## State of Ohio

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

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L 7 N/A 77 - 7 W 1 A 7. AS				heck one ĴFSO □RFE			License Number		Date / / / / / / /				
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119 E May Sheet					CHENCILL OH 4533/								
Li	cense holder	codenies inc	Inspec		<i>t</i> .	Trav	/el Time	C	ategory/Descriptive				
	140111412	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	\. <sub>4</sub> .	2	$\cup$		10	_	(25				
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Red Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					v □ Follow up	,	Follow up date (if require	ed)	.Water sample date/result (if required)				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	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	□IN □OUT □∕N/A	Person in charge present, demonstrates knowledge, ar performs duties	d	EIN FLOUT			Proper date marking and disposition						
2	│ □IN □OUT □ Ñ/A	Certified Food Protection Manager	10.7010	24	□IN □ OU		Time as a public health c	ontro	L procedures & records				
367,00		Employee Health  Management, food employees and conditional employees			□N/A □ N/C		Consumer Advi	o villa goto					
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting	וֹ וֹ וֹ	25	□IN □ OU1	T		S. Francis (St.)					
5	□IN □OUT □ N/A	Proper use of restriction and exclusion		23	.⊟N/A	(18 1891 <u>)</u>	Consumer advisory provided for raw or undercooked foods						
<u> </u>		Procedures for responding to vomiting and diarrheal even  Good Hygienic Practices	S No.2		□IN □ OU	TUTT.	Highly Susceptible P						
6	Ú IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	√□N/A	'	Pasteurized foods used;	prol	nibited foods not offered				
7	DIN DOUT NO	No discharge from eyes, nose, and mouth					Chemical						
8		eventing Contamination by Hands  Hands clean and properly washed		27	□-IŅ □ OU <sup>-</sup>	Т	Food additives: approve	d an	d properly used				
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	əd	28	□IN □ OUT □N/A	T	Toxic substances propert	y ide	ntified, stored, used				
40	FIN FOUT FINA	Adamsta handrakları ( 1991 - 1		orne orne		10 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	nformance with Approv	STANGE STAN					
10	│ □IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source		29	□ IN □ OU1 □NÎ/A	Т	Compliance with Reduce specialized processes, a	ed Ox	ygen Packaging, other				
11	□IN □ OUT	Food obtained from approved source		30	□IN □ OUT	Т							
12	□ IN □ OUT □N/A □·N/O	Food received at proper temperature		31	□N/A □ N/O		Special Requirements: Fresh Juice Production  Special Requirements: Heat Treatment Dispensing Freezers						
13	OUT OUT	Food in good condition, safe, and unadulterated		31	.□N/A □ N/O		Special Requirements: H	eat 1	reatment Dispensing Freezers				
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	32	□ IN □ OUT □N/A □ N/O	- 1	Special Requirements: C	ustor	n Processing				
15	□IN □ OUT	Protection from Contamination  Food separated and protected	3	33	□ IN □ OUT □N/A □ N/O		Special Requirements: B	ulk W	ater Machine Criteria				
16	□N/A □ N/O □ IN □ OUT	Food-contact surfaces; cleaned and sanitized	_    3	34	□ IN □ OUT	Τ	Special Requirements: A	cidifie	ed White Rice Preparation				
17	□N/A □ N/O. □IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	-	35	□IN □ OUT	г	Critical Control Point Insp	ectic	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	-	+		r							
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	3	4	ŪN/A		Process Review		-				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	] 3	37	□ IN □ OUT ′□N/A	Г	Variance						
20	□ IN □ OUT □N/A □-N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.									
22	DÍN □ OUT □N/A	Proper cold holding temperatures											

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		J	DDAGEIGEG										
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									
38 ,	DIN DOUT DN/A DN/O	Pasteurized eggs used where required	54 Î IN ☐ OU	Food and nonfood designed, construction	-contact surfaces cleanable, properly ted, and used								
39	□IN □OUT □N/A	Water and ice from approved source			ties: installed, maintained, used; test								
nii.	Total	od Temperature Control	56 🗆 IN 🗆 OU	strips	unfanna ala un								
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	26-1 IN LI OC	T Nonfood-contact s  Physical Fac									
41	.□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 🗆 IN 🗆 OU	IT □N/A Hot and cold water	r available; adequate pressure								
42	.□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 🗆 IN 🗆 OU	T Plumbing installed	proper backflow devices								
43 □ IN □ OUT □N/A		Thermometers provided and accurate	□N/A □ N/C	)	<u></u>								
		Food Identification	59 - IN OU	T □N/A Sewage and waste	water properly disposed								
44	Í IN □ OUT	Food properly labeled; original container	60□ IN □ OU	T □N/A Toilet facilities: prop	perly constructed, supplied, cleaned								
	Preven	tion of Food Contamination	61 □ IN □ OU	T □N/A Garbage/refuse pro	perly disposed; facilities maintained								
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 IN I OU	outdoor dining areas	stalled, maintainėd, and clean; dogs in								
46	-□ IN □ OUT	Contamination prevented during food preparation, storage & display	63   IN   OU										
47	IN OUT ON/A	Personal cleanliness			and lighting; designated areas used								
48	1 IN OUT ON/A N/O	Wiping cloths: properly used and stored  Washing fruits and vegetables	64 🗇 IN 🗇 OL	JT □N/A   Existing Equipment	and Facilities								
40		Proper Use of Utensils		Administra	live								
50 (	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 🗆 IN 🗆 OU	T 🗐 N/A 901:3-4 OAC									
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	T 🗆 N/A 3701-21 OAC									
52	´Ĺ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53	/ IN OUT ON/A N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre											
Item	No. Code Section Priori	ty Level Comment	1		COS R								
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Pers	Person in Charge Date:												
San	Sanitarian Licensor:												
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page of												

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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