Thank you. 11. Floors all around the kitchen, especially at the baseboards and in the corners - dark residues and particles. 12. Pipes under the sinks - brown residues. 13. Office floor - dirt and litter. 14. Floor in the old walk-in freezer - litter and dirt. 15. Fan covers in the walk-in cooler - dust residues. 16. Walls and ceiling in the pizza preparation area - dark brown oily residues. 17. Floor in the walk-in cooler - cleaned. Thank you. 18. Door to walk-in cooler - cleaned. Thank you. <p>In order to reduce the risk of problems with pests and to reduce the risk of cross-contamination of foods, it is necessary to keep the facility clean. Clean these areas. Discussed with the PIC who indicated that the areas would be cleaned.</p>		X
62	3717-1-06.4(A)	NC	<p>Observations: Physical facilities not maintained in good repair. Observed several areas that were still in poor repair:</p> <ol style="list-style-type: none"> 1. Ceiling in the kitchen area above the range - hole in the ceiling tile. 2. Cove molding in several locations (for example, behind a pizza prep table, at the door of the office) - broken or missing. 3. Wall section at west end of hood - sagging down. 4. Wall at corner near the west end of the hood - broken edge trim and exposed edges of wallboard. 5. Ceiling tiles on wall above the doorway between the cooking area and the dishwashing room - damaged tiles. 6. Laminated counter under the heat lamp - damaged laminate. 7. Several upholstered benches in the dining room - torn upholstery. 8. Wall in women's restroom - worn and flaking wall surface. 9. Ceiling panel in women's restroom - hole in ceiling. 10. Wall near time clock - damaged wall surface. 11. Ceiling in dry storage area behind ice machine - worn and flaking paint. 12. Paint on several areas of wood trim (for example, doorframes) - worn and damaged paint. 13. Gasket on door of walk-in cooler - badly torn <p>In order to allow routine and thorough cleaning and to reduce the risk of problems with pests, it is necessary for the facility to be in good repair. Repair these damaged areas. Discussed with the PIC who indicated that the areas would be repaired.</p>		X
63	3717-1-06.1(I)	NC	<p>Observations: No protective shielding on lights. Observed several light bulbs in light fixtures that were still not shatterproof and did not have shatterproof covers (in the old walk-in freezer, in the area outside the walk-in cooler, and near the back door). In order to reduce the risk of cross-contamination of foods by glass in the event of an accident, it is necessary to provide shatterproof light bulbs or ensure that all bulbs are covered by shatterproof covers. Check these lights and provide shatterproof bulbs or shatterproof light covers. Discussed with the PIC who indicated that he would replace these bulbs with shatterproof bulbs.</p>		X
Corrected Violations					
Item No.	Code Section	Priority Level	Comment		
45	3717-1-06.4(K)	C	<p>Observations: Presence of live insects, rodents, and other pests. Observed a large amount of mouse droppings in the ice machine area (on top of the ice machine, under the ice machine, and under the shelves and other items behind the ice machine). No sticky traps or other control measures were observed in the area. The bartender was not able to provide any information on any previous professional treatments. In order to reduce the risk of cross-contamination or adulteration of foods by pests, it is necessary that the facility be kept free of pests. Keep the facility free of pests.</p>		
Person in Charge			Date		

Brandon	27-Feb-2024
Sanitarian	Licensor
Allison Hunt	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 27-Feb-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 20	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Consultation		Follow up date (if required) 5-Mar-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Consultation	Date 27-Feb-2024
---------------------------------	------------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56		Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46		Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
45	3717-1-06.1(M)	NC	Observations: Observe no screen door on the back black door. In order to reduce the risk of pest, ensure that a screen door is in place if the main back door is open. Attach a screen door or keep back door shut. PIC stated he has a screen door to put in.		X
62	3717-1-06.4(B)	NC	Observations: Observed the area around pizza station and multiple equipment in the kitchen to have a build up of food debris and dust. In order to reduce the risk of contamination, ensure that walls, ceiling, and floors are maintained clean as well as equipment around the kitchen. Clean the pizza station area and equipment from all dust and food debris.		X
62	3717-1-06.4(A)	NC	Observations: Observed lights that were not working throughout the kitchen. In order to reduce the risk of contamination, ensure that lights that aren't working are replaced. Replace lights throughout the kitchen and increase lighting.		
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights. In order to reduce the risk of contamination, ensure all lights that arent shatter resistant have a protective cover. PIC stated he had extra lights that were shattered proof he will install.		X

By the follow up inspection is set for 3/5/2024 at 1:30pm the screen door must be installed on the back door, and the lighting must be increased throughout the kitchen. PIC stated he had light bulbs.

By March 26th the pizza area from ceiling to floor and all equipment must be deep cleaned.

Person in Charge Brandon	Date 27-Feb-2024
Sanitarian Allison Hunt	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 5-Mar-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 15	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 26-Mar-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 5-Mar-2024
---------------------------------	---------------------------------	--------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56		Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46		Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
62	3717-1-06.4(B)	NC	Observations: Observed the area around pizza station and multiple equipment in the kitchen to have a build up of food debris and dust. In order to reduce the risk of contamination, ensure that walls, ceiling, and floors are maintained clean as well as equipment around the kitchen. Clean the pizza station area and equipment from all dust and food debris.		X
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights. In order to reduce the risk of contamination, ensure all lights that aren't shatter resistant have a protective cover. PIC stated he had extra lights that were shattered proof he will install.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
45	3717-1-06.1(M)	NC	Observations: Observe no screen door on the back black door. In order to reduce the risk of pest, ensure that a screen door is in place if the main back door is open. Attach a screen door or keep back door shut. PIC stated he has a screen door to put in.
62	3717-1-06.4(A)	NC	Observations: Observed lights that were not working throughout the kitchen. In order to reduce the risk of contamination, ensure that lights that aren't working are replaced. Replace lights throughout the kitchen and increase lighting.

CCCHD will follow up on March 26th to ensure the pizza area from ceiling to floor and all equipment with a build up of food debris is deep clean.

Person in Charge Brandon	Date 5-Mar-2024
Sanitarian Allison Hunt	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 26-Mar-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon S. Tagg, LLC	Inspection Time 15	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 26-Mar-2024
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56		Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62		Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45		Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46		Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
		NC	Observations:		
Corrected Violations					
Item No.	Code Section	Priority Level	Comment		
62	3717-1-06.4(B)	NC	Observations: Observed the area around pizza station and multiple equipment in the kitchen to have a build up of food debris and dust. In order to reduce the risk of contamination, ensure that walls, ceiling, and floors are maintained clean as well as equipment around the kitchen. Clean the pizza station area and equipment from all dust and food debris.		
63	3717-1-06.1(I)	NC	Observations: Observed no protective shielding on lights. In order to reduce the risk of contamination, ensure all lights that arent shatter resistant have a protective cover. PIC stated he had extra lights that were shattered proof he will install.		

PIC has made significant progress on cleaning the kitchen and equipment. Lights have been replaced throughout the kitchen. CCCHD discussed with PIC that the facility will continue to be cleaned as required. PIC has began scrubbing ceiling tiles in the pizza area and plans to paint them- as long as the paint holds up to the heat in that space, that will be okay. CCCHD will complete a full standard inspection by the end of May 2024.

Person in Charge Brandon Tagg	Date 26-Mar-2024
Sanitarian Megan Davis	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

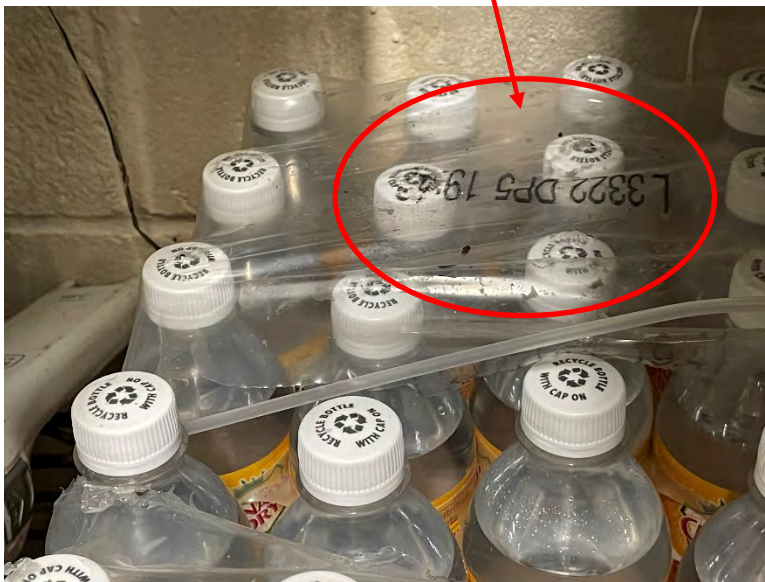
Hickory Inn, 652 N. Limestone St., Springfield, OH

Photos taken February 6, 2024 by A. Kaup-Fett

NOTE = black specks on photos are rodent droppings







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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 3-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 105	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point		Follow up date (if required) 10-Jul-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		
1	IN	Person in charge present, demonstrates knowledge, and performs duties
2	OUT	Certified Food Protection Manager
Employee Health		
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting
4	IN	Proper use of restriction and exclusion
5	IN	Procedures for responding to vomiting and diarrheal events
Good Hygienic Practices		
6	IN	Proper eating, tasting, drinking, or tobacco use
7	IN	No discharge from eyes, nose, and mouth
Preventing Contamination by Hands		
8	IN	Hands clean and properly washed
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10	OUT	Adequate handwashing facilities supplied & accessible
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	IN	Food in good condition, safe, and unadulterated
14	N/A	Required records available: shellstock tags, parasite destruction
Protection From Contamination		
15	IN	Food separated and protected
16	OUT	Food-contact surfaces: cleaned and sanitized
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food
Time/Temperature Controlled for Safety Food (TCS food)		
18	IN	Proper cooking time and temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	Proper cooling time and temperatures

Time/Temperature Controlled for Safety Food (TCS food)		
21	IN	Proper hot holding temperatures
22	OUT	Proper cold holding temperatures
23	OUT	Proper date marking and disposition
24	N/A	Time as a public health control: procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw or undercooked foods
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Chemical		
27	N/A	Food additives: approved and properly used
28	OUT	Toxic substances properly identified, stored, used
Conformance with Approved Procedures		
29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
30	N/A	Special Requirements: Fresh Juice Production
31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
32	N/A	Special Requirements: Custom Processing
33	N/A	Special Requirements: Bulk Water Machine Criteria
34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
35		Critical Control Point Inspection
36	N/A	Process Review
37	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.

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Standard/Critical Control Point	Date 3-Jul-2024
---------------------------------	---	--------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40	N/O	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	N/O	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables	66	IN	3701-21 OAC
Proper Use of Utensils					
50	IN	In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of a foodborne illness, ensure someone is ServSafe.		X
10	3717-1-06.2(C)	NC	Observations: Observed no towels or drying device at the handwashing sink. In order to reduce the risk of contamination, ensure that towels are provided at all times at the handwashing sink.		
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. Observed the ice machine to have a build up of black mildew and mold. In order to reduce the risk of a foodborne illness, ensure that the ice machine is cleaned on a routine basis.		
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed a container of cocktail sauce sitting out at room temperature. In order to reduce the risk of a foodborne illness, ensure cold foods are being held cold.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed sliced tomatoes sitting out at room temperature. In order to reduce the risk of a foodborne illness, ensure that TCS foods are being held cold at 41 degrees or colder. PIC placed the tomatoes in a reach in fridge.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods not being cold held at the proper temperature (54 degrees) at the prep cooler in the pizza area. In order to reduce the risk of a foodborne illness, ensure TSC items are being cold held at 41 degrees or lower. PIC moved items to other reach in fridge.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed the prep cooler by the stove top was reading 50 degrees. In order to reduce the risk of a foodborne illness, ensure that cold food is being held cold.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed several bottles of salad dressing being stored at room temperature. In order to reduce the risk of a foodborne illness, ensure that cold items remain cold.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed several items in the walk in cooler that had no date labels. In order to reduce the risk of contamination, ensure that all items that are opened and not used within 24 hours are date labeled.		X
23	3717-1-03.4(H)(1)	C	Observations: Observed several items in the walk in fridge and the reach in fridge to have items that are past the discard date. In order to reduce the risk of a foodborne illness, ensure that a daily sweep of the fridge to discard all out of date items.		X

28	3717-1-07(B)	C	Observations: Observed working containers of poisonous or toxic materials not properly labeled. In order to reduce the risk of contamination, ensure that all bottles are labeled with common name.		
43	3717-1-04.1(Y)	NC	Observations: Observed cold holding equipment thermometer was missing, located incorrectly, or not easily readable (in the prep coolers). In order to reduce the risk of temperature abuse, ensure that a temperature measuring device is placed in all cold holding unit.		
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed mouse droppings throughout the facility (walk in cooler, corners of the kitchen, and in the dish area). In order to reduce the risk of contamination, ensure that a pests control company is contacted and continue to clean up all the mice droppings.		X
46	3717-1-03.2(Q)	NC	Observations: Observed several items in the walk in fridge improperly stored. Eggs, onions, dough, milk, stored on the floor. In order to reduce the risk of contamination, ensure that all food items are stored 6 inches off the floor.		X
51	3717-1-04.8(E)(1)	NC	Observations: Observed several tongs hanging near the deep fryers that had a oily residue on them. In order to reduce the risk of contamination, ensure that the tongs are placed away from the food area and or if they are in use they are being cleaned every 4 hours.		X
51	3717-1-04.8(E)(2)	NC	Observations: Observed a old coffee can being used as a scoop in a bucket of flour. In order to reduce the risk of contamination, ensure that all scoops have handles and are placed outside the food or up.		
52	3717-1-04.8(E)(3)	NC	Observations: Observed single-service and single-use articles not protected from contamination and are stored in the attic and not in a dry storage area. In order to reduce the risk of contamination, ensure that all single-use articles are stored in a dry storage area.		X
54	3717-1-04.1(H)	NC	Observations: Observed several dish racks that run through the dishwasher to not be easily cleanable due to cracks and indents in the trays. In order to reduce the risk of pathogen growth, ensure that the dish racks are smooth and easily cleanable. Replace damaged dish racks.		
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of the walk in cooler had an abundant of food debris and litter on the floor. In order to reduce the risk of unwanted pests and rodents, ensure that the inside of the walk in cooler is cleaned daily. Clean up all the food debris, liquids, trash from the floor of the walk in cooler.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of all the coolers are covered with food residue and grease. In order to reduce the risk of contamination, ensure that the outside of the coolers and the cooler handles are cleaned daily.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of all of the reach in coolers had an abundant amount of food debris and liquid. In order to reduce the risk of contamination, ensure that the inside of all the prep coolers are cleaned daily. Clean the inside of the reach in coolers.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of the fryer had an abundant amount grease and food along the top and sides. In order to reduce the risk of contamination and unwanted pests, ensure that the fryer is cleaned on a routine basis.		
56	3717-1-04.5(D)	NC	Observations: Observed in the outside walk in freezer that isn't working an abundant of food debris besides each chest freezers. In order to reduce the risk of pests and rodents, ensure that the floors surrounding the chest freezers are cleaned.		X
58	3717-1-05.1(S)	NC	Observations: Observed the drain in the dump sink to be draining really slow. In order to reduce the risk of pests and other plumbing issues, ensure that the drains are cleaned and the sink properly drains. Fix the drainage in the dump sink.		
62	3717-1-06.1(C)	NC	Observations: Observed several areas throughout the kitchen that had damaged or no coving. In order to reduce the risk of pests, ensure that coving is in good working condition.		
62	3717-1-06.4(F)	NC	Observations: Observed mops being dried improperly. In order to reduce the risk of bacteria growth, ensure that mops are either inverted or hung to air dry.		
62	3717-1-06.4(B)	NC	Observations: Observed throughout the kitchen the floors had a sticky texture and food build up in the corners of the facility. In order to reduce the risk of pests and rodents, ensure that the floor is cleaned daily.		X
62	3717-1-06.4(A)	NC	Observations: Observed the gasket on the reach in cooler by the pizza area to be broken and falling off. In order to reduce the risk of temperature abuse, ensure the gasket is replaced or fixed.		
62	3717-1-06.4(B)	NC	Observations: Observed throughout the facility the ceilings had a build up of grease and oils. In order to reduce the risk of contamination, ensure that the ceiling tiles are cleaned from all grease build up. Clean or replace old grease ceiling tiles.		X
62	3717-1-06.4(B)	NC	Observations: Observed the floors in the dish room had standing water along with food debris build up. In order to reduce the risk of bacteria growth and pests, ensure that the drains are cleared so the water can disperse and food debris is cleaned up. Clean the dish room floors.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas in the kitchen to have damaged flooring. In order to reduce the risk of pests harboring, ensure that all floor are smooth and easily cleanable.		

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

III - Preventing Contamination by Hands: Observed no towels or hand drying device at the handwashing sink(s).

VI - TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required.

X - Chemical: Observed toxic materials improperly identified, stored and used.

VI - TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required.

VI - TCS Food: TCS foods were not being held at the proper temperature.

II - P - Good Hygienic Practices: Food employee was demonstrating good hygiene practices.

Person in Charge	Date
Aaron	3-Jul-2024
Sanitarian	Licenser
Allison Hunt	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 10-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 40	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 18-Jul-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	OUT Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	OUT Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	OUT Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 10-Jul-2024
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of a foodborne illness, ensure someone is ServSafe.		X
10	3717-1-06.2(C)	NC	Observations: Observed no towels or drying device at the handwashing sink. In order to reduce the risk of contamination, ensure that towels are provided at all times at the handwashing sink.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed sliced tomatoes sitting out at room temperature. In order to reduce the risk of a foodborne illness, ensure that TCS foods are being held cold at 41 degrees or colder. PIC placed the tomatoes in a reach in fridge.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods not being cold held at the proper temperature (54 degrees) at the prep cooler in the pizza area. In order to reduce the risk of a foodborne illness, ensure TSC items are being cold held at 41 degrees or lower. PIC moved items to other reach in fridge.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed the prep cooler by the stove top was reading 50 degrees. In order to reduce the risk of a foodborne illness, ensure that cold food is being held cold.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed several bottles of salad dressing being stored at room temperature. In order to reduce the risk of a foodborne illness, ensure that cold items remain cold.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed several items in the walk in cooler that had no date labels. In order to reduce the risk of contamination, ensure that all items that are opened and not used within 24 hours are date labeled.		X
23	3717-1-03.4(H)(1)	C	Observations: Observed several items in the walk in fridge and the reach in fridge to have items that are past the discard date. In order to reduce the risk of a foodborne illness, ensure that a daily sweep of the fridge to discard all out of date items.		X
28	3717-1-07(B)	C	Observations: Observed working containers of poisonous or toxic materials not properly labeled. In order to reduce the risk of contamination, ensure that all bottles are labeled with common name.		X
43	3717-1-04.1(Y)	NC	Observations: Observed cold holding equipment thermometer was missing, located incorrectly, or not easily readable (in the prep coolers). In order to reduce the risk of temperature abuse, ensure that a temperature measuring device is placed in all cold holding unit.		X

45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed mouse droppings throughout the facility (walk in cooler, corners of the kitchen, and in the dish area). In order to reduce the risk of contamination, ensure that a pests control company is contacted and continue to clean up all the mice droppings.	X
46	3717-1-03.2(Q)	NC	Observations: Observed several items in the walk in fridge improperly stored. Eggs, onions, dough, milk, stored on the floor. In order to reduce the risk of contamination, ensure that all food items are stored 6 inches off the floor.	X
51	3717-1-04.8(E)(1)	NC	Observations: Observed several tongs hanging near the deep fryers that had a oily residue on them. In order to reduce the risk of contamination, ensure that the tongs are placed away from the food area and or if they are in use they are being cleaned every 4 hours.	X
51	3717-1-04.8(E)(2)	NC	Observations: Observed a old coffee can being used as a scoop in a bucket of flour. In order to reduce the risk of contamination, ensure that all scoops have handles and are placed outside the food or up.	X
52	3717-1-04.8(E)(3)	NC	Observations: Observed single-service and single-use articles not protected from contamination and are stored in the attic and not in a dry storage area. In order to reduce the risk of contamination, ensure that all single-use articles are stored in a dry storage area..	X
54	3717-1-04.1(H)	NC	Observations: Observed several dish racks that run through the dishwasher to not be easily cleanable due to cracks and indents in the trays. In order to reduce the risk of pathogen growth, ensure that the dish racks are smooth and easily cleanable. Replace damaged dish racks.	X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of the walk in cooler had an abundant of food debris and litter on the floor. In order to reduce the risk of unwanted pests and rodents, ensure that the inside of the walk in cooler is cleaned daily. Clean up all the food debris, liquids, trash from the floor of the walk in cooler.	X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of all the coolers are covered with food residue and grease. In order to reduce the risk of contamination, ensure that the outside of the coolers and the cooler handles are cleaned daily.	X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of all of the reach in coolers had an abundant amount of food debris and liquid. In order to reduce the risk of contamination, ensure that the inside of all the prep coolers are cleaned daily. Clean the inside of the reach in coolers.	X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of the fryer had an abundant amount grease and food along the top and sides. In order to reduce the risk of contamination and unwanted pests, ensure that the fryer is cleaned on a routine basis.	X
56	3717-1-04.5(D)	NC	Observations: Observed in the outside walk in freezer that isn't working an abundant of food debris besides each chest freezers. In order to reduce the risk of pests and rodents, ensure that the floors surrounding the chest freezers are cleaned.	X
58	3717-1-05.1(S)	NC	Observations: Observed the drain in the dump sink to be draining really slow. In order to reduce the risk of pests and other plumbing issues, ensure that the drains are cleaned and the sink properly drains. Fix the drainage in the dump sink.	X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the kitchen the floors had a sticky texture and food build up in the corners of the facility. In order to reduce the risk of pests and rodents, ensure that the floor is cleaned daily.	X
62	3717-1-06.4(A)	NC	Observations: Observed the gasket on the reach in cooler by the pizza area to be broken and falling off. In order to reduce the risk of temperature abuse, ensure the gasket is replaced or fixed.	X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the facility the ceilings had a build up of grease and oils. In order to reduce the risk of contamination, ensure that the ceiling tiles are cleaned from all grease build up. Clean or replace old grease ceiling tiles.	X
62	3717-1-06.4(B)	NC	Observations: Observed the floors in the dish room had standing water along with food debris build up. In order to reduce the risk of bacteria growth and pests, ensure that the drains are cleared so the water can disperse and food debris is cleaned up. Clean the dish room floors.	X
62	3717-1-06.1(C)	NC	Observations: Observed several areas in the kitchen to have damaged flooring. In order to reduce the risk of pests harboring, ensure that all floor are smooth and easily cleanable.	X
62	3717-1-06.1(C)	NC	Observations: Observed several areas throughout the kitchen that had damaged or no coving. In order to reduce the risk of pests, ensure that coving is in good working condition.	X
62	3717-1-06.4(F)	NC	Observations: Observed mops being dried improperly. In order to reduce the risk of bacteria growth, ensure that mops are either inverted or hung to air dry.	X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
16	3717-1-04.5(A)(1)	C	Observations: Equipment food-contact surfaces or utensils are unclean. Observed the ice machine to have a build up of black mildew and mold. In order to reduce the risk of an foodborne illness, ensure that the ice machine is cleaned on a routine basis.
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed a container of cocktail sauce sitting out at room temperature. In order to reduce the risk of an foodborne illness, ensure cold foods are being held cold.

Person in Charge

Date

Brandon	10-Jul-2024
Sanitarian	Licenser
Allison Hunt	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 18-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 60	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 24-Jul-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	OUT Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	OUT Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
Time/Temperature Controlled for Safety Food (TCS food)		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.	
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 18-Jul-2024
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of a foodborne illness, ensure someone is ServSafe.		X
10	3717-1-06.2(C)	NC	Observations: Observed no towels or drying device at the handwashing sink. In order to reduce the risk of contamination, ensure that towels are provided at all times at the handwashing sink.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed several items in the walk in cooler that had no date labels. In order to reduce the risk of contamination, ensure that all items that are opened and not used within 24 hours are date labeled.		X
23	3717-1-03.4(H)(1)	C	Observations: Observed several items in the walk in fridge and the reach in fridge to have items that are past the discard date. In order to reduce the risk of a foodborne illness, ensure that a daily sweep of the fridge to discard all out of date items.		X
28	3717-1-07(B)	C	Observations: Observed working containers of poisonous or toxic materials not properly labeled. In order to reduce the risk of contamination, ensure that all bottles are labeled with common name.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed mouse droppings throughout the facility (walk in cooler, corners of the kitchen, and in the dish area). In order to reduce the risk of contamination, ensure that a pests control company is contacted and continue to clean up all the mice droppings.		X
46	3717-1-03.2(Q)	NC	Observations: Observed several items in the walk in fridge improperly stored. Eggs, onions, dough, milk, stored on the floor. In order to reduce the risk of contamination, ensure that all food items are stored 6 inches off the floor.		X
51	3717-1-04.8(E)(1)	NC	Observations: Observed several tongs hanging near the deep fryers that had a oily residue on them. In order to reduce the risk of contamination, ensure that the tongs are placed away from the food area and or if they are in use they are being cleaned every 4 hours.		X
51	3717-1-04.8(E)(2)	NC	Observations: Observed a old coffee can being used as a scoop in a bucket of flour. In order to reduce the risk of contamination, ensure that all scoops have handles and are placed outside the food or up.		X
52	3717-1-04.8(E)(3)	NC	Observations: Observed single-service and single-use articles not protected from contamination and are stored in the attic and not in a dry storage area. In order to reduce the risk of contamination, ensure that all single-use articles are stored in a		X

			dry storage area..		
54	3717-1-04.1(H)	NC	Observations: Observed several dish racks that run through the dishwasher to not be easily cleanable due to cracks and indents in the trays. In order to reduce the risk of pathogen growth, ensure that the dish racks are smooth and easily cleanable. Replace damaged dish racks.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of all the coolers are covered with food residue and grease. In order to reduce the risk of contamination, ensure that the outside of the coolers and the cooler handles are cleaned daily.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of all of the reach in coolers had an abundant amount of food debris and liquid. In order to reduce the risk of contamination, ensure that the inside of all the prep coolers are cleaned daily. Clean the inside of the reach in coolers.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of the fryer had an abundant amount grease and food along the top and sides. In order to reduce the risk of contamination and unwanted pests, ensure that the fryer is cleaned on a routine basis.		X
56	3717-1-04.5(D)	NC	Observations: Observed in the outside walk in freezer that isn't working an abundant of food debris besides each chest freezers. In order to reduce the risk of pests and rodents, ensure that the floors surrounding the chest freezers are cleaned.		X
58	3717-1-05.1(S)	NC	Observations: Observed the drain in the dump sink to be draining really slow. In order to reduce the risk of pests and other plumbing issues, ensure that the drains are cleaned and the sink properly drains. Fix the drainage in the dump sink.		X
62	3717-1-06.4(F)	NC	Observations: Observed mops being dried improperly. In order to reduce the risk of bacteria growth, ensure that mops are either inverted or hung to air dry.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas throughout the kitchen that had damaged or no coving. In order to reduce the risk of pests, ensure that coving is in good working condition.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas in the kitchen to have damaged flooring. In order to reduce the risk of pests harboring, ensure that all floor are smooth and easily cleanable.		X
62	3717-1-06.4(B)	NC	Observations: Observed the floors in the dish room had standing water along with food debris build up. In order to reduce the risk of bacteria growth and pests, ensure that the drains are cleared so the water can disperse and food debris is cleaned up. Clean the dish room floors.		X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the facility the ceilings had a build up of grease and oils. In order to reduce the risk of contamination, ensure that the ceiling tiles are cleaned from all grease build up. Clean or replace old grease ceiling tiles.		X
62	3717-1-06.4(A)	NC	Observations: Observed the gasket on the reach in cooler by the pizza area to be broken and falling off. In order to reduce the risk of temperature abuse, ensure the gasket is replaced or fixed.		X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the kitchen the floors had a sticky texture and food build up in the corners of the facility. In order to reduce the risk of pests and rodents, ensure that the floor is cleaned daily.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed sliced tomatoes sitting out at room temperature. In order to reduce the risk of a foodborne illness, ensure that TCS foods are being held cold at 41 degrees or colder. PIC placed the tomatoes in a reach in fridge.
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods not being cold held at the proper temperature (54 degrees) at the prep cooler in the pizza area. In order to reduce the risk of a foodborne illness, ensure TSC items are being cold held at 41 degrees or lower. PIC moved items to other reach in fridge.
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed the prep cooler by the stove top was reading 50 degrees. In order to reduce the risk of a foodborne illness, ensure that cold food is being held cold.
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed several bottles of salad dressing being stored at room temperature. In order to reduce the risk of a foodborne illness, ensure that cold items remain cold.
43	3717-1-04.1(Y)	NC	Observations: Observed cold holding equipment thermometer was missing, located incorrectly, or not easily readable (in the prep coolers). In order to reduce the risk of temperature abuse, ensure that a temperature measuring device is placed in all cold holding unit.
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of the walk in cooler had an abundant of food debris and litter on the floor. In order to reduce the risk of unwanted pests and rodents, ensure that the inside of the walk in cooler is cleaned daily. Clean up all the food debris, liquids, trash from the floor of the walk in cooler.

A letter to meet with the CCCHD Director of Environmental Health and Health Commissioner on July 29, 2024 was hand delivered to the owner of the facility during this inspection.

Person in Charge Brandon	Date 18-Jul-2024
Sanitarian Allison Hunt	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVVY-BBPJXJ	Date 24-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 60	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 26-Jul-2024	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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	OUT Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	OUT Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 24-Jul-2024
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of a foodborne illness, ensure someone is ServSafe.		X
10	3717-1-06.2(C)	NC	Observations: Observed no towels or drying device at the handwashing sink. In order to reduce the risk of contamination, ensure that towels are provided at all times at the handwashing sink.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed several items in the walk in cooler that had no date labels. In order to reduce the risk of contamination, ensure that all items that are opened and not used within 24 hours are date labeled.		X
23	3717-1-03.4(H)(1)	C	Observations: Observed several items in the walk in fridge and the reach in fridge to have items that are past the discard date. In order to reduce the risk of a foodborne illness, ensure that a daily sweep of the fridge to discard all out of date items.		X
28	3717-1-07(B)	C	Observations: Observed working containers of poisonous or toxic materials not properly labeled. In order to reduce the risk of contamination, ensure that all bottles are labeled with common name.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed mouse droppings throughout the facility (walk in cooler, corners of the kitchen, and in the dish area). In order to reduce the risk of contamination, ensure that a pests control company is contacted and continue to clean up all the mice droppings.		X
46	3717-1-03.2(Q)	NC	Observations: Observed several items in the walk in fridge improperly stored. Eggs, onions, dough, milk, stored on the floor. In order to reduce the risk of contamination, ensure that all food items are stored 6 inches off the floor.		X
51	3717-1-04.8(E)(1)	NC	Observations: Observed several tongs hanging near the deep fryers that had a oily residue on them. In order to reduce the risk of contamination, ensure that the tongs are placed away from the food area and or if they are in use they are being cleaned every 4 hours.		X
51	3717-1-04.8(E)(2)	NC	Observations: Observed a old coffee can being used as a scoop in a bucket of flour. In order to reduce the risk of contamination, ensure that all scoops have handles and are placed outside the food or up.		X
52	3717-1-04.8(E)(3)	NC	Observations: Observed single-service and single-use articles not protected from contamination and are stored in the attic and not in a dry storage area. In order to reduce the risk of contamination, ensure that all single-use articles are stored in a		X

			dry storage area..		
54	3717-1-04.1(H)	NC	Observations: Observed several dish racks that run through the dishwasher to not be easily cleanable due to cracks and indents in the trays. In order to reduce the risk of pathogen growth, ensure that the dish racks are smooth and easily cleanable. Replace damaged dish racks.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of all the coolers are covered with food residue and grease. In order to reduce the risk of contamination, ensure that the outside of the coolers and the cooler handles are cleaned daily.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of all of the reach in coolers had an abundant amount of food debris and liquid. In order to reduce the risk of contamination, ensure that the inside of all the prep coolers are cleaned daily. Clean the inside of the reach in coolers.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of the fryer had an abundant amount grease and food along the top and sides. In order to reduce the risk of contamination and unwanted pests, ensure that the fryer is cleaned on a routine basis.		X
56	3717-1-04.5(D)	NC	Observations: Observed in the outside walk in freezer that isn't working an abundant of food debris besides each chest freezers. In order to reduce the risk of pests and rodents, ensure that the floors surrounding the chest freezers are cleaned.		X
58	3717-1-05.1(S)	NC	Observations: Observed the drain in the dump sink to be draining really slow. In order to reduce the risk of pests and other plumbing issues, ensure that the drains are cleaned and the sink properly drains. Fix the drainage in the dump sink.		X
62	3717-1-06.4(F)	NC	Observations: Observed mops being dried improperly. In order to reduce the risk of bacteria growth, ensure that mops are either inverted or hung to air dry.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas throughout the kitchen that had damaged or no coving. In order to reduce the risk of pests, ensure that coving is in good working condition.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas in the kitchen to have damaged flooring. In order to reduce the risk of pests harboring, ensure that all floor are smooth and easily cleanable.		X
62	3717-1-06.4(B)	NC	Observations: Observed the floors in the dish room had standing water along with food debris build up. In order to reduce the risk of bacteria growth and pests, ensure that the drains are cleared so the water can disperse and food debris is cleaned up. Clean the dish room floors.		X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the facility the ceilings had a build up of grease and oils. In order to reduce the risk of contamination, ensure that the ceiling tiles are cleaned from all grease build up. Clean or replace old grease ceiling tiles.		X
62	3717-1-06.4(A)	NC	Observations: Observed the gasket on the reach in cooler by the pizza area to be broken and falling off. In order to reduce the risk of temperature abuse, ensure the gasket is replaced or fixed.		X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the kitchen the floors had a sticky texture and food build up in the corners of the facility. In order to reduce the risk of pests and rodents, ensure that the floor is cleaned daily.		X

Person in Charge

Dillon

Sanitarian

Allison Hunt

Date

24-Jul-2024

Licenser

Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVVY-BBPJXJ	Date 24-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 65	Travel Time 5	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Consultation		Follow up date (if required) 26-Jul-2024	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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	OUT Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
Time/Temperature Controlled for Safety Food (TCS food)		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.	
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Consultation	Date 24-Jul-2024
---------------------------------	------------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables			
Proper Use of Utensils			66		3701-21 OAC
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods not being cold held at the proper temperature in the pizza prep cooler and the sub prep cooler near the stove.(Sliced ham, Slice turkey, Italian sausage, sliced tomatoes,sour cream,hamburger meat,pizza dough,cut lettuce, sliced salami, cheeses, cottage cheese,sliced roast beef) In order to reduce the risk of contamination and foodborne illnesses, ensure that cold food is held at 41 degrees or lower. PIC discarded all out of temperature items.		X
23	3717-1-03.4(G)	C	Observations: Observed refrigerated, ready-to-eat, TCS foods not properly date marked. In order to reduce the risk of contamination, ensure that food held over 24 hours are date marked.		X
23	3717-1-03.4(H)(1)	C	Observations: Observed several items of ready-to-eat, TCS food not properly discarded when required. In order to reduce the risk of a foodborne illness, ensure items are discarded when required. PIC discarded the items.		X
45	3717-1-06.4(K)	C	Observations: Observed presence of rodent and other pests throughout the facility. In order to reduce the risk of contamination, ensure that a pests control company is coming out and employees are cleaning up any evidence of rodents or pests.		X
45	3717-1-06.1(K)	NC	Observations: Observed throughout the facility open bait traps and snap traps near food and prep tables. In order to reduce the risk of contamination, ensure that proper rodent traps are placed.		
45	3717-1-06.4(K)	C	Observations: Observed mice droppings and evidence that mice are eating the bread in the walk in cooler. In order to reduce the risk of contamination, ensure that the bread is protected from rodents and place it in a storage bin.		X
46	3717-1-03.2(Q)	NC	Observations: Observed Improper storage of food items (Onions and food on the floor of walk in fridge). In order to reduce the risk of contamination, ensure that food is properly stored up off the ground.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed an abundant amount of grease and food debris along side of the fryers. In order to reduce the risk of contamination and a fire hazard, ensure that the deep fryer is cleaned.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of the fridges are coated in grease and food debris. In order to reduce the risk of cross contamination, ensure that the outside of equipment are cleaned daily. .		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of the pizza prep cooler had an abundant of		X

Hickory Inn

			water and food debris. In order to reduce the risk of bacteria growth and contamination, ensure that the inside of the reach in cooler is cleaned.		
56	3717-1-04.5(D)	NC	Observations: Observed in the outside freezer that isn't working old food build up. In order to reduce the risk of pests and rodents, ensure that the outside freezer is cleaned daily.		X
58	3717-1-05.1(S)	NC	Observations: Observed in the dishwashing area that the floor has standing water and the sink drains are draining slow. In order to reduce the risk of pathogen growth and contamination, ensure that plumbing is maintain and is in good working condition.		X
62	3717-1-06.4(A)	NC	Observations: Observed the gasket on a reach in cooler was damaged and had and abundant of grease and food debris. In order to reduce the risk of temperature abuse, ensure that gaskets are in good working condition.		X

CCCHD will follow up on Friday July 26th at 10:45am to ensure that all coolers are holding the proper temperatures.

Person in Charge Dillon	Date 24-Jul-2024
Sanitarian Allison Hunt	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 26-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 20	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 30-Jul-2024	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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	OUT Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 26-Jul-2024
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of a foodborne illness, ensure someone is ServSafe.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed several items in the walk in cooler that had no date labels. In order to reduce the risk of contamination, ensure that all items that are opened and not used within 24 hours are date labeled.		X
23	3717-1-03.4(H)(1)	C	Observations: Observed several items in the walk in fridge and the reach in fridge to have items that are past the discard date. In order to reduce the risk of a foodborne illness, ensure that a daily sweep of the fridge to discard all out of date items.		X
28	3717-1-07(B)	C	Observations: Observed working containers of poisonous or toxic materials not properly labeled. In order to reduce the risk of contamination, ensure that all bottles are labeled with common name.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed mouse droppings throughout the facility (walk in cooler, corners of the kitchen, and in the dish area). In order to reduce the risk of contamination, ensure that a pests control company is contacted and continue to clean up all the mice droppings.		X
46	3717-1-03.2(Q)	NC	Observations: Observed several items in the walk in fridge improperly stored. Eggs, onions, dough, milk, stored on the floor. In order to reduce the risk of contamination, ensure that all food items are stored 6 inches off the floor.		X
51	3717-1-04.8(E)(1)	NC	Observations: Observed several tongs hanging near the deep fryers that had a oily residue on them. In order to reduce the risk of contamination, ensure that the tongs are placed away from the food area and or if they are in use they are being cleaned every 4 hours.		X
51	3717-1-04.8(E)(2)	NC	Observations: Observed a old coffee can being used as a scoop in a bucket of flour. In order to reduce the risk of contamination, ensure that all scoops have handles and are placed outside the food or up.		X
52	3717-1-04.8(E)(3)	NC	Observations: Observed single-service and single-use articles not protected from contamination and are stored in the attic and not in a dry storage area. In order to reduce the risk of contamination, ensure that all single-use articles are stored in a dry storage area..		X
54	3717-1-04.1(H)	NC	Observations: Observed several dish racks that run through the dishwasher to not be easily cleanable due to cracks and indents in the trays. In order to reduce the		X

			risk of pathogen growth, ensure that the dish racks are smooth and easily cleanable. Replace damaged dish racks.		
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of all the coolers are covered with food residue and grease. In order to reduce the risk of contamination, ensure that the outside of the coolers and the cooler handles are cleaned daily.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of all of the reach in coolers had an abundant amount of food debris and liquid. In order to reduce the risk of contamination, ensure that the inside of all the prep coolers are cleaned daily. Clean the inside of the reach in coolers.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of the fryer had an abundant amount grease and food along the top and sides. In order to reduce the risk of contamination and unwanted pests, ensure that the fryer is cleaned on a routine basis.		X
56	3717-1-04.5(D)	NC	Observations: Observed in the outside walk in freezer that isn't working an abundant of food debris besides each chest freezers. In order to reduce the risk of pests and rodents, ensure that the floors surrounding the chest freezers are cleaned.		X
58	3717-1-05.1(S)	NC	Observations: Observed the drain in the dump sink to be draining really slow. In order to reduce the risk of pests and other plumbing issues, ensure that the drains are cleaned and the sink properly drains. Fix the drainage in the dump sink.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas throughout the kitchen that had damaged or no coving. In order to reduce the risk of pests, ensure that coving is in good working condition.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas in the kitchen to have damaged flooring. In order to reduce the risk of pests harboring, ensure that all floor are smooth and easily cleanable.		X
62	3717-1-06.4(B)	NC	Observations: Observed the floors in the dish room had standing water along with food debris build up. In order to reduce the risk of bacteria growth and pests, ensure that the drains are cleared so the water can disperse and food debris is cleaned up. Clean the dish room floors.		X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the facility the ceilings had a build up of grease and oils. In order to reduce the risk of contamination, ensure that the ceiling tiles are cleaned from all grease build up. Clean or replace old grease ceiling tiles.		X
62	3717-1-06.4(A)	NC	Observations: Observed the gasket on the reach in cooler by the pizza area to be broken and falling off. In order to reduce the risk of temperature abuse, ensure the gasket is replaced or fixed.		X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the kitchen the floors had a sticky texture and food build up in the corners of the facility. In order to reduce the risk of pests and rodents, ensure that the floor is cleaned daily.		X
62	3717-1-06.4(F)	NC	Observations: Observed mops being dried improperly. In order to reduce the risk of bacteria growth, ensure that mops are either inverted or hung to air dry.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
10	3717-1-06.2(C)	NC	Observations: Observed no towels or drying device at the handwashing sink. In order to reduce the risk of contamination, ensure that towels are provided at all times at the handwashing sink.
CCCHD followed up on the out of temp reach in coolers. Pizza prep cooler had no food due to it being out of temperature and the sub prep cooler was in temp at 37 degrees. PIC stated the sub prep cooler had a build up of ice and once they fixed the ice build up it was holding temp.			
Person in Charge Dillon			Date 26-Jul-2024
Sanitarian Allison Hunt			Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 26-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 20	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 30-Jul-2024	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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	OUT Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 26-Jul-2024
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables	66		3701-21 OAC
Proper Use of Utensils					
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods not being cold held at the proper temperature in the pizza prep cooler and the sub prep cooler near the stove.(Sliced ham, Slice turkey, Italian sausage, sliced tomatoes,sour cream,hamburger meat,pizza dough,cut lettuce, sliced salami, cheeses, cottage cheese,sliced roast beef) In order to reduce the risk of contamination and foodborne illnesses, ensure that cold food is held at 41 degrees or lower. PIC discarded all out of temperature items. (Pizza Prep cooler was empty due to it being broken, and the sub prep cooler was reading 37 degrees.)		X
23	3717-1-03.4(H)(1)	C	Observations: Observed several items of ready-to-eat, TCS food not properly discarded when required. In order to reduce the risk of a foodborne illness, ensure items are discarded when required. PIC discarded the items.		X
23	3717-1-03.4(G)	C	Observations: Observed refrigerated, ready-to-eat, TCS foods not properly date marked. In order to reduce the risk of contamination, ensure that food held over 24 hours are date marked.		X
45	3717-1-06.4(K)	C	Observations: Observed mice droppings and evidence that mice are eating the bread in the walk in cooler. In order to reduce the risk of contamination, ensure that the bread is protected from rodents and place it in a storage bin.		X
45	3717-1-06.1(K)	NC	Observations: Observed throughout the facility open bait traps and snap traps near food and prep tables. In order to reduce the risk of contamination, ensure that proper rodent traps are placed.		X
45	3717-1-06.4(K)	C	Observations: Observed presence of rodent and other pests throughout the facility. In order to reduce the risk of contamination, ensure that a pests control company is coming out and employees are cleaning up any evidence of rodents or pests.		X
46	3717-1-03.2(Q)	NC	Observations: Observed Improper storage of food items (Onions and food on the floor of walk in fridge). In order to reduce the risk of contamination, ensure that food is properly stored up off the ground.		X
56	3717-1-04.5(D)	NC	Observations: Observed in the outside freezer that isn't working old food build up. In order to reduce the risk of pests and rodents, ensure that the outside freezer is cleaned daily.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of the pizza prep cooler had an abundant of water and food debris. In order to reduce the risk of bacteria growth and		X

			contamination, ensure that the inside of the reach in cooler is cleaned.		
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of the fridges are coated in grease and food debris. In order to reduce the risk of cross contamination, ensure that the outside of equipment are cleaned daily. .		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed an abundant amount of grease and food debris along side of the fryers. In order to reduce the risk of contamination and a fire hazard, ensure that the deep fryer is cleaned.		X
58	3717-1-05.1(S)	NC	Observations: Observed in the dishwashing area that the floor has standing water and the sink drains are draining slow. In order to reduce the risk of pathogen growth and contamination, ensure that plumbing is maintain and is in good working condition.		X
62	3717-1-06.4(A)	NC	Observations: Observed the gasket on a reach in cooler was damaged and had and abundant of grease and food debris. In order to reduce the risk of temperature abuse, ensure that gaskets are in good working condition.		X

CCCHD followed up on the out of temperature prep coolers. The pizza prep cooler was not holding any food due to it being out of temperature and the sub prep cooler was holding proper temp at 37 degrees. PIC stated that the sub prep cooler had an ice build up causing the fluctuating temperatures.

CCCHD will follow up on the rest of the violations July 30th.

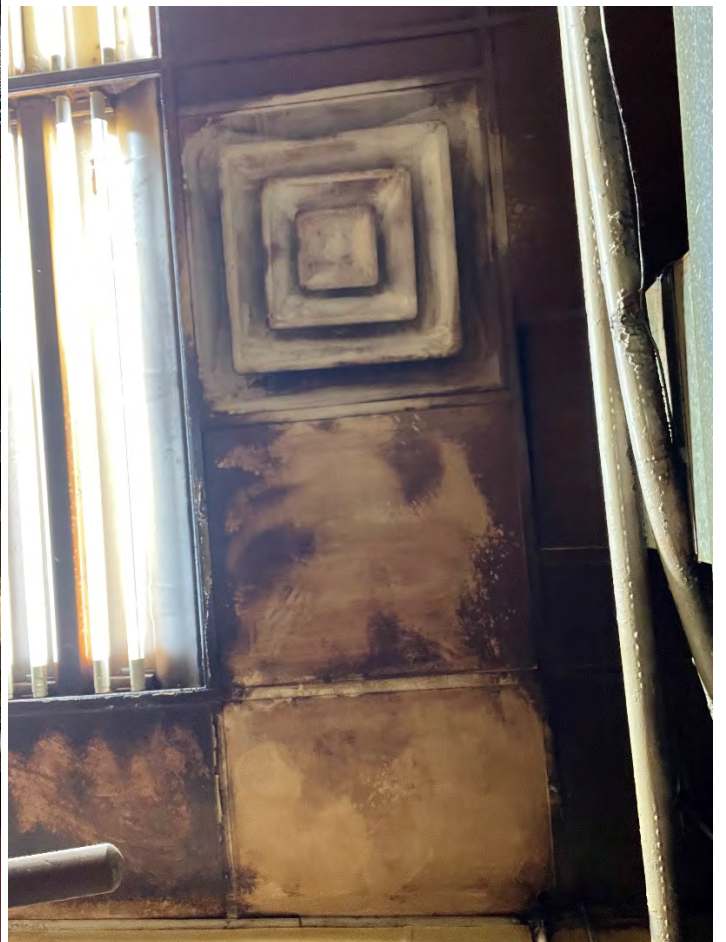
Person in Charge	Date
Dillon	26-Jul-2024
Sanitarian	Licensors
Allison Hunt	Clark County Combined Health District

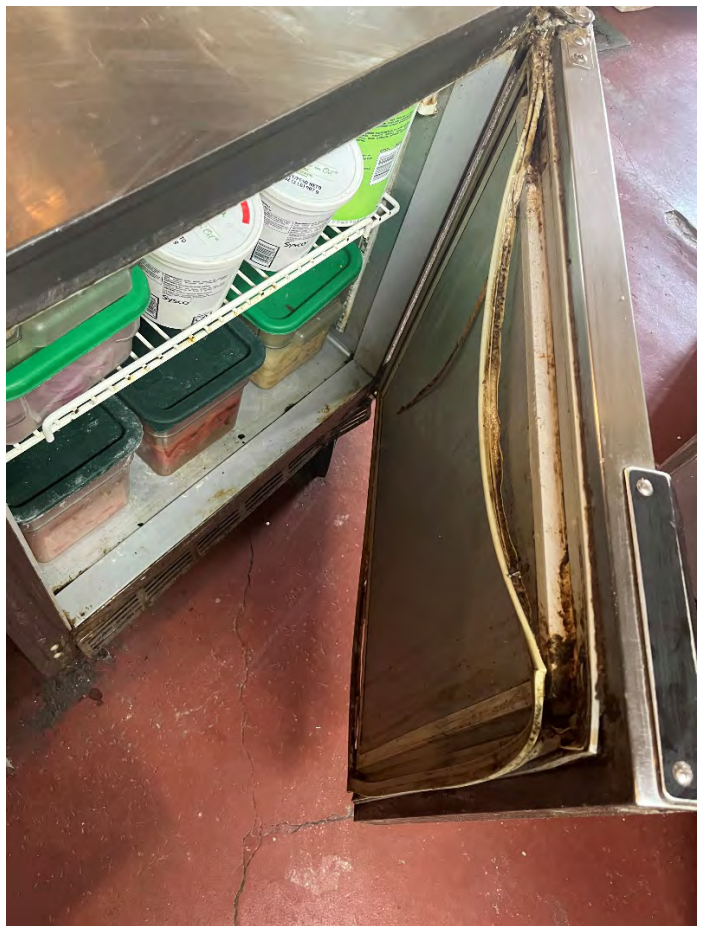
HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

Hickory Inn, 652 N. Limestone St., Springfield, OH

Photos taken July 18, 2024 by E. DeWitt









Hickory Inn, 652 N. Limestone St., Springfield, OH

Photos taken on July 24th, 2024 by Megan Davis



07-24-24

Rodent feces on top of bread in
walk in cooler



07-24-24

Rodent feces on top of bread
in walk in cooler and also signs
that the rodents are eating
the bread



7-24-24

Dead fly and rodent feces in
pizza dough pan in walk in
cooler



7-24-24

Block of rodent bait under pizza
oven. Not in any bait station,
just laying on the floor.

Hickory Inn, 652 N. Limestone St., Springfield, OH

Photos taken on July 30th, 2024 by Megan Davis



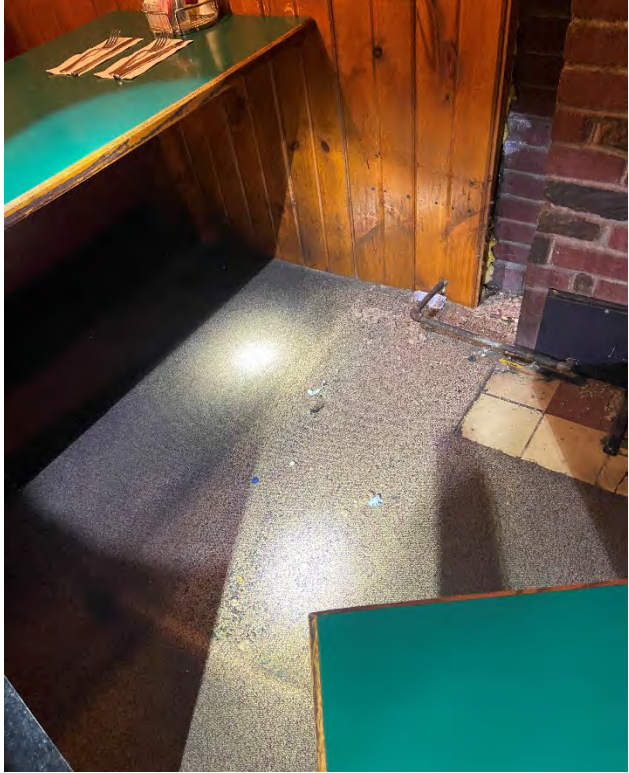
7-30-24

Water drains from the 3 bay sink onto the floor- into the floor drain. This area is always damp and has standing water on the floors.



7-30-24

Rodent entry point in the restroom



7-30-24

Evidence of rodent nesting under booths in dining room near fire place



7-30-24

Leak on the plumbing system at the dishwasher. Area is always wet and has a large amount of standing water on the floors around it.



07-30-24

Hole in the wall under 3 bay sink (possible entry point). Plumbing held up by plastic jug.



07-30-24

Rodent feces in the box of raw broccoli in the walk in cooler



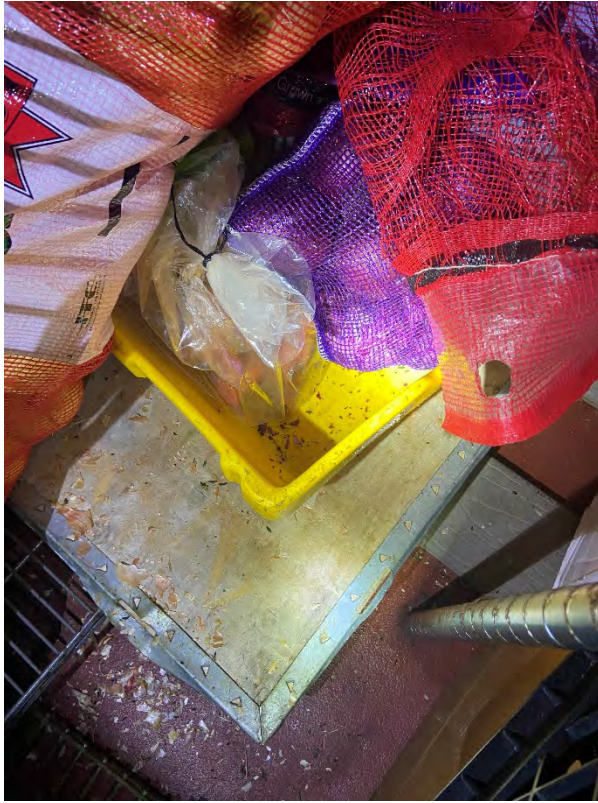
07-30-24

Rodent feces at the entry of the walk in cooler



07-30-24

Food debris and rodent feces on the floor of the walk in cooler.



07-30-24

Rodent feces in the container of onions in the walk in cooler. Also more food debris on the floor of the walk in cooler.



07-30-24

Rodent feces in the pizza dough pan in the walk in cooler.



07-30-24

Food debris in the (broken) outside walk in freezer. This was observed for weeks.



07-30-24

Deep freezers plugged in by extensions cords in the broken outside walk in freezer. This has been this way for awhile.



07-30-24

Food debris in the (broken) outside walk in freezer. This was observed for weeks.



07-30-24

Holes on the exterior of the building. Noted as possible entry point for rodents.



07-30-24

Very large hole on the exterior of the building- entry point for rodents.



07-30-24

Hole in the corner of the dining room- from the exterior hole above. Nesting material and feces found under/behind the booth



07-30-24

Overflowing grease trap.
Employee stated this
happens often if the trap is
not cleaned out daily. We
required them to clean it
out while we were on site.
This happened while the
dishwasher was running.

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 29-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 0	Travel Time 0	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection 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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Consultation	Date 29-Jul-2024
---------------------------------	------------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water		Utensils, Equipment and Vending	
38	Pasteurized eggs used where required	54	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	Water and ice from approved source	55	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control		56	Non-food contact surfaces clean
40	Proper cooling methods used; adequate equipment for temp control	Physical Facilities	
41	Plant food properly cooked for hot holding	57	Hot and cold water available; adequate pressure
42	Approved thawing methods used	58	Plumbing installed; proper backflow devices
43	Thermometers provided and accurate	59	Sewage and waste water properly disposed
Food Identification		60	Toilet facilities: properly constructed, supplied, cleaned
44	Food properly labeled; original container	61	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination		62	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	Insects, rodents, and animals not present/outer openings protected	63	Adequate ventilation and lighting; designated areas used
46	Contamination prevented during food preparation, storage & display	64	Existing Equipment and Facilities
47	Personal cleanliness	Administrative	
48	Wiping cloths: properly used and stored	65	901:3-4 OAC
49	Washing fruits and vegetables		
Proper Use of Utensils		66	3701-21 OAC
50	In-use utensils: properly stored		
51	Utensils, equipment and linens: properly stored, dried, handled		
52	Single-use/single-service articles: properly stored, used		
53	Slash-resistant, cloth, and latex glove use		

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
		NC	Observations:		
This consultation is to document an administrative hearing with the owner of the facility and the CCCHD Director of Environmental Health, Health Commissioner, and Supervisor of Environmental Health regarding the repeat violations at the facility. To avoid suspension or revocation of the food license, the owner needs to correct all outstanding violations by August 13, 2024.					
Person in Charge Brandon Tagg			Date 29-Jul-2024		
Sanitarian Elizabeth DeWitt			Licensor Clark County Combined Health District		

HEA 5302B Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 30-Jul-2024
Address 652 N Limestone ST			City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 240		Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point			Follow up date (if required) 13-Aug-2024	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=Out of Compliance N/O=Not Observed N/A=Not Applicable				
Supervision			Time/Temperature Controlled for Safety Food (TCS food)	
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	OUT Proper cold holding temperatures
Employee Health			23	OUT Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory	
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations	
6	IN	Proper eating, tasting, drinking, or tobacco use	26	N/A Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands			27	N/A Food additives: approved and properly used
8	OUT	Hands clean and properly washed	28	OUT Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	OUT	Adequate handwashing facilities supplied & accessible	29	N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	Critical Control Point Inspection
15	OUT	Food separated and protected	36	N/A Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37	N/A Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)				
18	N/O	Proper cooking time and temperatures		
19	IN	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Standard/Critical Control Point	Date 30-Jul-2024
---------------------------------	---	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40	N/O	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	N/O	Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64	IN	Existing Equipment and Facilities
47	IN	Personal cleanliness	Administrative		
48	IN	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	IN	Washing fruits and vegetables	66	OUT	3701-21 OAC
Proper Use of Utensils					
50	IN	In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53	IN	Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of an foodborne illness, ensure that someone has a manager certification in food protection. PIC needs to sign up for classes this year.		X
08	3717-1-02.2 (C)	C	Observations: Observed an employee lift the grease trap and move chemicals then proceeded to go back to making/prepping food. In order to reduce the risk of cross contamination, ensure that hands are washed when changing task and before handling any type of food.		
10	3717-1-05.1(G)	NC	Observations: Observed only one handwashing sink near the three bay sink. In order to reduce the risk of contamination, ensure that another hand sink is placed near the food prep area.		
10	3717-1-05.1(O)(1)	C	Observations: Observed the handwashing sink was not accessible due to buckets and supplies propped against the sink. In order to reduce the risk of contamination, ensure that the handwashing sink is accessible at all times. Remove the supplies that are stored around the sink.		X
15	3717-1-03.2(C)	C	Observations: Food not properly protected from contamination by separation, packaging, and segregation. Observed raw meats over TCS and RTE foods in the walk in cooler. In order to reduce the risk of cross contamination, ensure that TCS/RTE foods are always above raw meat. Reorganize the fridge to protect from contamination.		
15	3717-1-03.2(C)	C	Observations: Observed several salads prepped in a reach in cooler that are stacked and uncovered. In order to reduce the risk of cross contamination, ensure that all food items are properly covered.		
16	3717-1-04.5(A)(1)	C	Observations: On 7/03/2024 equipment food-contact surfaces or utensils are unclean. Observed the ice machine to have a build up of black mildew and mold. In order to reduce the risk of an food borne illness, ensure that the ice machine is cleaned on a routine basis.		X
16	3717-1-04.5(A)(1)	C	Observations: On 7/03/2024: Equipment food-contact surfaces or utensils are unclean. Observed tongs hanging by deep fryers with oily residue. In order to reduce the risk of contamination, ensure that utensils are clean and stored properly.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: On 7/03/2024 observed several bottles of salad dressing being stored at room temperature. In order to reduce the risk of a foodborne illness, ensure that cold items remain cold held at 41 degrees or below.		X

22	3717-1-03.4(F)(1)(b)	C	Observations: Observed on 7/03/2024 homemade cocktail sauce sitting out at room temperature. In order to reduce the risk of foodborne illnesses, ensure cold items are held cold at 41 degrees or lower.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed sliced tomatoes sitting out at room temperature near the hold holding table. In order to reduce the risk of a foodborne illness, ensure that cold foods are being held at 41 degrees or cooler. PIC placed the tomatoes in the reach in fridge.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: On 7/24/2024 Observed TCS foods not being cold held at proper temperature in the pizza prep cooler and the sub prep cooler near the stove. (sliced ham, sliced turkey, Italian sausage, sliced tomatoes, sour cream, hamburger meat, pizza dough, cut lettuce, sliced salami, cheeses, cottage cheese, sliced roast beef) In order to reduce the risk of contamination and foodborne illnesses, ensure that cold food is held at 41 degrees or lower. PIC discarded all out of temperature items.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. In order to reduce the risk of contamination, ensure that food held over 24 hours are date marked.		X
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed several items in the reach in fridge that were out of date. In order to reduce the risk of a foodborne illness, ensure that foods are being discarded by their discard date.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed several items in the walk in cooler not date marked. In order to reduce the risk of a foodborne illness, ensure that all items that are held over 24 hours are date marked.		X
28	3717-1-07.1(K)	NC	Observations: Observed white rodent snap traps throughout the facility. In order to reduce the risk of contamination, ensure that approved bait stations are placed throughout the facility. Removed all snap traps from the premise.		
28	3717-1-07.1(J)	NC	Observations: Observed poisonous mouse bait cube thrown on the floor in the kitchen. In order to reduce the risk of contamination, ensure that approved tampered proof bait stations are placed. Remove the poisonous bait block from the floors in the kitchen.		
28	3717-1-07(B)	C	Observations: On 7/03/2024: Observed working containers of poisonous or toxic materials not properly labeled. In order to reduce the risk of contamination, ensure that all containers are labeled with the common name.		X
43	3717-1-04.1(Y)	NC	Observations: Hot and cold holding equipment thermometer was missing, located incorrectly, or not easily readable. In order to reduce the risk of temperature abuse, ensure that a thermometer is placed in all fridges. Add thermometers in all of the fridges.		X
45	3717-1-06.1(M)	NC	Observations: Observed no screen or cover on a ventilation fan on the exterior of the building leading into the kitchen. In order to the risk of pests, ensure that the fan is properly screen to prevent pests from entering the building.		
45	3717-1-06.4(K)	C	Observations: Observed gnat at the bar and the warewashing area. In order to reduce the risk of contamination, ensure that the food facility is free of gnats.		
45	3717-1-06.1(M)	NC	Observations: Observed the back door doesn't properly seal shut when you walk through it allowing a gap for pests and rodents to enter the kitchen. In order to reduce the risk of rodents and pests, ensure that the outer openings can properly seal shut.		X
45	3717-1-06.1(M)	NC	Observations: Observed several holes on the exterior that went straight through to the interior of the facility that had evidence of mice activity with droppings and nesting material. In order to reduce the risk of a further mice and insect problem, ensure that all outer openings are properly sealed from rodents and pests.		
45	3717-1-06.4(K)	C	Observations: Observed mouse droppings in the following areas; in the walk in cooler, in the produce boxes in the walk in cooler, in the dough pans in the walk in cooler, in the and on top of the bread in the walk in cooler, on top of jars of condiments, in the dry storage area in the attic, under the booth seats in the dining area, behind the ice machine, in the bar under the sinks, and behind equipment. In order to reduce the risk of contamination, ensure a pests control company is contacted and the facility keeps up with cleaning.		X
45	3717-1-06.4(K)	C	Observations: Observed wood pallets and garbage around the back door and the shed that is a place for pests/rodents to harbor. In order to reduce the risk of pest and rodents, ensure that the garbage and wood pallets are removed from the back door.		X
45	3717-1-06.4(K)	C	Observations: Observed an abundant of flies throughout the facility. In order to reduce the risk of contamination, ensure that the facility is free of flies.		
45	3717-1-06.4(L)	NC	Observations: On July 18th, observed a dead mouse on a snap trap on the pizza pan under the pizza oven. In order to reduce the risk of contamination, ensure that all dead rodents are removed. Dead mouse was removed at a later date.	X	
46	3717-1-03.2(Q)	NC	Observations: Observed improper storage of food items (Onions, Meats, Veggies) in the walk in cooler. In order to reduce the risk of contamination, ensure that items are raised 6 inches off the floor. Remove the food from the floor in the walk in cooler.		X
51	3717-1-04.8(I)	NC	Observations: Observed preset tableware not properly protected. In order to reduce the risk of contamination, ensure that tableware is wrapped or covered to prevent contamination. Wrap silverware before placing it on a table.		
51	3717-1-04.7(C)	NC	Observations: Observed a bucket of soiled linens stored near the ice machine. In		

			order to reduce the risk of bacteria growth, ensure soiled linens are stored in an approved area.		
52	3717-1-04.8(E)(3)	NC	Observations: Observed single-service and single-use articles stored in the attic. In order to reduce the risk of contamination, ensure that single use items are stored properly in a dry storage area.		X
52	3717-1-04.4(S)(1)	NC	Observations: Re-use of single-service or single-use articles. Observed an old metal coffee can being used as a flour scoop. In order to reduce the risk of cross contamination, ensure the scoop is a commercial grade piece of equipment.		
54	3717-1-04.4(A)(2)	NC	Observations: On 7/3/24 it was observed that the pizza prep cooler at 54 degrees. In order to reduce the risk of pathogen growth, ensure that the cooler is repaired/replaced. Do not store TCS food products in this cooler until it is working properly.		
54	3717-1-04.4(A)(2)	NC	Observations: Observed a small reach in cooler near the dining room entrance to not be working and used to store items. In order to reduce the risk of contamination, ensure that the cooler is repaired/replace or removed from the facility.		
54	3717-1-04.4(A)(2)	NC	Observations: Observed the back panel of the bar cooler to be missing the cover over the back of the equipment (this can be seen back the ice machine in the kitchen). In order to reduce the risk of contamination, ensure that the cooler panel is repaired/replaced. This could be a heat source to attract rodents also.		
54	3717-1-04.1(H)	NC	Observations: Observed several dish racks that run through the dishwasher to not be easily cleanable due to cracks and indents in the trays. In order to reduce the risk of pathogen growth, ensure that the dish racks are smooth and easily cleanable. Replace damaged dish rack.		X
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed the handle on the reach in cooler to be damaged. In order to reduce the risk of contamination, ensure that equipment is kept intact.		
54	3717-1-04.4(A)(2)	NC	Observations: Observed a severely damaged gasket on the reach in cooler by the grill and also on the door to the walk in cooler. In order to reduce the risk of pathogen growth, ensure that the gaskets are repaired/replaced.		
54	3717-1-04.4(A)(2)	NC	Observations: On 7/3/24 it was observed that the sub prep cooler was at 50 degrees. In order to reduce the risk of pathogen growth, ensure that the cooler is repaired/replaced. Do not store TCS foods in this cooler until it repaired/replaced.		
56	3717-1-04.5(A)(3)	NC	Observations: Observed a large amount of food residue, debris and grime on the floor of the outside walk in freezer that is broken. In order to reduce the risk of pests, ensure that the walk in cooler is cleaned.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed gaskets on all the coolers to be dirty. In order to reduce the risk of contamination, ensure that the gaskets are cleaned.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed a build up of food debris on the inside and outside of all reach in and prep coolers. In order to reduce the risk of contamination, ensure that coolers are cleaned.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed a large amount of food residue, debris and grime on the floor of the walk in cooler. In order to reduce the risk of pests, ensure that the walk in cooler is cleaned.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed a large build of grease and food debris on the fryer. In order to reduce the risk of contamination, ensure that the fryer and surrounding area is cleaned.		X
58	3717-1-05.1(B)(1)	NC	Observations: Observed that the third bay of the 3 bay sink drains on the floor. In order to reduce the risk of pests caused by standing water, ensure that all 3 bays of the 3 bay sink are properly plumbed by a licensed, registered plumber, under applicable permits.		
58	3717-1-05.1(S)	NC	Observations: Observed the grease trap to be leaking while the dishwasher was running and other plumbing fixtures were also running. In order to reduce the risk of contamination, ensure that the grease is repaired/replaced so that it is working properly.		
58	3717-1-05.1(I)	NC	Observations: Observed no mop sink in the facility. In order to reduce the risk of contamination, ensure that there is a mop sink installed in the facility.		
58	3717-1-05.1(S)	NC	Observations: Observed that the scrape/dump sink draining very slow. In order to reduce the risk of contamination, ensure that the drain is cleaned out.		X
58	3717-1-05.1(S)	NC	Observations: Observed that the vacuum breaker on top of the dishwasher is leaking while running. In order to reduce the risk of contamination, ensure that the dishwasher is repaired/replaced.		
61	3717-1-05.4(F)(1)	NC	Observations: Observed trash cans outside the back door without lids. In order to reduce the risk of pests and rodents, ensure that the trash can has a tight fitting lid.		
62	3717-1-06.4(N)	NC	Observations: Observed alot of clutter and unnecessary items throughout the kitchen, bar and office space. In order to reduce the risk of pests, ensure that the kitchen, bar and office are decluttered.		X
62	3717-1-06.4(A)	NC	Observations: Observed a hole in the corner of the dining room with a brillo pad shoved in the hole. In order to reduce the risk of pests, ensure that the facility is maintained. Repair the holes.		
62	3717-1-06.4(F)	NC	Observations: Observed mops dried on the floor. In order to reduce the risk of contamination, ensure that the mops are hung up to dry.		X
62	3717-1-06.1(A)	NC	Observations: Observed that the ceiling tiles throughout the kitchen have a large build up of food grease and debris. In order to reduce the risk of contamination, ensure that the ceiling tiles are replaced throughout the kitchen. The tiles are no		

			longer cleanable.		
62	3717-1-06.4(B)	NC	Observations: Observed standing water throughout the warewashing area of the kitchen. In order to reduce the risk of pests, ensure that the floors are free of standing water.		
62	3717-1-06.4(A)	NC	Observations: Observed a few large holes on the exterior south side of the building near the rodent bait station. In order to reduce the risk of rodents, ensure that the facility is maintained, repair/replace the exterior of the building.		
62	3717-1-06.1(C)	NC	Observations: Observed several areas throughout the kitchen that had damaged or no coving. In order to reduce the risk of pest, repair/replace the base coving.		X
62	3717-1-06.4(A)	NC	Observations: Observed the vent hood cover is laying on the roof. In order to reduce the risk of potential safety hazards, ensure that the vent is repaired/replaced.		
62	3717-1-06.4(A)	NC	Observations: Observed a hole in the corner of the wall in the men's bathroom stall, on an exterior wall. In order to reduce the risk of rodents, ensure that the facility is properly maintained.		
62	3717-1-06.1(A)	NC	Observations: Observed damaged floors at the bar and in the kitchen (holes standing water in the kitchen). In order to reduce the risk of pests, ensure that the floors are repaired/replaced.		
62	3717-1-06.4(B)	NC	Observations: Observed that the kitchen floors are sticky and there is large build of food debris throughout the perimeter of the kitchen, and under equipment. In order to reduce the risk of pests and rodents, ensure that the facility is thoroughly cleaned.		X
62	3717-1-06.4(B)	NC	Observations: Observed that the bar area is extremely dirty, behind/under equipment and in all corners of the bar. In order to reduce the risk of pests, ensure that the bar area is cleaned.		X
62	3717-1-06.4(B)	NC	Observations: Observed droppings and nesting materials under several booths in the dining room. In order to reduce the risk of pests, ensure that the booths are moved and cleaned under.		
62	3717-1-06.4(A)	NC	Observations: Observed damaged laminate counter under the heat lamp. In order to reduce the risk of contamination, ensure that the counter is repaired.		
63	3717-1-04.2(D)	NC	Observations: Observed that the ventilation hood systems are not sufficient to prevent grease or condensation buildup throughout the kitchen, especially on the ceiling tiles. In order to reduce the risk of contamination, ensure that the hoods are working as designed.		
66	3701-21-25(K)	NC	Observations: No employees have obtained the person in charge food safety training. One person per shift needs to obtain the PIC food safety training.		

This inspection report is a combination of the prior inspections & follow up inspections from 7/3/24, 7/18/24, 7/24/24 and 7/30/24.

Owner was present for administrative hearing at the CCCHD on 7/29/24.

Owner was to meet with licensed pest control company & CCCHD at the facility on 7/30/24- owner did not show up for this meeting.

To avoid revocation or suspension of your food license, all violations must be corrected by 8/13/24.

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

VII - Protection from Contamination: Equipment food-contact surfaces or utensils are dirty.

III - Preventing Contamination by Hands: The hand washing sink(s) were not accessible for convenient use by employees.

IV - P - Demonstration of Knowledge: The person in charge is Certified in Food Protection.

VI - TCS Food: Ready-to-eat, TCS food that had been date marked was not properly discarded when required.

X - Chemical: Observed toxic materials improperly identified, stored and used.

VI - TCS Food: TCS foods were not being held at the proper temperature.

Person in Charge	Date
Dillon	30-Jul-2024
Sanitarian	Licenser
Allison Hunt	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 30-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 1	Travel Time 1	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	OUT Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 30-Jul-2024
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables			
Proper Use of Utensils			66		3701-21 OAC
50		In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of a foodborne illness, ensure someone is ServSafe.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed several items in the walk in cooler that had no date labels. In order to reduce the risk of contamination, ensure that all items that are opened and not used within 24 hours are date labeled.		X
23	3717-1-03.4(H)(1)	C	Observations: Observed several items in the walk in fridge and the reach in fridge to have items that are past the discard date. In order to reduce the risk of a foodborne illness, ensure that a daily sweep of the fridge to discard all out of date items.		X
28	3717-1-07(B)	C	Observations: Observed working containers of poisonous or toxic materials not properly labeled. In order to reduce the risk of contamination, ensure that all bottles are labeled with common name.		X
45	3717-1-06.4(K)	C	Observations: Presence of live insects, rodents, and other pests. Observed mouse droppings throughout the facility (walk in cooler, corners of the kitchen, and in the dish area). In order to reduce the risk of contamination, ensure that a pests control company is contacted and continue to clean up all the mice droppings.		X
46	3717-1-03.2(Q)	NC	Observations: Observed several items in the walk in fridge improperly stored. Eggs, onions, dough, milk, stored on the floor. In order to reduce the risk of contamination, ensure that all food items are stored 6 inches off the floor.		X
51	3717-1-04.8(E)(1)	NC	Observations: Observed several tongs hanging near the deep fryers that had a oily residue on them. In order to reduce the risk of contamination, ensure that the tongs are placed away from the food area and or if they are in use they are being cleaned every 4 hours.		X
51	3717-1-04.8(E)(2)	NC	Observations: Observed a old coffee can being used as a scoop in a bucket of flour. In order to reduce the risk of contamination, ensure that all scoops have handles and are placed outside the food or up.		X
52	3717-1-04.8(E)(3)	NC	Observations: Observed single-service and single-use articles not protected from contamination and are stored in the attic and not in a dry storage area. In order to reduce the risk of contamination, ensure that all single-use articles are stored in a dry storage area..		X
54	3717-1-04.1(H)	NC	Observations: Observed several dish racks that run through the dishwasher to not be easily cleanable due to cracks and indents in the trays. In order to reduce the		X

			risk of pathogen growth, ensure that the dish racks are smooth and easily cleanable. Replace damaged dish racks.		
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of all the coolers are covered with food residue and grease. In order to reduce the risk of contamination, ensure that the outside of the coolers and the cooler handles are cleaned daily.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of all of the reach in coolers had an abundant amount of food debris and liquid. In order to reduce the risk of contamination, ensure that the inside of all the prep coolers are cleaned daily. Clean the inside of the reach in coolers.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of the fryer had an abundant amount grease and food along the top and sides. In order to reduce the risk of contamination and unwanted pests, ensure that the fryer is cleaned on a routine basis.		X
56	3717-1-04.5(D)	NC	Observations: Observed in the outside walk in freezer that isn't working an abundant of food debris besides each chest freezers. In order to reduce the risk of pests and rodents, ensure that the floors surrounding the chest freezers are cleaned.		X
58	3717-1-05.1(S)	NC	Observations: Observed the drain in the dump sink to be draining really slow. In order to reduce the risk of pests and other plumbing issues, ensure that the drains are cleaned and the sink properly drains. Fix the drainage in the dump sink.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas throughout the kitchen that had damaged or no coving. In order to reduce the risk of pests, ensure that coving is in good working condition.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas in the kitchen to have damaged flooring. In order to reduce the risk of pests harboring, ensure that all floor are smooth and easily cleanable.		X
62	3717-1-06.4(B)	NC	Observations: Observed the floors in the dish room had standing water along with food debris build up. In order to reduce the risk of bacteria growth and pests, ensure that the drains are cleared so the water can disperse and food debris is cleaned up. Clean the dish room floors.		X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the facility the ceilings had a build up of grease and oils. In order to reduce the risk of contamination, ensure that the ceiling tiles are cleaned from all grease build up. Clean or replace old grease ceiling tiles.		X
62	3717-1-06.4(A)	NC	Observations: Observed the gasket on the reach in cooler by the pizza area to be broken and falling off. In order to reduce the risk of temperature abuse, ensure the gasket is replaced or fixed.		X
62	3717-1-06.4(B)	NC	Observations: Observed throughout the kitchen the floors had a sticky texture and food build up in the corners of the facility. In order to reduce the risk of pests and rodents, ensure that the floor is cleaned daily.		X
62	3717-1-06.4(F)	NC	Observations: Observed mops being dried improperly. In order to reduce the risk of bacteria growth, ensure that mops are either inverted or hung to air dry.		X

A new standard was created on 7/30/24 and reflects all outstanding violations, corrected violations will be tracked under the new standard inspection.

Person in Charge	Date
Brandon	30-Jul-2024
Sanitarian	Licenser
Allison Hunt	Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVVY-BBPJXJ	Date 30-Jul-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 1	Travel Time 1	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	OUT Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	Food separated and protected	36	Process Review
16	Food-contact surfaces: cleaned and sanitized	37	Variance
Time/Temperature Controlled for Safety Food (TCS food)		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.	
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 30-Jul-2024
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54		Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43		Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61		Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63		Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables			
Proper Use of Utensils			66		3701-21 OAC
50		In-use utensils: properly stored			
51		Utensils, equipment and linens: properly stored, dried, handled			
52		Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Facility does not have an employee with manager certification in food protection.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed TCS foods not being cold held at the proper temperature in the pizza prep cooler and the sub prep cooler near the stove.(Sliced ham, Slice turkey, Italian sausage, sliced tomatoes,sour cream,hamburger meat,pizza dough,cut lettuce, sliced salami, cheeses, cottage cheese,sliced roast beef) In order to reduce the risk of contamination and foodborne illnesses, ensure that cold food is held at 41 degrees or lower. PIC discarded all out of temperature items. (Pizza Prep cooler was empty due to it being broken, and the sub prep cooler was reading 37 degrees.)		X
23	3717-1-03.4(H)(1)	C	Observations: Observed several items of ready-to-eat, TCS food not properly discarded when required. In order to reduce the risk of a foodborne illness, ensure items are discarded when required. PIC discarded the items.		X
23	3717-1-03.4(G)	C	Observations: Observed refrigerated, ready-to-eat, TCS foods not properly date marked. In order to reduce the risk of contamination, ensure that food held over 24 hours are date marked.		X
45	3717-1-06.4(K)	C	Observations: Observed mice droppings and evidence that mice are eating the bread in the walk in cooler. In order to reduce the risk of contamination, ensure that the bread is protected from rodents and place it in a storage bin.		X
45	3717-1-06.1(K)	NC	Observations: Observed throughout the facility open bait traps and snap traps near food and prep tables. In order to reduce the risk of contamination, ensure that proper rodent traps are placed.		X
45	3717-1-06.4(K)	C	Observations: Observed presence of rodent and other pests throughout the facility. In order to reduce the risk of contamination, ensure that a pests control company is coming out and employees are cleaning up any evidence of rodents or pests.		X
46	3717-1-03.2(Q)	NC	Observations: Observed Improper storage of food items (Onions and food on the floor of walk in fridge). In order to reduce the risk of contamination, ensure that food is properly stored up off the ground.		X
56	3717-1-04.5(D)	NC	Observations: Observed in the outside freezer that isn't working old food build up. In order to reduce the risk of pests and rodents, ensure that the outside freezer is cleaned daily.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed the inside of the pizza prep cooler had an abundant of water and food debris. In order to reduce the risk of bacteria growth and		X

			contamination, ensure that the inside of the reach in cooler is cleaned.		
56	3717-1-04.5(A)(3)	NC	Observations: Observed the outside of the fridges are coated in grease and food debris. In order to reduce the risk of cross contamination, ensure that the outside of equipment are cleaned daily. .		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed an abundant amount of grease and food debris along side of the fryers. In order to reduce the risk of contamination and a fire hazard, ensure that the deep fryer is cleaned.		X
58	3717-1-05.1(S)	NC	Observations: Observed in the dishwashing area that the floor has standing water and the sink drains are draining slow. In order to reduce the risk of pathogen growth and contamination, ensure that plumbing is maintain and is in good working condition.		X
62	3717-1-06.4(A)	NC	Observations: Observed the gasket on a reach in cooler was damaged and had and abundant of grease and food debris. In order to reduce the risk of temperature abuse, ensure that gaskets are in good working condition.		X

A new standard was created on 7/30/24 and reflects all outstanding violations, corrected violations will be tracked under the new standard inspection.

Person in Charge Brandon	Date 30-Jul-2024
Sanitarian Allison Hunt	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 13-Aug-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 60	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 27-Aug-2024	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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	Person in charge present, demonstrates knowledge, and performs duties	21	Proper hot holding temperatures
2	OUT Certified Food Protection Manager	22	OUT Proper cold holding temperatures
Employee Health		23	OUT Proper date marking and disposition
3	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	Time as a public health control: procedures & records
4	Proper use of restriction and exclusion	Consumer Advisory	
5	Procedures for responding to vomiting and diarrheal events	25	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices		Highly Susceptible Populations	
6	Proper eating, tasting, drinking, or tobacco use	26	Pasteurized foods used; prohibited foods not offered
7	No discharge from eyes, nose, and mouth	Chemical	
Preventing Contamination by Hands		27	Food additives: approved and properly used
8	OUT Hands clean and properly washed	28	Toxic substances properly identified, stored, used
9	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures	
10	OUT Adequate handwashing facilities supplied & accessible	29	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source		30	Special Requirements: Fresh Juice Production
11	Food obtained from approved source	31	Special Requirements: Heat Treatment Dispensing Freezers
12	Food received at proper temperature	32	Special Requirements: Custom Processing
13	Food in good condition, safe, and unadulterated	33	Special Requirements: Bulk Water Machine Criteria
14	Required records available: shellstock tags, parasite destruction	34	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination		35	Critical Control Point Inspection
15	OUT Food separated and protected	36	Process Review
16	OUT Food-contact surfaces: cleaned and sanitized	37	Variance
17	Proper disposition of returned, previously served, reconditioned, and unsafe food	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.	
Time/Temperature Controlled for Safety Food (TCS food)			
18	Proper cooking time and temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperatures		

HEA 5302A Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 13-Aug-2024
---------------------------------	---------------------------------	---------------------

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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables			
Proper Use of Utensils			66	OUT	3701-21 OAC
50		In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of an foodborne illness, ensure that someone has a manager certification in food protection. PIC needs to sign up for classes this year.		X
08	3717-1-02.2 (C)	C	Observations: Observed an employee lift the grease trap and move chemicals then proceeded to go back to making/prepping food. In order to reduce the risk of cross contamination, ensure that hands are washed when changing task and before handling any type of food.		X
10	3717-1-05.1(G)	NC	Observations: Observed only one handwashing sink near the three bay sink. In order to reduce the risk of contamination, ensure that another hand sink is placed near the food prep area.		X
10	3717-1-05.1(O)(1)	C	Observations: Observed the handwashing sink was not accessible due to buckets and supplies propped against the sink. In order to reduce the risk of contamination, ensure that the handwashing sink is accessible at all times. Remove the supplies that are stored around the sink.		X
15	3717-1-03.2(C)	C	Observations: Food not properly protected from contamination by separation, packaging, and segregation. Observed raw meats over TCS and RTE foods in the walk in cooler. In order to reduce the risk of cross contamination, ensure that TCS/RTE foods are always above raw meat. Reorganize the fridge to protect from contamination.		X
16	3717-1-04.5(A)(1)	C	Observations: On 7/03/2024: Equipment food-contact surfaces or utensils are unclean. Observed tongs hanging by deep fryers with oily residue. In order to reduce the risk of contamination, ensure that utensils are clean and stored properly.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed on 7/03/2024 homemade cocktail sauce sitting out at room temperature. In order to reduce the risk of foodborne illnesses, ensure cold items are held cold at 41 degrees or lower.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed sliced tomatoes sitting out at room temperature near the hold holding table. In order to reduce the risk of a foodborne illness, ensure that cold foods are being held at 41 degrees or cooler. PIC placed the tomatoes in the reach in fridge.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: On 7/24/2024 Observed TCS foods not being cold held at proper temperature in the pizza prep cooler and the sub prep cooler near the stove. (sliced ham, sliced turkey, Italian sausage, sliced tomatoes, sour		X

			cream, hamburger meat, pizza dough, cut lettuce, sliced salami, cheeses, cottage cheese, sliced roast beef) In order to reduce the risk of contamination and foodborne illnesses, ensure that cold food is held at 41 degrees or lower. PIC discarded all out of temperature items.		
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. In order to reduce the risk of contamination, ensure that food held over 24 hours are date marked.		X
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed several items in the reach in fridge that were out of date. In order to reduce the risk of a foodborne illness, ensure that foods are being discarded by their discard date.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed several items in the walk in cooler not date marked. In order to reduce the risk of a foodborne illness, ensure that all items that are held over 24 hours are date marked.		X
43	3717-1-04.1(Y)	NC	Observations: Hot and cold holding equipment thermometer was missing, located incorrectly, or not easily readable. In order to reduce the risk of temperature abuse, ensure that a thermometer is placed in all fridges. Add thermometers in all of the fridges.		
45	3717-1-06.1(M)	NC	Observations: Observed no screen or cover on a ventilation fan on the exterior of the building leading into the kitchen. In order to the risk of pests, ensure that the fan is properly screen to prevent pests from entering the building.		X
45	3717-1-06.4(K)	C	Observations: Observed gnat at the bar and the warewashing area. In order to reduce the risk of contamination, ensure that the food facility is free of gnats.		X
45	3717-1-06.1(M)	NC	Observations: Observed the back door doesn't properly seal shut when you walk through it allowing a gap for pests and rodents to enter the kitchen. In order to reduce the risk of rodents and pests, ensure that the outer openings can properly seal shut.		X
45	3717-1-06.1(M)	NC	Observations: Observed several holes on the exterior that went straight through to the interior of the facility that had evidence of mice activity with droppings and nesting material. In order to reduce the risk of a further mice and insect problem, ensure that all outer openings are properly sealed from rodents and pests.		X
45	3717-1-06.4(K)	C	Observations: Observed mouse droppings in the following areas; in the walk in cooler, in the produce boxes in the walk in cooler, in the dough pans in the walk in cooler, in the and on top of the bread in the walk in cooler, on top of jars of condiments, in the dry storage area in the attic, under the booth seats in the dining area, behind the ice machine, in the bar under the sinks, and behind equipment. In order to reduce the risk of contamination, ensure a pests control company is contacted and the facility keeps up with cleaning.		X
45	3717-1-06.4(K)	C	Observations: Observed wood pallets and garbage around the back door and the shed that is a place for pests/rodents to harbor. In order to reduce the risk of pest and rodents, ensure that the garbage and wood pallets are removed from the back door.		X
45	3717-1-06.4(K)	C	Observations: Observed an abundant of flies throughout the facility. In order to reduce the risk of contamination, ensure that the facility is free of flies.		X
46	3717-1-03.2(Q)	NC	Observations: Observed improper storage of food items (Onions, Meats, Veggies) in the walk in cooler. In order to reduce the risk of contamination, ensure that items are raised 6 inches off the floor. Remove the food from the floor in the walk in cooler.		X
51	3717-1-04.8(I)	NC	Observations: Observed preset tableware not properly protected. In order to reduce the risk of contamination, ensure that tableware is wrapped or covered to prevent contamination. Wrap silverware before placing it on a table.		X
52	3717-1-04.8(E)(3)	NC	Observations: Observed single-service and single-use articles stored in the attic. In order to reduce the risk of contamination, ensure that single use items are stored properly in a dry storage area.		X
52	3717-1-04.4(S)(1)	NC	Observations: Re-use of single-service or single-use articles. Observed an old metal coffee can being used as a flour scoop. In order to reduce the risk of cross contamination, ensure the scoop is a commercial grade piece of equipment.		X
54	3717-1-04.4(A)(2)	NC	Observations: On 7/3/24 it was observed that the pizza prep cooler at 54 degrees. In order to reduce the risk of pathogen growth, ensure that the cooler is repaired/replaced. Do not store TCS food products in this cooler until it is working properly.		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed a small reach in cooler near the dining room entrance to not be working and used to store items. In order to reduce the risk of contamination, ensure that the cooler is repaired/replace or removed from the facility.		X
54	3717-1-04.4(A)(2)	NC	Observations: Observed the back panel of the bar cooler to be missing the cover over the back of the equipment (this can be seen back the ice machine in the kitchen). In order to reduce the risk of contamination, ensure that the cooler panel is repaired/replaced. This could be a heat source to attract rodents also.		X
54	3717-1-04.1(H)	NC	Observations: Observed several dish racks that run through the dishwasher to not be easily cleanable due to cracks and indents in the trays. In order to reduce the risk of pathogen growth, ensure that the dish racks are smooth and easily cleanable. Replace damaged dish rack.		X
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed the handle on the reach in cooler to be damaged. In order to reduce the		X

			risk of contamination, ensure that equipment is kept intact.		
54	3717-1-04.4(A)(2)	NC	Observations: Observed a severely damaged gasket on the reach in cooler by the grill and also on the door to the walk in cooler. In order to reduce the risk of pathogen growth, ensure that the gaskets are repaired/replaced.		X
54	3717-1-04.4(A)(2)	NC	Observations: On 7/3/24 it was observed that the sub prep cooler was at 50 degrees. In order to reduce the risk of pathogen growth, ensure that the cooler is repaired/replaced. Do not store TCS foods in this cooler until it repaired/replaced.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed a large amount of food residue, debris and grime on the floor of the outside walk in freezer that is broken. In order to reduce the risk of pests, ensure that the walk in cooler is cleaned.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed gaskets on all the coolers to be dirty. In order to reduce the risk of contamination, ensure that the gaskets are cleaned.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed a build up of food debris on the inside and outside of all reach in and prep coolers. In order to reduce the risk of contamination, ensure that coolers are cleaned.		X
58	3717-1-05.1(B)(1)	NC	Observations: Observed that the third bay of the 3 bay sink drains on the floor. In order to reduce the risk of pests caused by standing water, ensure that all 3 bays of the 3 bay sink are properly plumbed by a licensed, registered plumber, under applicable permits.		X
58	3717-1-05.1(S)	NC	Observations: Observed the grease trap to be leaking while the dishwasher was running and other plumbing fixtures were also running. In order to reduce the risk of contamination, ensure that the grease is repaired/replaced so that it is working properly.		X
58	3717-1-05.1(I)	NC	Observations: Observed no mop sink in the facility. In order to reduce the risk of contamination, ensure that there is a mop sink installed in the facility.		X
58	3717-1-05.1(S)	NC	Observations: Observed that the scrape/dump sink draining very slow. In order to reduce the risk of contamination, ensure that the drain is cleaned out.		X
58	3717-1-05.1(S)	NC	Observations: Observed that the vacuum breaker on top of the dishwasher is leaking while running. In order to reduce the risk of contamination, ensure that the dishwasher is repaired/replaced.		X
61	3717-1-05.4(F)(1)	NC	Observations: Observed trash cans outside the back door without lids. In order to reduce the risk of pests and rodents, ensure that the trash can has a tight fitting lid.		X
62	3717-1-06.1(A)	NC	Observations: Observed damaged floors at the bar and in the kitchen (holes standing water in the kitchen). In order to reduce the risk of pests, ensure that the floors are repaired/replaced.		X
62	3717-1-06.4(A)	NC	Observations: Observed a hole in the corner of the wall in the men's bathroom stall, on an exterior wall. In order to reduce the risk of rodents, ensure that the facility is properly maintained.		X
62	3717-1-06.4(B)	NC	Observations: Observed that the bar area is extremely dirty, behind/under equipment and in all corners of the bar. In order to reduce the risk of pests, ensure that the bar area is cleaned.		X
62	3717-1-06.4(B)	NC	Observations: Observed droppings and nesting materials under several booths in the dining room. In order to reduce the risk of pests, ensure that the booths are moved and cleaned under.		X
62	3717-1-06.4(A)	NC	Observations: Observed damaged laminate counter under the heat lamp. In order to reduce the risk of contamination, ensure that the counter is repaired.		X
62	3717-1-06.4(A)	NC	Observations: Observed the vent hood cover is laying on the roof. In order to reduce the risk of potential safety hazards, ensure that the vent is repaired/replaced.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas throughout the kitchen that had damaged or no coving. In order to reduce the risk of pest, repair/replace the base coving.		X
62	3717-1-06.4(A)	NC	Observations: Observed a few large holes on the exterior south side of the building near the rodent bait station. In order to reduce the risk of rodents, ensure that the facility is maintained, repair/replace the exterior of the building.		X
62	3717-1-06.4(B)	NC	Observations: Observed standing water throughout the warewashing area of the kitchen. In order to reduce the risk of pests, ensure that the floors are free of standing water.		X
62	3717-1-06.1(A)	NC	Observations: Observed that the ceiling tiles throughout the kitchen have a large build up of food grease and debris. In order to reduce the risk of contamination, ensure that the ceiling tiles are replaced throughout the kitchen. The tiles are no longer cleanable.		X
62	3717-1-06.4(F)	NC	Observations: Observed mops dried on the floor. In order to reduce the risk of contamination, ensure that the mops are hung up to dry.		X
62	3717-1-06.4(A)	NC	Observations: Observed a hole in the corner of the dining room with a brillo pad shoved in the hole. In order to reduce the risk of pests, ensure that the facility is maintained. Repair the holes.		X
62	3717-1-06.4(N)	NC	Observations: Observed alot of clutter and unnecessary items throughout the kitchen, bar and office space. In order to reduce the risk of pests, ensure that the kitchen, bar and office are decluttered.		X
63	3717-1-04.2(D)	NC	Observations: Observed that the ventilation hood systems are not sufficient to prevent grease or condensation buildup throughout the kitchen, especially on the ceiling tiles. In order to reduce the risk of contamination, ensure that the hoods are working as designed.		X
66	3701-21-25(K)	NC	Observations: No employees have obtained the person in charge food safety training. One person per shift needs to obtain the PIC food safety training.		X

Corrected Violations

Item No.	Code Section	Priority Level	Comment
15	3717-1-03.2(C)	C	Observations: Observed several salads prepped in a reach in cooler that are stacked and uncovered. In order to reduce the risk of cross contamination, ensure that all food items are properly covered.
16	3717-1-04.5(A)(1)	C	Observations: On 7/03/2024 equipment food-contact surfaces or utensils are unclean. Observed the ice machine to have a build up of black mildew and mold. In order to reduce the risk of an food borne illness, ensure that the ice machine is cleaned on a routine basis.
22	3717-1-03.4(F)(1)(b)	C	Observations: On 7/03/2024 observed several bottles of salad dressing being stored at room temperature. In order to reduce the risk of a foodborne illness, ensure that cold items remain cold held at 41 degrees or below.
28	3717-1-07.1(K)	NC	Observations: Observed white rodent snap traps throughout the facility. In order to reduce the risk of contamination, ensure that approved bait stations are placed throughout the facility. Removed all snap traps from the premise.
28	3717-1-07.1(J)	NC	Observations: Observed poisonous mouse bait cube thrown on the floor in the kitchen. In order to reduce the risk of contamination, ensure that approved tampered proof bait stations are placed. Remove the poisonous bait block from the floors in the kitchen.
28	3717-1-07(B)	C	Observations: On 7/03/2024: Observed working containers of poisonous or toxic materials not properly labeled. In order to reduce the risk of contamination, ensure that all containers are labeled with the common name.
51	3717-1-04.7(C)	NC	Observations: Observed a bucket of soiled linens stored near the ice machine. In order to reduce the risk of bacteria growth, ensure soiled linens are stored in an approved area.
56	3717-1-04.5(A)(3)	NC	Observations: Observed a large amount of food residue, debris and grime on the floor of the walk in cooler. In order to reduce the risk of pests, ensure that the walk in cooler is cleaned.
56	3717-1-04.5(A)(3)	NC	Observations: Observed a large build of grease and food debris on the fryer. In order to reduce the risk of contamination, ensure that the fryer and surrounding area is cleaned.
62	3717-1-06.4(B)	NC	Observations: Observed that the kitchen floors are sticky and there is large build of food debris throughout the perimeter of the kitchen, and under equipment. In order to reduce the risk of pests and rodents, ensure that the facility is thoroughly cleaned.

Slight progress was made, continue to show progress on all violations listed.

Person in Charge Brandon	Date 13-Aug-2024
Sanitarian Allison Hunt	Licenser Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number LVWY-BBPJXJ	Date 27-Aug-2024
Address 652 N Limestone ST		City/State/Zip Code Springfield OH 45503	
License holder Brandon Tagg	Inspection Time 40	Travel Time 10	Category/Descriptive Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Follow-up		Follow up date (if required) 17-Sep-2024	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**=Out of Compliance **N/O**=Not Observed **N/A**=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1		Person in charge present, demonstrates knowledge, and performs duties	21		Proper hot holding temperatures
2	OUT	Certified Food Protection Manager	22	OUT	Proper cold holding temperatures
Employee Health			23	OUT	Proper date marking and disposition
3		Management, food employees and conditional employees; knowledge, responsibilities and reporting	24		Time as a public health control: procedures & records
4		Proper use of restriction and exclusion	Consumer Advisory		
5		Procedures for responding to vomiting and diarrheal events	25		Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6		Proper eating, tasting, drinking, or tobacco use	26		Pasteurized foods used; prohibited foods not offered
7		No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27		Food additives: approved and properly used
8	OUT	Hands clean and properly washed	28		Toxic substances properly identified, stored, used
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	OUT	Adequate handwashing facilities supplied & accessible	29		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30		Special Requirements: Fresh Juice Production
11		Food obtained from approved source	31		Special Requirements: Heat Treatment Dispensing Freezers
12		Food received at proper temperature	32		Special Requirements: Custom Processing
13		Food in good condition, safe, and unadulterated	33		Special Requirements: Bulk Water Machine Criteria
14		Required records available: shellstock tags, parasite destruction	34		Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35		Critical Control Point Inspection
15	OUT	Food separated and protected	36		Process Review
16	OUT	Food-contact surfaces: cleaned and sanitized	37		Variance
17		Proper disposition of returned, previously served, reconditioned, and unsafe food	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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18		Proper cooking time and temperatures			
19		Proper reheating procedures for hot holding			
20		Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)
AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Hickory Inn	Type of Inspection Follow-up	Date 27-Aug-2024
---------------------------------	---------------------------------	---------------------

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=Out of Compliance N/O=Not Observed N/A=Not Applicable

Safe Food and Water			Utensils, Equipment and Vending		
38		Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55		Warewashing facilities: installed, maintained, used; test strips
Food Temperature Control			56	OUT	Non-food contact surfaces clean
40		Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
41		Plant food properly cooked for hot holding	57		Hot and cold water available; adequate pressure
42		Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	OUT	Thermometers provided and accurate	59		Sewage and waste water properly disposed
Food Identification			60		Toilet facilities: properly constructed, supplied, cleaned
44		Food properly labeled; original container	61	OUT	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			62	OUT	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	OUT	Insects, rodents, and animals not present/outer openings protected	63	OUT	Adequate ventilation and lighting; designated areas used
46	OUT	Contamination prevented during food preparation, storage & display	64		Existing Equipment and Facilities
47		Personal cleanliness	Administrative		
48		Wiping cloths: properly used and stored	65		901:3-4 OAC
49		Washing fruits and vegetables			
Proper Use of Utensils			66	OUT	3701-21 OAC
50		In-use utensils: properly stored			
51	OUT	Utensils, equipment and linens: properly stored, dried, handled			
52	OUT	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation
PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

Item No.	Code Section	Priority Level	Comment	COS	R
02	3717-1-02.4(A)(2)	NC	Observations: Observed facility does not have an employee with manager certification in food protection. In order to reduce the risk of an foodborne illness, ensure that someone has a manager certification in food protection. PIC needs to sign up for classes this year.		X
08	3717-1-02.2 (C)	C	Observations: Observed an employee lift the grease trap and move chemicals then proceeded to go back to making/prepping food. In order to reduce the risk of cross contamination, ensure that hands are washed when changing task and before handling any type of food.		X
10	3717-1-05.1(G)	NC	Observations: Observed only one handwashing sink near the three bay sink. In order to reduce the risk of contamination, ensure that another hand sink is placed near the food prep area.		X
15	3717-1-03.2(C)	C	Observations: Food not properly protected from contamination by separation, packaging, and segregation. Observed raw meats over TCS and RTE foods in the walk in cooler. In order to reduce the risk of cross contamination, ensure that TCS/RTE foods are always above raw meat. Reorganize the fridge to protect from contamination.		X
16	3717-1-04.5(A)(1)	C	Observations: On 7/03/2024: Equipment food-contact surfaces or utensils are unclean. Observed tongs hanging by deep fryers with oily residue. In order to reduce the risk of contamination, ensure that utensils are clean and stored properly.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: TCS foods not being cold held at the proper temperature. Observed sliced tomatoes sitting out at room temperature near the hold holding table. In order to reduce the risk of a foodborne illness, ensure that cold foods are being held at 41 degrees or cooler. PIC placed the tomatoes in the reach in fridge.		X
22	3717-1-03.4(F)(1)(b)	C	Observations: On 7/24/2024 Observed TCS foods not being cold held at proper temperature in the pizza prep cooler and the sub prep cooler near the stove. (sliced ham, sliced turkey, Italian sausage, sliced tomatoes, sour cream, hamburger meat, pizza dough, cut lettuce, sliced salami, cheeses, cottage cheese, sliced roast beef) In order to reduce the risk of contamination and foodborne illnesses, ensure that cold food is held at 41 degrees or lower. PIC discarded all out of temperature items.		X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. In order to reduce the risk of contamination, ensure that food held over 24 hours are date marked.		X

23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. Observed several items in the reach in fridge that were out of date. In order to reduce the risk of a foodborne illness, ensure that foods are being discarded by their discard date.	X
23	3717-1-03.4(G)	C	Observations: Refrigerated, ready-to-eat, TCS foods not properly date marked. Observed several items in the walk in cooler not date marked. In order to reduce the risk of a foodborne illness, ensure that all items that are held over 24 hours are date marked.	X
43	3717-1-04.1(Y)	NC	Observations: Hot and cold holding equipment thermometer was missing, located incorrectly, or not easily readable. In order to reduce the risk of temperature abuse, ensure that a thermometer is placed in all fridges. Add thermometers in all of the fridges.	X
45	3717-1-06.1(M)	NC	Observations: Observed no screen or cover on a ventilation fan on the exterior of the building leading into the kitchen. In order to the risk of pests, ensure that the fan is properly screen to prevent pests from entering the building.	X
45	3717-1-06.4(K)	C	Observations: Observed gnat at the bar and the warewashing area. In order to reduce the risk of contamination, ensure that the food facility is free of gnats.	X
45	3717-1-06.1(M)	NC	Observations: Observed the back door doesn't properly seal shut when you walk through it allowing a gap for pests and rodents to enter the kitchen. In order to reduce the risk of rodents and pests, ensure that the outer openings can properly seal shut.	X
45	3717-1-06.1(M)	NC	Observations: Observed several holes on the exterior that went straight through to the interior of the facility that had evidence of mice activity with droppings and nesting material. In order to reduce the risk of a further mice and insect problem, ensure that all outer openings are properly sealed from rodents and pests.	X
45	3717-1-06.4(K)	C	Observations: Observed mouse droppings in the following areas; in the walk in cooler, in the produce boxes in the walk in cooler, in the dough pans in the walk in cooler, in the and on top of the bread in the walk in cooler, on top of jars of condiments, in the dry storage area in the attic, under the booth seats in the dining area, behind the ice machine, in the bar under the sinks, and behind equipment. In order to reduce the risk of contamination, ensure a pests control company is contacted and the facility keeps up with cleaning.	X
45	3717-1-06.4(K)	C	Observations: Observed wood pallets and garbage around the back door and the shed that is a place for pests/rodents to harbor. In order to reduce the risk of pest and rodents, ensure that the garbage and wood pallets are removed from the back door.	X
45	3717-1-06.4(K)	C	Observations: Observed an abundant of flies throughout the facility. In order to reduce the risk of contamination, ensure that the facility is free of flies.	X
46	3717-1-03.2(Q)	NC	Observations: Observed improper storage of food items (Onions, Meats, Veggies) in the walk in cooler. In order to reduce the risk of contamination, ensure that items are raised 6 inches off the floor. Remove the food from the floor in the walk in cooler.	X
51	3717-1-04.8(I)	NC	Observations: Observed preset tableware not properly protected. In order to reduce the risk of contamination, ensure that tableware is wrapped or covered to prevent contamination. Wrap silverware before placing it on a table.	X
52	3717-1-04.8(E)(3)	NC	Observations: Observed single-service and single-use articles stored in the attic. In order to reduce the risk of contamination, ensure that single use items are stored properly in a dry storage area.	X
52	3717-1-04.4(S)(1)	NC	Observations: Re-use of single-service or single-use articles. Observed an old metal coffee can being used as a flour scoop. In order to reduce the risk of cross contamination, ensure the scoop is a commercial grade piece of equipment.	X
54	3717-1-04.4(A)(2)	NC	Observations: On 7/3/24 it was observed that the pizza prep cooler at 54 degrees. In order to reduce the risk of pathogen growth, ensure that the cooler is repaired/replaced. Do not store TCS food products in this cooler until it is working properly.	X
54	3717-1-04.4(A)(2)	NC	Observations: Observed a small reach in cooler near the dining room entrance to not be working and used to store items. In order to reduce the risk of contamination, ensure that the cooler is repaired/replace or removed from the facility.	X
54	3717-1-04.4(A)(2)	NC	Observations: Observed the back panel of the bar cooler to be missing the cover over the back of the equipment (this can be seen back the ice machine in the kitchen). In order to reduce the risk of contamination, ensure that the cooler panel is repaired/replaced. This could be a heat source to attract rodents also.	X
54	3717-1-04.1(H)	NC	Observations: Observed several dish racks that run through the dishwasher to not be easily cleanable due to cracks and indents in the trays. In order to reduce the risk of pathogen growth, ensure that the dish racks are smooth and easily cleanable. Replace damaged dish rack.	X
54	3717-1-04.4(A)(2)	NC	Observations: Equipment components are not intact, tight or properly adjusted. Observed the handle on the reach in cooler to be damaged. In order to reduce the risk of contamination, ensure that equipment is kept intact.	X
54	3717-1-04.4(A)(2)	NC	Observations: On 7/3/24 it was observed that the sub prep cooler was at 50 degrees. In order to reduce the risk of pathogen growth, ensure that the cooler is repaired/replaced. Do not store TCS foods in this cooler until it repaired/replaced.	X
56	3717-1-04.5(A)(3)	NC	Observations: Observed a large amount of food residue, debris and grime on the floor of the outside walk in freezer that is broken. In order to reduce the risk of pests, ensure that the walk in cooler is cleaned.	X

56	3717-1-04.5(A)(3)	NC	Observations: Observed gaskets on all the coolers to be dirty. In order to reduce the risk of contamination, ensure that the gaskets are cleaned.		X
56	3717-1-04.5(A)(3)	NC	Observations: Observed a build up of food debris on the inside and outside of all reach in and prep coolers. In order to reduce the risk of contamination, ensure that coolers are cleaned.		X
58	3717-1-05.1(B)(1)	NC	Observations: Observed that the third bay of the 3 bay sink drains on the floor. In order to reduce the risk of pests caused by standing water, ensure that all 3 bays of the 3 bay sink are properly plumbed by a licensed, registered plumber, under applicable permits.		X
58	3717-1-05.1(S)	NC	Observations: Observed the grease trap to be leaking while the dishwasher was running and other plumbing fixtures were also running. In order to reduce the risk of contamination, ensure that the grease is repaired/replaced so that it is working properly.		X
58	3717-1-05.1(I)	NC	Observations: Observed no mop sink in the facility. In order to reduce the risk of contamination, ensure that there is a mop sink installed in the facility.		X
58	3717-1-05.1(S)	NC	Observations: Observed that the scrape/dump sink draining very slow. In order to reduce the risk of contamination, ensure that the drain is cleaned out.		X
58	3717-1-05.1(S)	NC	Observations: Observed that the vacuum breaker on top of the dishwasher is leaking while running. In order to reduce the risk of contamination, ensure that the dishwasher is repaired/replaced.		X
61	3717-1-05.4(F)(1)	NC	Observations: Observed trash cans outside the back door without lids. In order to reduce the risk of pests and rodents, ensure that the trash can has a tight fitting lid.		X
62	3717-1-06.1(A)	NC	Observations: Observed damaged floors at the bar and in the kitchen (holes standing water in the kitchen). In order to reduce the risk of pests, ensure that the floors are repaired/replaced.		X
62	3717-1-06.4(A)	NC	Observations: Observed a hole in the corner of the wall in the men's bathroom stall, on an exterior wall. In order to reduce the risk of rodents, ensure that the facility is properly maintained.		X
62	3717-1-06.4(B)	NC	Observations: Observed that the bar area is extremely dirty, behind/under equipment and in all corners of the bar. In order to reduce the risk of pests, ensure that the bar area is cleaned.		X
62	3717-1-06.4(B)	NC	Observations: Observed droppings and nesting materials under several booths in the dining room. In order to reduce the risk of pests, ensure that the booths are moved and cleaned under.		X
62	3717-1-06.4(A)	NC	Observations: Observed damaged laminate counter under the heat lamp. In order to reduce the risk of contamination, ensure that the counter is repaired.		X
62	3717-1-06.4(A)	NC	Observations: Observed the vent hood cover is laying on the roof. In order to reduce the risk of potential safety hazards, ensure that the vent is repaired/replaced.		X
62	3717-1-06.1(C)	NC	Observations: Observed several areas throughout the kitchen that had damaged or no coving. In order to reduce the risk of pest, repair/replace the base coving.		X
62	3717-1-06.4(A)	NC	Observations: Observed a few large holes on the exterior south side of the building near the rodent bait station. In order to reduce the risk of rodents, ensure that the facility is maintained, repair/replace the exterior of the building.		X
62	3717-1-06.4(B)	NC	Observations: Observed standing water throughout the warewashing area of the kitchen. In order to reduce the risk of pests, ensure that the floors are free of standing water.		X
62	3717-1-06.1(A)	NC	Observations: Observed that the ceiling tiles throughout the kitchen have a large build up of food grease and debris. In order to reduce the risk of contamination, ensure that the ceiling tiles are replaced throughout the kitchen. The tiles are no longer cleanable.		X
62	3717-1-06.4(F)	NC	Observations: Observed mops dried on the floor. In order to reduce the risk of contamination, ensure that the mops are hung up to dry.		X
62	3717-1-06.4(A)	NC	Observations: Observed a hole in the corner of the dining room with a brillo pad shoved in the hole. In order to reduce the risk of pests, ensure that the facility is maintained. Repair the holes.		X
62	3717-1-06.4(N)	NC	Observations: Observed alot of clutter and unnecessary items throughout the kitchen, bar and office space. In order to reduce the risk of pests, ensure that the kitchen, bar and office are decluttered.		X
63	3717-1-04.2(D)	NC	Observations: Observed that the ventilation hood systems are not sufficient to prevent grease or condensation buildup throughout the kitchen, especially on the ceiling tiles. In order to reduce the risk of contamination, ensure that the hoods are working as designed.		X
66	3701-21-25(K)	NC	Observations: No employees have obtained the person in charge food safety training. One person per shift needs to obtain the PIC food safety training.		X

Corrected Violations

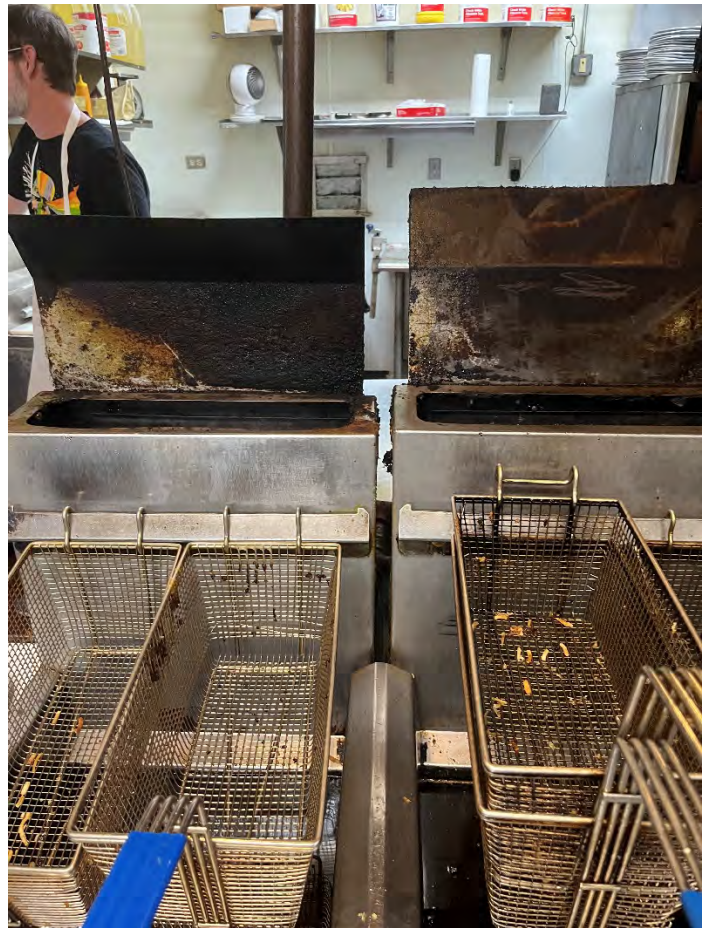
Item No.	Code Section	Priority Level	Comment
10	3717-1-05.1(O)(1)	C	Observations: Observed the handwashing sink was not accessible due to buckets and supplies propped against the sink. In order to reduce the risk of contamination, ensure that the handwashing sink is accessible at all times. Remove the supplies that are stored around the sink.
22	3717-1-03.4(F)(1)(b)	C	Observations: Observed on 7/03/2024 homemade cocktail sauce sitting out at room temperature. In order to reduce the risk of foodborne illnesses, ensure cold items are held cold at 41 degrees or lower.

54	3717-1-04.4(A)(2)	NC	Observations: Observed a severely damaged gasket on the reach in cooler by the grill and also on the door to the walk in cooler. In order to reduce the risk of pathogen growth, ensure that the gaskets are repaired/replaced.
Person in Charge Dillon			Date 27-Aug-2024
Sanitarian Allison Hunt			Licensors Clark County Combined Health District

HEA 5302B Ohio Department of Health (10/19)
 AGR 1268 Ohio Department of Agriculture (10/19)

Hickory Inn, 652 N. Limestone St., Springfield, OH

Photos taken August 13, 2024 by E. DeWitt

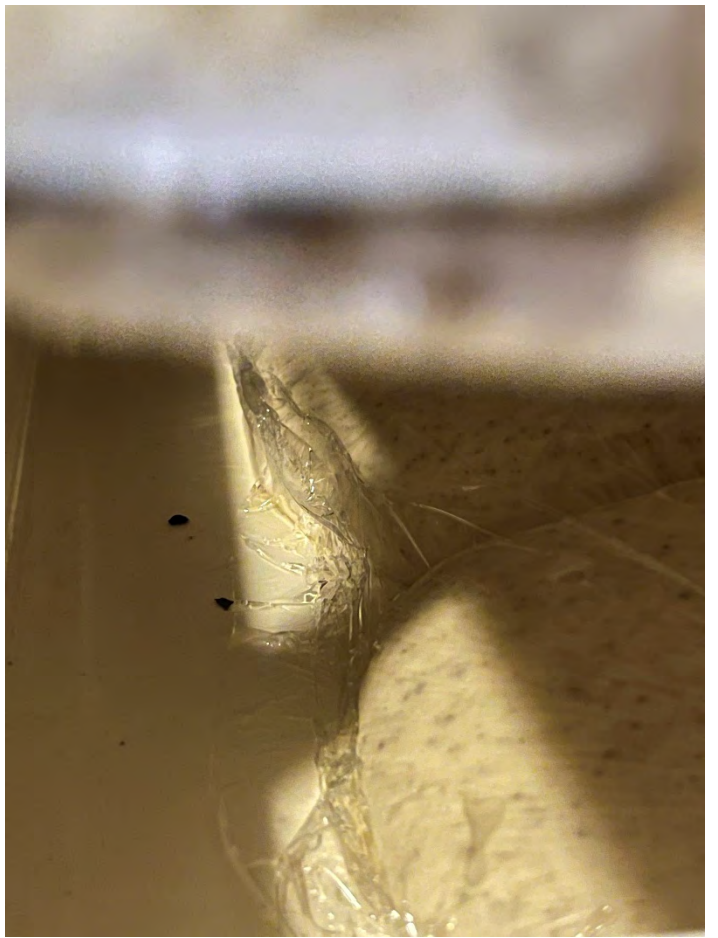


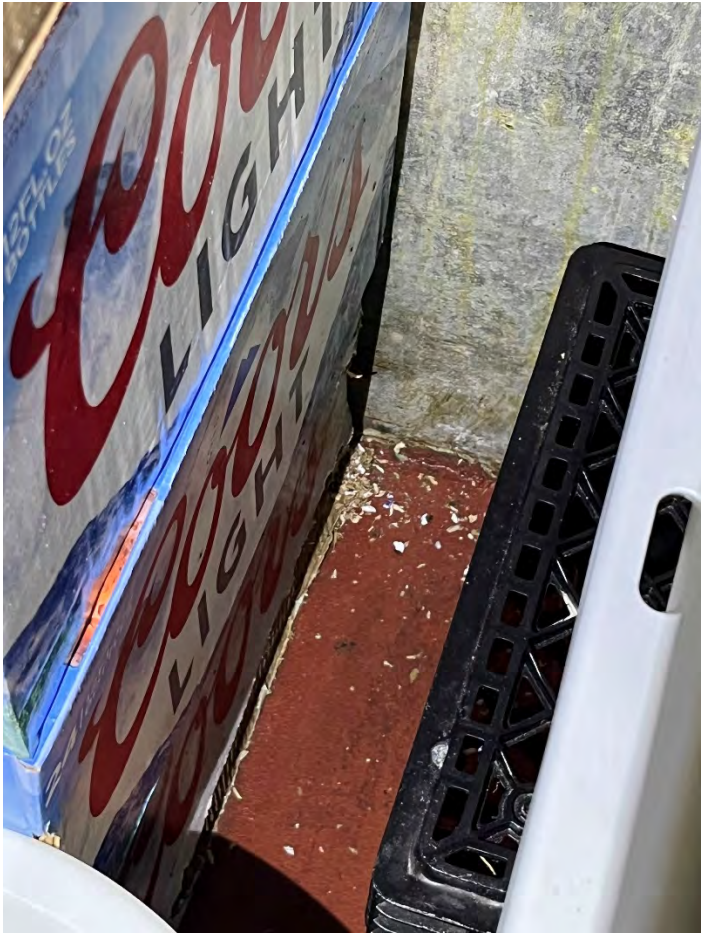




Hickory Inn, 652 N. Limestone St., Springfield, OH

Photos taken August 27, 2024 by E. DeWitt









INVOICE

Date	Number	Page
08/16/24	SRV-101646	1

E3 Gordon Stowe - Dayton
331 Congress Park Dr.
DAYTON, OH 45459
USA

Terms: NET 30
Your PO # VERBAL

Bill to:

Clark County Combined Health Dist
529 E Home Rd
Springfield, OH 45503
USA

Ship To or Service Location:

Sell-to Customer No : CLA506
Clark County Combined Health Dist
529 E Home Rd
SPRINGFIELD, OH 45503
USA

Customer #	Order Date	Service Order #	Ordered By	Ship Date	Ship Via	Office	Representative
------------	------------	-----------------	------------	-----------	----------	--------	----------------

CLA506 04/09/24 SR-098886 Gloria Smith SO - DAY

Qty	Item #	Description / Make-Model-Serial #	Unit Price	Disc. %	Extended
		S/N 010403001A56 / EARSCAN ES3M:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 0104030034DB / MICROAUDIOMETRICS ES3M:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
1	8537014	RE-7 Headband with 2 yokes v.2	92.00		92.00
1	1000835	CABLE TDH-39 HEADSET 15-PIN CONNECTOR	54.00		54.00
		S/N 0104030034DC / MICROAUDIOMETRICS ES3M:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 0104030034DD / MICROAUDIOMETRICS ES3M:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 0104030034DE / MICROAUDIOMETRICS ES3M:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 0104030034DF / MICROAUDIOMETRICS ES3M:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 0104030034E0 / MICROAUDIOMETRICS ES3M:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 104030009EE / EARSCAN ES3:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 104030012A8 / EARSCAN ES3:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 10403001DD7 / EARSCAN ES3: Device Asset No. :2160			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 19666 / AMPLIVOX 116:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N 19759 / AMPLIVOX 116:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
		S/N MA9099398 / MAICO MA25S:			
1	1000063	AUD-AC Calibration - Audiometer AC	117.00		117.00
1	1000086	Travel fee (fixed)	100.00		100.00

For questions regarding items for service or instrumentation shown on this invoice,
please call our originating office at 937-435-2250
Or Email: ar@e3diagnostics.com

Sub Total	1,767.00
Sales TAX	0.00
Total USD	1,767.00

Remittance Stub

"Thank You For Your Business"

Mail Stub with Payment To:
E3 Diagnostics Inc.
Accounts Receivable
3333 N Kennicott Ave
Arlington Heights, IL 60004

1.5 % Finance Charge Added Per Month
To Past Due Accounts

Due Date	09/15/24
Customer #	CLA506
Order #	SR-098886
Invoice #	SRV-101646
Invoice Amount	1,767.00

Clark County Health Department

Administrative Offices 529 East Home Road, Springfield, Ohio 45503

937-390-5600 | ccchd.com | health@ccchd.com



POSITION DESCRIPTION

Job Title	Public Health Specialist, Vaccination Focused
Team	Nursing
Supervisor	Nurse Supervisor
Director	Director of Nursing
Programs	Vaccination
Funding Sources	Health fund
Civil Service and FLSA Status	Classified, non-exempt
Appointment Status	Full-time
Grade/Classification	19
Insurance Benefits	Eligible for full-time benefits
Leave Benefits	Eligible for vacation, sick, personal, holiday
Regular Hours	40 hours, Monday – Friday

JOB SUMMARY

The Public Health Specialist supports the immunization clinic through assessment of records and providing education to community members and healthcare providers.

EDUCATION & QUALIFICATIONS

Position requires a valid Ohio driver's license with state minimum insurance and an acceptable driving record. Bachelor's degree in public health or similar degree. Current CPR certification (can be completed after hire). One (1) year of public health, community health or similar experience preferred.

ESSENTIAL FUNCTIONS

Demonstrates knowledge of vaccination recommendations by assessing vaccination records and providing immunizations according to the Advisory Committee on Immunization Practices (ACIP) and Centers for Disease Control and Prevention (CDC); assist to provide childhood and adult immunizations in clinic settings as well as outreach sites; work with families who are vaccine hesitant, listen to the concerns and address the needs as able; work with clients to overcome barriers to vaccination, complete field/home visits as necessary; record patient care accurately and timely; provide educational sessions to community members in group settings and one on one; provided educational effective presentation to healthcare providers who give immunizations; work with school personnel for immunization record review and training regarding immunization reporting; conduct assessments of current immunization coverage levels within the community; document data and generate reports, complete appropriate forms as required; participate in recall and reminder activities to decrease missed opportunities for vaccination; participate in training as required and recommended by funders, standards of practice and management; assist clients with the process to secure health coverage such as applications for Medicaid and other programs; participate in internal and external workgroups to advance standards of practice in public health; assist in other cities and health promotion programs such as refugee health, reproductive health and wellness lead screenings, health screenings, home visits for well checks and perform additional duties and assignments as requested.

Clark County Health Department

Administrative Offices 529 East Home Road, Springfield, Ohio 45503

937-390-5600 | ccchd.com | health@ccchd.com



Participates in agency disaster preparedness activities; may be required to report for work outside normal working hours during an emergency; available 24/7 for consultation related to bioterrorism/public health emergencies; meets all public health core competencies as outlined by the position's Supervisor; completes other duties as assigned.

KNOWLEDGE, SKILLS, AND ABILITIES

First aid practices; emergency medical procedures; Occupational Safety and Health Administration rules and regulations; medical terminology; nursing techniques and methodology in prevention and treatment of disease; medical lab procedures; infection control; personal hygiene; immunizations; human relations; workplace safety; human growth and development; office practices and procedures and injection techniques.

Ability to operate medical equipment, instruments and devices, assessment, interviewing, communication, confidentiality, public relations, organization, flexibility and teamwork. Demonstrate self-motivation, flexibility ability to relate well with others, prepare accurate documentation, use proper research methods to gather data, maintain professionalism in adverse or volatile situations, pro-active to identify solutions to problems and recognize role in change and progress.

This job requires proficiency of computers skills including Microsoft Office (Word, Excel, PowerPoint, Outlook), Adobe Reader, e-mail, electronic calendar, and internet research; ability to compile, consolidate and summarize information; exceptional knowledge and use of English grammar, spelling, written format and punctuation; effective verbal and written communication skills; ability to work independently and as part of a team both in a dependable manner; knowledge of community resources; be able to effusively deal with stress; ability to learn and use a computer and web-based reporting program for completing on-line reports; ability to establish and maintain effective working relationships with other agency and organization representatives; knowledge and skills associated with detailed recordkeeping and reporting procedures; ability to meet multiple deadlines, excellent organizational skills, and adhere to confidentiality requirements.

PHYSICAL DEMANDS AND WORKING CONDITIONS

The demands and conditions described here are representative of those the employee must meet to perform the essential functions of the job.

- Frequently required to sit, stand, walk, talk, write, listen and read in English.
- The employee may infrequently be required to climb, balance, stoop, kneel, crouch or crawl, reach with hands and arms, lift and/or move up to 25 pounds.
- Specific vision abilities required by this job include close vision, distance vision, color vision, peripheral vision, depth perception, and the ability to focus.
- The noise level of the office is moderate. May occasionally be in environments with high noise levels.
- Involves travel by automobile to attend meetings with state agencies and community partners. Must have current driver's license valid in the state of Ohio and access to a personal automobile.

By signing below, I acknowledge that: I have read this job description and I completely understand all of my job duties and responsibilities, I am able to perform the duties outlined with or without reasonable accommodations, I understand that my job responsibilities may change according to the needs of my department without it being specifically included in the job description, and that if I have questions about job duties that I am asked to perform that are not specified on this description I should discuss them with my immediate supervisor. By signing below, I further acknowledge that I understand future performance evaluations will be based upon my ability to perform the duties and responsibilities outlined in this job

Clark County Health Department

Administrative Offices 529 East Home Road, Springfield, Ohio 45503

937-390-5600 | ccchd.com | health@ccchd.com



description to the satisfaction of my immediate supervisor. I have discussed any questions I may have about this job description prior to signing this form.

Employee Name

Employee Signature

Date

Supervisor Signature

Date

Health Commissioner Signature

Date



September 2, 2024

Chris Cook, Health Commissioner
Lindsey Hardacre, Fiscal Officer
Clark County Combined Health District
Clark County
529 E. Home Road
Springfield, OH 45503

This engagement letter between the Clark County Combined Health District (the District) and Perry & Associates CPAs, A.C. describes the objective and scope of the services we will provide, the District's required involvement and assistance in support of our services, the related fee arrangements, and other terms and conditions designed to ensure that our professional services satisfy the District's audit requirements.

SUMMARY OF SERVICES

We are pleased to confirm our acceptance and our understanding of this audit engagement by means of this letter.

We will audit the District's financial statements as of and for the year ended December 31, 2023 to express our opinion concerning whether the financial statements and related disclosures present fairly, in all material respects, the District's cash receipts, disbursements and balances in accordance with the District's reporting framework.

The objectives of our audit are to obtain reasonable assurance about whether the financial statements for each opinion unit and related disclosures are free from material misstatement, whether due to fraud or error, and to issue an auditor's report that includes our opinion. Reasonable assurance is a high level of assurance but is not absolute assurance and therefore is not a guarantee that an audit conducted in accordance with auditing standards generally accepted in the United States of America (GAAS) and the financial audit standards in the Comptroller General of the United States' Government Auditing Standards will always detect a material misstatement when it exists. Misstatements can arise from fraud or error and are considered material if, individually or in the aggregate, they would influence the judgment made by a reasonable user based on the financial statements.

We will also opine on whether the Schedule of Expenditures of Federal Awards is fairly presented, in all material respects, in relation to the financial statements taken as a whole.

We expect to deliver our report on or about September 30, 2024.

Engagement Team

The engagement will be led by:

- * Jodey Altier, Partner, who will be responsible for assuring the overall quality, value, and timeliness of our services to you

OUR AUDITOR RESPONSIBILITIES

We will conduct our audit in accordance with GAAS and the Comptroller General of the United States' standards for financial audits in *Government Auditing Standards*, the Single Audit Act Amendments of 1996, and Title 2 U.S. Code of Federal Regulations (CFR) Part 200, *Uniform Administrative Requirements, Cost Principles, and Audit Requirements for Federal Awards (Uniform Guidance)*. As part of an audit in accordance with GAAS, we exercise professional judgment and maintain professional skepticism throughout the audit. We also:

1. Identify and assess the risks of material misstatement of the financial statements, whether due to

fraud or error, design and perform audit procedures responsive to those risks, and obtain audit evidence that is sufficient and appropriate to provide a basis for our opinion. The risk of not detecting a material misstatement resulting from fraud is higher than for one resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of internal control.

2. Obtain an understanding of internal control relevant to the audit in order to design audit procedures that are appropriate in the circumstances, but not for the purpose of expressing an opinion on the effectiveness of the entity's internal control. However, we will communicate to you in writing concerning any significant deficiencies or material weaknesses in internal control relevant to the audit of the financial statements that we have identified during the audit.
3. Evaluate the appropriateness of accounting policies used and the reasonableness of significant accounting estimates made by management, as well as evaluate the overall presentation of the financial statements, including the disclosures, and whether the financial statements represent the underlying transactions and events in a manner that achieves fair presentation.
4. Test the District's compliance with certain provisions of laws, regulations, contracts, and grants if noncompliance might reasonably directly and materially affect the financial statements. However, except for major federal financial assistance programs, our objective is not to opine on overall compliance with these provisions.
5. Conclude, based on the audit evidence obtained, whether there are conditions or events, considered in the aggregate, that raise substantial doubt about your ability to continue as a going concern for a reasonable period of time.

Because of inherent limitations of an audit, together with the inherent limitations of internal control, an unavoidable risk that some material misstatement, whether due to fraud or error, may not be detected exists, even though the audit is properly planned and performed in accordance with GAAS. It is not cost-efficient to design procedures to detect immaterial error or immaterial fraud. Also, because of the characteristics of fraud noted above, a properly designed and executed audit may not detect a material fraud.

Additional Auditor Responsibilities and Reporting under Uniform Guidance

For grant funding subject to the Uniform Guidance, as the Guidance requires, we will determine the major federal award program(s) and test controls over compliance to evaluate the effectiveness of the design and operation of controls that we consider relevant to preventing or detecting material noncompliance with compliance requirements applicable to each major federal award program. However, our tests will be less in scope than would be necessary to opine on those controls and, accordingly, no opinion will be expressed in our report on internal control issued pursuant to the Uniform Guidance.

Additionally, the Uniform Guidance requires that we also plan and perform the audit to obtain reasonable assurance about whether material noncompliance with the applicable compliance requirements occurred, whether due to fraud or error, and express an opinion on compliance based on the audit. While reasonable assurance is a high level of assurance, it is not absolute assurance and therefore is not a guarantee that an audit conducted in accordance with GAAS, *Government Auditing Standards*, and the Uniform Guidance will always detect material noncompliance when it exists. The risk of not detecting material noncompliance resulting from fraud is higher than for that resulting from error, as fraud may involve collusion, forgery, intentional omissions, misrepresentations, or the override of internal control. Noncompliance with the compliance requirements is considered material if there is a substantial likelihood that, individually or in the aggregate, it would influence the judgment made by a reasonable user of the report on compliance about the entity's compliance with the requirements of the federal programs as a whole. Our procedures will consist of tests of transactions and other applicable procedures described in the OMB *Compliance Supplement* for the types of compliance requirements that could directly and materially affect each of your major programs.

In performing an audit in accordance with GAAS, *Government Auditing Standards*, and the Uniform

Guidance, the auditor's responsibilities are to:

- exercise professional judgment and maintain professional skepticism throughout the audit'
- identify and assess the risks of material noncompliance, whether due to fraud or error, and design and perform audit procedures responsive to those risks. Such procedures include examining, on a test basis, evidence regarding the entity's compliance with compliance requirements subject to audit and performing such other procedures as the auditor considers necessary in the circumstances; and
- obtain an understanding of the entity's internal control over compliance relevant to the audit in order to design audit procedures that are appropriate in the circumstances and to test and report on internal control over compliance in accordance with the Uniform Guidance but not for the purpose of expressing an opinion on the effectiveness of the entity's internal control over compliance. Accordingly, no such opinion is expressed.

In accordance with the Uniform Guidance, we will prepare the following report:

Independent Auditor's Report on Compliance with Requirements Applicable To Each Major Federal Program and on Internal Control Over Compliance Required by the Uniform Guidance

Our report on compliance will include our opinion on compliance with major federal financial assistance programs and also describe instances of noncompliance with Federal requirements we detect that require reporting per the Uniform Guidance. This report will also describe any significant deficiencies and /or material weaknesses we identify relating to controls used to administer Federal award programs. However, this report will not opine on internal control used to administer Federal award programs.

We are also responsible for completing certain parts of OMB Form SF-SAC (the Data Collection Form).

Additional Auditor Communication

As part of this engagement Perry & Associates CPAs, A.C. will communicate certain additional matters (if applicable) to the appropriate members of management and to those charged with governance. These matters include:

1. Misstatements for correction, whether corrected or uncorrected;
 - a. We will present those charged with governance our Summary of Identified Misstatements (if any) at the conclusion of our audit.
2. Instances where we believe fraud may exist to you. These would include instances where we:
 - a. Have persuasive evidence that fraud occurred.
 - b. Determined fraud risks exist and were unable to obtain convincing evidence to determine that fraud was unlikely.
3. Noncompliance that comes to our attention. However, our audit provides no assurance that noncompliance generally will be detected and only reasonable assurance that we will detect noncompliance directly and materially affecting the determination of financial statement amounts;
4. Significant risks identified during the audit;
5. Any disagreements with management, whether or not satisfactorily resolved, about matters that individually or in the aggregate could be significant to the financial statements or our opinion;
6. Our views about matters that were the subject of management's consultation with other accountants about auditing and accounting matters;
7. Significant, unusual transactions (if any);
8. Major issues that were discussed with management related to retaining our services, including, among other matters, any discussions regarding the application of accounting principles and

auditing standards;

9. Significant difficulties we encountered during the audit, including significant delays by management, the unavailability of District personnel, or an unwillingness by management to provide information necessary to perform our procedures; and
10. Matters that are difficult or contentious for which we consulted outside the engagement team and that are, in our professional judgment, significant and relevant to those charged with governance regarding their responsibility to oversee the financial reporting process.

We will also communicate pertinent information, as necessary in our professional judgment, to those that have ongoing oversight responsibilities for the audited entity, including contracting parties or legislative committees, if any.

Our evaluation of internal control may provide evidence of waste or abuse. Because the determination of waste and abuse is subjective, we are not required to perform specific procedures to detect waste or abuse. If we detect waste or abuse, we will determine whether and how to communicate such matters.

If for any reason we are unable to complete the audit or are unable to form an opinion, we may disclaim an opinion on your financial statements. In this unlikely event, we will communicate the reason for disclaiming an opinion to you, and to those charged with governance, in writing.

YOUR MANAGEMENT RESPONSIBILITIES AND IDENTIFICATION OF THE APPLICABLE REPORTING FRAMEWORK

We will audit assuming management and those charged with governance acknowledge and understand they are responsible for:

1. Preparing the financial statements and other financial information, including related disclosures, and selecting and applying accounting principles in accordance with the District's reporting framework. This includes compliance with Ohio Admin. Code 117-2-01 which requires designing, implementing, and maintaining internal controls relevant to preparing and fairly presenting financial statements free from material misstatement whether due to fraud or error.
2. Providing us with:
 - a. draft financial statements, including all information relevant to their preparation and fair presentation, whether obtained from within or outside of the general and subsidiary ledgers (including all information relevant to the preparation and fair presentation of disclosures) and any accompanying other information in time to allow the auditor to complete the audit in accordance with the proposed timeline;
 - b. access to all information of which management is aware that is relevant to the preparation and fair presentation of the financial statements, including an expectation that management will provide access to information relevant to disclosures;
 - c. written representations as part of the engagement, from management and/or attorneys, understanding separate legal fees from attorneys may result;
 - d. additional information that we may request from management for the audit;
 - e. unrestricted access to persons within the District from whom we determine it necessary to obtain audit evidence;
 - f. the initial selection of and changes in significant accounting policies and their application; and
 - g. the process management uses to formulate particularly sensitive accounting estimates and the basis for their conclusions regarding the reasonableness of those estimates.
3. Informing us of events occurring or facts discovered subsequent to the date of the financial statements, of which management may become aware, that may affect the financial statements.
4. Preparing supplementary information (including the Schedule of Expenditures of Federal Awards)

in accordance with the applicable criteria.

- a. Include our report on the supplementary information in any document that includes the supplementary information and that indicates that the auditor has reported on this supplementary information.
 - b. Present the supplementary information with the audited financial statements or, if the supplementary information will not be presented with the audited financial statements, to make the audited financial statements readily available to the intended users of the supplementary information no later than the date of issuance by the District of the supplementary information and the auditor's report thereon.
5. Reporting fraud and noncompliance of which you are aware to us.
 6. Reviewing drafts of the audited financial statements, disclosures, any supplemental information, auditor's reports, and any findings; and informing us of any edits you believe may be necessary.
 7. Designing and implementing programs and controls to prevent and detect fraud.

You should not rely on our audit as your primary means of detecting fraud.

Compliance with Laws and Regulations

Management and those charged with governance are responsible for:

1. Being knowledgeable of, implementing systems designed to achieve compliance with, and complying with, laws, regulations, contracts, and grants applicable to the District.
2. Identifying for us other financial audits, attestation engagements, performance audits, internal audits reports from regulators or other studies related to the District (if any), and the corrective actions taken to address these audits' significant findings and recommendations.
3. Tracking the status of prior audit findings.
4. Taking timely and appropriate steps to remedy fraud, noncompliance, violations of provisions of laws, regulations, contracts, or grant agreements, or abuse we may report.
5. Providing your views and planned corrective action on audit findings we may report.

Internal Control

Management and those charged with governance are responsible for designing, implementing, and maintaining internal control relevant to compliance and the preparing and fairly presenting financial statements that are free from material misstatement, whether due to fraud or error. Appropriate supervisory reviews are necessary to reasonably assure that adopted policies and prescribed procedures are followed.

Service Organizations:

Service organizations are other governmental entities, organizations or companies that provide services to you, as the user District, relevant to your internal controls over financial reporting. Service organizations process transactions reflected in your District's financial statements, and therefore fall within the scope of our audit. While service organizations are responsible for establishing and maintaining their internal control, you are responsible for being aware of the service organizations your District uses, and for establishing controls to monitor the service organization's performance. Because the complexity of service organization transaction processing can vary considerably, your monitoring activities can vary accordingly.

When transaction processing is complex and the volume of transactions is relatively high, obtaining and

reviewing a service organization auditor's *Independent Service Auditor's Report on Management's Description of a Service Organization's System and the Suitability of the Design and Operating Effectiveness of Controls* Report (Type 2 Service Organization Control Report (SOC 1)) may be the most effective method of meeting your responsibility to monitor a service organization, and may also be the only efficient means by which we can obtain sufficient evidence regarding their internal controls. AT-C Section 320, *Reporting on an Examination of Controls at a Service Organization Relevant to User Entities' Internal Control Over Financial* discusses the aforementioned report. (In some circumstances, we can accept a suitably designed agreed-upon procedures report (AUP) in lieu of a SOC 1 report.)

You are responsible for informing our staff of the service organizations your District uses, and for monitoring these service organizations' performance.

Service organizations of which we are aware are:

- Clark County, which collects and distributes property taxes on behalf of the District and serves as the District's fiscal agent; and
- Local Public Health Services Collaborative, which provides electronic medical records, billing, and credentialing services.

Please confirm to us that, to the best of your knowledge, the above listing is complete.

Of the service organizations above, those for which we believe the complexity of processing and volume of transactions warrant a SOC 1 (or AUP) report are:

- Clark County, which collects and distributes property taxes on behalf of the District and serves as the District's fiscal agent.

Without an acceptable SOC 1 or AUP report for the above-listed organizations, generally accepted auditing standards may require us to qualify our opinion on your District's financial statements due to an insufficiency of audit evidence regarding service organization transactions included in your District's financial statements. You are responsible for communicating the need for a SOC 1 or AUP report to these service organizations.

Because Clark County receives an annual audit, you need not contact us regarding your deadline. However, you should read the most recent audit report as part of your monitoring activities.

Uniform Guidance and Related Reporting

You are responsible for identifying all federal awards received and understanding the compliance requirements, federal statutes, regulations and the terms and conditions relating to Federal award programs, and for complying with them. You are responsible for compiling the Schedule of Expenditures of Federal Awards and accompanying disclosures.

For grant funding subject to the Uniform Guidance, you are required to design, implement, and maintain effective internal controls to reasonably assure compliance with federal statutes, regulations and terms and conditions of federal awards and controls relating to preparing the Schedule of Expenditures of Federal Awards. Additionally, you are responsible for evaluating and monitoring noncompliance with federal laws, statutes, regulations, rules, and provisions of contracts or grant agreements of federal awards; taking prompt action when instances of noncompliance are identified including noncompliance identified in audit findings; promptly following up and taking corrective action on reported audit findings; and for preparing a summary of schedule of prior audit findings and a separate corrective action plan.

You are responsible for informing us of significant subrecipient relationships and contractor relationships (previously known as vendor relationships), when the contractor has responsibility for program compliance and for the accuracy and completeness of that information.

You are responsible for completing your District's Data Collection Form and assuring the reporting package

(including the Data Collection Form) is filed in accordance with the electronic submission requirements. You are responsible for providing electronic files that are unlocked, unencrypted and in an 85% text searchable PDF format for your District's single audit submission of the reporting package to the Federal Audit Clearinghouse.

REPRESENTATIONS FROM MANAGEMENT

Upon concluding our engagement, management and, when appropriate, those charged with governance will provide to us written representations about the audit that, among other things, will confirm, to the best of their knowledge and belief:

- management's responsibility for preparing the financial statements and relevant disclosures in conformity with the District's accounting basis, and the Schedule of Expenditures of Federal Awards in conformity with the Uniform Guidance;
- the availability of original financial records and related data, the completeness and availability of all minutes of the legislative or other bodies and committee meetings;
- management's responsibility for the District's compliance with laws and regulations;
- the identification and disclosure to the auditor of all laws, regulations, and provisions of contracts and grant agreements directly and materially affecting the determination of financial statement amounts; and
- the absence of fraud involving management or employees with significant roles in internal control.

Additionally, we will request representations, as applicable, regarding:

- the inclusion of all components, and the disclosure of all joint ventures and other related organizations;
- the proper classification of funds and fund balances;
- the proper approval of reserves of fund equity;
- compliance with laws, regulations, and provisions of contracts and grant agreements, including budget laws or ordinances; compliance with any tax or debt limits, and any debt covenants;
- the identification of all federal assistance programs, and compliance with grant requirements; and
- events occurring subsequent to the fiscal year end requiring adjustment to or disclosure in the financial statements or Schedule of Expenditures of Federal Awards.

Management is responsible for adjusting the financial statements to correct misstatements we may detect during our audit and for affirming to us in the representation letter that the effects of any uncorrected misstatements we aggregate during our engagement and pertaining to the latest period the statements present are immaterial, both individually and in the aggregate, to the opinion units (*Financial statements* include the related disclosures and required and other supplemental information).

TERMS AND CONDITIONS SUPPORTING FEE

As a result of our planning process, the District and Perry & Associates CPAs, A.C. have agreed to an approach designed to meet the District's objectives for an agreed-upon fee, subject to the following conditions.

Our Auditor Responsibilities

In providing our services, we will consult with the District regarding matters of accounting, financial reporting, or other significant business issues. Accordingly, our fee includes estimated time necessary for this consultation. Circumstances may require Perry & Associates CPAs, A.C. to confirm balances with your financial institution resulting in additional nominal charges which will not require an amendment to this agreement. However, should a matter require research, consultation or audit work beyond this estimate, Perry & Associates CPAs, A.C. and the District will agree to an appropriate revision in services and fee. These revisions will also be set forth in the form of the attached *Amendment to Engagement Letter*.

Your Management Responsibilities

The District will provide in a timely manner all financial records and related information to us, an initial list of which will be furnished to you, including timely communication of all significant accounting and financial

reporting matters, as well as working space and clerical assistance as mutually agreed upon and as is normal and reasonable in the circumstances. When and if for any reason the District is unable to provide these schedules, information and assistance, Perry & Associates CPAs, A.C. and the District will mutually revise the fee to reflect additional services, if any, we require to achieve these objectives. These revisions will be set forth in the form of the attached *Amendment to Engagement Letter*.

Confidential Information

You should make every attempt to minimize or eliminate the transmission of personal information to Perry & Associates CPAs, A.C. (firm). All documents you provide to the Firm in connection with our services including financial records and reports, payroll records, employee rosters, health and medical records, tax records, etc. should be redacted of any personal information. Personal information includes social security numbers, date of birth, drivers' license numbers or financial institution account numbers associated with an individual. The public office should redact all personal information from electronic records before they are transmitted to the Firm. This information should be fully blacked out in all paper documents prior to sending to the Firm. If personal information cannot be redacted from any records or documents; the public office must identify these records to the Firm.

If redacting this personal information compromises the audit or the ability to prepare financial statements, the public office and the Firm will consider these exceptions on a case-by-case basis. Additionally, if redacting this information creates a hardship on the public office in terms of resources, recordkeeping or other issues, the public office and the Firm may collaborate on alternative methods of providing the public office's data to the Firm without compromising the personal information of individuals served by the public office. The Firm is willing to work with the public office and it is our intent to greatly reduce the amount of personal information submitted to the Firm for audit or financial statement preparation purposes. It is important that the public office review internal policies to find ways to eliminate as much personal information from financial records as possible by substituting non-personal information (i.e., change social security numbers to employee identification numbers).

Fee

Except for any changes in fees and expenses which may result from the circumstances described above, we expect our fees and expenses for our audit services will not exceed \$12,000.

Pursuant to Ohio Rev. Code § 117.13, you may charge all of this audit's cost to the general fund or you may allocate the cost among the general fund and other eligible funds. While eligible funds may include federal grant funds, additional restrictions under the Uniform Guidance 2 CFR 200.425 should be considered. For more information, refer to the annual *Hourly Audit Rates and Allocation of Audit Costs* technical bulletin available at www.ohioauditor.gov.

REPORTING

We will issue a written report upon completing our audit of your financial statements. We will address our report to those charged with governance. Circumstances may arise in which our report may differ from its expected form and content based on the results of our audit. Depending on the nature of these circumstances, it may be necessary for us to modify our opinion, add an emphasis-of-matter paragraph or other-matter paragraph to our auditor's report, or if necessary, or withdraw from the engagement.

Upon completing our audit, we will also issue a written report in accordance with *Government Auditing Standards* on internal control over financial reporting and our tests of its compliance with certain provisions of laws, regulations, contracts and grant agreements and other matters.

ACCESS TO OUR REPORTS AND WORKING PAPERS

AU-C 905—*Alert That Restricts the Use of the Auditor's Written Communication*, requires our reports to disclose the following:

Independent Auditor's Report on Internal Control Over Financial Reporting and on Compliance and Other Matters Required by Government Auditing Standards:

This report only describes the scope of our internal control and compliance testing and our testing results and does not opine on the effectiveness of the District's internal control or on compliance. This report is an integral part of an audit performed under *Government Auditing Standards* in considering the District's internal control and compliance. Accordingly, this report is not suitable for any other purpose.

Independent Auditor's Report on Compliance with Requirements Applicable to Each Major Federal Program and on Internal Control Over Compliance Required by the Uniform Guidance:

This report only describes the scope of our internal control compliance tests and the results of this testing based on Uniform Guidance requirements. Accordingly, this report is not suitable for any other purpose.

AU-C 905 requires us to include this restrictive language in our reports due to concerns that other readers may not fully understand the purpose of the report, the nature of the procedures applied in its preparation, the basis or assumptions used in its preparation, the extent to which the procedures performed are generally known or understood, and the potential for the report to be misunderstood, when taken out of the context for which it was intended.

However, under Revised Code § 117.26, an audit report becomes a public record under Ohio Rev. Code § 149.43 when we file copies of the report with the public officers enumerated in the Revised Code. When we file the reports, our working papers become available to the public, including federal agencies and the U.S. Government Accountability Office, upon request, subject to information protected for criminal investigations, by attorney-client privilege or by local, state, or federal law. AU-C 905 does not affect public access to our reports or working papers.

Under generally accepted auditing standards, we must retain working papers for five years after the release date of our opinion. However, Firm policy requires we retain working papers for seven years or longer, as needed.

PEER REVIEW REPORT

As required by *Government Auditing Standards*, our most recent peer review is attached. Perry & Associates CPAs, A.C. received a peer review rating of pass.

ACKNOWLEDGEMENT AND AGREEMENT

Please sign and return this letter to indicate your acknowledgement of, and agreement with, the arrangements for our audit of the financial statements including our respective responsibilities. If you have any questions, please call Jodey Altier at 740-373-0056.

Sincerely,



Perry and Associates
Certified Public Accountants, A.C.
Marietta, Ohio

Attachment

cc: Board of Directors

A handwritten signature in black ink, appearing to be 'Ch. Allen', written over a horizontal line.

ACKNOWLEDGED AND AGREED TO BY

09/09/2024

DATE

Health Commissioner

TITLE

2 CFR Part 200 REPORTING PACKAGE

2 CFR Part 200 Reference	Item	Responsibility	
		Auditee	Auditor
.508(b); .510(a)	Financial Statements	✓	
.515(a)	Report (opinion) on financial statements		✓
.508(b); .510(b)	Schedule of Expenditures of Federal Awards	✓	
.515(a)	Report ("in-relation-to" opinion) on Schedule of Expenditures of Federal Awards		✓
.515(b)	Report on Compliance and Internal Controls - Financial Statements		✓
.515(c)	Report on Compliance and Internal Controls - (Major) Federal Awards		✓
.515(d)	Schedule of Findings and Questioned Costs		✓
.508(c); .511(a),(b)	Schedule of Prior Audit Findings	✓	
.512(a), (b)	Data Collection Form	✓	✓
.511(c)	Corrective Action Plan	✓	

SAMPLE
AMENDMENT #___ TO ENGAGEMENT LETTER

~~Charles Patterson, Health Commissioner~~ **Chris Cook, Health Commissioner**

Lindsey Hardacre, Fiscal Officer
Clark County Combined Health District
Clark County
529 E. Home Road
Springfield, OH 45503

Dear Ms. Hardacre:

The engagement letter dated July 13, 2023 between the Perry & Associates CPAs, A.C. and the District is hereby amended to reflect the following:

<u>Description of / Causes for Amendment</u>	<u>Estimated Fee Effect</u>
1	
2	
3	
4	
Total this amendment	<u>\$0.00</u>
Previous fee estimate	<u></u>
Revised fee estimate	<u><u>\$0.00</u></u>

Please sign the copy of this letter in the space provided and return it to us. If you should have any questions, please call Jodey Altier at 740-373-0056.

Sincerely,



Perry and Associates
Certified Public Accountants, A.C.
Marietta, Ohio

cc: Board of Directors

ACKNOWLEDGED AND AGREED TO BY

DATE

TITLE

BUCKLER, McKENNEY & NADZADI, P.C.

Certified Public Accountants

116 Fox Plan Road

Monroeville, PA 15146-2799

(412) 856-7880

FAX (412) 856-0510

11 West Market Street

Blairsville, PA 15717

(724) 459-5025

FAX (724) 459-5051

Mitchell K. McKenney, CPA
Jennifer Nadzadi, CPA

Merle L. Buckler, CPA (1931-1996)

Report on the Firm's System of Quality Control

June 27, 2024

To the Partners of Perry & Associates CPAs AC and the Peer Review Committee of the Ohio Society of CPAs

We have reviewed the system of quality control for the accounting and auditing practice of Perry & Associates CPAs AC in effect for the year ended September 30, 2023. Our peer review was conducted in accordance with the Standards for Performing and Reporting on Peer Reviews established by the Peer Review Board of the American Institute of Certified Public Accountants (Standards).

A summary of the nature, objectives, scope, limitations of, and the procedures performed in a system review as described in the Standards may be found at www.aicpa.org/prsummary. The summary also includes an explanation of how engagements identified as not performed or reported on in conformity with applicable professional standards, if any, are evaluated by a peer reviewer to determine a peer review rating.

Firm's Responsibility

The firm is responsible for designing and complying with a system of quality control to provide the firm with reasonable assurance of performing and reporting in conformity with the requirements of applicable professional standards in all material respects. The firm is also responsible for evaluating actions to promptly remediate engagements deemed as not performed or reported on in conformity with the requirements of

applicable professional standards, when appropriate, and for remediating weaknesses in its system of quality control, if any.

Peer Reviewer's Responsibility

Our responsibility is to express an opinion on the design of and compliance with the firm's system of quality control based on our review.

Required Selections and Considerations

Engagements selected for review included engagements performed under *Government Auditing Standards*, including a compliance audit under the Single Audit Act and an audit of an employee benefit plan.

As a part of our peer review, we considered reviews by regulatory entities as communicated by the firm, if applicable, in determining the nature and extent of our procedures.

Opinion

In our opinion, the system of quality control for the accounting and auditing practice of Perry & Associates CPAs AC in effect for the year ended September 30, 2023, has been suitably designed and complied with to provide the firm with reasonable assurance of performing and reporting in conformity with applicable professional standards in all material respects. Firms can receive a rating of *pass*, *pass with deficiency(ies)*, or *fail*. Perry & Associates CPAs AC has received a peer review rating of *pass*.



Buckler, McKenney & Nadzadi PC

CONTRACT FOR PROFESSIONAL SERVICES

This Contract is entered into this _____ day of _____, 20____, by and between the Clark County Board of Health, located at 529 E. Home Road, Springfield, 45503 of Clark County, Ohio, (hereinafter referred to as, "**CLARK**"), and Union County Board of Health located at 940 London Ave, Suite 1100, Marysville, Ohio, 43040 of Union County, Ohio (hereinafter referred to as, "**UNION**"; collectively, "Parties").

In consideration of the promises herein below delineated parties do hereby agree as follows:

1. CLARK remains the licensor (permitting) Board of Health for the issuance of all plumbing: permits; acceptance and charging of fees; civil or criminal enforcement actions, and any other legal responsibilities of the program. UNION shall provide all reasonable and necessary documentation to support any enforcement action initiated by CLARK.
 - a. Hearings, variances, or other administrative procedures would fall under the jurisdiction of CLARK.
2. CLARK retains UNION to provide professional services for plumbing inspection program services in accordance with R.C. 3709.08 the Scope of Services attached hereto and incorporated herein as Exhibit A.
3. To facilitate the administrative requirements of the plumbing program, UNION will provide CLARK a single user access to UNION's OpenGov data system in order to facilitate the administration of the program (i.e. issuing permits, managing records, and collecting payments, etc.)
 - a. Parties agree that the fees charged for plumbing services will be based on UNION's approved fee schedule, as may be adjusted from time to time.
 - b. CLARK will adopt UNION's fee schedule and to modify it as necessary to remain current with UNION's fee schedule. For fees and/or services required by CLARK but not included on UNION's fee schedule, CLARK will adopt those fees through its normal process and UNION shall collect those fees as appropriate.
 - c. At its sole discretion, CLARK may choose to add an administrative fee to any fee collected by them.
 - d. For fees that are collected in person, CLARK will receipt those amounts and remit those fees to UNION within ten days of the end of each quarter (January 1, April 1, July 1, and October 1).
 - e. At the end of each quarter, UNION will remit the greater of five percent (5%) of the fees collected for services in Clark county or ten thousand and 0/00 dollars to CLARK for CLARK's administrative costs associated with the program.
4. Parties agree to provide such compensation and expenses as provided in policy or practice with its own respective employee(s) in accordance with its standards for any and, as applicable, for all time spent working in and/or traveling to and from the respective jurisdiction in regards to plumbing services. Both parties acknowledge that each district's respective employees are not considered workers/employees of the other district at any time or while providing services. As applicable, each party shall pay and be responsible for all withholdings and any employment-related taxes and assessments of its staff engaged in the plumbing program

5. UNION represents that it has sufficient training, expertise, staffing, and experience to professionally provide those services as delineated in the Scope of Services.
6. Modifications of this contract must be in writing and executed by the parties prior to such changes being effected. There will be no reimbursement for work outside the scope of this contract or fees and expenses beyond the stated limit in paragraph 3 unless there is an approved written change order.
7. The parties agree that, except as otherwise provided under applicable law, each party shall be responsible for its own acts and omissions in carrying out the terms of this Agreement. No party shall be responsible for the acts or omissions of any other party for the acts or omissions of entities not a party to this Agreement. This Agreement is intended to express the agreements of the parties, each to the other, and is for the exclusive benefit of the parties and not for the benefit of any third person, and shall not be deemed to have conferred any rights, express or implied, upon any third person.
8. UNION further agrees that when using any equipment or items provided by CLARK, UNION will operate said equipment or property in a safe and proper manner; that when entering the real property or premises owned, leased, or occupied by CLARK, or using CLARK's equipment, it will further hold CLARK and all of their respective officials, employees, representatives, servants, volunteers, successors, assigns, and agents harmless from any injuries, liabilities, or damages which arise out of the use or misuse of said equipment or property or which occur while upon said real property or premises. UNION further agrees to be responsible for the conduct of all its employees and all of their respective officials, employees, representatives, servants, volunteers, successors, assigns, and agents. Nothing herein shall be construed to create an employer-employee relationship between CLARK and UNION.
9. CLARK agrees that when using any equipment or items provided by UNION, including software or access to online systems used by UNION in providing services under this contract, CLARK will operate said equipment or items a safe and proper manner; while using UNION's equipment or items, it will further hold UNION and all of their respective officials, employees, representatives, servants, volunteers, successors, assigns, and agents harmless from any injuries, liabilities, or damages which arise out of the use or misuse of said equipment or items. CLARK further agrees to be responsible for the conduct of all its employees and all of their respective officials, employees, representatives, servants, volunteers, successors, assigns, and agents. Nothing herein shall be construed to create an employer-employee relationship between CLARK and UNION.
10. UNION shall carry general liability insurance for bodily injury, personal injury, and property damage in an amount not less than \$1,000,000 per person, \$2,000,000 per occurrence, and \$2,000,000 aggregate while performing any services for CLARK in accordance with the terms of this contract and shall provide to CLARK a Certificate of Insurance, listing CLARK as additional insured, as proof of compliance with this condition. UNION shall also maintain liability insurance to cover all of its employees and agents for any liability arising out of their conduct while in the employ of UNION in

connection with the services rendered pursuant to this Contract. CLARK shall carry and maintain liability insurance to cover all its employees and agents for any liability arising from their conduct while performing any services related to the plumbing program that are not covered by UNION.

11. UNION shall provide and maintain such insurance to protect UNION from claims under Worker's Compensation, occupational sickness or disease, disability benefit, and other similar mandatory employee benefit acts.
12. UNION agrees to comply with all federal, state, and local laws, statutes, regulations, ordinances, and resolutions during the execution of this contract.
13. Either party may terminate the Contract upon ninety (90) days prior written notice to the other without further obligation. Any services and expenses rendered by UNION shall be paid through the contract's termination date. The parties further agree should UNION, for any reason, breach this contract by failing to complete it, UNION will be paid for services rendered to date less any costs or damages incurred by CLARK, including re-awarding of the contract or necessary duplication of original work. Compensation shall not exceed the maximum amount of this Contract. All work shall be turned over to the CLARK in the event of termination of this Contract.
14. This Contract shall be construed in accordance with the laws of the State of Ohio, and any action on the Contract shall be venued in Union, Ohio. In the event that any court of competent jurisdiction should determine that any provision of this Contract is unenforceable or in any manner illegal, then such provision shall be deemed null and void, and this contract shall be interpreted as if such provision had never been included and the exclusion of any such provision shall not be deemed a revocation or nullification of this Contract in its entirety.
15. By entering into this Agreement, UNION acknowledges and understands that records maintained by UNION pursuant to this Agreement may be deemed public records subject to disclosure under Ohio law. UNION agrees to comply with Ohio public record laws.
16. The CLARK reserves the right to announce to the general public and media: the award of the Agreement, Agreement terms and conditions, scope of work under the Agreement, deliverables and results obtained under the Agreement, impact of Agreement activities, and assessment of UNION 's performance under the Agreement. If contacted by the media about this Agreement, UNION agrees to notify CLARK in lieu of responding immediately to media queries. Nothing in this section is meant to restrict UNION from using Agreement information and results to market to specific clients or prospects.
17. UNION certifies it is an equal opportunity employer and shall remain in compliance with all state and federal civil rights and nondiscrimination laws and regulations. UNION also agrees not to discriminate in hiring employees for the performance of work under the Agreement or any subcontract of the Agreement. UNION shall post in conspicuous places observable by its employees and applicants for employment notices setting forth the provisions of this nondiscrimination clause.

18. UNION, subcontractor, or any person acting on a UNION's or subcontractor's behalf shall not discriminate by reason of race, creed, sex, disability, color, or military status as defined in section 4112.01 of the Ohio Revised Code. Additionally, UNION, subcontractor, or any person acting on UNION's or subcontractor's behalf shall not, in any manner, discriminate against or intimidate any employee hired for the performance of work under the contract on account of race, creed, sex, disability, color, or military status as defined in section 4112.01 of the Ohio Revised Code. UNION shall incorporate the foregoing requirements of this section in all of its agreements for any of the Services described herein and will require all of its subcontractors for any part of such Services to incorporate such requirements in all subcontracts for such Services.
19. UNION certifies and affirms that UNION will comply with all applicable state and federal laws regarding a smoke-free and drug-free workplace. UNION will make a good faith effort to ensure that all employees performing duties or responsibilities under this Contract while working on state, county, or private property will not purchase, transfer, use, or possess illegal drugs or alcohol, or abuse prescription drugs in any way.
20. CLARK or CLARK's designated representative shall have the right to audit UNION's records at any time but shall not unreasonably interfere with UNION's business or operations in connection with any such audit. UNION acknowledges that this Contract may be subject to audit by the Auditor of the State of Ohio or other governmental or regulatory bodies. UNION agrees to accept responsibility for receiving, replying to, and/or complying with any audit by appropriate federal, state, or local audit authorities related to the provisions of this Contract.
21. Any waiver by CLARK of a breach of this Contract shall not be construed as a waiver of any subsequent breach.
22. NOTWITHSTANDING ANYTHING TO THE CONTRARY CONTAINED HEREIN, IN NO EVENT SHALL CLARK, OR ANY ENTITY CLARK EXECUTED THIS CONTRACT ON BEHALF OF, OR UNION BE LIABLE FOR ANY INDIRECT, INCIDENTAL, CONSEQUENTIAL, SPECIAL, RELIANCE, OR PUNITIVE DAMAGES, EVEN IF ADVISED OF THE POSSIBILITY THEREOF.
23. The invalidity or unenforceability of any provision of this Contract shall not affect the validity of the remaining terms and conditions.
24. This Contract shall be deemed to be drafted by both parties hereto, and no one party shall benefit from any claimed ambiguity in this Contract based on a theory that the other party drafted this Contract.
25. Throughout this and for not less than one year following final payment, UNION shall maintain and exhibit proof of liability insurance as listed in item #10 of this agreement. CLARK warrants that from one (1) calendar year from the date this Aterminates, CLARK will not solicit UNION employees to work for CLARK providing the same or similar services or duties.
26. CLARK acknowledges Union's sole ownership of any program, websites, or online platforms created or purchase by UNION in furtherance of this agreement. At the

termination of this agreement, CLARK forfeits any rights of access or use of UNION's online platform, software, or websites that were created or purchased in the performance of the work in this agreement.

27. Services shall commence on [DATE] and continue through December 31, 2025 unless terminated per item #13.
28. This agreement may be renewed for an additional term of one (1) year by the approval of both parties in writing on or before the last day of the agreement.
29. This Agreement may be executed in two or more counterparts, including signing a facsimile or scanned electronic version, which together shall constitute a single instrument. Each party agrees that this Contract and any other documents to be delivered in connection herewith may be electronically signed and that any electronic signatures appearing on this Contract or such other documents are the same as handwritten signatures for the purposes of validity, enforceability, and admissibility. The delivery of a signed copy of this Contract by facsimile transmission (fax) or by e-mail transmission in Portable Digital Format (pdf) shall constitute effective execution and delivery of this contract as to the parties and will create a valid and binding obligation of the party executing (or on whose behalf such signature is executed) with the same force and effect as if such fax or pdf signature page were an original Contract. Signatures of the parties to this contract transmitted by facsimile or PDF will be deemed to be their original signatures for all purposes

This agreement shall constitute the entire agreement of the parties and shall supersede all prior negotiations, proposals, and representations, whether written or oral. Any alteration or modification of the terms or conditions of this agreement must be in writing and signed by both parties.

(The Remainder of this Page Is Intentionally Left Blank)

IN WITNESS WHEREOF, the parties have hereunto executed this Contract with the intent to be legally bound thereby.

UNION :

CLARK :

Signature

Signature

Name

Name

Title

Title

Date

Date

This Agreement is approved as to form by the Office of the Prosecuting Attorney of UNION County, Ohio.

Assistant Prosecuting Attorney

Date

This Agreement is approved as to form by the Office of the Prosecuting Attorney of CLARK County, Ohio.

Assistant Prosecuting Attorney

Date

EXHIBIT #A
SCOPE OF SERVICES
FULL COVERAGE SERVICES

SERVICES:

The scope of services requested includes (select all that apply):

- | | |
|---|--|
| <input type="checkbox"/> Registering and Bonding of Contractors | <input type="checkbox"/> Water & Sewer Laterals |
| <input type="checkbox"/> Residential Plan Review | <input type="checkbox"/> Medical Gas Plan Review |
| <input type="checkbox"/> Residential Inspections | <input type="checkbox"/> Medical Gas Inspections |
| <input type="checkbox"/> Commercial Plan Review | <input type="checkbox"/> Hot Water Heaters |
| <input type="checkbox"/> Commercial Inspections | <input type="checkbox"/> Other: _____ |

FEES:

- A. CLARK will adopt UNION's plumbing fee schedule, as amended from time to time.
- B. If UNION does not have a fee for a service required under this agreement, UNION will agree to use CLARK's approved fee.
- C. CLARK may charge an administrative fee for processing applications and fees when applications or fees are collected in person at CLARK. CLARK will remit those fees, minus the additional administrative fee, to UNION within ten days of the end of each quarter (January 1, April 1, July 1, and October 1).

PROCESS:

Online Portal:

UNION will create a page in Union's OpenGov online platform for the Clark plumbing program; this will be established at no cost to CLARK. A single user identified by and representing CLARK's interests, will be granted access to the sections of the platform that pertain to the Clark plumbing program only. Additional user access may be provided at UNION's sole discretion.

Application/Review:

1. Contractors and others wishing to apply for permits or submit applications will be directed to use the OpenGov platform (CLARK) including paying fees online.
 - a. If applications are submitted in person, a representative of CLARK will enter the information into the OpenGov platform (CLARK) and collect payment, using the OpenGov platform when available.
 - b. Applications will be reviewed by UCHD to ensure completion.
 - c. All inspections, reinspections, partial inspections, etc. will be facilitated by and scheduled through OpenGov (CLARK) .
 - d. Subsequent fee payments should be directed to OpenGov (CLARK)
2. All documentation pertaining to a project will be maintained within OpenGov (CLARK).
 - a. Plumbing plans should be transmitted digitally or uploaded into OpenGov (CLARK) when possible.
 - b. If physical copies are submitted and cannot reasonably be digitized, CLARK staff

will inform UNION and the UNION plumbing inspector will gather the plans during their normal inspection visit to CLARK, picking up new plans and dropping off plans that have been reviewed.

3. For fees that are collected in person, CLARK will receipt those amounts and remit those fees to UNION within ten days of the end of each quarter (January 1, April 1, July 1, and October 1).
4. For any portion of fees collected by UNION on behalf of CLARK, UNION will receipt those amounts and then remit the portion of those fees due to CLARK within ten days of the end of each quarter (January 1, April 1, July 1, and October 1).

Scheduling: Scheduling of appointments will be facilitated by and within OpenGov (CLARK) with UNION as the lead agency responsible for scheduling inspections. Inspections will typically be scheduled within 48 hours of the requested date/time. CLARK may schedule inspections on behalf of clients via the OpenGov (CLARK) portal.

Timeframes: UNION has 30 days to complete and review plumbing plans. However, UNION will attempt to complete most reviews within 15 days or less.

Enforcement: CLARK maintains the legal authority to enforce the program. UNION may assist in providing information and inspection reports for enforcement actions. CLARK will be the lead entity on any enforcement actions; CLARK Board of Health will be the entity to file any civil or criminal proceedings for violations of the plumbing code at their sole discretion.

Communications with Partner Agencies: UNION will provide all required communications to building departments within CLARK's jurisdiction regarding final plumbing inspections. Both parties have identified the following individuals to be the primary contact for their respective programs:

For UNION: Wyatt Marshall, REHS, Deputy Director of Environmental Health
(937) 642-2053 x 2088, wyatt.marshall@uchd.net

For CLARK:

Clark County Combined Health District
529 East Home Road
Springfield, OH 45503-2710

CONTRACTUAL AGREEMENT

By and between the BOARD of Health of the Clark County Combined Health District, whose mailing address is 529 East Home Road, Springfield, Ohio 45503 (hereinafter referred to as "THE BOARD") and AnnMarie Schmearsal, whose mailing address is 994 Sylvan Shores Drive, South Vienna, Ohio 45369 (hereinafter referred to as "CONTRACTOR").

WHEREAS, the BOARD receives grant funding for maternal and infant health.

WHEREAS, the CONTRACTOR is desirous of entering into this agreement with the BOARD for the provision of grant objective implementation, Infant Vitality Coalition coordination and support beginning October 1, 2024 and ending December 31, 2025.

NOW, Therefore be it mutually agreed upon by both parties to the terms set forth in this agreement and that both parties have legal authority to enter into this agreement.

SECTION I- BOARD RESPONSIBILITIES

- A. Reimburse up to \$2,887.50 upon receipt of monthly invoices and deliverable progress reports. Providing a total of \$43,312.50 for the contracted period.
- B. Provide access to equipment, electronic and paper files, contact information and email accounts as needed by CONTRACTOR in order to complete deliverables.
- C. Provide consumable office supplies needed for completion.

SECTION II- CONTRACTOR RESPONSIBILITIES

- A. Provide monthly invoices and documentation of deliverable progress to the BOARD by the last day of each month beginning October 31, 2024, through December 31, 2025.
- B. Coordinate the Clark County Start Strong Coalition including holding monthly meetings, bringing in guest speakers, assure meeting documentation, etc.
- C. Participate in the Start Strong Steering Committee.
- D. Maintain the coalition's strategic plan, manage coalition workgroups, and action plans, and help coordinate the implementation of strategies
- E. Participate in the quarterly meeting of the Ohio Injury Prevention Partnership Coalition's Child Injury Prevention workgroup.
- F. Liaison with the Clark County Community Health Improvement Steering Committee and the implementation of the 2023-2025 Community Health Improvement Plan.
- G. Monitor health assessment data that has impact on infant and maternal wellness.
- H. Maintain partnerships with community agencies working on maternal infant mortality.
- I. Support Clark County WIC and other breastfeeding initiatives.
- J. Maintain effective partnerships with Mercy Birthing Center and local obstetricians.
- K. Participate in the Health Equity workgroup and other community coalitions.
- L. Participate and report on the Child Fatality Review Committee.

SECTION III- FUNDING

Agreement continuation after December 31, 2025, will depend upon the receipt of continuation grant funding to the BOARD, at which time a new agreement will be drafted.

SECTION IV- TERMINATION

Either party has the right to terminate this agreement for any reason after having provided 30 days' notice.

SECTION V- EQUAL OPPORTUNITY EMPLOYER

No person with responsibility in the operation of a program of the CONTRACTOR will discriminate with respect to any program participant or any application for participation in such program because of race, creed, color, national origin, sex, political affiliation, age, belief, handicaps, or military service. Any complaint of discrimination in the operation of such programs shall be handled in a manner compliant with the policies and procedures of the BOARD.

SECTION VI- INDEMNIFICATION

All losses, costs or damages which may occur or be claimed, with respect to any person or persons, corporation, property, or chattels resulting from activities of with party pursuant to this Agreement, shall be the responsibility of the respective parties as such liabilities may be determined by a court of law pursuant to any other appropriate procedures.

SECTION VII- CONFLICT OF INTEREST

The CONTRACTOR covenants that, to the best of its knowledge, no person under its employ, who presently exercises any functions or responsibilities in connection with the BOARD or projects or programs funded by the BOARD, has any personal financial interest, direct or indirect, in this contract. The CONTRACTOR further covenants that in the performance of this contract, no person having such conflicting interest shall knowingly be employed by the CONTRACTOR. Any such interest, on the part of the CONTRACTOR or its employees, when known, must be disclosed in writing to the BOARD.

SECTION VIII- WHISTLER BLOWER PROTECTION

The CONTRACTOR covenants that employees of a contractor, subcontractor, grantee (or sub grantee) may not be discharged, demoted, or otherwise discriminated against as reprisal for "whistleblowing". In addition, whistleblower protections cannot be waived by any agreement, policy, form, or condition of employment.

SECTION VIII- INDEPENDENT CONTRACTOR

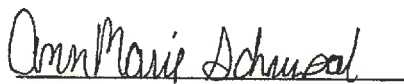
By signing this contract, the CONTRACTOR acknowledges that the BOARD has informed the CONTRACTOR that the CONTRACTOR is classified as an independent contractor or other classification other than a public employee and that no contributions will be remitted to the Ohio Public Employee Retirement System (hereinafter referred to as "OPERS") for the personal services CONTRACTOR provides to the BOARD. This acknowledgement will remain valid as long as CONTRACTOR continues to provide the same services to the BOARD with no break in service regardless of whether the initial contract period is extended by any additional agreements between the CONTRACTOR and the BOARD. CONTRACTOR also acknowledges that it

understands it has the right to request a determination of eligibility of OPERS membership if CONTRACTOR disagrees with the BOARD's classification.

Furthermore, CONTRACTOR must complete, sign, and submit Appendix A (OPERS Independent Contractor Acknowledgement) with this contract. Failure to do so is cause for terminating said contract.

IN WITNESS WHEREOF, the Clark County Combined Health District Board of Health, by its Health Commissioner, and AnnMarie Schmursal hereunto set their hands to duplicate originals as of the date first written.

BY:



AnnMarie Schmursal
Pediatric Nurse Practitioner



Chris Cook, MPH, REHS
Health Commissioner
Clark County Combined Health District
Tax ID: 31-6000132

Executed this 04th day of September 2024.

CCCHD Onboarding & Retention Report, August 16, 2024 - September 19, 2024

New Employees Hired

Early Childhood: Karen Brubaker, part-time Home Visitor

Nursing: Madison Greene, full-time Disease Investigator
Cheyenne Bumgarner promoted to Nursing Supervisor, effective 9/16/2024

Employee Resignations/Retirements

Nursing: Patty Free, Nursing Supervisor resigned as of 9/20/2024
Emily Hess, PRN Public Health Nurse resigned as of 8/30/2024
Terri Armstrong, Public Health Nurse resigned as of 9/13/2024

Current Open Positions Posted

Nursing: PRN Transport Driver
Public Health Nurse RN or LPN, Vaccination Focus

WIC: Full-time Certifying Health Professional 1 or 2
Full-time Breastfeeding Coordinator
Part-time Breastfeeding Peer Helper

09/13/2024

INVOICE GL DISTRIBUTION REPORT FOR CLARK COUNTY
 INVOICE ENTRY DATES 08/01/2024 - 08/31/2024
 BOTH JOURNALIZED AND UNJOURNALIZED
 PAID

Invoice Line Desc	Vendor	Amount
Fund 8201 HEALTH DISTRICT		
2024 AOHC FALL CONFERENCE FOR C.COOK/G.H	AOHC	440.00
ACADEMY TUITION FOR Z.DEWITT	LEADERSHIP CLARK COUNTY	1,150.00
EXPENSE REIMBURSEMENT FOR OPHA MEMBERSHI	CHRISTINA CONOVER	75.00
HOTEL FOR PUT-N-BAY CONFERENCE- L.HARDAC	CARDMEMBER SERVICES	374.65
MILEAGE REIMBURSEMENT- JULY 2024	LINDA MOORE	46.98
MILEAGE REIMBURSEMENT- JULY 2024	STEPHANIE JOHNSON	3.80
MILEAGE REIMBURSEMENT- JULY 2024	CHRIS COOK	326.54
MILEAGE REIMBURSEMENT- JULY 2024	ANITA SCHILLING	16.82
MILEAGE REIMBURSEMENT- JULY 2024	ASHLEY CALL	74.82
MILEAGE REIMBURSEMENT- JULY 2024	CHRISTINA CONOVER	200.10
MILEAGE REIMBURSEMENT- JULY 2024	ANNETTE RUTTER	38.86
MILEAGE REIMBURSEMENT- JULY 2024	JESSICA C BUMGARNER	8.70
MILEAGE REIMBURSEMENT- JULY 2024	LINDA K SAUERS	2.90
MILEAGE REIMBURSEMENT- JULY 2024	SANDRA L MILLER	171.68
MILEAGE REIMBURSEMENT 8/8-8/23/2024	MICHAEL A SCHULSINGER	825.00
MILEAGE REIMBURSEMENT FOR 8/22/24	MICHAEL A SCHULSINGER	98.60
FUEL FOR EMPLOYEE VEHICLES 7/12-8/11/202	SUPERFLEET MASTERCARD PROGRAM	78.02
FUEL FOR EMPLOYEE VEHICLES 7/12-8/11/202	SUPERFLEET MASTERCARD PROGRAM	47.35
MILEAGE REIMBURSEMENT- JULY 2024	CARLI RYAN	6.38
MILEAGE REIMBURSEMENT- JULY 2024	DOUG WYANDT	64.96
ADMIN SUPPLIES -5000 LOGO ENVELOPES	BOX KING	795.00
AOHC CONFERENCE REGISTRATION	AOHC	120.00
RED/GREEN LED EXIT UNIT COMBO FOR HOME R	ALL PHASE ELECTRIC COMPANY	107.04
CELL PHONE REIMBURSEMENT- JULY 2024	LINDA MOORE	25.00
CELL PHONE REIMBURSEMENT- AUG 2024	CHRIS COOK	30.00
ADMIN SUPPLIES -HDMI TO VGA ADAPTERS	AMAZON CAPITAL SERVICES INC	34.94
ADMIN SUPPLIES -BADGE HOLDERS AND LANYAR	AMAZON CAPITAL SERVICES INC	80.64
ADMIN SUPPLIES - BARCODE SCANNERS	AMAZON CAPITAL SERVICES INC	62.67
ADMIN SUPPLIES	CARR SUPPLY	59.96
ADMIN SUPPLIES -COMMAND STRIPS	AMAZON CAPITAL SERVICES INC	59.58
ADMIN SUPPLIES -INK PADS	AMAZON CAPITAL SERVICES INC	46.80
ADMIN SUPPLIES	BUSINESS EQUIPMENT CO	208.28
CUSTODIAL SUPPLIES FOR HOME RD	BUSINESS EQUIPMENT CO	1,262.90
CUSTODIAL SUPPLIES FOR HOME RD	BUSINESS EQUIPMENT CO	56.08
CUSTODIAL SUPPLIES FOR HOME RD	BUSINESS EQUIPMENT CO	63.36
CUSTODIAL SUPPLIES FOR HOME RD OFFICE	BUSINESS EQUIPMENT CO	93.92
CUSTODIAL SUPPLIES FOR HOME RD OFFICE	BUSINESS EQUIPMENT CO	193.50
CUSTODIAL SUPPLIES FOR HOME RD- CFOLDS	BUSINESS EQUIPMENT CO	361.20
EXPENSE REIMBURSEMENT FOR GFOA CONFERENC	LINDSEY HARDACRE	216.63

CELL PHONE REIMBURSEMENT	HELAINA LECAPTAIN	25.00
NURSING SUPPLIES - HYGIENE	CARDMEMBER SERVICES	90.00
NURSING SUPPLIES - GE CONTROL SOLUTION	DIABETES DAYTON	45.70
NURSING SUPPLIES -WATER AND FRUIT	GROCERYALND SPRINGFIELD LLC	53.29
DIABETES SUPPLIES	CARDMEMBER SERVICES	54.62
NURSING SUPPLIES -HAND SANITIZER	AMAZON CAPITAL SERVICES INC	13.49
(25) GRACO PACK-N-PLAYS	AMAZON CAPITAL SERVICES INC	1,749.75
NURSING SUPPLIES- COMPRESSED AIR DUSTER	AMAZON CAPITAL SERVICES INC	31.98
MILEAGE REIMBURSEMENT- JULY 2024	KRISTEN LYBURTUS	19.72
CELL PHONE REIMBURSEMENT- JULY 2024	LINDA K SAUERS	25.00
MILEAGE REIMBURSEMENT- JULY 2024	MICHAEL PADEN FRANK	6.38
NURSING SUPPLIES -DYMO LABEL PRINTERS	AMAZON CAPITAL SERVICES INC	573.75
NURSING SUPPLIES- GOOSENECK FLOOR STAND	AMAZON CAPITAL SERVICES INC	72.71
NURSING SUPPLIES -IPHONE CHARGERS	AMAZON CAPITAL SERVICES INC	23.99
NURSING SUPPLIES - ALBENDAZOLE 200MG TAB	CAPITAL WHOLESALE DRUG	348.50
DRUG TESTING FOR M.JOSEPH	CITRAN OCCUPATIONAL HEALTH LLC	90.00
DRUG TESTING FOR C.SAINT-JUSTE	CITRAN OCCUPATIONAL HEALTH LLC	90.00
NURSING SUPPLIES -FOLDING TABLES	AMAZON CAPITAL SERVICES INC	129.48
CRACKERS/JUICE FOR CLINIC	CHRISTINA CONOVER	54.85
MIOCROSOFT 365 BUSINESS BASIC/STANDARD	INSIGHT PUBLIC SECTOR INC	662.02
NURSING SUPPLIES - SAFETY GLIDE NEEDLES	MCKESSON MEDICAL-SURGICAL	446.17
NURSING SUPPLIES -BACITRACIN ZINC OINTME	MCKESSON MEDICAL-SURGICAL	19.99
NURSING SUPPLIES	MCKESSON MEDICAL-SURGICAL	747.17
NURSING SUPPLIES - 7/13-8/13/2024 MTHLY	MEDTRAINER INC	216.00
NURSING SUPPLIES - 8/13-8/13/2024 MTHLY	MEDTRAINER INC	216.00
AUDIOMETER CALIBRATIONS	E 3 DIAGNOSTICS	1,479.00
VACCINES -DAPTACEL/ADACEL/HEPLISAV/IPOL/	SANOFI PASTEUR INC	7,771.28
FLUARIX VACCINE	GLAXO SMITH KLINE PHARMACEUTICALS	1,811.07
VACCINES -TWINRIX	GLAXO SMITH KLINE PHARMACEUTICALS	3,284.61
VACCINES -MMR AND VARIVAX	MERCK SHARP & DOHME CORP	4,972.27
VACCINES -GARDASIL	MERCK SHARP & DOHME CORP	5,411.15
TB SUPPLIES	HARDING ROAD PHARMACY	518.70
TB SUPPLIES	HARDING ROAD PHARMACY	1,169.49
GENERAL LIABILITY FOR DR. BASHIR 4/20/24	PUBLIC ENTITIES POOL OF OHIO	3,000.00
LEAD SUPPLIES -FEATHER FLAGS/HC STICKERS	4 IMPRINT INC	1,165.95
REFUGEE SUPPLIES - LAB TESTING	PATHGROUP LABS LLC	1,929.00
REFUGEE SUPPLIES- PREG TEST KITS	MCKESSON MEDICAL-SURGICAL	62.30
SUPPLIES - ONE2ONE/XYLAZINE STRIPS	LOCHNESS MEDICAL SUPPLIES INC	417.71
SUPLIES - ONE2ONE	DAVE PURCHASE PROJECT/NASEN	873.43
SUPLIES - ON2ONE	DAVE PURCHASE PROJECT/NASEN	1,504.86
BURIAL PERMIT FEES- JULY 2024	OHIO DIVISION OF REAL ESTATE	132.50
VITAL STATITISTICS SECURITY PAPER REIMBU	TREASURER STATE OF OHIO	2,021.80
FCN SUPPORT JULY 2024	MARCELIA M LANGFORD	765.00
QTRLY BILLING FOR AUG-OCT 2024	TECHADVISORS	31,000.00
CONTRACT SERVICES- SEPT 2024	LAURA THOMPSON	600.00
POSTAGE LEASING 9/13/24-12/12/24	QUADIENT LEASING USA INC	207.00
CONTRACT SERVICES- SEPT 2024	SHAHID BASHIR SPFLD PULMONARY	1,665.00
CONTRACT SERVICES -ESOL SERVICE FAMILY I	CLARK CO LITERACY COALITION	55,000.00

KONICA BIZHUB CONTRACT SERVICES	PERRY PROTECH	432.88
TELEPHONE AND VIDEO REMOTE INTERPRETATIO	PROPIO LANGUAGE SERVICES	665.27
KONICA BIZHUB CONTRACT SERVICES 7/15-10/	PROSOURCE	84.96
KONICA BIZHUB CONTRACT SERVICES 7/15-10/	PROSOURCE	3,738.09
CONTRACT SERVICES - JULY 2024	TINA LEFAIVE	8,490.00
CONTRACT SERVICES - JULY 2024	URIAH S LEFAIVE	1,750.00
LEAD LICENSURE APP- CONTRACTOR MITCHEL S	TREASURER STATE OF OHIO	500.00
ILA PRO 8"- 3 YRS OF SERVICE	TRANSLATELIVE LLC	9,996.00
LEAD LICENSURE EXAM FEE- TODD STRUBLE	D & S DIVERSIFIED TECHNOLOGIES	70.00
REFUGEE CONTRACT SERVICES	JOHN W DOBSON MD	2,475.00
REFUGEE CONTRACT SERVICES	JOHN W DOBSON MD	2,625.00
REFUGEE CONTRACT SERVICES - AUGUST 2024	JOHN W DOBSON MD	2,600.00
MAINTENANCE WORKER FOR HOME RD OFFICE 7/	CLARK CO BD OF DEVELOPMENTAL	170.00
CLEANING SERVICES -7/17/2024	111 CLEANING SERVICE LLC	280.00
MEDICAL WASTE SOLUTIONS FOR HOME RD	AMERI-MED WASTE SERVICES INC	128.00
SHREDDING SERVICES FOR HOME RD OFFICE	OHIO MOBILE SHREDDING LCC	48.22
TRASH SERVICES FOR HOME RD OFFICE- AUGUS	RUMPKE	247.50
174031MF-013 ARMSTRONG PUMP FOR HOME RD	MADER ELEC MOTOR & POWER TRANS	650.00
MAINTENANCE SUPPLIES FOR HOME RD	MILLER'S TEXTILE SERVICE	41.72
ACCT 132224510010009- GAS FOR HOME RD OF	COLUMBIA GAS OF OHIO	53.70
EMPLOYEE CELL PHONE LINES/HOT SPOTS	A T & T MOBILITY	1,738.73
ACCT 135860201- INTERNET FOR HOME RD OFF	CHARTER COMMUNICATIONS	516.05
ACCT 82170-16515 WATER/SEWER FOR HOME RD	CITY OF SPRINGFIELD	404.78
ACCT 8363283230546232- INTERNET FOR HOME	CHARTER COMMUNICATIONS	732.00
PAYMENT FOR FUNDS NOT PAID FOR NAVIA	NAVIA BENEFITS SOLUTIONS	1,547.00
NAVIA	NAVIA BENEFITS SOLUTIONS	640.76
	Total For Dept 810 CCCHD	181,122.00
	Total For Fund 8201 HEALTH DISTRICT	181,122.00

Fund 8202 FOOD SERVICE

MILEAGE REIMBURSEMENT- JULY 2024	ALLISON HUNT	40.02
MILEAGE REIMBURSEMENT- JULY 2024	ANNE KAUP-FETT	15.08
MILEAGE REIMBURSEMENT- JULY 2024	EMILY GRIESER	64.38
MILEAGE REIMBURSEMENT- JULY 2024	JENNIFER BAUGH	15.66
FUEL FOR EMPLOYEE VEHICLES 7/12-8/11/202	SUPERFLEET MASTERCARD PROGRAM	424.80
CELL PHONE REIMBURSEMENT- JULY 2024	ALLISON HUNT	25.00
CELL PHONE REIMBURSEMENT- JULY 2024	DANIEL LYNCH	25.00
CELL PHONE REIMBURSEMENT- JULY 2024	EMILY GRIESER	25.00
CELL PHONE REIMBURSEMENT- JULY 2024	JENNIFER BAUGH	25.00
FOOD SERVICE OPERATION STATE FEES- JULY	TREASURER STATE OF OHIO	314.00
RETAIL FOOD ESTABLISHMENT STATE FEES- JU	TREASURER STATE OF OHIO	84.00
	Total For Dept 810 CCCHD	1,057.94
	Total For Fund 8202 FOOD SERVICE	1,057.94

Fund 8205 WATER SYSTEMS

MASI	MOBILE ANALYTICAL SERVICES INC	65.60
MASI	MOBILE ANALYTICAL SERVICES INC	71.80
MASI	MOBILE ANALYTICAL SERVICES INC	71.80
MASI	MOBILE ANALYTICAL SERVICES INC	32.80
MASI	MOBILE ANALYTICAL SERVICES INC	39.00
MASI	MOBILE ANALYTICAL SERVICES INC	32.80
MASI	MOBILE ANALYTICAL SERVICES INC	42.60
MASI	MOBILE ANALYTICAL SERVICES INC	32.80
MASI	MOBILE ANALYTICAL SERVICES INC	106.10
MASI	MOBILE ANALYTICAL SERVICES INC	198.30
MASI	MOBILE ANALYTICAL SERVICES INC	192.10
MASI	MOBILE ANALYTICAL SERVICES INC	58.90
MASI	MOBILE ANALYTICAL SERVICES INC	259.20
MASI	MOBILE ANALYTICAL SERVICES INC	37.60
MASI	MOBILE ANALYTICAL SERVICES INC	143.60
MASI	MOBILE ANALYTICAL SERVICES INC	21.25
WATER SAMPLES	MOBILE ANALYTICAL SERVICES INC	32.80
CONTRACT SERVICES	MOBILE ANALYTICAL SERVICES INC	110.80
	Total For Dept 810 CCCHD	1,549.85
	Total For Fund 8205 WATER SYSTEMS	1,549.85

Fund 8207 MOSQUITO CONTROL GRANT

MOSQUITO ADVERTISING	ALPHA MEDIA	441.42
MOSQUITO SPRAYER SERVICE	CAUDILLS LAWN EQUIPMENT INC	196.04
FUEL FOR EMPLOYEE VEHICLES 7/12-8/11/202	SUPERFLEET MASTERCARD PROGRAM	202.20
MOSQUITO ADVERTISING	ALPHA MEDIA	1,400.00
	Total For Dept 810 CCCHD	2,239.66
	Total For Fund 8207 MOSQUITO CONTROL GRANT	2,239.66

Fund 8208 MEDICAID ADMIN CLAIM

STORAGE FOR SUNSET AVE UNIT C FOR JULY 2	CLARK CO BD OF DEVELOPMENTAL	68.55
STORAGE FOR SUNSET AVE UNIT C FOR JULY 2	CLARK CO BD OF DEVELOPMENTAL	681.45
MEDICAL WASTE SOLUTIONS FOR SUNSET AVE	AMERI-MED WASTE SERVICES INC	32.00
ACCT 132224510050005- GAS FOR SUNSET AVE	COLUMBIA GAS OF OHIO	49.18
ACCT 130448804 INTERNET FOR NEW CARLISLE	A T & T	193.83
ACCT 110148671339- ELEC FOR SUNSET AVE	OHIO EDISON	236.49
ACCT 106476201- INTERNET FOR SUNSET AVE	CHARTER COMMUNICATIONS	64.98
ACCT 736610-17185 WATER/SEWER FOR SUNSET	CITY OF SPRINGFIELD	35.29
	Total For Dept 810 CCCHD	1,361.77
	Total For Fund 8208 MEDICAID ADMIN CLAIM	1,361.77

Fund 8212 EARLY START GRANT

MILEAGE REIMBURSEMENT- APRIL THROUGH JUL	JOSINSQUI DERONCERAY	126.44
MILEAGE REIMBURSEMENT- JULY 2024	PAM EGGLESTON	73.08
MILEAGE REIMBURSEMENT- JULY 2024	SARITA CONDORI CCAHUANA	14.50
MILEAGE REIMBURSEMENT- JULY 2024	CHRISTINA HEEG	48.14
MILEAGE REIMBURSEMENT- JULY 2024	ANTIONETTE PEREZ	122.38
MILEAGE REIMBURSEMENT- JULY 2024	DANIELLE RODGERS	7.54
MILEAGE REIMBURSEMENT- JULY 2024	DAWN STASAK	20.88
MILEAGE REIMBURSEMENT- JULY 2024	ERICA M MINHAS	67.86
MILEAGE REIMBURSEMENT- JULY 2024	JERICA SAGE	16.82
MILEAGE REIMBURSEMENT- JULY 2024	JOSINSQUI DERONCERAY	72.50
MILEAGE REIMBURSEMENT- JULY 2024	KRISTINA FULK	105.56
MILEAGE REIMBURSEMENT- JULY 2024	LORI LAMBERT	3.48
MILEAGE REIMBURSEMENT- JULY 2024	MICHELINE DRUGMAN-DEWITT	55.68
MILEAGE REIMBURSEMENT- JULY 2024	NATALIE OLIVER	6.96
MILEAGE REIMBURSEMENT- JULY 2024	MICHELLE L LYNN	4.64
BCI AND WEBCHECK FOR M.LYNN	OHIO BMV SOUTHSIDE INC	80.00
CELL PHONE REIMBURSEMENT- JULY 2024	NATALIE OLIVER	15.00
CELL PHONE REIMBURSEMENT- JULY 2024	DAWN STASAK	15.00
CASES OF DIAPERS	AMAZON CAPITAL SERVICES INC	3,735.11
DRUG TESTING FOR M.LYNN	CITRAN OCCUPATIONAL HEALTH LLC	90.00
MIOCROSOFT 365 BUSINESS BASIC/STANDARD	INSIGHT PUBLIC SECTOR INC	140.05
MAINTENANCE WORKER FOR HIGH ST OFFICE 7/	CLARK CO BD OF DEVELOPMENTAL	68.00
SHREDDING SERVICES FOR HIGH ST OFFICE	OHIO MOBILE SHREDDING LCC	24.11
2024 LANDSCAPE MAINTENANCE CONTRACT	GILLAM LANDSCAPING	52.50
MAINTENANCE SUPPLIES FOR HIGH ST OFFICE	MILLER'S TEXTILE SERVICE	16.02
TRASH SERVICES FOR HIGH ST OFFICE- AUG	RUMPKE	133.97
RODENT CONTROL FOR HIGH ST OFFICE	A-1 ABLE PEST DOCTORS	10.00
LEASE 2685 E HIGH ST- SEPT 2024	COMMUNITY HEALTH FOUNDATION	1,968.10
LEASE 2685 E HIGH ST- SEPT 2024	COMMUNITY HEALTH FOUNDATION	432.51
ACCT 132224510030007- GAS FOR HIGH ST OF	COLUMBIA GAS OF OHIO	109.80
EMPLOYEE CELL PHONE LINES/HOT SPOTS	A T & T MOBILITY	492.05
ACCT 110113007162- ELEC FOR HIGH ST OFFI	OHIO EDISON	570.02
ACCT 106476201- INTERNET FOR HIGH ST OFF	CHARTER COMMUNICATIONS	65.00
ACCT 238280701-FIBER INTERNET FOR HIGH S	CHARTER COMMUNICATIONS	365.00
ACCT 929360-47437 WATER/SEWER FOR HIGH S	CITY OF SPRINGFIELD	103.23
	Total For Dept 810 CCCHD	9,231.93
	Total For Fund 8212 EARLY START GRANT	9,231.93

Fund 8213 CRIBS FOR KIDS

MILEAGE REIMBURSEMENT- JULY 2024	LORI LAMBERT	2.90
	Total For Dept 810 CCCHD	2.90
	Total For Fund 8213 CRIBS FOR KIDS	2.90

Fund 8214 IMMUNIZATION GRANT

MILEAGE REIMBURSEMENT- JULY 2024	PATRICIA FREE	102.08
REIMBURSEMENT OF GRANT FUNDS FOR IAP/GET	TREASURER STATE OF OHIO	500.00
CONTRACT SERVICES - GV GRANT JULY 2024	CHAMPAIGN CO HEALTH DISTRICT	3,073.00
CONTRACT SERVICES - GV GRANT JULY 2024	MADISON CO DEPT OF HEALTH	2,755.00
CONTRACT SERVICES - GV GRANT JULY 2024	CLINTON COUNTY HEALTH DIST	5,084.00
	Total For Dept 810 CCCHD	11,514.08
		<hr/>
	Total For Fund 8214 IMMUNIZATION GRANT	11,514.08

Fund 8217 PLUMBING

FUEL FOR EMPLOYEE VEHICLES 7/12-8/11/202	SUPERFLEET MASTERCARD PROGRAM	121.77
PLUMBING SERVICES AND MILEAGE - JULY 202	CHAMPAIGN CO HEALTH DISTRICT	2,285.40
PLUMBING SERVICES AND MILEAGE- JULY 2024	GREENE COUNTY PUBLIC HEALTH	822.53
PLUMBING SERVICES AND MILEAGE - JULY 202	MIAMI COUNTY PUBLIC HEALTH	1,425.01
	Total For Dept 810 CCCHD	4,654.71
		<hr/>
	Total For Fund 8217 PLUMBING	4,654.71

Fund 8220 WIC

MILEAGE REIMBURSEMENT- JULY 2024	COURTNEY REYNOLDS	5.22
MILEAGE REIMBURSEMENT- JULY 2024	EMILY SHAFFER	11.02
LAPTOP BATTERY	TECHADVISORS	99.99
OFFICE SUPPLIES- HB 301 ANALYZER HEMOGLO	AMAZON CAPITAL SERVICES INC	1,014.93
OFFICE SUPPLIES- STAPLES REINFORCES FILE	AMAZON CAPITAL SERVICES INC	280.00
OFFICE SUPPLIES FOR WIC	AMAZON CAPITAL SERVICES INC	249.54
SHREDDING SERVICES FOR HIGH ST OFFICE	OHIO MOBILE SHREDDING LCC	24.11
CELL PHONE REIMBURSEMENT- MAY/JUNE/JULY	EMILY SHAFFER	48.11
CELL PHONE REIMBURSEMENT- MAY/JUNE/JULY	EMILY SHAFFER	26.89
2024 LANDSCAPE MAINTENANCE CONTRACT	GILLAM LANDSCAPING	52.50
MAINTENANCE SUPPLIES FOR HIGH ST OFFICE	MILLER'S TEXTILE SERVICE	16.01
SUPPLIES - IPAD/ PORTABLE SPEAKER/ GOOSE	AMAZON CAPITAL SERVICES INC	867.77
MICROSOFT 365 BUSINESS BASIC/STANDARD	INSIGHT PUBLIC SECTOR INC	83.00
MAINTENANCE WORKER FOR HIGH ST OFFICE 7/	CLARK CO BD OF DEVELOPMENTAL	68.00
ANNUAL SCALE MAINTENANCE/INSPECTION	ACURA MEDICAL SYSTEMS INC	355.50
ANNUAL SCALE MAINTENANCE/INSPECTION	ACURA MEDICAL SYSTEMS INC	159.50
LEASE 2685 E HIGH ST- SEPT 2024	COMMUNITY HEALTH FOUNDATION	2,400.60
ACCT 132224510030007- GAS FOR HIGH ST OF	COLUMBIA GAS OF OHIO	109.80
EMPLOYEE CELL PHONE LINES/HOT SPOTS	A T & T MOBILITY	214.60
ACCT 110113007162- ELEC FOR HIGH ST OFFI	OHIO EDISON	570.02
TRASH SERVICES FOR HIGH ST OFFICE- AUG	RUMPKE	133.96
ACCT 106476201- INTERNET FOR HIGH ST OFF	CHARTER COMMUNICATIONS	64.99
ACCT 238280701-FIBER INTERNET FOR HIGH S	CHARTER COMMUNICATIONS	365.00
ACCT 929360-47437 WATER/SEWER FOR HIGH S	CITY OF SPRINGFIELD	103.23
	Total For Dept 810 CCCHD	7,324.29
		<hr/>
	Total For Fund 8220 WIC	7,324.29

Fund 8225 WATER POLLUTION CONTROL GRANT

SEPTIC TANK WORK AT 4087 MILLER RD	AB & DB CONSTRUCTION LLC	23,237.00
	Total For Dept 810 CCCHD	23,237.00
		<hr/>
	Total For Fund 8225 WATER POLLUTION CONTROL GRANT	23,237.00

Fund 8227 SAFE COMMUNITIES GRANT

MILEAGE REIMBURSEMENT- JULY 2024	MARGARET REUBER	29.00
MILEAGE REIMBURSEMENT- JULY 2024	MARGARET REUBER	58.00
ARRIVE ALIVE TOUR-COMBO SLIM W/PICTURE P	UNITE CORPORATION	5,500.00
	Total For Dept 810 CCCHD	5,587.00
		<hr/>
	Total For Fund 8227 SAFE COMMUNITIES GRANT	5,587.00

Fund 8228 TOBACCO USE PREVENTION

MILEAGE REIMBURSEMENT- JULY 2024	LEAH BEHLER	114.84
SUPPLIES FOR TOBACCO EVENTS	4 IMPRINT INC	4,453.36
EXPENSE REIMBURSEMENT FOR TOBACCO GRANT	LEAH BEHLER	105.42
	Total For Dept 810 CCCHD	4,673.62
	Total For Fund 8228 TOBACCO USE PREVENTION	4,673.62

Fund 8237 PUBLIC INFRASTRUCTURE

OEHA SOUTHWEST CONFERENCE- S.JOHNSON	OHIO ENVIRONMENTAL HEALTH ASSOC	150.00
MILEAGE REIMBURSEMENT- JULY 2024	STEPHANIE JOHNSON	29.26
MILEAGE REIMBURSEMENT- JULY 2024	HELAINA LECAPTAIN	83.52
CELL PHONE REIMBURSEMENT- JULY 2024	STEPHANIE JOHNSON	30.00
CELL PHONE AND PARKING REIMBURSEMENT	STEPHANIE JOHNSON	46.00
	Total For Dept 810 CCCHD	338.78
	Total For Fund 8237 PUBLIC INFRASTRUCTURE	338.78

Fund 8240 ENVIRONMENTAL SERVICES

2024 FALL EDU CONFERENCE FOR BAUGH,DAVIS	OHIO ENVIRONMENTAL HEALTH ASSOC	900.00
MILEAGE REIMBURSEMENT- 6/27-8/5/2024	RYAN RATCHFORD	161.82
REFUND FOR REAL ESTATE INSPECTION/WATER	DOUGLAS NAVE	150.00
SUPPLIES-BATTERIES/LAWN-GARDEN	KOI ENTERPRISES INC	99.22
RETURN OF PREMIUM BATTERY CORE	KOI ENTERPRISES INC	(10.00)
CELL PHONE REIMBURSEMENT- JULY 2024	MEGAN DAVIS	25.00
CELL PHONE REIMBURSEMENT- JULY 2024	ELIZABETH DEWITT	30.00
AUTOMOTIVE SUPPLIES	KOI ENTERPRISES INC	49.20
PARTS FOR HD7	KOI ENTERPRISES INC	41.99
CELL PHONE REIMBURSEMENT	ELIZABETH DEWITT	30.00
CELL PHONE REIMBURSEMENT	ALLISON HUNT	25.00
CELL PHONE REIMBURSEMENT - AUGSUT 2024	DANIEL LYNCH	25.00
	Total For Dept 810 CCCHD	1,527.23
	Total For Fund 8240 ENVIRONMENTAL SERVICES	1,527.23

Fund 8246 CD&D FUND

OHIO EPA MTHLY DISPOSAL AND FEE RETURN-	TREASURER STATE OF OHIO	1,885.74
	Total For Dept 810 CCCHD	1,885.74
	Total For Fund 8246 CD&D FUND	1,885.74

Fund 8247 WORKFORCE DEVELOPMENT

EVENT SPACE RENTAL FOR WFD 12/13/24	SPRINGFIELD MUSEUM OF ART	250.00
PARKING FOR NACCHO360 CONFERENCE- C CONO	CARDMEMBER SERVICES	90.00
HOTEL FOR NACCHO CONFERENCE IN DETROIT,	CARDMEMBER SERVICES	78.99
HOTEL FOR NACCHO CONFERENCE IN DETROIT,	CARDMEMBER SERVICES	1,155.33
MEAL REIMBURSEMENT FOR NAACHO CONFERENCE	CHRISTINA CONOVER	75.85
	Total For Dept 810 CCCHD	1,650.17
	Total For Fund 8247 WORKFORCE DEVELOPMENT	1,650.17

Fund 8248 SEWAGE TREATMENT SYSTEMS

SEWAGE TREATMENT PERMIT FEES- JULY 2024	TREASURER STATE OF OHIO	440.00
	Total For Dept 810 CCCHD	440.00
	Total For Fund 8248 SEWAGE TREATMENT SYSTEMS	440.00

Fund 8257 FHV

MILEAGE REIMBURSEMENT- APRIL THROUGH JUL	JOSINSQUI DERONCERAY	216.92
MILEAGE REIMBURSEMENT- JULY 2024	PAM EGGLESTON	106.14
MILEAGE REIMBURSEMENT- JULY 2024	SARITA CONDORI CCAHUANA	38.86
MILEAGE REIMBURSEMENT- JULY 2024	CHRISTINA HEEG	65.54
MILEAGE REIMBURSEMENT- JULY 2024	ANTIONETTE PEREZ	56.26
MILEAGE REIMBURSEMENT- JULY 2024	DANIELLE RODGERS	163.56
MILEAGE REIMBURSEMENT- JULY 2024	DAWN STASAK	11.60
MILEAGE REIMBURSEMENT- JULY 2024	DEEDRA WADE	53.36
MILEAGE REIMBURSEMENT- JULY 2024	ERICA M MINHAS	23.20
MILEAGE REIMBURSEMENT- JULY 2024	JERICA SAGE	69.02
MILEAGE REIMBURSEMENT- JULY 2024	JOSINSQUI DERONCERAY	84.68
MILEAGE REIMBURSEMENT- JULY 2024	KRISTINA FULK	37.70
MILEAGE REIMBURSEMENT- JULY 2024	MICHELINE DRUGMAN-DEWITT	33.64
MILEAGE REIMBURSEMENT- JULY 2024	NATALIE OLIVER	39.44
INCENTIVE SUPPLIES -350 FULL FARE BUS PA	FIRST TRANSIT INC	2,800.00
INCENTIVE SUPPLIES - DIAPERS	AMAZON CAPITAL SERVICES INC	3,011.01
INCENTIVE SUPPLIES - TODDLER TOILETS	AMAZON CAPITAL SERVICES INC	499.75
INCENTIVE SUPPLIES -\$40 KROGER GIFT CARD	CASHSTAR INC	3,920.00
	Total For Dept 810 CCCHD	11,230.68
	Total For Fund 8257 FHV	11,230.68

Fund 8259 MSG GRANT

PORT A POTTIES RENTAL FOR MOTORCYCLE TRA	STORTS SANITATION SERVICE LLC	345.00
(17) HRS OF MOTORCYCLE OHIO INSTRUCTION	ELAINE C RHOADS	459.00
(17) HRS OF MOTORCYCLE INSTRUCTION	SETH KNAEBEL	459.00
(3) HRS OF MECHANIC REPAIR ACTIVITIES	RANDAL PARMENTER	120.00
(17) HRS OF MOTORCYCLE OHIO INSTRUCTION	RANDAL PARMENTER	459.00
(2) HRS OF RANGE MAINTENANCE	LARRY SHAFFER	60.00
(17) HRS OF MOTORCYCLE TRAINING	RICARDO MEZA JR	459.00
	Total For Dept 810 CCCHD	2,361.00
	Total For Fund 8259 MSG GRANT	2,361.00

Fund 8260 HEALTH - CHC

SKATEBOARD IMPROVEMENT PROJECT CONTRACT	NATIONAL TRAILS PARK	9,000.28
SKATEBOARD IMPROVEMENT PROJECT CONTRACT	NATIONAL TRAILS PARK	2,999.72
	Total For Dept 810 CCCHD	12,000.00
	Total For Fund 8260 HEALTH - CHC	12,000.00

Fund 8261 REPRODUCTIVE HEALTH AND WELLNESS (RHW)

MILEAGE REIMBURSEMENT- JULY 2024	JESSICA C BUMGARNER	17.40
MILEAGE REIMBURSEMENT- JULY 2024	MARIA RODRIGUEZ	46.98
MTHLY BILLING FOR STARTSTRONG AND SHWCOH	TECHADVISORS	70.00
HEALTH EXPO 2024 10/9/24 BOOTH FEE	COMMUNITY HEALTH FOUNDATION	30.00
EMPLOYEE CELL PHONE LINES/HOT SPOTS	A T & T MOBILITY	40.06
RHW SUPPLIES	MCKESSON MEDICAL-SURGICAL	136.37
RHW SUPPLIES	MCKESSON MEDICAL-SURGICAL	8.37
RHW SUPPLIES	MCKESSON MEDICAL-SURGICAL	96.33
	Total For Dept 810 CCCHD	445.51
	Total For Fund 8261 REPRODUCTIVE HEALTH AND W	445.51

Fund 8264 PRECONCEPTION HEALTH & WELLNESS

MILEAGE REIMBURSEMENT- JULY 2024	HILARY FULK	23.20
BCI & FBI WEBCHECK FOR H. FULK	OHIO BMV SOUTHSIDE INC	80.00
(15) NEXPLANNON	THERACOM LLC	5,736.42
(15) NEXPLANNON	THERACOM LLC	2,115.73
SUPPLIES -COMMAND STRIPS AND MOBILE ROLL	AMAZON CAPITAL SERVICES INC	180.36
PRECONCEPTION HEALTH SUPPLIES	MCKESSON MEDICAL-SURGICAL	863.24
	Total For Dept 810 CCCHD	8,998.95
	Total For Fund 8264 PRECONCEPTION HEALTH & WE	8,998.95

Fund 8265 PREVENTION & LINKAGE TO CARE

MILEAGE REIMBURSEMENT- JULY 2024	JACOB CLARK	41.76
MILEAGE REIMBURSEMENT- JULY 2024	JOSIE D KELLEY	81.20
FLYERS/BROCHURES	BOX KING	2,110.00
(150) FULL FARE 10 RIDE PASSES AT \$8.00	FIRST TRANSIT INC	1,200.00
OVERDOSE AWARENESS DAY SHIRTS	RED BALL SPECIALTY PRINTING	218.00
SUPPLIES - NALOXBOX ORDER	RI DISASTER MEDICAL ASSISTANCE	6,836.54
(2) LENOVO TP X13 GEN5 THINKPAD LAPTOP W	BRIGHTCENTRA INC	2,396.00
SUPPLIES- HYGIENE ITEMS	AMAZON CAPITAL SERVICES INC	38.00
SUPPLIES- HYGIENE ITEMS	AMAZON CAPITAL SERVICES INC	4,660.08
SUPPLIES -OVERDOSE AWARENESS ITEMS	AMAZON CAPITAL SERVICES INC	1,765.57
OVERDOSE AWARENESS HYGIENE PRODUCTS	AMAZON CAPITAL SERVICES INC	236.40
NEEDS ASSESSMENT	PUBLIC HEALTH OF DAYTON &	100,000.00
OVERDOSE AWARENESS DAY	SIDNEY-SHELBY COUNTY HEALTH DEPT	2,500.00
OVERDOSE AWARENESS DAY	ADAMS COUNTY HEALTH DEPT	2,500.00
OVERDOSE AWARENESS DAY	BROWN COUNTY HEALTH DEPT	2,500.00
OVERDOSE DETECTION MAPPING PROGRAM	BUTLER COUNTY GENERAL HEALTH DIST	1,500.00
DRUG OVERDOSE AWARENESS DAY	CHAMPAIGN CO HEALTH DISTRICT	2,500.00
OVERDOSE AWARENESS DAY	CLINTON COUNTY HEALTH DIST	2,500.00
OVERDOSE AWARENESS DAY	HIGHLAND COUNTY HEALTH DEPT	2,500.00
OVERDOSE AWARENESS DAY	PREBLE COUNTY MENTAL HEALTH &	2,500.00
OVERDOSE AWARENESS DAY	PREBLE COUNTY MENTAL HEALTH &	2,500.00
OVERDOSE AWARENESS DAY	BUTLER COUNTY GENERAL HEALTH DIST	2,500.00
DRUG OVERDOSE AWARENESS DAY	GREENE COUNTY PUBLIC HEALTH	2,500.00
OVERDOSE AWARENESS DAY	LOGAN COUNTY GENERAL HEALTH DIST	2,500.00
OVERDOSE DETECTION MAPPING PROGRAM	LOGAN COUNTY GENERAL HEALTH DIST	1,500.00
DRUG OVERDOSE AWARENESS DAY	MIAMI COUNTY PUBLIC HEALTH	2,500.00
OVERDOSE AWARENESS DAY	WARREN COUNTY HEALTH DIST	2,500.00
	Total For Dept 810 CCCHD	155,083.55
	Total For Fund 8265 PREVENTION & LINKAGE TO CA	155,083.55

Fund 8299 CCCHD PAYROLL CLEARING FUND

VISION PREMIUMS- SEPTEMBER 2024	DENTAL PAY PLUS	510.68
HEALTH INSURANCE PREMIUMS- SEPT 2024	ANTHEM BLUE CROSS & BLUE SHIELD	25,182.84
HEALTH INSURANCE PREMIUMS - SEPT 2024	ANTHEM BLUE CROSS & BLUE SHIELD	58,129.50
GROUP LIFE INSURANCE- SEPT 2024	AMERICAN UNITED LIFE INSURANCE COMP	541.20
	Total For Dept 810 CCCHD	84,364.22
	Total For Fund 8299 CCCHD PAYROLL CLEARING FUN	84,364.22

Fund Totals:

181,122.00
 1,057.94
 1,549.85
 2,239.66
 1,361.77
 9,231.93
 2.90
 11,514.08
 4,654.71
 7,324.29
 23,237.00
 5,587.00
 4,673.62
 338.78
 1,527.23
 1,885.74
 1,650.17
 440.00
 11,230.68
 2,361.00
 12,000.00
 445.51
 8,998.95
 155,083.55
 84,364.22
 533,882.58

The following transfers will be made after approval by the Board of Health at the September 2024 Board meeting.

Transfer: From the General Revenue fund to the Environmental Services fund (budgeted). \$40,000

The following advances will be made after approval by the Board of Health at the September 2024 Board of Health Meeting.

Advance: From the General Revenue fund to the Safe Communities fund (budgeted). \$4,000 – retroactive to 08/31/2024

Advance: From the General Revenue fund to the RHW fund (budgeted). \$20,000 – retroactive to 08/31/2024

Advance: From the General Revenue fund to the Regional Prevention and Linkage to Care fund (budgeted). \$30,000– retroactive to 08/31/2024*

*Currently, we are only advancing in \$30,000 to the Regional Prevention and Linkage to Care grant. We will be receiving a payment from ODH in the amount of \$166,221.86.

09/16/2024

OHIO CASH BASIS REPORT FOR CLARK COUNTY
PERIOD ENDING 08/31/2024

FUND	DESCRIPTION	BEGINNING CASH BALANCE MONTH	CURRENT RECEIPTS	CURRENT EXPENDITURES	ENDING CASH BALANCE YEAR
Custodial Fund					
8201	HEALTH DISTRICT	2,148,516.27	1,175,232.25	529,109.87	2,794,638.65
8202	FOOD SERVICE	163,900.94	5,463.00	21,558.66	147,805.28
8203	SOLID WASTE	83,172.31	0.00	4,780.09	78,392.22
8204	RECREATION PARKS & CAMPS	23,194.73	5,100.00	162.00	28,132.73
8205	WATER SYSTEMS	12,223.78	4,290.20	5,556.77	10,957.21
8206	SWIMMING POOL	34,462.18	0.00	1,720.83	32,741.35
8207	MOSQUITO CONTROL GRANT	15,213.64	0.00	4,339.65	10,873.99
8208	MEDICAID ADMIN CLAIM	16,898.11	0.00	1,761.77	15,136.34
8209	HIV GRANT	8,481.34	11,500.00	7,602.75	12,378.59
8211	DRUG OVERDOSE PREVENTION	20,809.68	0.00	0.00	20,809.68
8212	EARLY START GRANT	69,606.21	72,693.21	36,159.15	106,140.27
8213	CRIBS FOR KIDS	16,115.81	0.00	8,383.50	7,732.31
8214	IMMUNIZATION GRANT	43,205.70	16,198.00	13,798.78	45,604.92
8217	PLUMBING	95,065.14	9,972.00	9,057.69	95,979.45
8220	WIC	8,337.73	57,759.74	53,605.01	12,492.46
8222	VACCINE EQUITY GRANT	169.05	0.00	0.00	169.05
8225	WATER POLLUTION CONTROL GRANT	46,965.24	0.00	23,237.00	23,728.24
8226	MOM QUIT FOR TWO	2,668.51	3,150.00	0.00	5,818.51
8227	SAFE COMMUNITIES GRANT	(580.05)	9,000.00	7,613.41	806.54
8228	TOBACCO USE PREVENTION	115,678.84	6,750.00	11,078.91	111,349.93
8229	CONTINGENCY	205,133.53	0.00	0.00	205,133.53
8230	ADOLESCENT HEALTH RESILIENCY	30,665.11	0.00	11,678.09	18,987.02
8233	HL PREVENTION GRANT	8,811.26	0.00	1,032.53	7,778.73
8237	PUBLIC INFRASTRUCTURE	17,239.35	32,531.00	9,974.57	39,795.78
8238	SW NON DIST	10,320.54	0.00	232.84	10,087.70

8239	LEAVE ACCRUAL	22,144.26	0.00	0.00	22,144.26
8240	ENVIRONMENTAL SERVICES	(16,849.97)	80,598.85	22,458.82	41,290.06
8246	CD&D FUND	61,911.99	6,068.00	2,432.38	65,547.61
8247	WORKFORCE DEVELOPMENT	38,319.92	0.00	19,923.74	18,396.18
8248	SEWAGE TREATMENT SYSTEMS	24,259.92	7,015.62	8,300.62	22,974.92
8251	COVID 19 - ENHANCED OPERATIONS	107,303.05	5,093.70	4,515.38	107,881.37
8257	FHV	22,130.53	0.00	50,626.83	(28,496.30)
8259	MSG GRANT	65,706.23	21,237.01	3,608.97	83,334.27
8260	HEALTH - CHC	30,668.99	18,111.50	17,153.23	31,627.26
8261	REPRODUCTIVE HEALTH AND WELLNESS (RHW)	(35,626.05)	88,082.34	34,770.83	17,685.46
8262	MATERNAL & CHILD HEALTH PROGRAM (MCHP)	63,496.66	0.00	0.00	63,496.66
8264	PRECONCEPTION HEALTH & WELLNESS	58,643.73	9,169.20	8,156.28	59,656.65
8265	PREVENTION & LINKAGE TO CARE	8,058.40	0.00	163,825.86	(155,767.46) *
8266	COVID 19 BRIDGE VACCINATION	6,339.01	40.00	188.85	6,190.16
8267	OHIO REFUGEE HEALTH SCREENING PROGRAM	74,786.38	10,500.00	0.00	85,286.38
8299	CCCHD PAYROLL CLEARING FUND	(11,236.77)	0.00	1,420.90	(12,657.67)
	Total Custodial Fund	3,716,331.23	1,655,555.62	1,099,826.56	4,272,060.29
	Total All Funds:	3,716,331.23	1,655,555.62	1,099,826.56	4,272,060.29

* CCCHD is to receive \$166,221.86 from ODH. See GMIS expenditure report attached.

09/16/2024

REVENUE AND EXPENDITURE REPORT FOR CLARK COUNTY
PERIOD ENDING 08/31/2024

*NOTE: Available Balance / Pct Budget Used does not reflect amounts encumbered.

GL NUMBER	DESCRIPTION	2024 AMENDED BUDGET	YTD BALANCE 08/31/2024	ACTIVITY FOR MONTH 08/31/2024
Fund 8201 - HEALTH DISTRICT				
Revenues				
Dept 810 - CCCHD				
8201-810-411100	TAXES - REAL ESTATE	2,538,000.00	2,539,887.20	1,087,302.15
8201-810-411300	TAXES - MANUFACTURED HOMES	4,819.00	7,469.83	0.00
8201-810-413100	TAXES - PERS PROPERTY	0.00	0.00	0.00
8201-810-421000	INTERGOVERNMENTAL	303,634.00	377,787.73	40,890.14
8201-810-422110	INTERGOVERNMENTAL - H/R	61,000.00	30,673.17	0.00
8201-810-431000	CHARGES FOR SERVICES	435,146.00	316,310.95	13,644.02
8201-810-451000	LICENSES & PERMITS	13,300.00	5,437.50	0.00
8201-810-481000	OTHER REVENUE	770,000.00	707,334.40	33,395.94
8201-810-520000	ADVANCES IN	38,000.00	215,318.24	0.00
8201-810-540000	TRANSFERS IN	0.00	0.00	0.00
Total Dept 810 - CCCHD		4,163,899.00	4,200,219.02	1,175,232.25
TOTAL REVENUES		4,163,899.00	4,200,219.02	1,175,232.25
Expenditures				
Dept 810 - CCCHD				
8201-810-702000	SALARIES - EMPLOYEES	1,440,503.00	1,170,897.06	130,321.06
8201-810-711000	PERS	202,057.00	168,334.93	18,899.64
8201-810-714000	MEDICARE	17,971.00	16,636.35	1,837.24
8201-810-715000	DENTAL INSURANCE	7,784.00	2,348.45	258.71
8201-810-716000	LIFE INSURANCE	8,081.00	1,656.47	195.13
8201-810-717000	HEALTH INSURANCE	270,266.00	325,083.31	36,028.24
8201-810-718100	TRAINING & DEVELOPMENT	4,037.00	3,310.00	1,665.00
8201-810-718400	TRAVEL	34,401.02	13,380.05	2,586.50
8201-810-721000	OFFICE SUPPLIES	706,179.71	385,077.53	62,514.95
8201-810-732000	ADVERTISING & PRINTING	81.00	0.00	0.00
8201-810-736500	FEES - STATE	200,000.00	133,919.62	2,154.30
8201-810-744000	CONTRACT SERVICES	612,493.19	435,748.85	139,089.20
8201-810-745000	MAINTENANCE	118,403.01	73,756.83	1,565.44
8201-810-746200	UTILITIES	61,873.68	46,463.39	5,806.70
8201-810-751000	SMALL EQUIPMENT	13,924.78	0.00	0.00
8201-810-790000	OTHER EXPENSES	5,361.00	4,960.76	2,187.76
8201-810-795900	REIMBURSEMENTS - OTHER	200.00	0.00	0.00
8201-810-830000	ADVANCES OUT	198,600.00	222,500.00	44,000.00
8201-810-850000	TRANSFERS OUT	230,000.00	282,788.64	80,000.00
Total Dept 810 - CCCHD		4,132,216.39	3,286,862.24	529,109.87
TOTAL EXPENDITURES		4,132,216.39	3,286,862.24	529,109.87
Fund 8201 - HEALTH DISTRICT:				
TOTAL REVENUES		4,163,899.00	4,200,219.02	1,175,232.25
TOTAL EXPENDITURES		4,132,216.39	3,286,862.24	529,109.87
NET OF REVENUES & EXPENDITURES		31,682.61	913,356.78	646,122.38



Department of
Health

GMIS

Grants Management Information System

Worklist | Project | Reports | View Bulletins | Logout

Welcome, **Lindsey.Hardacre**. You currently have **Subgrantee** Access.

Agency Name: Clark County Combined Health District
 Program Title: REGIONAL PREVENTION and LINKAGES to CARE COLLABORATIVE
 Project Number: 01210011RL0124 Employer Id Number: 316000132
 Grant Period Begin: 1/1/2024 Grant Period End: 8/31/2024

[Print This Page](#)

Expenditure Report Selection ☐ Show Selection Criteria

[Display All Reports](#)

1 2

Max # Rows	Period Number	Period Start	Period End	Due Date	Report Type	Period Status	Budget Title	Revision	Report Status
5									
Select	6	6/1/2024	6/30/2024	7/10/2024	Monthly	Approved	01210011RL0124 (2) Subgrantee Response 1/2/2024 8:22:02 AM	2	Approved Q
Select	7	7/1/2024	7/31/2024	8/10/2024	Monthly	Approved	01210011RL0124 (2) Subgrantee Response 1/2/2024 8:22:02 AM	2	Approved Q
Select	8	8/1/2024	8/31/2024	9/10/2024	Monthly	Submitted	01210011RL0124 (2) Subgrantee Response 1/2/2024 8:22:02 AM	2	Submitted Q

1 2

Monthly Expenditure Report

Expenditures

Personnel

Other Direct

Costs

Equipment

Contracts

Obligations

Summary

Comments

Expenditures

Category	YTD Amount	Current Period	ODH Adjustment	Net Amount	Budgeted Amount
a. Personnel	\$79,247.90	\$11,138.31	\$0.00	\$90,386.21	\$149,600.00
b. Other Direct Costs	\$2,788.32	\$17,187.55	\$0.00	\$19,975.87	\$16,000.00
c. Equipment	\$0.00	\$2,396.00	\$0.00	\$2,396.00	\$2,400.00
d. Contracts	\$30,500.00	\$135,500.00	\$0.00	\$166,000.00	\$182,000.00
Totals:	\$112,536.22	\$166,221.86	\$0.00	\$278,758.08	\$350,000.00

[Recalculate](#)

Monthly Totals

Month	Actual Amount
1	\$166,221.86
2	\$0.00
3	\$0.00
Totals:	\$166,221.86

[Recalculate](#)

[Next](#)

[New](#)

[Validate](#)

[Generate System Entry](#)

PROGRAM:	Aug'24	YTD '24	PROGRAM:	Aug'24	YTD '24	PROGRAM:	Aug'24	YTD '24
C&DD-Active:			DOMESTIC PREPAREDNESS:			FOOD-MOBILE:		
Consultations	3	20	Complaints/Consultations	0	1	Consultations	10	81
Enforcement	0	0	Field Activity Hours (Clinics, Etc.)	0	0	Licenses Issued:		
Licenses, Permits, Orders Issued	0	0	Inspections/Re-Inspections	0	0	Food Establishment	0	17
Inspections &/or Re-Inspections	2	11	Sample/Re-Sample	0	0	Food Service	4	152
C&DD-Closed:			Sample or Specimen Pick-Up/Delivery	0	0	Inspections-Standard	16	237
Consultations	0	1	Training-Given	0	0	Notices of Critical Viol.-Standard Insp.	0	0
Enforcement	0	0	Training-Received	0	9	Follow-Up Inspections	4	27
Inspections &/or Re-Inspections	2	8	FOOD-RISK (144):			Complaints Rec'd./Investigated/FU/Pend.	0	4
CAMPGROUNDS (182):			PLAN REVIEW	23	165	FOOD-TEMPORARY:		
Consultations	0	1	Consultations	7	107	Consultations	3	15
Licenses Issued	0	7	Licenses Issued:			Licenses Issued:		
Inspections-Standard	1	8	Food Establishment	0	224	Food Establishment	1	9
Licenses Issued-Temporary	1	6	Food Service	0	399	Food Service	9	57
Inspections-Temporary	1	6	Inspections-Food Establishment:			Inspections-Standard	6	49
Notices of Critical Viol.-Standard Insp.	0	2	Standard Inspections	27	266	Notices of Critical Viol.-Standard Insp.	0	0
Re-Inspections	0	10	PR Inspections	0	10	Follow-Up Inspections	0	2
Complaints Pending-Beg. Of Month	0		Notices of Critical Viol.-Stand./PR	0	0	Complaints Rec'd./Investigated/FU/Pend.	0	0
Complaints Rec'd.-Current Month	0	0	Follow-Up Inspections	12	139	FOOD-VENDING:		
Complaints Investigated:			Outbreak Investigations:	0	0	Consultations	0	0
Valid Complaints	0	0	Sample or Specimen Pick-Up/Delivery	0	0	Licenses Issued	0	38
Notices of Violation Sent	0	0	Inspection/Sample	0	0	Inspections-Standard	5	28
Summary Compliance Abated	0	0	Inspections-Food Service:			Inspections - Misc	0	0
Non-Valid Abated	0	0	Standard Inspections	44	544	Notices of Critical Viol.-Standard Insp.	0	0
Complaint Re-Inspections	0	0	CCP Inspections	19	226	Follow-Up Inspections	0	2
Complaints Pending-End of Month	0		Notices of Critical Viol.-Stand./CCP	0	1	Complaints Rec'd./Investigated/FU/Pend.	0	0
Outbreak Investigations	0	0	Follow-Up Inspections	18	242	INDOOR AIR QUALITY:		
Orders to Appear before CCCHD	0	1	Outbreak Investigations:	0	0	Consultations	4	38
BOH Orders Issued	0	0	Sample or Specimen Pick-Up/Delivery	0	0	Inspections &/or Re-Inspections	2	16
Citations to Appear before BOH	0	0	Inspection/Sample	0	0	INFECTIOUS WASTE:		
Plan Review	0	8	Complaints Pending-Beg. Of Month	13		Consultations	0	3
CLEAN FILL OPERATION:			Complaints Rec'd.-Current Month	15	101	Enforcement	0	0
Complaints	0	0	Complaints Investigated:			Inspections &/or Re-Inspections	0	1
Consultations	0	2	Valid Complaints	4	33	INSECT/RODENT (146):		
Enforcement	0	0	Notices of Violation Sent	0	0	Bed Bugs:		
NOITF, Orders Issued	0	0	Summary Compliance Abated	1	10	Consultations	2	22
Inspections &/or Re-Inspections	0	3	Non-Valid Abated	10	58	Inspections &/or Re-Inspections	0	0
COMPOSTING FACILITY:			Complaint Re-Inspections	2	25	Consultations-Insect/Rodent	0	0
Consultations	2	17	Complaints Pending-End of Month	6		Complaints Pending-Beg. Of Month	2	
Enforcement	0	0	Orders to Appear before CCCHD	0	0	Complaints Rec'd.-Current Month	2	10
Licenses, Permits, Orders Issued	0	0	BOH Orders Issued	0	0	Complaints Investigated:		
Inspections &/or Re-Inspections	6	20	Citations to Appear before BOH	0	0	Valid Complaints	0	4
			Citations into Court	0	0	Notices of Violation Sent	0	6
PROGRAM:	Aug'24	YTD '24	PROGRAM:	Aug'24	YTD '24	PROGRAM:	Aug'24	YTD '24

INSECT/RODENT (cont'd.):			MERCURY (199):			NUISANCES-OTHER (cont'd.):		
Summary Compliance Abated	1	1	Consultations	0	0	Complaint Re-Inspections	0	0
Non-Valid Abated	1	5	Enforcement/NOV	0	0	Complaints Pending-End of Month	0	
Complaint Re-Inspections	0	13	Inspections/Re-Inspections	0	0	Orders to Appear before CCCHD	0	0
Complaints Pending-End of Month			Complaints Rec'd	0	0	BOH Orders Issued	0	0
Orders to Appear before CCCHD	0	0	MOLD:			Citations to Appear before BOH	0	0
BOH Orders Issued	0	0	Consultations	9	106	Citations into Court	0	0
Citations to Appear before BOH	0	0	Inspections &/or Re-Inspections	0	1	NUISANCES-WATER/UTILITIES (160):		
Citations into Court	0	0	MOTORCYCLE OHIO:			Consultations	0	0
JAIL:			# of Classes Conducted	2	20	Complaints Pending-Beg. Of Month	17	
Complaints Rec'd./Investigated/FU/Pend.	0	0	# SUCCESSFULLY COMPLETED: MALE	11	139	Complaints Rec'd.-Current Month	1	23
Consultations	0	0	FEMALE	4	51	Complaints Investigated:		
Enforcement	0	0	MINORS	0	1	Valid Complaints	1	18
Inspections	0	2	# DID NOT PASS: MALE	0	0	Notices of Violation Sent	0	28
Inspection/Sample	0	0	FEMALE	1	3	Summary Compliance Abated	0	2
Re-Inspections	0	0	MINORS	0	0	Non-Valid Abated	0	3
Sample or Specimen Pick-Up/Delivery	0	0	# DROPPED OUT: MALE	2	3	Complaint Re-Inspections	1	25
Outbreak Investigations	0	0	FEMALE	0	5	Complaints Pending-End of Month	14	
LANDFILLS-CLOSED:			MINORS	0	0	Orders to Appear before CCCHD	0	0
Consultations	0	5	NUISANCES-GENERAL ANIMAL (147):			BOH Orders Issued	0	0
Enforcement	0	0	Consultations	0	0	Citations to Appear before BOH	0	0
Inspections &/or Re-Inspections	2	14	Complaints Pending-Beg. Of Month	1		Citations into Court	0	0
LEAD:			Complaints Rec'd.-Current Month	2	12	PLUMBING (141):		
Consultations	2	8	Complaints Investigated:			PLAN REVIEW	8	59
MAN. HOME PARK (180):			Valid Complaints	0	4	Inspections	57	378
Consultations	0	4	Notices of Violation Sent	0	4	Finals	34	303
Inspections-Standard	0	29	Summary Compliance Abated	0	0	Permits	36	565
Notices of Critical Viol.-Standard Insp.	0	0	Non-Valid Abated	2	8	Registrations	8	319
Re-Inspections	0	2	Complaint Re-Inspections	0	12	Backflow Certifications	210	2232
Complaints Pending-Beg. Of Month	0		Complaints Pending-End of Month	1		Consultations	13	101
Complaints Rec'd.-Current Month	0	2	Orders to Appear before CCCHD	0	0	Complaints Pending-Beg. Of Month	0	
Complaints Investigated:			BOH Orders Issued	0	0	Complaints Rec'd.-Current Month	0	5
Valid Complaints	0	2	Citations to Appear before BOH	0	0	Complaints Investigated:		
Notices of Violation Sent	0	1	Citations into Court	0	0	Valid Complaints	0	3
Summary Compliance Abated	0	0	NUISANCES-OTHER (149):			Notices of Violation Sent	0	0
Non-Valid Abated	0	0	Consultations	0	0	Summary Compliance Abated	0	1
Complaint Re-Inspections	0	4	Complaints Pending-Beg. Of Month	0		Non-Valid Abated	0	1
Complaints Pending-End of Month	0		Complaints Rec'd.-Current Month	0	1	Complaint Re-Inspections	0	0
Orders to Appear before CCCHD	0	0	Complaints Investigated:			Complaints Pending-End of Month	0	
BOH Orders Issued	0	0	Valid Complaints	0	0	Orders to Appear before CCCHD	0	0
Citations to Appear before BOH	0	0	Notices of Violation Sent	0	0	BOH Orders Issued	0	0
Citations into Court	0	0	Summary Compliance Abated	0	0	Citations to Appear before BOH	0	0
			Non-Valid Abated	0	1	Citations into Court	0	0
PROGRAM:	Aug'24	YTD '24	PROGRAM:	Aug'24	YTD '24	PROGRAM:	Aug'24	YTD '24
RABIES CONTROL:			Mercury Spills	0	0	SMOKING:		
Animal Bite Investigation	14	90	Orders to Appear before CCCHD	0	0	Administrative Review	0	0

Re-Inspections	0	3	BOH Orders Issued	0	0	Complaints	2	7
Consultations	3	28	Citations to Appear before BOH	0	0	Consultations	0	2
Sample or Specimen Pick-Up	2	3	Citations into Court	0	0	Fines	0	3207.4
Sample or Specimen Delivery	1	2	SCRAP TIRE ADDRESS:			Investigations	2	9
Citations into Court	0	0	Consultations	0	13	Letters Sent - Notice of Report	2	7
RADON:			Enforcement	0	0	Letters Sent - Violation Warning	0	3
Consultations	2	34	Inspections	6	47	Letters Sent - Misc	0	6
REAL ESTATE:			SEWAGE (143):			SOLID WASTE (142):		
Consultations	4	7	Consultations	12	61	Hauler Registrations	0	8
Inspections - Well Only	2	22	Inspections:			Truck Registrations-w/Registration Fee	0	0
Inspections - Septic Only	0	10	Aerator Inspections	74	189	Truck Registrations-Additional Trucks	0	62
Inspections - Well & Septic	7	51	Dye Tests/Sampling	0	0	Truck Inspections	0	177
Re-Inspections	4	21	Finals (New/Repair)	7	49	Consultations	0	0
Sampling	15	145	1 Year Operation Inspections	5	74	Complaints Pending-Beg. Of Month	34	
Resampling	4	19	Site Approvals	9	54	Complaints Rec'd.-Current Month	22	131
RECYCLING/TRANSFER STATION:			Site Review Inspections	7	50	Complaints Investigated:		
Inspections	0	0	Subdivision Review Inspections	1	22	Valid Complaints	13	91
ROUTINE WATER:			Truck Inspections/Re-inspections	1	5	Notices of Violation Sent	15	86
Consultations	0	1	Licenses, Permits, Orders Issued:			Summary Compliance Abated	1	4
Sampling by CCCHD Staff	2	78	Site Review Applications	8	50	Non-Valid Abated	8	36
Sampling by Owner (Self)	7	114	Subdivision Review Applications	0	24	Complaint Re-Inspections	18	151
Inspections	0	10	Installation (New, Replace or Alter Permits)	9	48	Complaints Pending-End of Month	33	
Dye Tests	0	0	Operation Permits/Inspection Fees	28	279	Orders to Appear before CCCHD	0	0
SALVAGE YARD:			Site Approval Applications	9	55	BOH Orders Issued	0	0
Consultations	0	5	Sewage Installer Registrations	1	18	Citations to Appear before BOH	0	0
Enforcement	0	0	Service Provider Registrations	0	15	Citations into Court	0	0
Inspections	1	1	Septage Hauler Registrations/Trucks	3	47	SWIMMING POOLS/SPAS (181):		
SCHOOL/PLAYGROUND (145):			Variance Applications	2	4	Consultations	0	12
Consultations	1	15	Complaints Pending-Beg. Of Month	36		Licenses Issued	0	37
Inspections-Standard	2	47	Complaints Rec'd.-Current Month	46	99	Inspections-Standard	35	238
Re-Inspections	0	0	Complaints Investigated:			Notices of Critical Viol.-Standard Insp.	6	28
Complaints Pending-Beg. Of Month	0		Valid Complaints	41	71	Re-Inspections	7	48
Complaints Rec'd.-Current Month	1	1	Notices of Violation Sent	42	59	Complaints Pending-Beg. Of Month	0	
Complaints Investigated:			Summary Compliance Abated	0	1	Complaints Rec'd.-Current Month	0	3
Valid Complaints	1	1	Non-Valid Abated	5	27	Complaints Investigated:		
Notices of Violation Sent	0	0	Complaint Re-Inspections	19	32	Valid Complaints	0	2
Summary Compliance Abated	0	0	Complaints Pending-End of Month	45		Notices of Violation Sent	0	0
Non-Valid Abated	0	0	Orders to Appear before CCCHD	0	2	Summary Compliance Abated	0	1
Complaint Re-Inspections	0	0	BOH Orders Issued	0	0	Non-Valid Abated	0	0
Complaints Pending-End of Month	1		Citations to Appear before BOH	0	0	Complaint Re-Inspections	0	1
Outbreak Investigations	0	0	Citations into Court	0	0	Complaints Pending-End of Month	0	
PROGRAM:	Aug'24	YTD '24	PROGRAM:	Aug'24	YTD '24	PROGRAM:	Aug'24	YTD '24
SWIMMING POOLS/SPAS (cont'd.):			WEST NILE VIRUS (198):			WEST NILE VIRUS (cont'd.):		
Outbreak Investigations	0	0	Consultations	0	0	Orders to Appear before CCCHD	0	0
Orders to Appear before CCCHD	0	0	Complaints Pending-Beg. Of Month	2		BOH Orders Issued	0	0
BOH Orders Issued	0	0	Complaints Rec'd.-Current Month	2	5	Flyer/Information Distribution	0	0

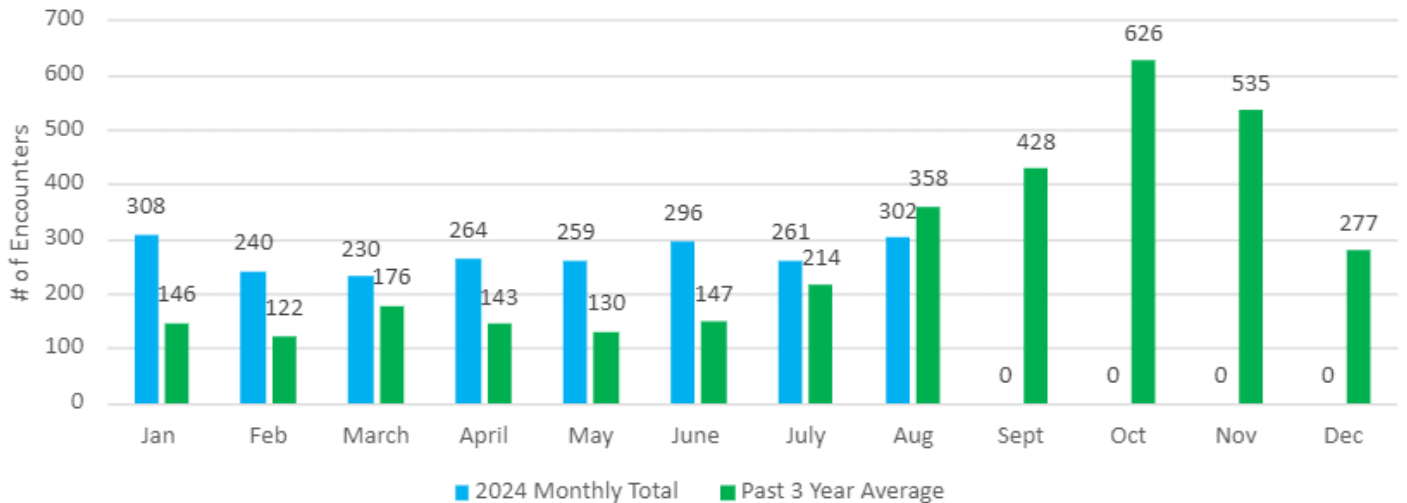
TOBACCO	0	0	Complaints Investigated:			Treatments Applied		13	26
Licenses Issued	0	29	Valid Complaints	2	5	MEETINGS/TRAINING:			
TATTOO/BODY PIERCING (171):			Notices of Violation Sent	0	2	Meetings		50	324
Consultations	1	18	Summary Compliance Abated	0	0	Training-Given		2	98
Plan Review	0	7	Non-Valid Abated	0	0	Training-Received		18	141
Licenses Issued/*Temporary	0	11	Complaint Re-Inspections	0	0				
Inspections-Standard/*Temporary	7	29	Complaints Pending-End of Month	2					
Re-Inspections	0	1	REPORTED ANIMAL BITES/ RABIES EXPOSURE:	Aug'24 OWNED	UNOWNED	YTD 2024	Aug'23 OWNED	Aug'23 UNOWNED	YTD 2023
Complaints Pending-Beg. Of Month	1								
Complaints Rec'd.-Current Month	0	3	DOG: Bite/Non-Bite/Other Events	5	0	154	22	8	30
Complaints Investigated:			Total Persons Exposed	5	5	154	8	30	38
Valid Complaints	0	2	# People Rec. Post-Exposure	0	0	0	30	0	30
Notices of Violation Sent	0	0	# Vaccinated at Time of Incident	0	0	0	0	0	0
Summary Compliance Abated	0	0	# Sent to ODH-Negative	0	0	0	0	0	0
Non-Valid Abated	0	1	# Sent to ODH-Positive/*Unsat.	0	0	0	0	0	0
Complaint Re-Inspections	0	0	CAT: Bite/Non-Bite/Other Events	0	0	26	0	2	2
Complaints Pending-End of Month	0		Total Persons Exposed	1	1	28	2	1	3
Outbreak Investigations	0	0	# People Rec. Post-Exposure	0	1	0	1	3	4
Orders to Appear before CCCHD	0	0	# Vaccinated at Time of Incident	0	0	0	3	0	3
BOH Orders Issued	0	0	# Sent to ODH-Negative	0	0	0	0	0	0
Citations to Appear before BOH	0	0	# Sent to ODH-Positive/*Unsat.	0	0	0	0	0	0
Citations into Court (*Search Warr.)	0	0	RACCOON:				0	0	0
			Bite/Non-Bite/Other Events		1	5		0	0
VECTOR-BORNE (TICKS):			Total Persons Exposed		1	5		0	0
Consultations	0	6	# People Rec. Post-Exposure		0	0		0	0
# Ticks Received	0	5	# Sent to ODH-Negative		0	0		0	0
# Ticks Ident. by CCCHD	0	4	# Sent to ODH-Positive/*Unsat.		0	0		0	0
# Ticks Ident. by ODH/Pending	0	2	BAT: Bite/Non-Bite/Other Events		1	5		0	0
WELLS (PWS):			Total Persons Exposed		1	5		1	0
Consultations	0	3	# People Rec. Post-Exposure		0	0		1	0
Licenses/Permits/Orders Issued:			# Sent to ODH-Negative		0	0		0	0
Alterations	2	8	# Sent to ODH-Positive/*Unsat.		0	0		0	0
New	4	47	OTHER:					0	0
Sealing Permits	0	3	Bite/Non-Bite/Other Events		0	3		0	0
Inspections	8	65	Total Persons Exposed		0	3		0	0
PWS Contractor Inspections	0	5	# People Rec. Post-Exposure		0	0		0	0
Re-Inspections	2	11	# Sent to ODH-Negative		0	0		0	0
New Well Sampling	8	65	# Sent to ODH-Positive/*Unsat.		0	0		0	0
Dye Tests	0	1	Cases Pending:	Dogs:	0	Cats:	0		

Nursing and Health Promotion Services August Activities 2024

Immunization Projects and Get Vaccinated Ohio (GVOH)

EPHS
7

Immunization Clinics Remain Busy



Clinic Location	Jan	Feb	March	April	May	June	July	Aug	Sept	Oct	Nov	Dec	YTD
Home Road	264	199	202	217	253	287	261	292	0	0	0	0	1683
New Carlisle	4	6	6	4	6	9	Holiday	10	0	0	0	0	35
Southern Village	40	240	22	43	Clinic moved to Home Road due to staffing and interpretation needs								140

Immunization Encounters Increase in Complexity

	2021	2022	2023	YTD 2024
Visits	2783	3357	4172	2160
Vaccines	4993	6499	8690	6033
Average # of Vaccines per Visit	1.79	1.94	2.08	2.79

Seasonal Vaccines at CCCHD

- Flu Vaccine is available by appointment beginning on October 1
- COVID-19 Vaccine will be from Moderna and we are still waiting on our supply.
- RSV vaccine available for:
 - persons 75 or older who have not yet had an RSV vaccine
 - persons at 32– 36 weeks of pregnancy
 - infants eligible beginning in October

Attended United Senior Services event to answer questions about vaccinations.



The **10 Essential Public Health Services (EPHS)** provide a framework for public health to protect and promote the health of all people in all communities.

In this report, we have attempted to link the activities with some of the EPHSs that they contribute to.

You will see this image identifying the relevant EPHS(s):

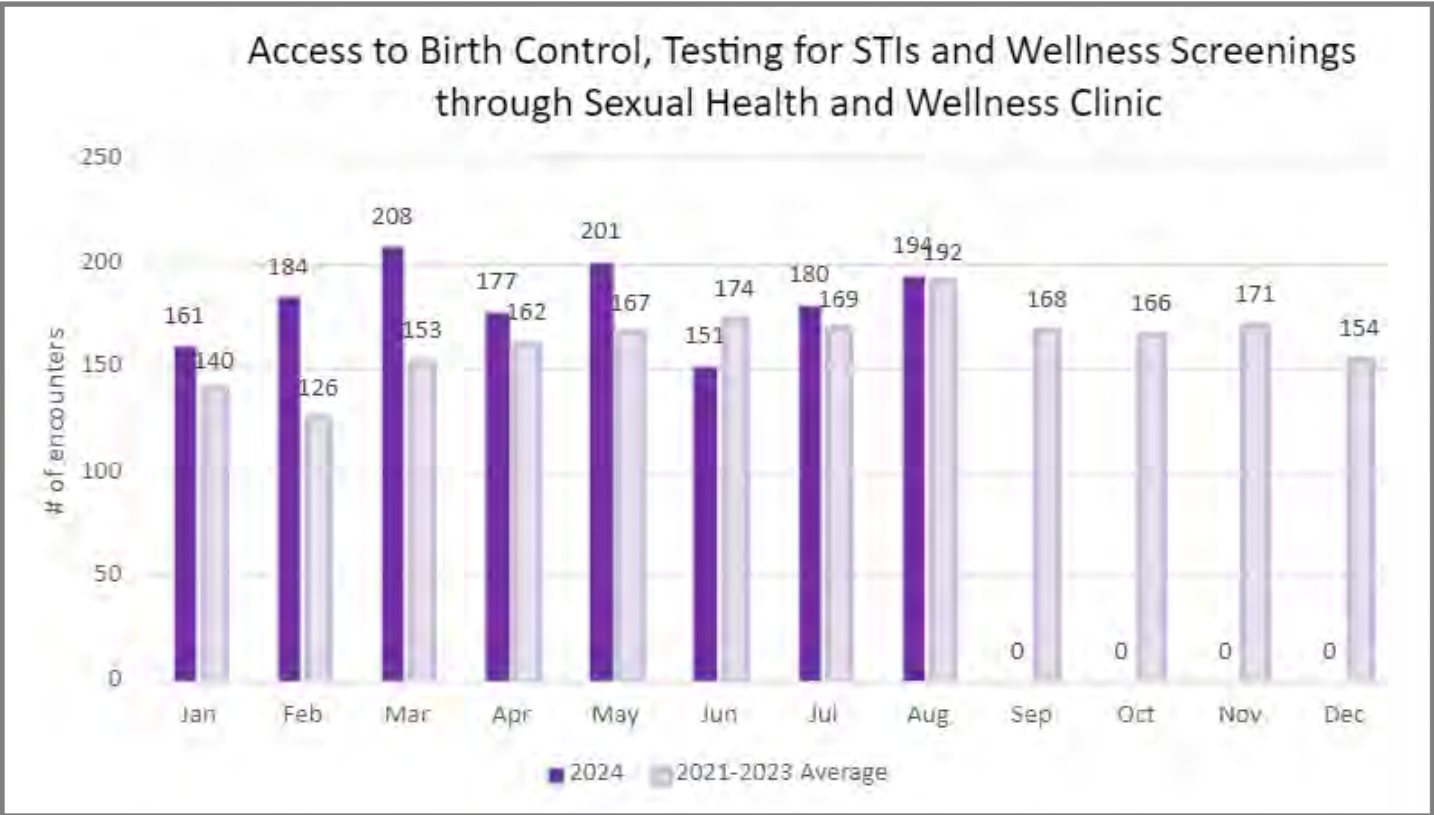
EPHS
3

Scan for the list of EPHS:

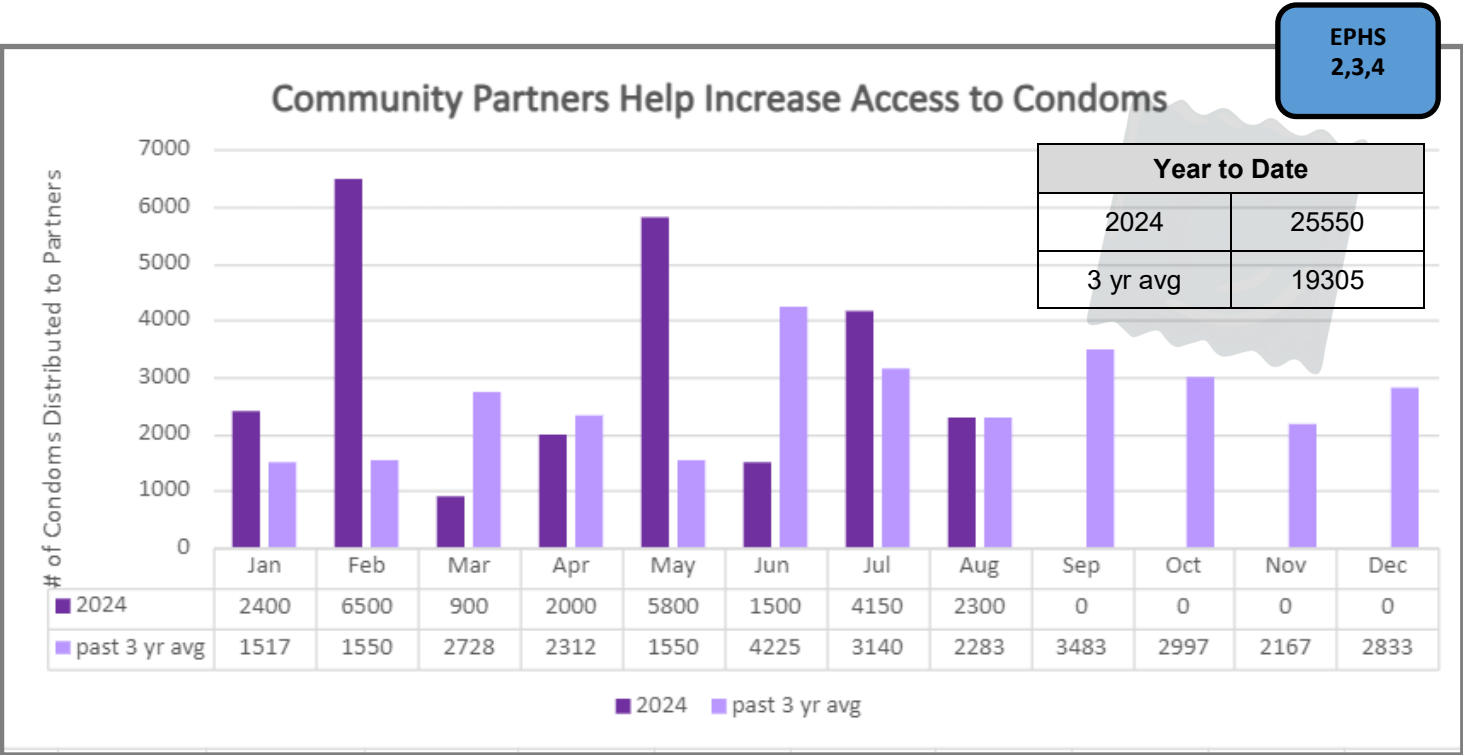


Nursing and Health Promotion Services August Activities 2024

Sexual Health and Wellness (Provider is Mary Shaw, Nurse Practitioner); Disease Intervention Specialist

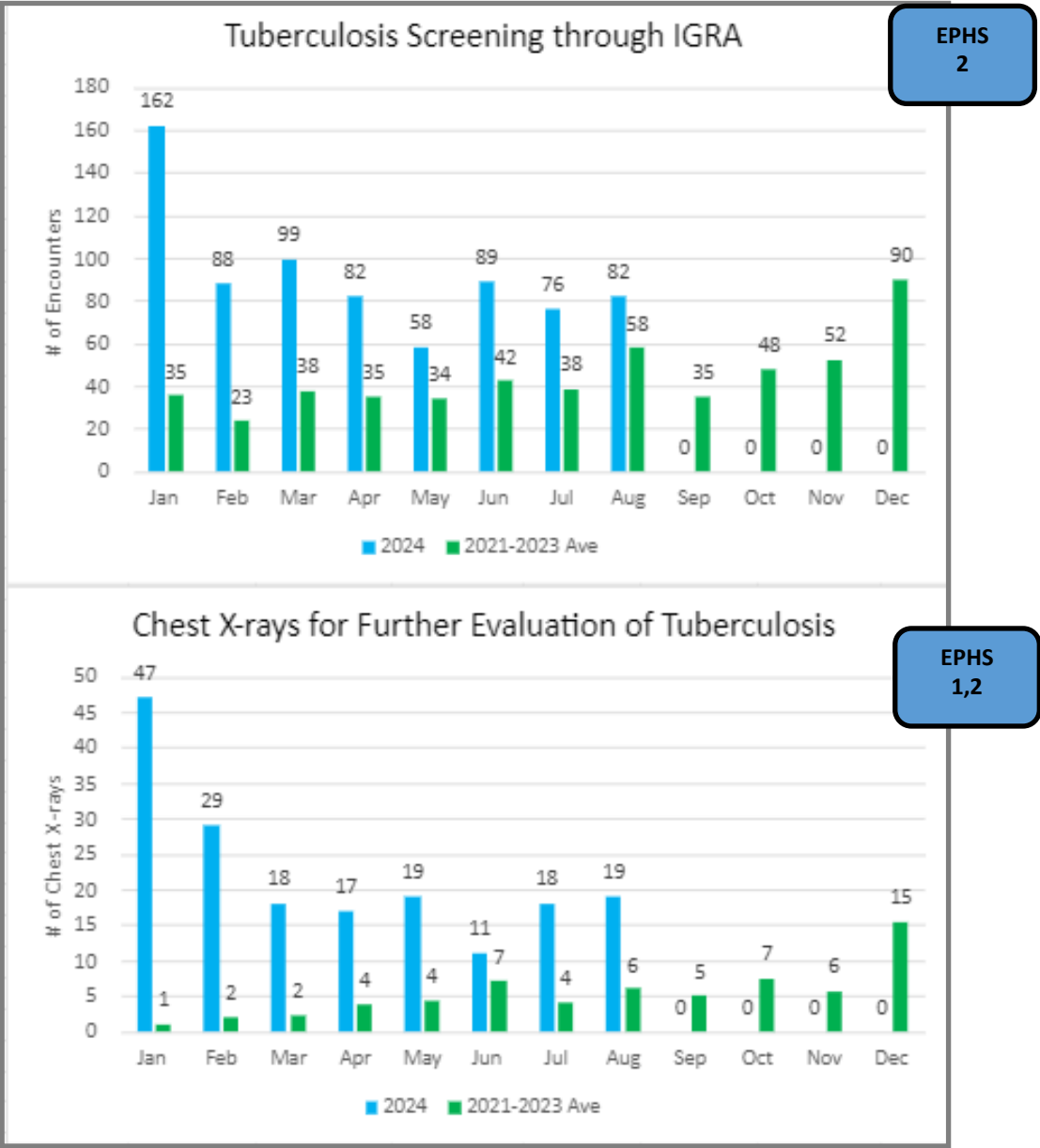


64 Long Acting Reversible Contraceptives (LARCS) completed Year to Date. LARCS include Nexplanons and Intra-Uterine Devices (IUDs). This includes a partnership with Physicians and Surgeons for Women.



Nursing and Health Promotion Services August Activities 2024

Tuberculosis



Snapshot of Tuberculosis Control

34 Persons who are currently on treatment or are preparing for treatment for Latent TB

Latent TB is not reportable in Ohio, so this number reflects those people receiving treatment through CCCHD.

Latent TB
People with latent TB show no symptoms and cannot spread the disease

Active TB
People with active TB show symptoms and can spread the disease

6 Persons currently under treatment for Active TB

6 Persons currently having Direct Observe Therapy (DOT) for medication adherence.

Nursing and Health Promotion Services August Activities 2024

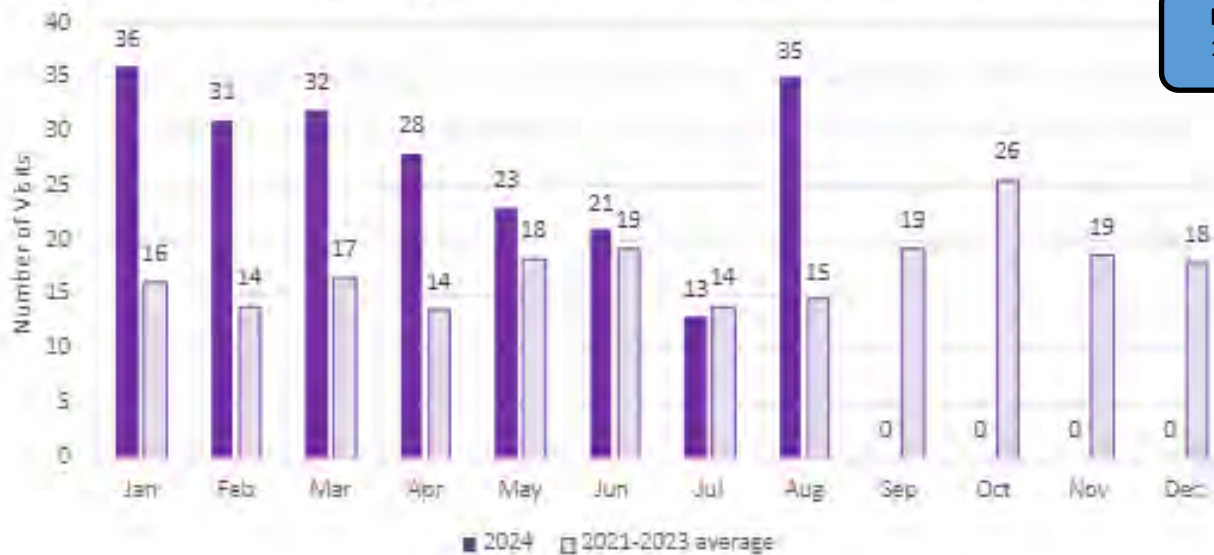
Children with Medical Handicaps, Lead Poisoning Prevention, Diabetes Prevention and Management

EPHS
3,7

Case Management for Children with Elevated Lead Level Requires Building and Trust

Lead Poisoning Prevention								
	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug
Current Case Load for Case Management	141	145	143	136	180	227	187	187
Monthly Encounters/Contacts for Screening or Testing	29	16	31	15	30	14	21	19
Monthly Encounters/Contacts for Case Management	179	200	166	136	134	154	129	196

Families with Children with Medical Handicaps (CMH) Benefit from Case Management and Assistance with Medical Costs



EPHS
1,2,7

Chronic Disease: Diabetes Prevention and Management

EPHS
2,3,4,7

13

in July

Hemoglobin A1C Screenings with education

- Offsite screening at New Carlisle Village Apartments

9

attendees

Diabetes Self Management Course currently in process (August - October) (6-session workshop)

Awareness

Represented CCCHD and CCDA at USS Event!

9

attendees

Diabetes Education Group in August (Haitian Creole)
Blood Glucose Checks available

4

attendees

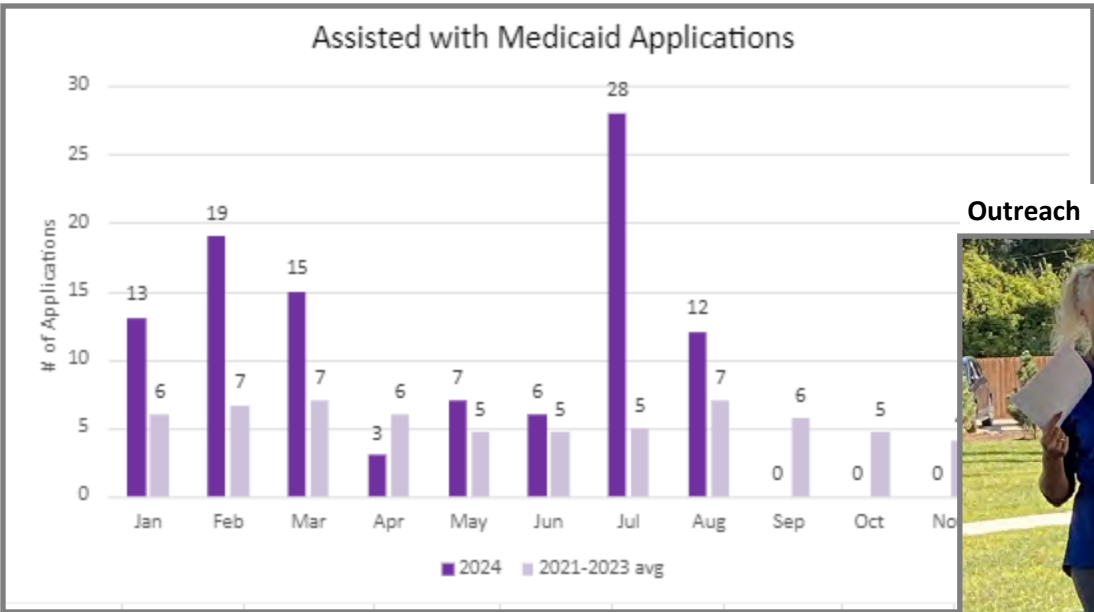
Diabetes Support Group in August
"From Vision to Victory: Empowering Your Journey with SMART Goals and Action Plans
Living Wellness

Nursing and Health Promotion Services August Activities 2024

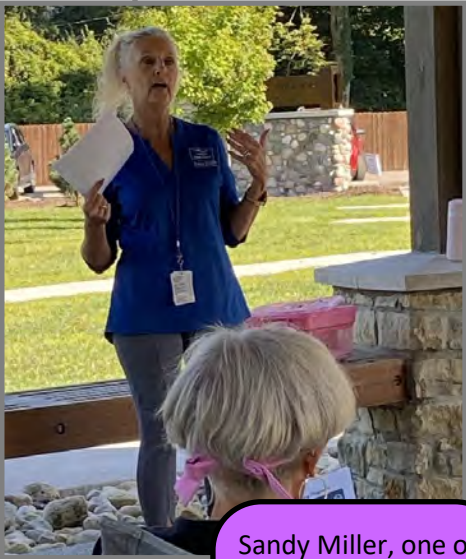
Refugee Health Testing Clinic

	May	Jun	Jul	Aug	Sept	Oct	Nov	Dec	Year to Date
Refugee Health Clients with 2 visits complete	19	24	22	31					96
Refugee Health Clients receiving vaccinations	12	23	19	28					82
# of vaccinations provided	57	102	68	136					363

Medicaid Applications (all programs in Nursing)



Outreach



Cribs for Kids Education and Pack and Play at Birthing Center



Sandy Miller, one of the Nurse Supervisors, was invited to speak to the Master Gardeners regarding Public Health Services at CCCHD.

Nursing and Health Promotion Services August Activities 2024

Faith Community Health Ministry/ Medical Reserve Corp

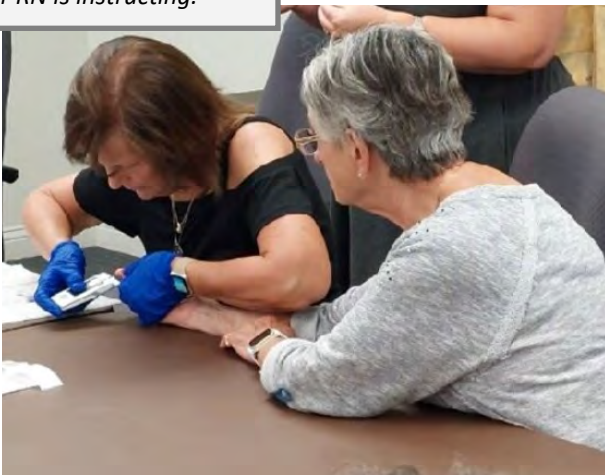
	August 2024
Blood Pressures	189
Referral to Primary Care Provider	13
Blood Sugar Screens	42
Referral to Primary Care Provider	1
Encounters for Assessment, Referrals, Counseling, Transportation, Prayer, Medication Management	264
Referrals to Medical, Mental Health, Transport, Food, Clothing, ER, Financial Assist	309
Visits to Rehab, Long Term Care or Homes	83



Faith Community Health Ministers/Medical Reserve Corp personnel provided 47 Blood Pressures at United Senior Services Event in August.



Faith Community Health Ministers/Medical Reserve Corp personnel become familiar with glucose monitors to help with awareness of diabetes and pre-diabetes. Medical Reserve Coordinator, Sandy Miller RN is instructing.



Nursing and Health Promotion Services August Activities 2024

**Clark County Combined Health District
Early Childhood Division
August 2024**

Help Me Grow Referral summary

Type of Referral	Current	FYTD
Help Me Grow-Home Visiting FY: July 1, 2023 - June 30, 2024	1	68
Federal Home Visiting (MIECHV) FY: October 1, 2023 - September 30, 2024	3	230
Families on the waitlist	27	
Total Referrals	4	298

Families Served in Home Visiting

Help Me Grow	Capacity	Pending Referrals	Opened Clients	Total Served	%
HMG-HV	75	1	1	71	95%
MIECHV (Federal)	132	3	6	122	93%

Home Visits in August	Current	FYTD
HMG-HV	82	1320
MIECHV	109	3475
Total	191	4795

Safe to Sleep Initiative

Activity	Served	Total YTD
Cribs for Kids	20	240

Division Programs

Help Me Grow - Healthy Families:

prenatal up to 3 years after enrollment

Cribs For Kids: prenatal (last trimester) up to 1 year

A pie chart illustrating the distribution of a population across three age groups. The largest segment, representing 51% of the total, is dark blue and labeled 'Children- 51%'. The second largest segment, representing 25%, is mustard yellow and labeled 'Infants- 25%'. The smallest segment, representing 24%, is red and labeled 'Women- 24%'. The labels are placed outside the chart, with lines pointing to their respective segments.

Age Group	Percentage
Children	51%
Women	24%
Infants	25%

[illegible]

GO FOR GOLD WITH YOUR BREASTFEEDING GOALS



YOU HAVE MILK IN YOUR BOWELS WAITING FOR BABY CALLED COLIC. THIS IS ALL BABY NEEDS AT BIRTH

DO NOT LET NAIL TASTE OR AP TANK FOR THESE TO BELE CHRISTIAN SA A SE TOUT

THESE BETWEEN MAN NISSANG

JUSTICE TIME LITRE EN SUS SCENE A LA ESPERA DE US BEEB LA MAMA CALISTOU ESTO ES TOUTO LO QUE EL BEEB NEESESTA AL NACER

BABY WILL RECEIVE COLICITUM WHILE CARRYING ANTIQUITIES TO HELP PREVENT

EL BEEB VACCINA CALISTOU QUOTE TRANSFERIR A ANTICUARIOS PARA AYUDAR A PREVENIR INFECCIONES

IT BEEB AP RESO Y WA DUNSTON KJ POLE ANTIPO FOR BEEB APPRECE EXPOSITION

BEARS TO MAINTAIN YOUR MILK SUPPLY FOR A LONGER BREASTFEEDING JOURNEY

AVOID A MAMMOTER DE SUPPLEMENTO DE LITRE PARA UNA LACTANCIA MAS LARGA

YOU SENSE BEEB LITRE OR POU TON VMAI PI LINE BAY TOTE

IT TAKES 3-7 DAYS FOR MAMMOTER MILK TO COME IN

LA LECHE MAMOTA TAREA ENTRE 3 Y 7 DIAS DE SALIR

U PEAK 3-7 JOD POU LITRE MAMMOTER VINE

BREASTFEEDING CAN SAVE ON AVERAGE \$2000 IN FORMULA COSTS OVER 6 MONTHS

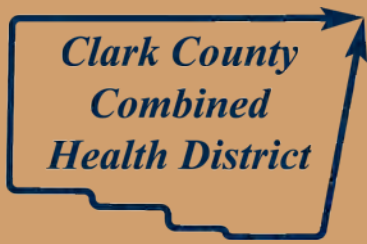
LA LACTANCIA MATERNA PUEDE AHORRAR DE PROMEDIO \$2000 EN COSTOS DE FORMULA DURANTE 6 MESES

BAY TOTE HA BOVE AN MAMMOTER \$2000 MAN FORMULA DEPANE SOO \$ MWA

CAN REDUCE MAMMOTER BISK OF BONE BLOOD PRESSURE BREAST AND OVARIAN CANCER AND TYPE 2 DIABETES

POUVE REDUCIR EL RIESGO DE LAS MAMERAS DE PRENSION ARTERIAL ALTA, CANCER DE MAMA Y DE OVARIO Y DIABETES TIPO 2

ESKE BODAYTE PASE POU TANSTON WA TOTE AN FAKSE MAN OVE AN KALITE 2 OVAST



Health Planning Team Update

"Health care is vital to all of us some of the time, but
Public Health is vital to all of us all of the time."

- Former U.S. Surgeon General C. Everett Koop

August 2024

Drug Overdose Prevention

- **One2One**
 - Second Harvest Food Bank (SHFB) Partnership: over the month of August, we provided food to 143 clients.
 - Sheltered Inc. Partnership: over the month of July, we completed 0 housing referrals.
 - Department of Job and Family Services Clark County Partnership: over the month of July, we assisted 1 client in completing applications for Medicaid and SNAP benefits.
 - Harm Reduction Program stats from July 2024 (this data is always 1 month behind):
 - Client Visits: 218
 - Syringes Exchanged: 11,132
 - Narcan Kits Distributed: 52
 - Treatment Referrals: 3
- **Substance Abuse/DOP**
 - The coordination of the new Regional Prevention and Linkage to Care Collaborative grant program has successfully continued this month.
 - The overdose prevention team is currently working with the other counties in our region to complete a regional assessment to identify gaps in services. Results from the assessment will be used to inform strategies and funding in years 2-5 of the grant.
 - The Annual Overdose Awareness Day event was held on Friday, August 30th.
 - 14 vendors were able to attend and provide resources to the public.
 - Two speakers shared their own personal stories as well as how we can address stigma in the community.



Adolescent Health

- The program has continued to develop relationships with youth serving organizations and other community stakeholders to serve on the grant's advisory committee.
- Program staff will host their first trauma informed care training on Nov 20th with Wittenberg University and are in the process of scheduling more.
- Program staff continues to participate in the Youth Empowerment Taskforce. The taskforce is a subcommittee of Partners in Prevention and focuses on coordination and collaboration of local youth serving organizations.

Safe Communities

- Over the past month program staff have participated in several community events to increase community awareness on the dangers of distracted driving and seat belt usage for both teens and adults.
- Safe Communities had their quarterly Fatal Review on September 12th to discuss trends and the fatalities within the last 3 months.
 - Discussed 11 fatal crashes
 - No trends on crashes
 - Most crashed drivers and passengers were belted. Motorcycle Crash with no helmet. Pedestrians struck at 5AM on National RD with no safety gear.
- Program Staff is collaborating with Tecumseh High School and SRO Loney on a safety initiative before homecoming. Using our Fatal Vision Impaired Goggles.

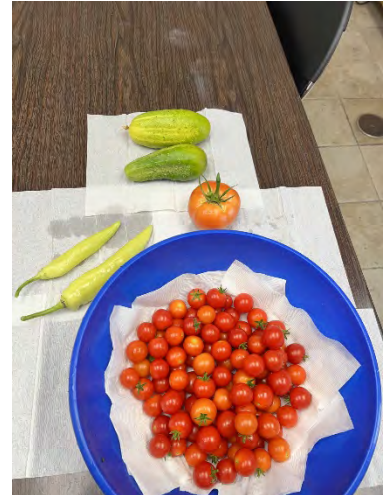
Tobacco

- Throughout the past month program staff has continued to foster new partnerships throughout the community.
- The anti-vaping PSA is being shown at the Springfield movie theater during the pre-movie entertainment. This campaign will run through April of 2025 and will showcase the winning entry from the video contest held with Shawnee High School in the Spring.

Creating Healthy Communities

- CHC continues to be an active member of several local coalitions and taskforces, such as the Clark County Local Foods Council and the Chronic Disease Taskforce.

- The quarterly HEAL Coalition meeting was held on July 29th at Davey Moore Park. We took a walk over to the new playground for people to get a sense of all the new items!
- CCCHD's Health and Wellness Quarterly Activity Week will begin September 16th! The activity will be a weeklong walking club.
 - We have also been getting a lot of produce from the employee garden in the past couple of weeks.
- The 4th Heart Strong Event will be held at the Bethel Government Building on October 10th. Nurses will be there to take blood pressure, and a pharmacist will also be there to go over medications with people.



Lead

- Continued partnership with Clark County Community and Economic Development on lead abatement work in the county.
- Our media campaign began in May and will run for six months. It features both digital and print ads in the Springfield News and Sun.
- CCCHD worked with those who took the lead abatement licensure classes to apply to take the licensure exam. Three signed up for the lead abatement contractor, two signed up for the lead abatement worker exam. Once they receive confirmation of this exam, CCCHD will work with them to pay the exam fees.
- Program staff have begun planning additional training in October and December for lead risk assessment/lead inspector and lead clearance inspector.

VITAL STATISTICS 2024 DEATH REPORT														Death Certificates Issued in AUGUST -547	
Cause of Death - 2024	Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	Oct	Nov	Dec	Y-T-D Total		
Heart Disease	56	45	37	65	48	35	37	38					361		
Cancer	25	22	28	25	19	20	19	20					178		
Chronic Lower Respiratory Disease	11	10	5	11	9	3	8	13					70		
Accidents	3	4	0	3	2	2	3	1					18		
Cerebrovascular Disease	9	9	19	17	6	9	11	5					85		
Alzheimer's Disease	9	12	7	11	6	7	5	9					66		
Drug Intoxication	2	3	3	5	4	0	1	2					20		
Diabetes	1	0	2	1	1	1	2	1					9		
Influenza/Pneumonia	7	3	7	7	4	3	9	3					43		
Kidney Related Disease	3	3	4	2	4	5	6	1					28		
Septicemia	7	2	4	9	2	5	6	1					36		
Suicide	1	0	2	3	3	1	1	0					11		
Liver Disease/Cirrhosis	1	3	4	0	3	2	2	3					18		
Hypertension	1	3	0	0	0	2	3	2					11		
Parkinson's Disease	3	2	1	1	1	2	2	2					14		
Other	23	20	18	25	14	5	16	12					133		
Pending	0	0	0	0	0	0	2	7					9		
Totals	162	141	141	185	126	102	133	120	0	0	0	0	1,110		
Cause of Death - 2023	Jan	Feb	Mar	Apr	May	June	July	Aug	Sept	Oct	Nov	Dec	Y-T-D Total		
Heart Disease	48	44	45	39	35	44	32	38	50	37	38	48	498		
Cancer	18	12	18	14	21	26	20	32	15	22	21	20	239		
Chronic Lower Respiratory Disease	7	3	4	11	8	6	5	1	6	3	7	9	70		
Accidents	5	7	3	5	1	0	2	2	0	3	1	2	31		
Cerebrovascular Disease	12	6	10	9	7	12	5	11	4	12	5	8	101		
Alzheimer's Disease	12	3	11	6	7	5	4	5	8	9	12	8	90		
Drug Intoxication	8	1	4	9	6	5	3	1	3	6	4	5	55		
Diabetes	1	1	0	1	0	2	0	1	1	0	0	1	8		
Influenza/Pneumonia	6	4	9	8	6	1	4	2	8	6	4	1	59		
Kidney Related Disease	2	2	3	3	5	1	4	3	3	2	1	3	32		
Septicemia	6	6	6	5	6	6	10	4	2	1	16	4	72		
Suicide	2	1	4	1	0	2	0	4	1	2	1	0	18		
Liver Disease/Cirrhosis	2	1	1	0	3	1	2	5	3	3	0	5	26		
Hypertension	1	1	0	0	1	4	1	0	1	0	0	0	9		
Parkinson's Disease	6	1	4	2	0	0	0	0	1	0	4	0	18		
Other	33	22	27	12	19	21	9	19	23	22	13	23	243		
Pending	0	0	0	0	0	0	0	0	0	0	0	1	1		
Totals	169	115	149	125	125	136	101	128	129	128	127	138	1,570		

"Other" Causes of Death - AUGUST 2024

COVID	1
Ethanol Abuse	1
Exreme Prematurity	1
Failure to Thrive	2
Intracranial Hemorrhage	1
Pulmonary Embolism	1
Respiratory Failure	5
TOTAL	12