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

NI.	of facility		T = :								
IN	ame of facility			eck one			License Number	Date			
	Brodford :	Exempted Yange Schools	⊡°FS€	PFSO □ RFE			25	10/12/22			
A	dress		City/Sta	ty/State/Zip Code							
	760 Rai	Troad Ave.	Bra	Bradford, OH 45308							
Li	cense holder	Frenched Thage Salants Troad Ave.							ategory/Descriptive		
	Bradlard	Raf	2	35			30	go. j/ = ood//purc			
Tv	pe of Inspection (che			<u> </u>					NC YS		
		Control Point (FSO) □ Process Review (RFE) □ Varia	ance Revie	eview 🗆 Follow up			Follow up date (if require	uired) Water sample date/result (if required)			
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			_ / = + +				, , , , , , , , , , , , , , , , , , , ,		
		FOODBORNE ILLNESS RISK FACTO									
- 10	ark designated compil	ance status (IN, OUT, N/O, N/A) for each numbered in	tem: <b>IN</b> ≃in	con	npliance O	UT=n	ot in compliance N/O=n	iot o	bserved 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 performs duties	nd 2	Z3 ☐ IN ☐ OUT ☐ Proper date marking and disposition					position		
2	-⊠IN □OUT □ N/A	Certified Food Protection Manager	24		IN DOUT		Time as a public health co	ontra	l: procedures & records		
P16		Employee Health	11.1.7.0	┸┸	N/A □ N/O			arg (1,000 mm)			
3	⊠IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	. 豆	IN 🗆 OUT	Г Г	Consumer Advis	-1-35-20 <b>-2</b> 3			
4_	□ N □ OUT □ N/A	Proper use of restriction and exclusion		<u> </u>	N/A		Consumer advisory provided for raw or undercooked foods				
5	☑IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever  Good Hyglenic Practices	nts	T (7)	IN CLOUD		Highly Susceptible Po	pula	ations		
6	□ N/O □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26		☑ IN □ OUT □N/A		Pasteurized foods used;	proh	nibited foods not offered		
7	☑ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth	ga.	Chemical							
is us the	Pi	reventing Contamination by Hands			IN 🗆 OUT	Г					
8	⊠IN □ OUT □ N/O	Hands clean and properly washed	27	/	N/A		Food additives: approved	1 and	d properly used		
9	∏ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN 🗖 OUT N/A	Γ	Toxic substances properly identified, stored, used				
				Conformance with Approved Procedures					Procedures		
10	☑IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			IN 🗆 OUT N/A		Compliance with Reduce specialized processes, a	d Ox	rygen Packaging, other		
11	☑ IN □ OUT	Approved Source Food obtained from approved source	30	-	IN OUT		specialized processes, a	ng m	IACCP plan		
12	□ IN □ OUT □N/A ☑ N/O	Food received at proper temperature			N/A 🗆 N/O	Special Requirements: Fresh Juice Production					
13	☑IN □ OUT	Food in good condition, safe, and unadulterated			31 ☐ IN ☐ OUT Special Requirements: Heat Treatment Di				reatment Dispensing Freezers		
14	□ IN □ OUT □N/A ☑ N/O	Required records available: shellstock tags, parasite destruction			IN OUT		Special Requirements: Cu	uston	n Processing		
		Protection from Contamination		П	IN 🗆 OUT	-	0-215				
15	☑IN □ OUT □N/A □ N/O	Food separated and protected	33	<u> </u>   <u> </u>   <u> </u>	N/A 🗆 N/O	-	Special Requirements: Bu		· · · · · · · · · · · · · · · · · · ·		
16	☑ IN ☐ OUT ☐N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	34		IN OUT N/A N/O		Special Requirements: Ac Criteria	idifie	d White Rice Preparation		
17	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN 🕎 OUT N/A	,	Critical Control Point Inspe	ectio	n		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		IN OUT	-	Process Review				
18	□ IN □ OUT □N/A 図 N/O	Proper cooking time and temperatures		[H	N/A	-	1 Tocess Treview		·		
19	□ IN □ OUT □N/A ☑ N/O	Proper reheating procedures for hot holding	37	37 □ IN □ OUT Variance							
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	fc	that are identified as the most significant contributing factors to foodborne illness.							
22	□IN ဩ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Name of Facility								Type of Inspection Date			
		Bradfor	d	Ex em	phed Village Schools			Standard	10/12/2	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  Safe Food and Water  Utensils, Equipment and Vending										applica	able
20.0	(m)			roman parameter de la contra				Utensils, Equipment and Vendi Food and nonfood-contact si	CONSTRUCTOR AND LOSS SHOW A PARTIES.	ole, pro	perly
38 (♣☐/N. ☐ OUT>☐N/A ☐ N/O Pasteurized eggs used where required						54	DIN OUT	designed, constructed, and u			
					and ice from approved source erature Control	55	)□ IN □ OUT □	IN/A Warewashing facilities: instal strips	lled, maintained	used;	test
40	\□ I	OUT IN/A	□ N/O		cooling methods used; adequate equipment perature control	56	K□IN □ OUT	Nonfood-contact surfaces cle Physical Facilities	ean		
41 .	<b>√</b> □	OUT N/A N/O Plant fo		Plant fo	od properly cooked for hot holding	57	KI IN II OUT I	IN/A Hot and cold water available	e; adequate pre	ssure	Inchesion (190)
42	☐ IN ☐ OUT ☐N/A/☐ N/O Approv		Approve	ed thawing methods used	. 58	¥□ IN □OUT	Plumbing installed; proper b	ackflow device	s		
43	x□ IN □ OUT □N/A Thermo		Thermo	meters provided and accurate		□N/A □ N/O				-	
	Food Id		Food Id	entification	59	( IN OUT C	IN/A Sewage and waste water prop	perly disposed			
44	×□ II	TUO 🗆 r		Food pr	operly labeled; original container	.60	N D OUT D	N/A Toilet facilities: properly constr	ructed, supplied,	cleane	∌d
Prevention of F			Preven	E2161801111111111111111111111111111111111	ood Contamination	61	√□ IN □ OUT □	N/A Garbage/refuse properly dispo	sed; facilities ma	aintaine	d
45	<b>(</b>	N □ OUT			rodents, and animals not present/outer s protected	62	TUO 🗆 NI 🗆	Physical facilities installed, ma outdoor dining areas	aintained, and cl	эan; do	gs in
46	×□ II	N 🗆 OUT		Contam	ination prevented during food preparation, & display	_	□N/A □ N/O	- Catabor anning aroab			
47		OUT 🗆 N/A			al cleanliness	63	B IN OUT	Adequate ventilation and lighti	ing; designated	areas u	sed
48	(II II	N □ OUT □N/A I	□ N/O	Wiping	cloths: properly used and stored	64	I IN OUT C	N/A Existing Equipment and Facilitie	98		:
49	>□ II	N □ OUT □N/A I	□ N/O	Washing	g fruits and vegetables			Administrative			
			F	roper Us	se of Utensils	,03554					
50	<u> </u>	N OUT ON/A	□ N/O		utensils: properly stored	65	I IN I OUT/E	]N/A   901:3-4 OAC			
51 NO OUT ON/A				Utensils handled	e, equipment and linens: properly stored, dried,	66	N OUT C	N/A 3701-21 OAC			-
52		☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used									
53 y IN OUT N/A N/O Slash-resistant, cloth, and latex glove use											
					Observations and C  X" In appropriate box for COS and R. COS-corre						
<u>Item</u> クラ	NO.	3.4 FIb	Priori	ty Level		ا نام		Viva light Hodgia ()	111126	_cos k□	R
Forg Sor		3,113	ι	,	Observed Cold molding a PIC recorded temperati	16	N = 1 0	37° E William ind	77 +		
					records	<u> </u>		*	·		
					Cretical	(0	110/ Po	int			
The configuration of the confi							profit that the party of the pa	THE PERSON AND PROPERTY.			
		_ · · · · · · · · · · · · · · · ·			II Time Temperat	u/e	Controlled	Salch, Food		汩	<b>X</b>
22 3.4816 C					Observed cold holding unit near serving lines temping						
(3					63 44°F	ing.	,		<del></del>		
				•							
								,			
Person in Charge Leb Dudie 10/12/22											
Sanitarian Licensor:											
Olty Ren DOHO											
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2											