

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility GLOECKNER'S CAFE	Check one ☒ FSO ☐ RFE	License Number 18	Date 07/17/2026
Address 110 EAST MAIN STREET	City/State/Zip Code POMEROY OH 45769		
License holder CHARLES GLOECKNER	Inspection Time 85	Travel Time 7	Category/Descriptive CLASS 3 <25,000 SQ. FT.
Type of inspection (check all that apply) ☒ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow Up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow-up date (if required) / /	Water sample date/result (if required) / /

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

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

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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
 Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

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

Observations and Corrective Actions

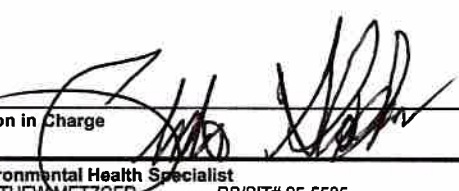
Mark "X" in appropriate box for COS and R: **COS** = corrected on-site during inspection **R** = repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
16	3717-1-04.5(C)	NC	Cooking and baking equipment - cleaning frequency OBSERVED THE MICROWAVE OVEN TO HAVE AN ACCUMULATION OF FOOD DEBRIS. ENSURE MICROWAVE OVEN IS CLEANED MORE FREQUENTLY TO PREVENT FOOD DEBRIS BUILDUP.	☐	☐
54	3717-1-04.1(H)	NC	Nonfood-contact surfaces - cleanability OBSERVED THE WALL TO BE PEELING ABOVE THE THREE COMPARTMENT SINK, EXPOSING A SURFACE THAT ARE NOT SMOOTH OR EASILY CLEANABLE. ENSURE WALL IS REPAIRED.	☐	☐
54	3717-1-04.1(GG)	NC	Equipment compartments - drainage. OBSERVED THE REACH IN BEER COOLER BEHIND THE BAR CLOSEST TO THE KITCHEN TO HAVE A BUILDUP OF WATER IN THE BOTTOM. PIC STATED THE DRAIN NEEDS TO BE UNCLOGGED. ENSURE DRAIN IS UNCLOGGED TO ALLOW FOR ADAQUATE DRAINAGE.	☐	☐
56	3717-1-04.5(A)(2)	NC	Cleanliness of food-contact surfaces of cooking equipment and pans. OBSERVED A BUILDUP OF RESIDUE ON POTS AND PANS STORED BESIDE THE OVEN. ENSURE POTS AND PANS ARE CLEANED.	☐	☐
56	3717-1-04.5(A)(3)	NC	Cleanliness of nonfood-contact surfaces of equipment. OBSERVED A BUILDUP OF DEBRIS ON THE SEALS ON THE REACH IN COOLERS OF BEHIND THE BAR. ENSURE SEALS ARE CLEANED. OBSERVED A BUILDUP OF RESIDUE ON THE PLASTIC UTENSIL STORAGE TOTE ON THE COUNTER BESIDE THE THREE COMPARTMENT SINK AND THE BREAD BOX BESIDE THE FRYER. ENSURE STORAGE TOTES ARE CLEANED. OBSERVED A BUILDUP OF RESIDUE ON THE METAL STORAGE CONTAINER HOLDING KNIFES, FORKS, AND SPOONS IN THE KITCHEN UNDERNEATH DRY STORAGE. ENSURE CONTAINER IS CLEANED. OBSERVED A BUILDUP OF RESIDUE ON THE TACT PAPER INSIDE THE DRY STORAGE CABINETS. PIC STATED HE PLANNED ON REPLACING THE PAPER SOON.	☐	☐

Person in Charge		Date 07/17/2026
Environmental Health Specialist MATTHEW METZGER RS/SIT# 25-5505		Licensor: Meigs County Health Department

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Continuation Report
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Observations and Corrective Actions (continued) Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation							
Item No.	Code Section	Priority Level	Comment	COS	R		
58	3717-1-05.1(S)	NC	Plumbing system - maintained in good repair. OBSERVED THE KITCHEN HANDSINK TO BE WITHOUT FUNCTIONING COLD WATER. ENSURE SINK IS REPAIRED TO ALLOW HOT AND COLD WATER.	☐	☐		
61	3717-1-05.4(F)	NC	Outside receptacles. OBSERVED THE FACILITIES OUTDOOR TRASH BINS TO HAVE A BUILDUP OF FOOD DEBRIS. PIC STATED HE PLANNED ON BUYING NEW TRASH CANS FOR THE FACILITY.	☐	☐		
62	3717-1-06.4(B)	NC	Cleaning - frequency and restrictions. OBSERVED THE FLOOR BESIDE THE OVEN TO HAVE A BUILDUP OF RESIDUE AND DEBRIS. ENSURE AREA IS CLEANED MORE FREQUENTLY TO PREVENT RESIDUE AND DEBRIS BUILDUP.	☐	☐		
63	3717-1-04.1(J)	NC	Ventilation hood systems - filters. OBSERVED THE FUME HOOD FILTER TO HAVE A LARGE ACCUMULATION OF GREASE. ENSURE FILTER IS REPLACED.	☐	☐		

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