State of Ohio

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

Name of facility Che					Check one		License Number		Date				
Beauty systems group-MATC City 5805 Jaysuille StJohns rd. Co					₽₩RFE		226		8/26/21				
Address					City/State/Zip Code								
(5805 Jank	scale strong od.	Coo	Concenville, OH 415381									
Lic	ense holder	Join Colonia Tox	Inspec	tio	n Time		vel Time		tegory/Descriptive				
·						liav	7ei Tillie	Ga	• •				
AVL foodsystems, inc						<u>L</u>			C12				
Type of Inspection (check all that apply) □ Setandard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F					- ·		Follow up date (if required	1)	Water sample date/result				
	ptandard ⊟ Cnticart Foodborne ⊟ 30 Dav	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Rev	/iew	✓ Li Follow uj	р			(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	Person in charge present, demonstrates knowledge, a	nd	20	TUON MAKE								
<u> </u>		performs duties		23 EN/A D N/O		0	Proper date marking and disposition						
2	□IN □OUT Z Ñ/A	Certified Food Protection Manager		24	EETIN □ Or		Time as a public health cor	ntro'	nrocedures & records				
Q	ing the second of the second o	Employee Health		24 DN/A DN/O			Time as a public health control: procedures & records						
3	□IN □OUT □	Management, food employees and conditional employee knowledge, responsibilities and reporting	ıs;				Consumer Adviso	ory	And the second s				
4	DIN DOUT TONA	Proper use of restriction and exclusion	——	25 IN I OUT		ונ	Consumer advisory provided for raw or undercooked foods						
5	DIN DOUT DWA	Procedures for responding to vomiting and diarrheal ever	nts			100 m 100 m 100 m 100 m 100 m 100 m 100 m	l Highly Susceptible Po	ont	itions				
		Good Hygienic Practices	er er er		N/A OL	JT							
6	□ IN □ OUT DEN/O	Proper eating, tasting, drinking, or tobacco use		26	<u>√</u> DN/A		Pasteurized foods used; p	ron	ibited foods not offered				
7	□IN □ OUT DAN/O	No discharge from eyes, nose, and mouth	250.000			15/31	Chemical						
30		reventing Contamination by Hands	265 - 226 615 - 6500 -	27	K IN 🗆 Or	JT	Food additives: approved	anr	nronerly used				
8	DHA DONT D N/O	Hands clean and properly washed			□N/A 		1 ood dddiiivoo, approved	unc	properly used				
	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	20	AÇÎN □ OL	JT	Toxic substances properly identified, stored, used						
9	DW/A D N/O			20	□N/A	- 1000000	Toxio adostances property	idei	ittileu, storeu, useu				
						Co	onformance with Approve	d P	rocedures				
10	Adequate handwashing facilities supplied & accessible		H20909	29 N OUT Compliance with Reduced Oxygen Packaging, of specialized processes, and HACCP plan		ygen Packaging, other							
11	≱ N □ OUT	Approved Source Food obtained from approved source	SWEN &		N/A		specialized processes, an	.a H	ACCP plan				
	□ IN □ OUT			30	□IN □OL	יור דר	Special Requirements: Fre	sh .	Juice Production				
12	□N/A S N/O	Food received at proper temperature		21									
13	D≠N □ OUT	Food in good condition, safe, and unadulterated		31	N/U D A/WAS		Special Requirements: Hea	at T	reatment Dispensing Freezers				
14	DIN OUT	Required records available: shellstock tags, parasite		32	ŮIN □ Oſ	JT	Special Requirements: Cur	etor	n Processing				
	LAMA □ N/O	destruction	25563		N/U D A/MED				TT Tocessing				
	STALL FLOUR	Protection from Contamination	* 22 TZ	33			Special Requirements: Bul	k W	ater Machine Criteria				
15	DN/A □ N/O	Food separated and protected			ZWA I NA								
16	SMN DOUT	Food-contact surfaces: cleaned and sanitized		34	DIN DOL	O. Tr	Special Requirements: Acl Criteria	difie	d White Rice Preparation				
17	MN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	JT	Critical Control Point Inspe	ctio	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	3-1-2-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-	\dashv	□ N □ Or	IT.							
40	□IN □ OUT	Daniel de la constant	3	36	2 N/A	,	Process Review						
18	D/N □ A/M€	Proper cooking time and temperatures				JT							
19	□IN □OUT ŽMAIA □N/O	Proper reheating procedures for hot holding		37	DIN DOU		Variance						
	□ IN □ OUT	B	-										
20	Ď#N/A □ N/O	Proper cooling time and temperatures		Ri	sk factors a	are fo	od preparation practices	ar	nd employee behaviors				
21	□ IN □ OUT □ M/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	MIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nan	ne of Facility			Type of Inspection	Date								
	Beauty sys	stems group -mutc		Standard	15/05/2								
J ,													
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	Gazenia de la como de la composição de l								
38	DAN OUT ON/A ON/O	Pasteurized eggs used where required	54 N □ OUT	Food and nonfood-co designed, constructed	ntact surfaces cleanable, properly , and used								
39	ÌXN □OUT □N/A	Water and ice from approved source	55 DIN DOUT		s: installed, maintained, used; test								
	Foo	od Temperature Control	*	strips									
40	EPI □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 ⊁5,IN □ OUT	Nonfood-contact surfa	And Ministrative or proceedings the season for the paper or suggestion and the season of the season								
41	□ N/O □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 UIN 0 OUT 0	IN/A Hot and cold water a	vailable; adequate pressure								
42	DVN D OUT DN/A D N/O	Approved thawing methods used	58 KLIN □OUT	Plumbing installed; p	roper backflow devices								
43	TN OUT ON/A	Thermometers provided and accurate	□N/A □ N/O										
		Food Identification	59 17 N 11 OUT 1]N/A Sewage and waste wa	ter properly disposed								
44	IN 🗆 OUT	Food properly labeled; original container	60 LIN OUT	N/A Tollet facilities: properly	y constructed, supplied, cleaned								
	Preven	tion of Food Contamination	61 GHN DOUTE]N/A Garbage/refuse properl	y disposed; facilities maintained								
45	SICIN CI OUT	Insects, rodents, and animals not present/outer openings protected	62 ZIN □ OUT	Physical facilities insta outdoor dining areas	lled, maintained, and clean; dogs in								
46	ÇXÑ □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O										
47	□¶N □ OUT □N/A	Personal cleanliness	63 QIN DOUT	Adequate ventilation a	nd lighting; designated areas used								
48		Wiping cloths: properly used and stored	64 ÇXIN 🗆 OUT 🗆	N/A Existing Equipment and	Facilities								
49		Washing fruits and vegetables Proper Use of Utensils		Administrative									
50	₩ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 DIN DOUTA	ĨN/A 901:3-4 OAC									
51	ZKIN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,]N/A 3701-21 OAC									
52	ØN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used	σογα Δ σσ. Δ	3107 27 376									
53	Ď IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre											
iter	n No. Code Section Priori	ty Level Comment	ected*on-site*ouring*irist	pection: K=repeat violation	COS R								
1	3 3 UH C	- Observed sub wi	th ou dis	icard olale	5 Of Q 0								
		5/25. PIC di	Scarde	٠,									
ļ													
		ρ											
Per	rson in Charge	A -		Date:	21/21								
Sanitarian Licensor: Carata													
PCHD													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2													