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

Name of facility				Check one ☑ FSO □ RFE			License Number		Date				
:	Bradford community club				RFE		1 108		5/15/26				
Address				City/State/Zip Code									
149 N migmi ace													
<u> </u>				Bradford, OH USSOR									
License holder Ins					spection Time		vel Time	Ce	itegory/Descriptive				
Brad ford community (106				45			20		$\mathcal{C}^{\infty}$				
						1	Fallens on data (if an ancies		111				
Type of Inspection (check all that apply)  □□ Standard □□ Critical Control Point (FSO) □□ Process Review (RFE) □□ Variance					v □ Follow u	n	Follow up date (if require	ia)	Water sample date/result (if required)				
-		☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 1101	VICT	W LI Ollow a	ו			(ii roquirou)				
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								
10.4.0		200	Time/Temperature Controlled for Safety Food (TCS food)										
1	∕⊟ÎN □OUT □ N/A	Person in charge present, demonstrates knowledge, as performs duties	nd	23 ☐¶N ☐ OUT ☐ N/O			Proper date marking and disposition						
2	☑ÎN □OUT □ N/A	Certified Food Protection Manager		24	□ IN □ OU		Time as a public health co	ontro	l' procedures & records				
	The Control of the Co	Employee Health			<sup>4</sup> □N/A □ N/O		, mie de a public ficaltif co	J110	i. provoduros a recuras :				
3	.☑IN □ÓUT □ N/A	Management, food employees and conditional employee	s;	Ge.			Consumer Advis	sory	August Witness of the Control of the				
		knowledge, responsibilities and reporting		25		JT	Consumer advisory prov	rided	for raw or undercooked foods				
4	□ IN □ OUT □ N/A	Proper use of restriction and exclusion		P N/A		Ger Silver 30/242							
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	าเธ				Highly Susceptible Po	opula	ations				
6	□·IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□ N □OU  ΄/A	JI	Pasteurized foods used;	proh	hibited foods not offered				
7		No discharge from eyes, nose, and mouth			Land 1 477	(Michiel	   Chemical	V 100 - 100	Laborate Commission of the Com				
1	Control of the contro	reventing Contamination by Hands		1910.00		orusiene.	Chemica						
8	ÓIN □ OUT □ N/O			27	□IN □ OUT □N/A	JT	Food additives: approved a		nd properly used				
-		Tranus clean and properly washed			ĻMA								
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28 □ IN □N/A		JT	Toxic substances properly identified, stored, used						
	- AA	anomato monios propony lonowos			Conformance with Approved Procedures								
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29 DIN DOUT			Compliance with Reduced Oxygen Packaging, other						
	The state of the s	Approved Source			□N/A specialized processes, and HACCP plan				ACCP plan				
11	OUT OUT	Food obtained from approved source		30			Special Requirements: Fr	resh .	luice Production				
12	□ IN □ OUT □ N/A □ N/O	Food received at proper temperature				•							
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freezers						
14	□ IN □ OUT	Required records available: shellstock tags, parasite		30			Special Requirements: Co	Hetor	n Processing				
21969-100E	□N/A □ N/O	destruction	15.3.2A/S	JZ.	□N/A □ N/	0	Spoolal Requirements, Of	uotOI	in i roudaamy				
gener General		Protection from Contamination	2507	33			Special Requirements: Bu	ulk M	ater Machine Criteria				
15	□ IN □ OUT	Food separated and protected			.□N/A □ N/	0	- posici rioqui onionio. Di	VV	Stor Middling Officia				
_	□N/A □ N/O			2.4	□IN □OF	JT	Special Requirements: A	cidifie	ed White Rice Preparation				
16	□ N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	/□N/A □ N/	0	Criteria						
17	́⊡ N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □ OL	JΤ	Critical Control Point Insp	ectio	n				
		rature Controlled for Safety Food (TCS food)		36	□IN □ OF	Л	Process Review						
18	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooking time and temperatures		J0	□N/A		LIOCESS KEAIGM						
	□N/A □ N/O	Tropor cooking time and temperatures		27	.□IN □ OU	JT	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \						
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		Variance						
		3500.00											
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		D	isk factore o	are fo	and preparation practice	20.01	nd employee heheriters				
		Proper cooling time and temperatures    Risk factors are food preparation that are identified as the most sign							ibuting factors to				
21	□ IN □ OUT	Proper hot holding temperatures		foodborne illness.									
	□N/A □Ń/O			Public health interventions are control measures to prevent foodborne									
22	☑ÍN □ OUT□N/A	Proper cold holding temperatures		illness or injury.									

## State of Ohio

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Processor	1 community cru	6	Type of inspection	5/13/28	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	e Food and Water		Utensils, Equipment and Ven		anarlı								
	asteurized eggs used where required	54 IN OUT	designed, constructed, and		эрепу								
	Vater and ice from approved source Temperature Control	55 OIN OUT C	IN/A Warewashing facilities: Inst	alled, maintained, used;	test								
	Proper cooling methods used; adequate equipment	56 🗆 IN 🗆 OUT	Nonfood-contact surfaces	olean									
40   IN   OUT   IN/A   N/O   fo	or temperature control		Physical Facilities										
41	Plant food properly cooked for hot holding	57 OIN OUT	IN/A Hot and cold water availab	Hot and cold water available; adequate pressure									
42   IN   OUT   IN/A   N/O   A	pproved thawing methods used	58 IN DOUT	Plumbing installed; proper	backflow devices									
43 IN OUT N/A TI	hermometers provided and accurate	□N/A□N/O	-										
Fc	ood Identification	59 IN OUT		· · · · · · · · · · · · · · · · · · ·									
44	ood properly labeled; original container	60 IN OUT											
	n of Food Contamination	61 IN OUT C	IN/A Garbage/refuse properly disp	osed; facilities maintaine	∍d								
45. LIN LI OUT OF	nsects, rodents, and animals not present/outer penings protected contamination prevented during food preparation,	62   IN   OUT   OUT   N/O	Physical facilities installed, r outdoor dining areas	naintained, and clean; do	gs in								
ste	torage & display	63 ☑ IN ☐ OUT	Adequate ventilation and lig	nting; designated areas u	used								
	Viping cloths: properly used and stored	64 🗆 IN 🗆 OUT 🗈	]N/A Existing Equipment and Facili	ties									
49 IN OUT N/A N/O W	Vashing fruits and vegetables		Administrative										
	per Use of Utensils	65 D IN D OUT D	mangan da ing mangang mga paggan da pangan pangan pangan ang ang mga pangan ang ang pangan pangan pangan panga Tanggan da ing mga pangan	Militeratural period of the confidence where the									
	n-use utensils: properly stored Itensils, equipment and linens; properly stored, dried,	65   IN   OUT	]Ñ/A 901:3-4 OAC										
51 LIN LI OUT LIN/A ha	andled	66 IN OUT	IN/A 3701-21 OAC										
	ingle-use/single-service articles: properly stored, used lash-resistant, cloth, and latex glove use												
33   LIN LI COT LINA LI N/O   31	Observations and C	⊣ orrective Actio	ns										
	Mark "X" in appropriate box for COS and R: COS=corre	ALDERSON DESCRIPTION OF THE PROPERTY OF THE PR											
Item No. Code Section Priority I	Level Comment	7× .	2 20 15 X	cos	R								
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Person in Charge (C) (1 - 1 - 1 - 2 - 2 - 2 - 2 - 2 - 2 - 2 -													
Person in Charge Planda Det 5/13/22													
Sanitarian Licensor:													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page of l													

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