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

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Na	Name of facility			Check one			License Number		ate	
	avient			□ FSO □\RFE			211	_ ;	3/26/21	
				City/State/Zip Code						
1050 lands dowre are (Carreenville, OH 45331						
License holder Ins				ctio	n Time	Trav	vel Time		ory/Descriptive	
Aut foodsystems inc				1)		5		CIS	
Type of hispection (check all that apply)							Follow up date (if required) W	ater sample date/result	
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R					v □ Follow.uj	р.			required)	
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation										
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 [Z];N/A	Person in charge present, demonstrates knowledge, as performs duties	nd	23	IN OL	JT	Proper date marking and disposition			
2	□IN □OUT ẬN/A	Certified Food Protection Manager Employee Health	Acres and	24 位 IN 口 OUT Time as a public health control: procedures & recor					ocedures & records	
3	□IN □OUT D\N/A	Management, food employees and conditional employee	s;				Consumer Advisory			
3		knowledge, responsibilities and reporting		25	□\IN □ OU	JT	Consumer advisory provided for raw or undercooked foods			
4 5	DIN DOUT ENVA	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal eyer		1000	MN/A	C00000000000				
5	□IN □OUT □-Ņ/A	Good Hygienic Practices	ils .		1∐N □ OL	IT.	Highly Susceptible Po	oulation	ns	
6	□ IN □ OUT □,N/O	Proper eating, tasting, drinking, or tobacco use	13-14-30-5	26	□N/A	, ,	Pasteurized foods used;	orohibite	ed foods not offered	
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	Delant Ser				Chemical			
		reventing Contamination by Hands		27	MAN □ Or	JΤ	Food additives: approved	and nr	onerly used	
8	DIN DOUT DN/O	Hands clean and properly washed			□N/A		, soa addiiroo, approroa		openy useu	
9	□N/A □ OUT	No bare hand contact with ready-to-eat foods or approval alternate method properly followed	/ed	28	ĽNIN □ OL □N/A	JT	Toxic substances properly identified, stored, used			
				Conformance with Approved Procedures						
10	TIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	(2000 a	29	□IN □OU ☑N/A	JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan			
11	IJ√N □ OUT	Food obtained from approved source	742824 :		DIN DOUT					
12	□ IN □ OUT	Food received at proper temperature		30	□N/A □ N/0		Special Requirements: Fre	sh Juice	e Production	
13	□N/A □→N/O □1N □ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	JT O	Special Requirements: Heat Treatment Dispensing Freezers			
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite		32	□ IN □ OL		Special Requirements: Cu	stom Pr	ncessina	
	LIN/A LI N/O	destruction	00 1/8LT0		□N/A □ N/O		opodar requirements, ou		oceasing	
15	□ IN □ OUT	Protection from Contamination: Food separated and protected		33			Special Requirements: Bul	k Water	Machine Criteria	
16		Food-contact surfaces: cleaned and sanitized	-	34	□IN □ OU □N/A □ N/0		Special Requirements: Aci Criteria	dified W	hite Rice Preparation	
17	D'IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU	JT	Critical Control Point Inspe	ction		
41.16.2 37.702	Time/Tempe	rature Controlled for Safety Food (TCS food)		\vdash	□IN □ OU	IT.	•			
18	□IN □OUT ☑N/A □N/O	Proper cooking time and temperatures	******	36	□N/A		Process Review			
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □OU □N/A	JT 	Variance			
20	□IN □ OUT ĎŃA □ N/O	Proper cooling 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.						
21	ÜÑ∖V □ N\O	Proper hot holding temperatures								
22	☑IN □ OUT □N/A	Proper cold holding temperatures								

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

Date

autent 3/26/2 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 Food and nonfood-contact surfaces cleanable, properly O/N 🗆 A/N 🗖 TUO 🗆 NI Pasteurized eggs used where required 54 ⊀□ IN □ OUT designed, constructed, and used KI IN LIOUT LIN/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 TIN OUT ONA Food Temperature Control TUO U OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment IN OUT ON/A N/O 40 for temperature control Physical Facilities oyn 🗆 ayn🗆 tuo 🗀 ni 🗹 Plant food properly cooked for hot holding ☑ IN □ OUT □N/A 57 Hot and cold water available; adequate pressure ·□ IN □ OUT □N/A □ N/O -⊡·IN □OUT Approved thawing methods used Plumbing installed; proper backflow devices □N/A □ N/O 43 🖺 IN 🛮 OUT 🖽N/A Thermometers provided and accurate 59 □ IN □ OUT □N/A Sewage and waste water properly disposed Food Identification 60 □ IN □ OUT/ŪN/A Tollet facilities: properly constructed, supplied, cleaned TUO 🗆 NI 🗗 Food properly labeled; original container □ IN □ OUT □N/A 614 Garbage/refuse properly disposed; facilities maintained **Prevention of Food Contamination** Insects, rodents, and animals not present/outer Physical facilities installed, maintained, and clean; dogs in ☐ IN ☐ OUT 45 □ IN □ OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 IN 🗆 OUT storage & display 63 □ IN □ OUT Adequate ventilation and lighting; designated areas used □ IN □ OUT □N/A 47 Personal cleanliness Wiping cloths: properly used and stored ☐ IN ☐ OUT>☐N/A ☐ N/O UN □ OUT □N/A Existing Equipment and Facilities □ IN □ OUT ÂN/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils ☐ IN ☐ OUT/☐N/A 901:3-4 OAC O/N 🗆 A/N 🗆 TUO 🗀 NI 🚉 In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ∠□ IN □ OUT □N/A 51 66 □ IN □ OUT □N/A 3701-21 OAC ☐ IN ☐ OUT: ☑N/A Single-use/single-service articles: properly stored, used □ 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 Priority Level | Comment Code Section cos R П Person in Charge Licensor: Sanitarian PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

Name of Facility