State of Ohio

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

Name of facility Che						License Number Date				
			Check one ∠☐ FSO □ RFE					Date 11 CuC as a		
	Creok side					1036		11/13/12		
Ad	acress	× 0		City/State/Zip Code						
\angle	19 1/ Cent	cr 11		ersailles OH 45380						
Lic	Address City Control Control City Control City Control Cont				Tr	avel Time	С	ategory/Descriptive		
$ \mathscr{U}_{\ell}$	ed top Expa	.))	60			<i>30</i>		C35		
1						Follow up date (if requ	ired)	Water sample date/result		
1-	Standard Critical (Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Fo	ollow up	to the second		(if required)		
H	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
11.		FOODBORNE ILLNESS RISK FACTO	RS AND	PUBL	IC HEA	LTH INTERVENTION	าพร			
М	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	ŒÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd 2:		□ OUT □ N/O	Proper date marking				
2	☑ÍN □OUT □ N/A	Certified Food Protection Manager			□ OUT					
		Employee Health	24	^⁴ _□N/A	□ N/O	Time as a public nealtr	Contro	ol: procedures & records		
3	☐IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	Configuration		Consumer Ac	lvisory			
4	-DIN DOUT D N/A	Proper use of restriction and exclusion	25		☐ OUT	Consumer advisory p	rovided	d for raw or undercooked foods		
5	DÍN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts .	Signer of the Book	To de personal le company de la company de l	Highly Susceptible	Popu	lations		
STEELS STORY	Port Constant Constan	Good Hyglenic Practices	1.35,7		□ OUT		CANAL SERVICE	hibited foods not offered		
6	□ IN □ OUT.⊡ N/O	Proper eating, tasting, drinking, or tobacco use	26	5	5 LEVIS A. 1250 E. 25 20 2 11 2 1		englikere vers	inibited loods flot offered		
7	.☑ 1N □ OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands	S No High			Chemic	al			
8	_DÍN □ OUT□ N/O	I .	2	□ IN □N/A	OUT	Food additives: appro	ved ar	nd properly used		
9	.☑ÍN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	J IN □N/A	□ OUT	Toxic substances prop	erly ide	entified, stored, used		
10	EIN EOUT EINW	Adamset hands her forther forther		Conformance with Approved Procedures						
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	J LI IN Z⊡N/A	□ OUT	Compliance with Reduspecialized processes		xygen Packaging, other HACCP plan		
11	,@1N □ OUT	Food obtained from approved source	S10-020		□ OUT					
12	□ IN □ OUT	Food received at proper temperature	30		□ N/O	Special Requirements:	Fresh	Juice Production		
	DN/A PN/O	· · · · · · · · · · · · · · · · · · ·	3		□ OUT □ N/O	Special Requirements:	Heat	Treatment Dispensing Freezers		
13	JEÎN □ OUT □ IN □ OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	-	- 	OUT					
14	-BN/A □ N/O	destruction	32	□N/A	□ N/O	Special Requirements:	Custo	om Processing		
	-⊡TÑ □ OUT	Protection from Contamination	33		□ OUT □ N/O	Special Requirements:	Bulk \	Water Machine Criteria		
15	□N/A □ N/O	Food separated and protected		,						
16	-□'IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		□ OUT □ N/O	Special Requirements: Criteria	Acidifi	ied White Rice Preparation		
17	-□ÍN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □N/A	□ OUT	Critical Control Point In	nspecti	on		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		□ OUT	Process Review				
18	□1N □ OUT □N/A □ N/O	Proper cooking time and temperatures		_LIN/A	□ OUT					
19	□ IN □ OUT □N/A, □ N/O	Proper reheating procedures for hot holding	37	□N/A		Variance	<u>_</u>	-		
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.						
21	OUT OUT	Proper hot holding temperatures	fo							
22	,⊡Ñ □ 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								
Crocksole	Sai	dunt	1415/2).							
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the intro Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: I										
Safe Food and Water		ensils, Equipment and Vendi	Little Cartinogra Sarah periodi and restaurant property and the consequent formation of the consequence of t							
38 ☐ IN ☐ OUT/☐N/A ☐ N/O Pasteurized eggs used where required	54-1 IN OUT	Food and nonfood-contact su designed, constructed, and us	rfaces cleanable, properly							
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	55 TIN OUT ON/A	Warewashing facilities: installe	ed, maintained, used; test							
Food Temperature Control		strips								
Proper cooling methods used; adequate equipment for temperature control	56☐ IN □ OUT	Nonfood-contact surfaces cle Physical Facilities	an .							
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 - IN OUT ON/A	Hot and cold water available;	adequate pressure							
42- IN OUT N/A N/O Approved thawing methods used	58 🗆 IN 🗆 OUT	Plumbing installed; proper ba	ackflow devices							
43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate	□N/A □ N/O									
Food Identification	59 ☐ IN ☐ OUT ☐N/A	Sewage and waste water prope	erly disposed							
44	60. □ IN □ OUT □N/A	Toilet facilities: properly constru	ucted, supplied, cleaned							
Prevention of Food Contamination	61. □ IN □ OUT □N/A	Garbage/refuse properly dispos	ed; facilities maintained							
45 TIND OUT Insects, rodents, and animals not present/outer	62 □ IN,-É OUT	Physical facilities installed, mai	ntained, and clean; dogs in							
openings protected 46 □ IN OUT Contamination prevented during food preparation,	□N/A□N/O	outdoor dining areas								
storage & display 47~** IN IDOUT IN/A Personal cleanliness	63 ☐ IN ☐ OUT	Adequate ventilation and lighting	ng; designated areas used							
48, -□ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored	64 -□ IN □ OUT □N/A	Existing Equipment and Facilities	s							
49 IN I OUT IN/A I N/O Washing fruits and vegetables		Administrative								
Proper Use of Utensils										
50 TO IN COUT CINA ONO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	65 IN OUT- N/A	901:3-4 OAC								
handled	66 II IN II OUT IIN/A	3701-21 OAC								
52 T IN OUT DNA Single-use/single-service articles: properly stored, used										
53 IN OUT NAT NO Slash-resistant, cloth, and latex glove use										
Mark "X" in appropriate box for COS and R: COS=cor Item No. Code Section Priority Level Comment		i R=repeat violation	COS R							
	Mancel above	well and tower								
		9								
2 6.4 B NC Observed sides and toon	of drep tryes	dirty								
` \										
Please Find Servs	ate Certifiede &	retore next raspor								
		N. A. C. S.								
Person in Charge Date:										
Southerland	.,	17 13/ 1								
Sanitarian Licensor: DCHD										
PRIORITY I EVEL : C = CRITICAL NC = NON-CRITICAL	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of 2									
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HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)										