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

Name of facility (1)(VC)			Check one □ FSO □ RFE		License Number		Date 10/13/22		
Address				te/Zip Code				10/12/2	
	3564	Cardon Landord	Orcanum, all 4530-1						
License holder			Inspection Time Tr		Trav	avel Time		tegory/Descriptive	
I AV Mry LCC			-(c)	$\bigcirc\bigcirc\bigcirc$		20		C 55	
Type of Inspection (check all that apply)						Follow up date (if require	d)	Water sample date/result	
☐ Standard ☑ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varian				w 🗆 Follow u	р			(if required)	
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation									
ECODPORAGE IL LAIGES DISK FACTORS AND DUBY OF THE THEORY OF THE THEORY									
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 applicate the compliance of the									
Compliance Status				Compliance Status					
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)					
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2	3 DIN DOL	O.	Proper date marking and	l disp	position	
2	DIN DOUT D N/A	Certified Food Protection Manager	2	IN DOL		Time as a public health co	ontrol	: procedures & records	
M.P		Employee Health		T □N/A □ N/	U	Maria III.	Accept 6 miles		
3	-□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	. □ IN □ OL	Figure :	Consumer Advis	ory		
4	☑IN □OUT □ N/A	Proper use of restriction and exclusion	25) (Consumer advisory provi	ided	for raw or undercooked foods	
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its		Silving Visit	Highly Susceptible Po	pula	tions	
		Good Hyglenic Practices	10000 2000-02 2000-02		JT	Pasteurized foods used;	nunda.	Ibited Seeds of Co.	
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	N/A □ N/A	ne orner	i asteurizeu toous useu,	piuii	ibited loods not offered	
7	D IN D OUT D N/O	No discharge from eyes, nose, and mouth				Chemical	41.		
15,23	T The state of the	reventing Contamination by Hands	2		JT	Food additives: approved	1 and	nronerly used	
8	DIN OUT NO	Hands clean and properly washed	[UŅ/A		Total diddinition, approved	· Gila	proporty docd	
9	.□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	IN □ OL □N/A	Tan manage	Toxic substances properly identified, stored, used			
					Co	onformance with Approve	∌d Pi	rocedures	
10	│ □IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		JT .	Compliance with Reduced	d Oxy	gen Packaging, other	
11	☐ IN ☐ OUT	Approved Source Food obtained from approved source	100.2			specialized processes, a	nu m	ACCP plan	
	1 OUT		30	DIN DOU	0	Special Requirements: Fre	esh J	uice Production	
12	□N/A □Ń/O	Food received at proper temperature	3	I IN I OU	JT	0			
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	3		0	Special Requirements: Heat Treatment Dispensing Freezers			
14	□ IN □ OUT □ N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cu	ıstom	Processing	
		Protection from Contamination	33	□ IN □ OU		Special Postuirements D	dk M	otor Mochine Cultural	
15	□ IN □ OUT □ N/A □ N/O	Food separated and protected		□Ņ/A □ N/C		Special Requirements: Bu			
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		0	Special Requirements: Ac Criteria	adified	d White Rice Preparation	
17	□ N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU ⊡N/A	JT	Critical Control Point Inspe	ectior	1	
7.55	Time/Tempe	rature Controlled for Safety Food (TCS food)	0.0	□ IN □ OU	JT .	Present Devident			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A □IN □ OU	ıT.	Process Review			
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□N/A	, 1	Variance	u		
20	-□·IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors					
21	□ IN □ OUT □ N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.					
22	☐ IN ☐ OUT ☐ N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.					

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AZ WIVEM	Standard Date								
	- SIGNOW - JOHN CO								
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 Pasteurized eggs used where required	54 / IN OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	55 IN OUT N/A Warewashing facilities: installed, maintained, used; test								
Food Temperature Control Proper cooling methods used; adequate equipment	strips 56 □ IN □ OUT Nonfood-contact surfaces clean								
40 DIN DOUT DN/A DN/O for temperature control	Physical Facilities								
41 - IN OUT NA NO Plant food properly cooked for hot holding	57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure								
42 IN OUT NA NO Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices								
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate									
Food Identification	59. □ IN □ OUT □N/A Sewage and waste water properly disposed								
44. ☐ IN ☐ OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐ N/A Tollet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained								
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	□N/A □ N/O StitleOf diring areas								
47	63 IN OUT Adequate ventilation and lighting; designated areas used								
48 - IN OUT N/A N/O Wiping cloths: properly used and stored	64 D IN DOUT DN/A Existing Equipment and Facilities								
49 - IN OUT OUT NA NO Washing fruits and vegetables	Administrative								
Proper Use of Utensils 50 □ IN □ OUT □N/A □ N/O In-use utensils; properly stored	65 □ IN □ OUT □N/A 901:3-4 OAC								
Ultensils, equipment and linens; properly stored, dried									
nandled	66 D IN OUT ON/A 3701-21 OAC								
52 - IN OUT IN/A Single-use/single-service articles: properly stored, used 53 IN OUT IN/A N/O Slash-resistant, cloth, and latex glove use									
Observations and Corrective Actions									
Mark "X" in appropriate box for COS and R: COS=corr Item No. Code Section Priority Level Comment									
CONCOCIONI									
311311CTC19	O LIDICIO O								
Person in Charge Date: 10.13-22									
Sanitariah Licensor:									
DCTIP									

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

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