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

Na	me of facility		marcha logian	Check	one	е	,	License Number		Date		
	0590) (JC	american legion	⊿⁴fs	Ю	□ RFE		1110		11/21/22		
Ac	Idress	(YsC	goup yourshie of	<u>(</u> ()5	9/State/Zip Code 359000, 04 4535/							
						n Time	Trav	vel Time	Ca	ategory/Descriptive		
· · · · · · · · · · · · · · · · · · ·							L	$-\psi$		$\frac{N(S)}{S}$		
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation						v □ Follow up	р	Follow up date (if require	ed)	Water sample date/result (if required)		
			FOODBORNE ILLNESS RISK FACTO	EAL	TH INTERVENTION	NS.						
М	ark designated	d complia	ance status (IN, OUT, N/O, N/A) for each numbered							bserved N/A =not applicable		
			Compliance Status		Compliance Status							
			Supervision	70 P 77	Time/Temperature Controlled for Safety Food (TCS food)							
1	ØÎN □OUT	□ N/A	Person in charge present, demonstrates knowledge, a performs duties	and	23		JΤ	Proper date marking and disposition				
2	TUOD NID	□ N/A	Certified Food Protection Manager Employee Health	.0753	24	4		Time as a public health control: procedures & records				
(4.75%).3	388 S. 197 2 S. C. LONG SO VELS		Management, food employees and conditional employe	200				Consumar Advi	leoni	1F 8 - 14 0 15 4 17 C 24 52 3 40 1 6 7 1 1 1 1 1		
3	DIN DOUT		knowledge, responsibilities and reporting	·	25	□IN □ OU	T	Consumer Advisory Consumer advisory provided for raw or undercooked foods				
4	DIN DOUT		Proper use of restriction and exclusion			⊡ N/A	हेन्स् <u>स्</u>					
5		∐ N/A	Procedures for responding to vomiting and diarrheal eve	ents				Highly Susceptible P	opul	ations		
6	□ IN □ OUT	T III N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □OU	//	Pasteurized foods used	; prof	nibited foods not offered		
7			No discharge from eyes, nose, and mouth		36.6		agtaga	Chemical				
94,3		115 725 125 125 125	eventing Contamination by Hands	in hind	1			Chamica	17.01/6/90 Y			
8	Din □ on	T 🗆 N/O	Hands clean and properly washed	14 Odd - 14 12	27		JΤ	Food additives: approve	ed an	d properly used		
9	□-IN □ OU' □N/A □ N/C		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	oved	28	-∕□IN □OU	ıΤ	Toxic substances proper	ly ide	ntified, stored, used		
							Co	onformance with Approv	ved F	Procedures		
10	□IN □OUT	□ N/A	Adequate handwashing facilities supplied & accessible	е	29	□ IN □ OU.	IT	Compliance with Reduce				
SVE	Mary Mary School Street, 21		Approved Source		_	□N/A		specialized processes, a	and I	IACCP plan		
11	□ IN □ OU	-	Food obtained from approved source		30			Special Requirements: F	resh	Juice Production		
12			Food received at proper temperature		31	N/A □ N/C	IT					
13	OU 🗆 OU	Т	Food in good condition, safe, and unadulterated			☑N/A □ N/C	2	Opocial Requirements, 11	leat i	reatment Dispensing Freezers		
14	□IN □ OU □N/A □ N/C		Required records available: shellstock tags, parasite destruction		32	□ IN □ OU		Special Requirements: C	Sustor	m Processing		
	Section of Bernell Control Decimal by Section 1	DE state filozofia Elegi se el Brigo e Elegistra de la como el Al	Profection from Contamination		33	□]N □ OU		Special Requirements: B		lator Maghino Critoria		
15	□'IN □ OU'		Food separated and protected		33	□Ń/A □ N/C						
16			Food-contact surfaces: cleaned and sanitized		34			Special Requirements: A Criteria	cldifie	ed White Rice Preparation		
17	~ĘIN □OU	г	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU ⊡N/A	Τ	Critical Control Point Insp	pectic	on		
	Tim	e/Tempe	ature Controlled for Safety Food (TCS food)	750-7-07- 30-78-70		□ IN □ OU	Т					
18		T)	Proper cooking time and temperatures	3	36	□N/A		Process Review				
19		Γ	Proper reheating procedures for hot holding		37	□ IN □ OU ⁻ -□N/A	ſ	Variance				
20	□IN □ OUT		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□IN □ OUT	1	Proper hot holding temperatures	.	that are identified as the most significant contributing factors to foodborne illness.							
22	OIN OUT	Г □ 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 O QWERICAN 1051CM	Type of Inspection Date	122											
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the intro		0											
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 clea designed, constructed, and used	nable, pro	perly										
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	Warewashing facilities: installed, maintain	ed. used:	test										
Food Temperature Control	strips												
40 ☑ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 IN OUT Nonfood-contact surfaces clean Physical Facilities												
41 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 Î IN OUT N/A N/O Approved thawing methods used	58 □ IN □OUT Plumbing installed; proper backflow dev	ices											
43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate													
Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed												
44 Д-IN П OUT Food properly labeled; original container	60 IN OUT N/A Tollet facilities: properly constructed, suppli-	ed, cleane	ed										
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities												
45 IN IDOUT Insects, rodents, and animals not present/outer													
openings protected	62	. ciean; do	gs in										
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display													
47 DIN DOUT DN/A Personal cleanliness	63 IN I OUT Adequate ventilation and lighting; designate	d areas u	rsed										
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 Proper Use of Útensils	Administrative												
50 1 N OUT N/A N/O In-use utensils: properly stored	65 IN OUT N/A 901:3-4 OAC												
Litanella aquipment and linena preparity started dried	100												
handled	66 ☐ IN ☐ OUT ☐N/A 3701-21 OAC												
52 ☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use	•												
Observations and C	Orrective Actions												
Mark "X" in appropriate box for COS and R: COS=core													
Item No. Code Section Priority Level Comment	(D) +105(D/CL-101/)	cos	R										
THE KUHNTUN	THIS COLON												
Person in Charge	Date: 11												
Las H	1/21/206	7											
Sanitarian	Licensor:												
	THE DESCRIPTION OF A PARTY OF A P												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL	Page of U												
HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)													