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

Name of facility					Check one			License Number	Date /				
Ĵ	$\infty$	Q	NERGE #20027	□F	□ FSO □/RFE			241	17/13/22				
Address						City/State/Zip Code							
1	4467	U:	5 R7 127 N	N	NEW CUESTON, OH 45548								
Lic	cense holder			Inspe	pection Time Trav			vel Time Ca		Category/Descriptive			
*	DOLG	2	n corp	-	70			40		CI)			
-			k all that apply)		<u> </u>	_)		Follow up date (if require	d)	Water sample date/result			
_	·_ ·	•	Control Point (FSO) ☐ Process Review (RFE) ☐ Var	iance Re	evie	w □ Follow up	р	Tonon up unto (ii roduno	٠.,	(if required)			
	Foodborne □ 30	Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
Var.	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
M	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 DOUT,D	N/A	Person in charge present, demonstrates knowledge, performs duties	and	23			Proper date marking and disposition					
2	□IN □OUT.□	N/A	Certified Food Protection Manager		24								
		Employee Health					0	Time as a public health co	ontro	l: procedures & records			
	DIN DOUT	☐ IN ☐OUT ☐ N/A Management, food employees and conditional employees						Consumer Advisory					
3			knowledge, responsibilities and reporting					25 GTAVA Consumer advisory provided for raw or underc					
4	□IN □OUT-□		Proper use of restriction and exclusion	anto.	EU-EIN/A								
5	│ □IN □OUT □	IN/A	Procedures for responding to vomiting and diarrheal ev  Good Hygienic Practices	anis Taran	-		i <b>T</b>	Highly Susceptible Po	pui	ations			
6	D'IN DOUT D	l N/O	Proper eating, tasting, drinking, or tobacco use	Q-17.6367	26	N/A	וע	Pasteurized foods used;	prof	nibited foods not offered			
7			No discharge from eyes, nose, and mouth					Chemical	ACE.				
	The state of the s	P	reventing Contamination by Hands		-	DIN DOL	J <b>T</b>	and the State of t	وتنسا داد	1			
8	DIN DOUTE	□ OUT	Hands clean and properly washed		27	Food additives: approved		d and	nd properly used				
9	MIN DOUT		No bare hand contact with ready-to-eat foods or appr alternate method properly followed	oved	28 ☑ ÎN ☐ OUT ☐ Toxic substances properly identified, stored, used								
L.					Conformance with Approved Procedures								
10	☐ ☐ N/A Adequate handwashing facilities supplied & access					□IN □OL	JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	☑*IN □ OUT	Approved Source  OUT Food obtained from approved source			-			specialized processes, a	iiu i	IACCE platt			
11	□ IN □ OUT				30	□IN □OU -⊡N/A □ N/		Special Requirements: Fr	Juice Production				
12	□N/A □·N/O		Food received at proper temperature		31		JT	O					
13			Food in good condition, safe, and unadulterated		31	"□N/A □ N/G	0	Special Requirements, no	at i	Treatment Dispensing Freezers			
14	□ IN □ OUT □ N/O		Required records available: shellstock tags, parasite destruction		32	□IN □OU		Special Requirements: Co	m Processing				
Project Costa			Protection from Contamination	ALLEGA.		ПІМ ПО		0	.11	L. M. II. S.			
15	JUO II NIC		Food separated and protected		33	□N/A □ N/0		Special Requirements: Bu	ılk W	/ater Machine Criteria			
16	□N/A □ N/O □ IN □ OUT □N/A □ N/O		Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Ad Criteria	cidifie	ed White Rice Preparation			
17			Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □ OU	JT	Critical Control Point Insp	ectic	n			
	Time/T	empe	rature Controlled for Safety Food (TCS food)			□ IN □ OL	JT						
18	DIN DOUT		Proper cooking time and temperatures	Sacha deg.	36	□N/A		Process Review					
19	DIN DOUT		Proper reheating procedures for hot holding		37	□IN □ OU □N/A							
20	□ IN □ OUT		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	TIN DOUT	- ·	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22		]N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

## State of Ohio

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		of Facility		- 2 V - 6"	00/ d 7/222			Type of	Inspection GMDARD	Date /	1,,,		
	مدل ا	<u>UCCAR</u>	1 000	1166	PAC # 20027			<u>                                    </u>		1//3	125		
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 applicab  Safe Food and Water  Utensils, Equipment and Vending												ble	
			Pahusuni wasayin	tahiFaReSUSSette NSN 18 18 18 CUS	e istrata sensitaran 3 berapa) an araya a an marini () ara a salas sensis istan di bina dia asa asa ba a a a a Salas salas sensitaran 3 berapa) an araya a an marini () ara a salas sensitaran a an a a a a a a a a a a a a a		□ IN □ OUT		ils, Equipment and Vend ood and nonfood-contact		nable, pro	perly	
38		IN OUT ONA						de	designed, constructed, and used				
39		IIN □OUT □N/A	anni Sara Indelinati	place in the second second	nd ice from approved source erature Control	55	Z'IN 🗆 OUT 🗆		A Warewashing facilities: installed, maintained, used strips				
40					cooling methods used; adequate equipment	56	56 I N OUT Nonfood-contact surfaces clean						
40	_	<u> </u>		for temp	erature control				Physical Facilities				
41	F	☐ IN ☐ OUT ☐N/A ☐ N/O Plan			od properly cooked for hot holding	57	D IN D OUT D	JN/A H	ot and cold water availabl	e; adequate p	ressure		
42	IN OUT ON/A N/O			Approved thawing methods used			.□IN □OUT	PI	umbing installed; proper	backflow devi	ces		
43	-C	Ì IN □ OUT □N/A		Thermor	meters provided and accurate	_	□N/A □ N/O				<del> </del>	<del></del>	
		Foc			entification	59 IN OUT IN/A Sewage and waste water prope				• • •			
44	Ĺ	OUT OUT		Food pro	operly labeled; original container		60 IN OUT N/A Toilet facilities: properly constructed,						
			Preven		ood Contamination		61 OUT ONA Garbage/refuse properly disposed; facilities						
45	-E	Í ÎN □ OUT		Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT		nysical facilities installed, m itdoor dining areas	naintained, and	clean; dog	gs in	
46	Æ	Í IN □ OUT		Contami storage &	nation prevented during food preparation, & display								
47		IN OUT ON/A		Personal cleanliness			OIN OUT	A	dequate ventilation and ligh	iting; designate	d areas us	sed	
48	-	I IN OUT ON/A		, ,	cloths: properly used and stored	64	□ IN □ OUT [	□N/A E>	isting Equipment and Facilit	ies			
49		I IN 🗆 OUT 🗀 N/A I	Z ALKANINA ANTA	STUS OF REISING PRINTS OF	g fruits and vegetables e of Utensils				Administrative				
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored					65	TIN OUT	⊒N/A   90	01:3-4 OAC				
51	DIN DOLT DN/A Utensils			Utensils,	, equipment and linens: properly stored, dried,	66		JN/A 3	701-21 OAC				
52	-	I IN  OUT  N/A		handled Single-u	se/single-service articles: properly stored, used		B B 00 / B		0121076				
53													
					Observations and C								
Iten	n N	o. Code Section	Priori	Mark "X ity Level	("in appropriate box for COS and R: COS=corr Comment	ected	on-site during insi	pection R	=repeat violation		cos	R	
					Salaho	_\		1 1/4					
					36(+15+6/C10/8	/	-(9) $+$		81-200 1 100 M	<u> </u>			
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Per	SOI	n in Charge	¥		Dille				Date:	~ 1/7	<del>_</del> _		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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