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

		THE STATE OF THE S							****	
Name of facility Cher					RFE		License Number		Date 2/15/23	
Address					IState/7in Code					
Au	633	shede re		(evenuing ode						
License holder Inspe					e	Travel	_/ Time	$\frac{1}{c}$	Sategory/Descriptive	
Norma Jean Bombolt							20		(><	
					ر ر		910		()	
-	pe of Inspection (che Standard □ Critica		D				llow up date (if requ	ired)	Water sample date/result	
		Control Point (FSO) Process Review (RFE) Varie	ince Revie	w Lit	ollow up				(if required)	
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation										
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										
	ann accignated comp	Compliance Status	A COLUMN TO THE TOTAL THE							
			nwwa ésa	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)						
378,77	_	Supervision				7	ature Controlled to	Sate	ty Food (ICS food)	
1	□ IÑ □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	na 23	!!	A D N/C	10	roper date marking a	and dis	sposition	
2	□JN □OUT □ N/A	Certified Food Protection Manager Employee Health	24		I 🖺 OUT	1 11	me as a public health	ı contr	ol: procedures & records	
200	<u> </u>	Management, food employees and conditional employee	713.020 1754	L — I V	, LIVO	2/3/2 0.5 10.00, 10.00	Consumer Ac	lvison		
3	ĎIN □OUT □ N/A	knowledge, responsibilities and reporting	25		OU1	r c		3 - (Y - 200 - 10) - 3	d for raw or undercooked foods	
<u>4</u> 5	□IN □OUT □ N/A □IN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal eve	9,5000		4 55 20 44 4			H - O - CHAPT - 2.27	-	
<u> </u>		Good Hygienic Practices	iis		I 🗆 OU1		Highly Susceptible	Popu	lations	
6	UN U TUO U NIC		26			' Pi	asteurized foods use	∍d; pro	phibited foods not offered	
7	OUT OUT ON		F-365 (53-6)		Japan J	19.55 (S	Chemic	al		
	 	Preventing Contamination by Hands			I □ OU1	Г		described the second		
8	□IN □ OUT □ N/	Hands clean and properly washed	27	□ N/.		' Fo	ood additives: appro	ved ar	nd properly used	
9	IN OUT IN/A N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	⊡n/.		T To	oxic substances prop	erly ide	entified, stored, used	
			2130			The second second second	ormance with Appr	oved	Procedures	
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		. 🗆 OU1		ompliance with Redu	O bear	xygen Packaging, other	
44	☑IN ☐ OUT	Approved Source Food obtained from approved source	50 Jan 1917				ecialized processes	, and	HACCP plan	
11	□IN □ QUT		30		! □ OU1 A □ N/O		oecial Requirements:	Fresh	Juice Production	
12	□N/A □ N/O	Food received at proper temperature			OU1	-				
13	☑IN □ OUT	Food in good condition, safe, and unadulterated	31	□N/	A □ N/O	91	peciai Requirements:	Heat	Treatment Dispensing Freezers	
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			1.51	pecial Requirements:	Custo	om Processing	
		Protection from Contamination		□ IN	□ OU1		and D	D. 0 .	Al-t Alt-1 C !: '	
15	ÉIN □ OUT □N/A □ N/O	Food separated and protected	33	.□N/.	A □ N/O		peciai Requirements:	Bulk V	Water Machine Criteria	
16	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	34	D'IN	TUO O/N A	S _I	oecial Requirements: riteria	Acidifi	ied White Rice Preparation	
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		TUO 🗆	Cı	ritical Control Point Ir	ıspecti	ion	
	Time/Temp	erature Controlled for Safety Food (TCS food)			 TUO 🔲				, mentan	
18	□IN □ OUT	Proper cooking time and temperatures	36			Pr	ocess Review			
19	□N/A ⊡·N/O		37	□-IN □N//	TUO 🗆	Va	ariance			
18	□N/A □ N/O	Proper reheating procedures for hot holding						-		
20	□N/A □¬N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
21	□ IN □ OUT □N/A □-N/O	Proper hot holding temperatures	fo							
22	□ÍN □ OUT □N/A	Proper cold holding temperatures								

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Name of Facility	Type of Inspection Date									
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, prope 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; tes									
Food Temperature Control 40	56 - IN OUT Nonfood-contact surfaces clean Physical Facilities									
41 Î IN OUT N/A N/O Plant food properly cooked for hot holding	57 -⊡ IN □ OUT □N/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 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 Toilet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination	61 DIN OUT N/A Garbage/refuse properly disposed; facilities maintained									
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	62									
storage & display	63 ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used									
47 ∠ IN □ OUT □ N/A Personal cleanliness 48 □ □ IN □ OUT □ N/A □ N/O Wiping cloths: properly used and stored	64 🛘 IN 🗎 OUT 🗆 N/A Existing Equipment and Facilities									
49 IN OUT N/A N/O 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									
51 IN I OUT IN/A Utensils, equipment and linens: properly stored, dried, handled	66 🗋 IN 🗆 OUT 🗆 N/A 3701-21 OAC									
52 IN OUT IN/A Single-use/single-service articles: properly stored, used 53 - IN OUT IN/A NO Slash-resistant, cloth, and latex glove use										
	orrective Actions									
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										
50000000	The strict of th									
	0 0 1									
Person in Charge Date:										
Sanitarian Licensor:										

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL