State of Ohio

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

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I calering by Michael 12			_□-FS0	□RFE		11005	17/27/20					
				y/State/Zip Code								
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als warrenst 6				> reenville, 071 (1) 5531								
License holder inspe			Inspecti	on Time	Tra	vel Time	Category/Descriptive					
MIChael Janes				/(`\		/ ()	CAS					
Type of Inspection (check all that apply)			``	,	1 .]	Follow up date (if require	d) Water sample date/result					
-⊡ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R				w 🗆 Follow			(if required)					
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
L.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								
	The state of the s	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	,⊠IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	nd 2	□ IN ÆC	UT	Dysper data marking and						
<u> </u>		performs duties			1/0	Proper date marking and	disposition					
2	□ □ □ OUT □ N/A	Certified Food Protection Manager	2			Time as a public health co	ontrol: procedures & records					
3.50		Employee Health		† DIN/A 🗆 N	1/0		•					
3	DIN DOUT D N/A	Management, food employees and conditional employee	s;			Consumer Advis	ory					
_	EIN FOUT II NA	knowledge, responsibilities and reporting	25	IN DO	UT	Consumer advisory provi	ded for raw or undercooked foods					
5	□IN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	uto E	HINV	Const.							
3		Good Hygienic Practices	118		NIT	Highly Susceptible Po						
6	ZÎN DOUT NO	Proper eating, tasting, drinking, or tobacco use	26		.01	Pasteurized foods used;	prohibited foods not offered					
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth				Chemical						
	Pi	reventing Contamination by Hands		, DIN DO	UT							
8	GIN OUTONO	Hands clean and properly washed	2	N/A		Food additives: approved	and properly used					
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 2	JEIN □ O □N/A	UT	Toxic substances properly	identified, stored, used					
					OF WELL PROPERTY	onformance with Approve						
10	^□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	2		UT	Compliance with Reduced	d Oxygen Packaging, other					
44	.⊠IN □ OUT	Approved Source Food obtained from approved source		/ EIN/A		specialized processes, a	id HACCP plan					
11		1 dod obtained norm approved source	3			Special Requirements: Fre	esh Juice Production					
12	□N/A □ N/O	Food received at proper temperature		I IN II O	UT							
13-	1 IN □ OUT	Food in good condition, safe, and unadulterated	3	N/A DN	1/0	Special Requirements: He	eat Treatment Dispensing Freezers					
14	□ IN □ OUT	Required records available: shellstock tags, parasite	2		UT .	Special Requirements: Cu	ustom Proposition					
	□N/A □ N/O	destruction	3,	JDN/A D N	1/0	opecial requirements. Co	stom Processing					
		Protection from Contamination	3:		UT	Special Requirements: Bu	ılk Water Machine Criteria					
15	/□IN □ OUT	Food separated and protected		³ -□N/A □ N	1/0							
	□N/A □ N/O		34		UT	Special Regulrements: Ac	idified White Rice Preparation					
16	N/A N/O	Food-contact surfaces: cleaned and sanitized		DN/A □ N	I/O	Criteria						
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	□ IN .□ O	UT	Critical Control Point Inspe	ection					
	Time/Tempe	rature Controlled for Safety Food (TCS food)			UT	B						
18	☐ IN ☐ OUT	Proper cooking time and temperatures	36	⊡'Ñ/A		Process Review	· · · · · ·					
10	□N/A □ N/O	1 Toper Cooking time and temperatures		. [] IN [] O	UT							
19	□ IN □ OUT □ N/A ´□ N/O	Proper reheating procedures for hot holding	37	, □IN □ O □N/A	-	Variance						
20	□ IN □ OUT	Proper cooling time and temperatures	_									
	□N/A □ N/O						s and employee behaviors					
21	□ IN □ OUT □ N/A □ N/O	Proper hot holding temperatures	fe	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	-■'ÎN □ OUT □N/A	Proper cold holding temperatures										

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Name of Facility		Type of Inspection	Date/	7								
coatering by michael		DA GIMCHA	7/2/16	٠ ٢.								
GOOD RETAIL	CARLEST AND COMPANY OF STREET											
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	N-iii compliance Out-	-not in compliance N/O=not obs Utensils, Equipment and Ven		cable								
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 □IN □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, p	roperly								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	FE FIN FLOUR	Warewashing facilities: inst		d test								
Food Temperature Control	55 DIN DOUT	_IN/A strips	·	u, 1001								
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	<u> 56</u>	Nonfood-contact surfaces Physical Facilities	clean									
41 IN I OUT IN/A I N/O Plant food properly cooked for hot holding	57 🗆 IN 🗆 OUT [IN/A Hot and cold water availab	ole; adequate pressure	3								
42 🗇 IN 🗆 OUT 🗆 N/A 🗆 N/O Approved thawing methods used	58 □ IN □OUT	Plumbing installed; proper	backflow devices									
43 IN I OUT IN/A Thermometers provided and accurate	□N/A□N/O											
Food Identification	59 🗆 IN 🗆 OUT [□N/A Sewage and waste water pr	operly disposed									
44 ☐ IN ☐ OUT Food properly labeled; original container	60, □ IN □ OUT [IN/A Toilet facilities: properly cons	structed, supplied, clear	ned								
Prevention of Food Contamination	61 1 IN OUT D	□N/A Garbage/refuse properly disp	osed; facilities maintair	ned								
45 IN I OUT Insects, rodents, and animals not present/outer openings protected	62 □ IN-□ OUT	Physical facilities installed, r	naintained, and clean; d	logs in								
46 IN I OUT Contamination prevented during food preparation, storage & display	□ N/A □ N/O	outdoor dining areas										
47 □ IN □ OUT □ N/A Personal cleanliness	63 ☑ IN ☐ OUT	Adequate ventilation and ligi	nting; designated areas	used								
48	64 / LIN LI OUT [□N/A Existing Equipment and Facili	tles									
49 IN OUT N/A N/O Washing fruits and vegetables Proper Use of Utensils		Administrative										
50 Î IN OUT ONA NO In-use utensiis: properly stored	65 🗆 IN 🗆 OUT 🗈	ĨN/A 901:3-4 OAC										
51 CLIN COUT CIN/A Utensils, equipment and linens: properly stored, dried,		JN/A 3701-21 OAC										
handled 66 G IN OUT DN/A 3701-21 OAC 52 D IN OUT DN/A Single-use/single-service articles: properly stored, used												
53 D-IN DOUT DN/A DN/O Slash-resistant, cloth, and latex glove use												
Observations and Corrective Actions												
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation												
Item No. Code Section Priority Level Comment 2 3.46	1100 ACS	40100 10 11	cos									
35.40 C DORNED SIGNO	non non	dated in u										
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52 445 NC Closered CONTA	100 K 1001	N WIRPNI										
VIOLOUS INC.	1. Y \ P	7 7 7 7 7	401	*								
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63 64N NC OBSCIONE	rondu	CONTRACTOR	<u> </u>	 								
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Person in Charge Date: 7-27-22												
Sanitarian												
Sanitarian Licensor:												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of												

Name of Facility