State of Ohio

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

Claystate/Zip Code												
Control block Control Country Control Coun								License Number				
License holder Travel Time Category/Despriptive	12011 CC 5019 # 57					$\frac{1}{2}$ SO $\frac{1}{2}$ RFE $\frac{1}{2}$ 1			11/0/175			
Travel Time Travel Time Category/Descriptive Category/Description Category/Descriptive Category/Descri	Ad	Idress		City/Sta								
Type of Inspection (check all that apply)		5435 S	1 Rt 495	OV	MCCANOM, OH GOODA							
Type of Interpection (check all that apply) Process Review (RFE) Vorlance Review Follow up date (if required) Water sample date/result Fockborne 30 Jbly Complainet Pre-learning Consultation Processor 30 Jbly Complainet Pre-learning Consultation Processor Supervision Processor Process	Lie	cense holder		Inspect	ion	Time	Trav	el Time	Cat	egory/Descriptive		
Type of Interpection (check all that apply) Process Review (RFE) Vorlance Review Follow up date (if required) Water sample date/result Fockborne 30 Jbly Complainet Pre-learning Consultation Processor 30 Jbly Complainet Pre-learning Consultation Processor Supervision Processor Process		J. 126	oleum	(_	O	5		24		755		
Standard Critical Control Point (PSC) Process Review (PSC) Variance Review Follow up	Ту				T.			Follow up date (if required)	Т	Water sample date/result		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, NIO, NIA) for each numbered kern IN-in compliance OUT-incl in compliance NIO-incl observed NA-mot applicable Compliance Status Supervision GIIN OUT INA Person in charge present, demonstrates knowledge, and particular of the property of the propert		Standard □ Critical (Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revi	ew	☐ Follow up	,	and up auto (ii rodunou)				
Name Mark designated compliance status (IN, OLT, NO, NA) for each numbered item: IN-in compliance OUT=not in compliance NO=not observed MA-not applicable	□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation											
Name Mark designated compliance status (IN, OLT, NO, NA) for each numbered item: IN-in compliance OUT=not in compliance NO=not observed MA-not applicable	FOODBORNE III NESS PISK EACTORS AND DURING HEALTH INTERVENTIONS											
Compliance Status												
Supervision	-						-			served WA-not applicable		
ZiN OUT NA Person in charge present, demonstrates knowledge, and profession subsets Profession subsets Profession Proper date marking and disposition Proper date marking and data m	Ja.											
Proper date marking and disposition Proper date marking and conditional employees Proper date Proper date Prop	4	DIN COUT CINA		d								
Employee Health					7.31			Proper date marking and o	lispo	osition		
Consumer Advisory Consumer Advisory Consumer Advisory	2	☐IN □OUT □ N/A	The second secon		24			Time as a public health con-	trol:	procedures & records		
S Composition Source S	in the		I	20114	12.0	⊬∐N/A ∐ N/C				proceduros a recordo		
Contemporary Cont	3	TIN DOUT D N/A			1 35 T	Пім Поп	т	Consumer Adviso	ry			
Good Hygienic Practices C	4	□ÎN □OUT □ N/A	Proper use of restriction and exclusion	2			'	Consumer advisory provide	ed f	or raw or undercooked foods		
Chimical Pasteurized foods used; prohibited foods not offered	5	DIN □OUT □ N/A		ts				Highly Susceptible Pop	ulat	ions		
Total Continue No No discharge from eyes, nose, and mouth Preventing Contamination by Hands Image: Contamination by Hands Preventing Contamination by Hands Image: Contamination Image: Contami	6	LANDOUTONO					Т	Pasteurized foods used; pr	rohik	pited foods not offered		
Preventing Contamination by Hands 27					Lis.		287US) 3	Chemical	715-1111 13-1111			
B Z N		Commence of the Commence of th		735 E	1	пи поп	- T					
9 IN OUT OVA Adequate hand contact with ready-to-eat foods or approved alternate method properly followed 10 Z IN OUT DVA Adequate handwashing facilities supplied & accessible Approved Source IN OUT Food obtained from approved source IN OUT Food proceived at proper temperature IN OUT Required records available: shellstock tags, parasite IN OUT DNA N/O Required records available: shellstock tags, parasite IN OUT DNA N/O Protection from Contamination IN OUT DNA N/O Food separated and protected IN OUT DNA N/O Food-contact surfaces: cleaned and sanitized IN OUT Proper disposition of returned, previously served, reconditioned, and unsele food IN OUT DNA N/O Proper cooking time and temperatures IN OUT DNA N/O Proper cooking time and temperatures IN OUT DNA N/O Proper cooking time and temperatures IN OUT DNA DNO Proper cooling time and temperatures IN OUT DNA DNO Proper cooling time and temperatures IN OUT DNA DNO Proper cooling time and temperatures IN OUT DNA DNO Proper hot holding temperatures IN OUT DNA DNO DNA DNO DNA DNO DNA D	8	DIN DOUTDNO	Hands clean and properly washed	2	27	□N/A		Food additives: approved a	and	properly used		
9 IN OUT OVA Adequate hand contact with ready-to-eat foods or approved alternate method properly followed 10 Z IN OUT DVA Adequate handwashing facilities supplied & accessible Approved Source IN OUT Food obtained from approved source IN OUT Food proceived at proper temperature IN OUT Required records available: shellstock tags, parasite IN OUT DNA N/O Required records available: shellstock tags, parasite IN OUT DNA N/O Protection from Contamination IN OUT DNA N/O Food separated and protected IN OUT DNA N/O Food-contact surfaces: cleaned and sanitized IN OUT Proper disposition of returned, previously served, reconditioned, and unsele food IN OUT DNA N/O Proper cooking time and temperatures IN OUT DNA N/O Proper cooking time and temperatures IN OUT DNA N/O Proper cooking time and temperatures IN OUT DNA DNO Proper cooling time and temperatures IN OUT DNA DNO Proper cooling time and temperatures IN OUT DNA DNO Proper cooling time and temperatures IN OUT DNA DNO Proper hot holding temperatures IN OUT DNA DNO DNA DNO DNA DNO DNA D					╡.	EÍN DOU	т					
Conformance with Approved Procedures Conformance with Approved Procedures	9			ed 2			Toxic substances properly identified, stored, used					
Approved Source Approved Source			-				Co	nformance with Approved	Pr	ocedures		
Approved Source	10	.ØIN □OUT □ N/A			170							
12	11	пи поит		Fylgic	-		_	specialized processes, and	I HA	CCP plan		
Sink No No Special Requirements: Heat Treatment Dispensing Freezers				<u> </u>	.0)	Special Requirements: Fres	h Ju	ice Production		
13	12	□N/A □'N/O		3	11	□ N □ OU1	Т	Special Poquiromento: Hear	· Tro	notment Diananaina Fuer		
A	13			L	4			opedia requirements. Hear	. 116	aument dispensing Freezers		
Profection from Contamination 15	14			3	1771			Special Requirements: Cust	tom	Processing		
15			Protection from Contamination	DATE:	+		г 					
Special Requirements: Acidified White Rice Preparation Criteria Special Requirements: Acidified White Rice Preparation Properation Durice Special Requirements: Acidified White Rice Preparation Properation Properation Proper durice Special Requirements	15		Food separated and protected	3				Special Requirements: Bulk	Wa	ter Machine Criteria		
Food-contact surfaces: cleaned and sanitized Food-contact surfaces: cleaned and surfaces: c	ı		i ood separated and protected			ПЛИ ПОП	г	Special Requirements: Acid	ified	White Rice Preparation		
17	16	•	Food-contact surfaces: cleaned and sanitized		4	ĎN/A ☐ N/O	·		meu	write Nice Preparation		
Time/Temperature Controlled for Safety Food (TCS food) 18	17	,	Proper disposition of returned, previously served.		_	□'ÍN □ OUT	г					
18	''		reconditioned, and unsafe food	3				Critical Control Point Inspec	tion			
19	200		rature Controlled for Safety Food (TCS food)	36			Г	Process Review				
Proper reheating procedures for hot holding Proper reheating procedures for hot holding 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	18	IZIN □ OUT □N/A □ N/O	Proper cooking time and temperatures	-	+							
Proper reheating procedures for hot holding N/A	\dashv			₃			Г	Variance				
Compared to the 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 Proper to holding temperatures Public health interventions are control measures to prevent foodborne 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 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 Proper cooling time and temperatures Proper cooling time and temper	19		Proper reheating procedures for hot holding									
21 DIN DOUT Proper hot holding temperatures Proper hot holding temperatures Proper hot holding temperatures Public health interventions are control measures to prevent foodborne	20		Proper cooling time and temperature	\dashv	Risk factors are food preparation practices and employee behaviors							
21 DN/A DN/O Proper hot holding temperatures foodborne illness. Public health interventions are control measures to prevent foodborne	∠∪	□N/A /□'N/O	Troper cooling time and temperatures	F								
Public health interventions are control measures to prevent foodborne	21		Proper hot holding temperatures									
1 2 1		LIN/A LI N/O	, , ,	F	Public health interventions are control measures to prevent foodborns							
	22	□ÍN □ OUT □N/A	Proper cold holding temperatures	i	llne	ess or injury.				P. OTOM NOODOME		

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Type of Inspection

Nar	ne of Facility	on a saw #37		Type of Inspection	Date 110122
					and the second s
	Good Retail Practi	GOOD RETAIL ices are preventative measures to control the intro	The second secon	s chemicals and physical obje	acts into foods
_ M:	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item:	IN=in compliance OU	Γ=not in compliance N/O=not ob	served N/A=not applicable
		Safe Food and Water		Utensils, Equipment and Ve	
38	ZÍN 🗆 OUT 🗆 N/A 🗆 N/O	7.00	54 □ IN ☐ OUT	Food and nonfood-contact designed, constructed, and	t surfaces cleanable, properly d used
39	ÍN □OUT □N/A	Water and ice from approved source od Temperature Control	55 ☐ IN □ OUT	□N/A Warewashing facilities: ins	stalled, maintained, used; test
40		Proper cooling methods used; adequate equipment	56 ☑ IN ☐ OUT		clean
	<u> </u>	for temperature control		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 availa	ble; adequate pressure
42	IN OUT ONA ONO	Approved thawing methods used	58 IN OUT	Plumbing installed; prope	r backflow devices
43 /	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate			
		Food Identification	59 IN OUT		
44	□ IN □ OUT	Food properly labeled; original container	60 □ IN □ OUT		nstructed, supplied, cleaned
		tion of Food Contamination Insects, rodents, and animals not present/outer	61 OIN OUT		posed; facilities maintained
45	☐ IN ☐ OUT	openings protected	62 □ IN □ OUT □ N/A □ N/O	Physical facilities installed, outdoor dining areas	maintained, and clean; dogs in
46	Í IN □ OUT	Contamination prevented during food preparation, storage & display			
47	OUT ON NA NO	Personal cleanliness	63 IN OUT		ghting; designated areas used
49		Wiping cloths: properly used and stored Washing fruits and vegetables		□N/A Existing Equipment and Faci	lities
	į.	Proper Use of Utensils		Administrative	
50	II IN OUT ON/A N/O	In-use utensils: properly stored	65 IN I OUT	□N/A 901:3-4 OAC	《 .
51	Í IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN 🗆 OUT	ÍÚN/A 3701-21 OAC	
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used			
53		Slash-resistant, cloth, and latex glove use			
		Observations and C Mark "X" in appropriate box for COS and R: COS=cor			
Item	No. Code Section Priori	ty Level Comment	11-100		COS R
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Pers	son in Charge	001 (722-	All grants	Date	
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Sani	itarlan		Licenso		
				4 (1)	

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Name of Facility

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