## State of Ohio

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

N /	ame of facility	10 SO1000 516#18	Check one ☐ FSO ☐ RFE		License Number		Date						
				City/State/Zip Code									
	1201 R	UK ED		oclepule, OH 45331									
License holder In				nspection Time		vel Time *	Тс	ategory/Descriptive					
5+6 HONES LLC			( /	(00		10	Ĭ	( 2 )					
T			*			- 1	<u>ب</u> ــــــــــــــــــــــــــــــــــــ	(, ,)					
Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance				Review D Followup		Follow up date (if requir	ed)	Water sample date/result (if required)					
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		ow brollow u	ا ۱			(ii required)					
	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									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	DÍN DOUT D N/A	Person in charge present, demonstrates knowledge, ar	nd	DIN DOUT									
		performs duties	<sup>'''</sup>    2	3		Proper date marking an	ıd dis	position					
2	☐IN □OUT □ N/A	Certified Food Protection Manager		I IN II OL	JT	The constitution of the second							
N/O		Employee Health		24 □N/A □ N/O Time as a public health control: procedures & records									
3	□ÎN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;   [			Consumer Advisory							
_	☐IN □OUT □ N/A	Proper use of restriction and exclusion		25 DIN DOUT		Consumer advisory provided for raw or undercooked foods							
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal even	to le	´] □N/A	945150								
		Good Hygienic Practices	165 E		IT.	Highly Susceptible P	opul	ations					
6	-□ IN □ OUT □ N/O		26		, ,	Pasteurized foods used	nibited foods not offered						
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth			Spirit.	Chemical	AMPLE	Asyr Cartes III					
		reventing Contamination by Hands	100 10 11-51-51		JT								
8	_ IN	Hands clean and properly washed	2	7 □N/A	d 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	28 IN OUT Toxic substances properly identified, stored, used									
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		Conformance with Approved Procedures									
40		Approved Source		□ IN □ OU □N/A	JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	□ IN □ OUT	Food obtained from approved source			IT .								
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	30	DN/A □ N/C	0	Special Requirements: Fresh Juice Production							
13	,□.IN □ OUT	Food in good condition, safe, and unadulterated	31	□ IN □ OU □ N/A □ N/C	''	Special Requirements: Heat Treatment Dispensing Freezers							
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □ OU □N/A □ N/C		Special Requirements: Custom Processing							
		Protection from Contamination	Si Lit	ПІМ ПОП									
15	⊡ IN □ OUT □ N/A □ N/O	Food separated and protected	33	ÓN/A □ N/C		Special Requirements: B	ulk W	ater Machine Criteria					
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU □ IN/A □ N/C		Special Requirements: A Criteria	cidifie	d White Rice Preparation					
17	_□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU <sup>.</sup>	Т .	Critical Control Point Insp	ectio	n					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□IN □ OU	т								
18	□-IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A		Process Review							
19	□ IN □ OUT □N/A □.N/O	Proper reheating procedures for hot holding	37	□ IN □ OU	1	Variance							
20	□ IN □ OUT □N/A □·Ń/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	□ÍN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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CN	10 1717	EASTED 1	0/3//2	۷								
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 result of the introduction of pathogens, chemicals, and physical objects into foods.												
Safe Food and Mark												
38 IN OUT NA NO Pasteurized eggs used where required		sils, Equipment and Vendin ood and nonfood-contact sur		<u> </u>								
39 □ IN □ OUT □ N/A Water and ice from approved source	d d	esigned, constructed, and use	ed									
Food Temperature Control	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, used; test strips											
40 ,□ IN □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control	56 IN OUT N	Ionfood-contact surfaces clea	ın									
41	57 DIN DOUT DN/A H		adequate pressure									
42 / IN OUT N/A N/O Approved thawing methods used	57 IN I OUT IN/A Hot and cold water available; adequate pressure  58 IN IOUT Plumbing installed; proper backflow devices											
43 IN OUT IN/A Thermometers provided and accurate												
Food Identification	59 IN OUT N/A Se	ewage and waste water proper	ly disposed									
44 ☐ IN ☐ OUT Food properly labeled; original container		pilet facilities: properly construc		ed								
Prevention of Food Contamination		arbage/refuse properly disposed										
45 IN I OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Pr	nysical facilities installed, maint										
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	□N/A□N/O	itdoor dining areas										
47 , ☐ IN ☐ OUT ☐ N/A Personal cleanliness  48	63 IN OUT Ad	dequate ventilation and lighting	; designated areas	used								
48	64. IN OUT ON/A EX	isting Equipment and Facilities										
Proper Use of Utensils		Administrative										
50 IN I OUT IN/A I N/O In-use utensils: properly stored	65 IN OUT N/A 90	1:3-4 OAC										
51 D IN DOUT DN/A Utensils, equipment and linens: properly stored, dried, handled	66 □ IN □ OUT □N/A 37											
52 II IN II OUT IN/A Single-use/single-service articles: properly stored, used	OO LIN LI OOT LINIA 37	01-21 OAC										
53 IN OUT NA NO Slash-resistant, cloth, and latex glove use			-									
Observations and C	rrective Actions											
Mark "X" in appropriate box for COS and R: COS=corre	ed on-site during inspection R=	repeat violation										
SA LIMA NO CLOSELLED CITIES	2015 W/ DI	LZCA DNOD	cos	R								
CORY		FIVE										
23 311 / Wanter												
1 00 00 (C) (C) (C) (C) (C)	1000 CH0236	dis wit										
WC31 04 (1116) 0	<u>- 10/11/22.</u>	PR disco.	ned 0									
Person in Charge Date:												
40ltay C. Sigeo 10-31-22												
Sanitarian	Licensor:	7/17	<u> </u>									
PIOPITY LEVEL C - CRITICAL - NO. NON STITUTE												

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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