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

| Midmark corporation plant A Standard 3/8/23 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 applicab | ble |
| Safe Food and Water Utensils, Equipment and Vending 38 I IN II OUT IN I OUT Food and nonfood-contact surfaces cleanable, proper | |
| designed, constructed, and used | eny |
| 39 DIN OUT NA Water and ice from approved source 55 NOUT NA Warewashing facilities: installed, maintained, used; te strips | est |
| 40 IN I OUT IN/A IN/O Proper cooling methods used; adequate equipment for temperature control 56 IN OUT Nonfood-contact surfaces clean Physical Facilities | |
| 41 Plant food properly cooked for hot holding 57 DIN DOUT DN/A Hot and cold water available; adequate pressure | |
| 42 I IN I OUT IN/A I N/O Approved thawing methods used 58 I IN I OUT Plumbing installed; proper backflow devices | |
| 43 PIN OUT N/A Thermometers provided and accurate | |
| Food Identification 59 ,☑ IN □ OUT □N/A Sewage and waste water properly disposed | |
| 44 DIN OUT Food properly labeled; original container 60 DIN OUT DN/A Toilet facilities: properly constructed, supplied, cleaned | t |
| Prevention of Food Contamination 61 IN OUT IN/A Garbage/refuse properly disposed; facilities maintained | i |
| 45 | s in |
| 46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display | |
| 47 DIN OUT DI/A Personal cleanliness 63 DIN OUT Adequate ventilation and lighting; designated areas use | ed |
| 48 IN OUT | |
| 49 IN OUT N/A N/O Washing fruits and vegetables Administrative | |
| Proper Use of Utensils 50 IN OUT OUT N/A N/O In-use utensils: properly stored 65 IN OUT N/A 901:3-4 OAC | |
| Itanals againment and linear properly stored dried | |
| 51./ TIN OUT ON/A Single-use/single-service articles: properly stored, used | |
| 53 □ IN □ OUT, □Ñ/A □ N/O Slash-resistant, cloth, and latex glove use | |
| 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 COS COS | |
| | <u>R</u> |
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| Person in Charge Date: 3-9-23 | |
| Sanitarian Licensor: | |

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page 2 of 2

| П | ame of | facility | | | | 111 | ana N | , | |
|--------|-------------|--|---|---|--------------------|-----------------------|---|-------------|--|
| 1 | 5h | • | brothers uending | Check or | | LIC | sense Number 59 | | Date 3-8-23 |
| A | ddress | | · · · · · · · · · · · · · · · · · · · | City/Stat | e/Zip Code | | . (| | .) - |
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| Li | cense | | | Inspection | on Time | Travel T | ime | Ca | tegory/Descriptive |
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| 1 | me of | Inspection (char | ck all that apply) | L | | 1 | | | RIMIN |
| | ∕Standa | | Control Point (FSO) □ Process Review (RFE) □ Varia | nce Revie | w 🗆 Follow ur | Foll | ow up date (if require | :d) | Water sample date/result (if required) |
| | Foodb | orne □ 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consultation | | | | | | (|
| 0.83 | 35 | | | | | | | | |
| 9.6 | | | FOODBORNE ILLNESS RISK FACTO | | | | | | |
| h | nark de | signated compil | ance status (IN, OUT, N/O, N/A) for each numbered it | em: IN =in | compliance O | UT =not i | n compliance N/O=n | ot ob | served N/A=not applicable |
| 5-0-00 | • | | Compliance Status | | | | Compliance St | atus | |
| | T | | Supervision | | | | ture Controlled for S | afety | Food (TCS food) |
| 1 | | □OUT □ N/A | Person in charge present, demonstrates knowledge, an performs duties | nd 23 | | | pper date marking and | l disp | osition |
| 2 | □IN | □OUT 🗹 N/A | Certified Food Protection Manager | 24 | | | ne as a public health co | ontrol | procedures & records |
| 23.5 | | 1411 14 14 14 14 14 15 15 16 16 16 16 16 16 16 16 16 16 16 16 16 | Employee Health | | jenia ii nia |) | | | pressuared a records |
| 3 | □IN | □OUT 🖟 N/A | Management, food employees and conditional employee knowledge, responsibilities and reporting | s; | □IN □ OU | <u>. 412 143</u> T | Consumer Advis | ory | |
| 4 | .Ø1N | □OUT □ N/A | Proper use of restriction and exclusion | 25 | DN/A | ' Co | nsumer advisory prov | ided 1 | for raw or undercooked foods |
| 5 | □IN | □OUT □-N/A | Procedures for responding to vomiting and diarrheal ever | nts | | ' н | ighly Susceptible Po | pula | tions |
| | T COLINI | | Good Hyglenic Practices | 26 | □N □ OU | T Pas | steurized foods used: | prohi | bited foods not offered |
| 7 | | OUT N/O | Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth | 20 | -ĒĪÑ/A | Tilas Ned | | 75 Jac | The second secon |
| | | Z 30 mercy 2000 Z 2000 1 38 (820) | reventing Contamination by Hands | | | _ | Chemical | 10.70 | |
| 8 | ПŅ | OUT N/O | Hands clean and properly washed | 27 | □IN □ OU -⁄□Ñ/A | Foo | od additives: approved | l and | properly used |
| 9 | D.IN | □ OUT A □ N/O | No bare hand contact with ready-to-eat foods or approvalternate method properly followed | /ed 28 | ÐÍN □ OU □N/A | То | tic substances properly | / iden | tified, stored, used |
| - | LIN | □OUT 🗹 N/A | Adomicato handuralitira facilitira anni li di O | | | | mance with Approve | 934 - TAM | |
| 10 | | ДООТ Д N/A | Adequate handwashing facilities supplied & accessible Approved Source | 29 | □IN □OU J⊡Ñ/A | | mpliance with Reduce cialized processes, a | d Oxy | gen Packaging, other |
| 11 | .@1N | □ OUT | Food obtained from approved source | | □ IN □ OU | т . | | | |
| 12 | | □ OUT | Food received at proper temperature | 30 | □N/A □ N/C | | ecial Requirements: Fr | esh J | uice Production |
| 13 | | N/O □ OUT | Food in good condition, safe, and unadulterated | 31 | □IN □OU | | ecial Requirements: He | ∍at Tr | eatment Dispensing Freezers |
| 14 | | OUT N/O | Required records available: shellstock tags, parasite destruction | 32 | | | ecial Requirements: Cu | ıstom | Processing |
| | | Toda tan dit de dise Toda tan disemperatura | Protection from Contamination | | □ IN □ OU | T Snd | oiol Deculer - | .0 | And Market 11. |
| 15 | | OUT N/O | Food separated and protected | | ⊿∐N/A □ N/C | <u> </u> | ecial Requirements: Bu | | 1.10 |
| 16 | | OUT N/O | Food-contact surfaces: cleaned and sanitized | 34 | ™W\V □ N\C | Spe Crit | ecial Requirements: Ac eria | idified | d White Rice Preparation |
| 17 | ,⊠∕IN | □ OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | □IN □OU ,⊡N/A | Crit | ical Control Point Inspe | ection | |
| | | | rature Controlled for Safety Food (TCS food) | 36 | □IN □OU | T Pro | cess Review | | |
| 18 | IN IN/A | OUT N/O | Proper cooking time and temperatures | | ☑N/A | | | | |
| 19 | □ IN | ☐ OUT ☐ N/O | Proper reheating procedures for hot holding | 37 | DN/A 00 | ' Var | iance | | |
| 20 | IN N/A | □ OUT □ N/O | Proper cooling time and temperatures | R | isk factors a | re food p | reparation practice | s an | d employee behaviors |
| 21 | | OUT | Proper hot holding temperatures | fo | odborne illne: | ss. | e most significant co | | - |
| 22 | NI 🖂 | □ OUT □N/A | Proper cold holding temperatures | illi | ness or injury | nterven | uons are control m | easu | res to prevent foodborne |

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

| Nar | ne of Facility | | | | Туре | of Inspection | Date / | 1 | |
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| | MONOCILL | CORP - Plant C | | | 51 | -andard | 13/9/ | 123 | 3 |
| | | | | | | | 1 | | |
| | | GOOD RETAIL | Table Consideration | Control of the Contro | | | | | |
| | Good Retail Practi | ces are preventative measures to control the introd | ductio | n of pathogens, | , chen | nicals, and physical objec | ts into foods. | | |
| IVI | | status (IN, OUT, N/O, N/A) for each numbered item: IN Bafe Food and Water | V≕in c | ompliance OUT= | gen organizati | THE TREE PARTY AND ADDRESS OF THE PARTY AND AD | ELF LIVE FARE CONTRACTOR | applic | able |
| 38 | ☐ IN ☐ OUT ☐N/A ☐ N/O | | 54 | ØN □ OUT | UI | ensils, Equipment and Vend Food and nonfood-contact s | surfaces cleana | able, pro | operly |
| 39 | ☑ÍN □OUT □N/A | Water and ice from approved source | <u> </u> | 1 | | designed, constructed, and u | | | |
| | O Printinguage Chineses (1911) 12 12 12 12 12 12 12 12 12 12 12 12 12 | od Temperature Control | 55 | , , , | ⊒N/A | Warewashing facilities: insta strips | | d, used; | test |
| 40 | □ IN □ OUT □N/A ☑ N/O | Proper cooling methods used; adequate equipment for temperature control | 56 | Jein □ out | | Nonfood-contact surfaces c | lean | | |
| 41 | Z IN □ OUT □N/A □ N/O | Plant food properly cooked for hot holding | 57 | D IN D OUT D | AVIC | Hot and cold water available | e; adequate pr | essure | |
| 42 - | Í IN □ OUT □N/A □ N/O | Approved thawing methods used | 58 | ☑-IN □OUT | | Plumbing installed; proper b | backflow device | es | |
| 43 | ,⊡-IN □ OUT □N/A | Thermometers provided and accurate | | □N/A □ N/O | | | | | |
| | | Food Identification | 59 | ďin □ OUT □ | JN/A | Sewage and waste water pro | perly disposed | | |
| 44 | □-IN □ OUT | Food properly labeled; original container | 60 | DIN DOUT | JN/A | Toilet facilities: properly const | ructed, supplied | l, cleane | ∍d |
| | Preven | tion of Food Contamination | 61 | -END OUT O | ⊒N/A | Garbage/refuse properly dispo | osed; facilities m | aintaine | ∍d |
| 45 | 'L IN □ OUT | Insects, rodents, and animals not present/outer openings protected | 62 | D'IN D OUT | | Physical facilities installed, ma outdoor dining areas | aintained, and c | lean; do | gs in |
| 46 | ☐ÎN ☐ OUT | Contamination prevented during food preparation, storage & display | - | | | | | | |
| 47 48 | ☐ÎN ☐ OUT ☐N/A ☐ÎN ☐ OUT ☐N/A ☐ N/O | Personal cleanliness Wiping cloths: properly used and stored | 63 | | -1,1/4 | Adequate ventilation and light | | areas u | sed |
| 49 | | Washing fruits and vegetables | 64 | OUT 🗆 | JN/A | Existing Equipment and Facilitie | es | | |
| | Participation of the second of | roper Use of Utensils | | | | Administrative | | | |
| 50 | □-IN □ OUT □N/A □ N/O | In-use utensils: properly stored | 65 | □ IN □ OUT,回 | A/NE | 901:3-4 OAC | | | |
| 51 | □ IN □ OUT □N/A | Utensils, equipment and linens: properly stored, dried, handled | 66 | | JN/A | 3701-21 OAC | | | |
| 52 | DÍN DOUT DN/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 Co | | | | P=report violation | | | |
| Item | No. Code Section Priori | y Level Comment | <u> </u> | zinokosadinig ililopi | occion | A repeat violation | | cos | R |
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| Pers | on in Charge | <i>y</i> | | | | Date: | | | |
| | mile Com | te | | | | 3-5'-23 | \$ | | |
| Sani | tarian | | | Licensor: | (| OHIT | | _ | |
| DDIA | ORITY LEVEL: C = CRITIC | AL NC - NON-CRITICAL | | | - 3 | | 7 7 | | |

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

Name of Facility

Page____of ___

| Na | ame of facility | | Check or | ie | 1 | License Number | | Date |
|-----------------|--------------------------|--|---------------------|--|------------------------|--------------------------|------------------|--|
| L | MIDMARK | CCORP - PICINT C | -□1FSC | □RFE | | 10 | | 3/9-23 |
| A | ddress | | City/Stat | e/Zip Code | | | | |
| • | (00 OISK | 2 DZ | (R | rsail | Iles | OH | U | 5380 |
| Li | cense holder | | Inspection | n Time | Travel | l Time | - (| Category/Descriptive |
| | =1.00\nca1 | 1 porters period | -> | <u></u> | 11410 | 20 | | sategory/Descriptive |
| | 2/DECNINI | 1 WOINDID WORKING | <u> </u> | \bigcirc | | 70 | | UCHISITS |
| - | pe of Inspection (chec | | | | Fo | ollow up date (if req | uired) | Water sample date/result |
| | •Standard □ Critical | Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia | ınce Revie | w □ Follow up | o | | | (if required) |
| | Foodborne ☐ 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consultation | | | | | | |
| SECTION 1 | | | | | | | - | The state of the s |
| | | FOODBORNE ILLNESS RISK FACTO | RS AND | PUBLIC HE | EALTI | H INTERVENTI | ONS | |
| N | lark designated compli | ance status (IN, OUT, N/O, N/A) for each numbered it | em: IN= in | compliance O | UT =no | t in compliance N/ | O =not | observed N/A=not applicable |
| - | | Compliance Status | | | | | | |
| ξ) | | | - 3-6 ₄₀ | ances (eller | page (no. of the total | Compliance | | |
| 24.7 | | Supervision | | | | rature Controlled to | or Safe | ty Food (TCS food) |
| 1 | "ØÍN □OUT □ N/A | Person in charge present, demonstrates knowledge, ar performs duties | nd 23 | ☑ÎN □ OU □N/A □ N/C | | Proper date marking | and di | sposition |
| 2 | □IN □OUT □/Ñ/A | Certified Food Protection Manager | | □IN □OU | т . | | | |
| 91/98. - 793 | | Employee Health | 24 | -DN/A □ N/C | 1.1 | ime as a public heal | ın contr | rol: procedures & records |
| 3 | DIN DOUT N/A | Management, food employees and conditional employee | s; | | | Consumer A | dvisor | y , |
| | OIN DOUT D N/A | knowledge, responsibilities and reporting Proper use of restriction and exclusion | 25 | □ IN □ OUT | ^T c | Consumer advisory r | orovide | d for raw or undercooked foods |
| <u>4</u> 5 | | Procedures for responding to vomiting and diarrheal ever | to E | _⊡N/A | 9179 - 73 | | 5 et. 000 100 71 | |
| Ŭ. | | Good Hygienic Practices | 118 | | _ | Highly Susceptible | Popu | llations |
| 6 | ZÎN 🗆 OUT 🗆 N/O | Proper eating, tasting, drinking, or tobacco use | 26 | □ IN □ OU ⁻ | ' F | asteurized foods us | ed; pro | phibited foods not offered |
| 7 | | No discharge from eyes, nose, and mouth | 7.5 | | Hawar Day | | ACC 25 | |
| E. | | reventing Contamination by Hands | (C.245) | | | Chemic | aı | |
| T. Corpiès | | | 27 | | T F | Food additives: appro | oved a | nd properly used |
| 8 | .ÆÍN □OUT□N/O | Hands clean and properly washed | - | ⊸⊡N/A | ' | ood dadiiivoo, uppit | JVCG al | nd properly used |
| 9 | ☐ IN ☐ OUT ☐N/A ☐ N/O | No bare hand contact with ready-to-eat foods or approvalternate method properly followed | _{/ed} 28 | IN I OUT | Т | Toxic substances prop | perly id | entified, stored, used |
| | | | \$200 | | Conf | formance with App | roved | Procedures |
| 10 | □IN □OU7 □ N/A | Adequate handwashing facilities supplied & accessible | 29 | | T C | Compliance with Red | uced C | xygen Packaging, other |
| | | Approved Source | 29 | .□Ņ/A | s | pecialized processes | s, and | HACCP plan |
| 11 | □ IN □ OUT | Food obtained from approved source | 30 | □ IN □ OUT | | Paguiraments | v. Crook | hija Dualiation |
| 12 | □ IN □ OUT | Food received at proper temperature | | N/A □ N/O | | Special Requirements | . riesi | Touce Production |
| | □N/A □-N/O | | 31 | | | Special Requirements | : Heat | Treatment Dispensing Freezers |
| 13 | D-IN DOUT | Food in good condition, safe, and unadulterated | _ | □N/A □ N/O | | | | |
| 14 | □ IN □ OUT □N/A □ N/O | Required records available: shellstock tags, parasite destruction | 32 | □ IN □ OUT | | Special Requirements | : Custo | om Processing |
| F18166 | ENALINO | | | □N/A □ N/O | | | 4010 | |
| - 4 | | Protection from Contamination | 33 | | | Special Requirements | e Bulk t | Water Machine Criteria |
| 15 | □/IN □ OUT | Food separated and protected | | □N/A □ N/O | | | . Duit \ | valor machine onlena |
| | □N/A □ N/O | p | | □ IN □ OUT | т е | inecial Requirements | · Volgit | ied White Rice Preparation |
| 16 | DIN DOUT | Food-contact surfaces: cleaned and sanitized | 34 | | | riteria | . Aciun | led writte Rice Preparation |
| | □N/A □ N/O | | | , 524. | | | | |
| 17 | -∐N □ OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | □IN □ OUT □N/A | T c | Critical Control Point I | nspecti | ion |
| | Time/Tempe | rature Controlled for Safety Food (TCS food) | 0200 | · · · · · · · · · · · · · · · · · · · | | | | |
| 1/15/202 | | aute controlled for safety Food (163 (000) | 36 | □ IN □ OUT | T P | rocess Review | | |
| 18 | □ IN □ OUT □N/A □ N/O | Proper cooking time and temperatures | | □N/A | | - | | |
| - | | | 37 | □IN □ OUT | $r \mid_{V}$ | /ariance | | |
| 19 | □ IN □ OUT | Proper reheating procedures for hot holding | " | □N/A | " | ananos | | |
| | ^☐N/A □ N/O | | | | | | | |
| 20 | □ IN □ OUT | Proper cooling time and temperatures | | | | | | |
| 20 | 4ŪN/A □ N/O | Troper cooling time and temperatures | Ri | sk factors ar | re food | l preparation prac | tices a | and employee behaviors |
| 21 | □ IN □ OUT | Proper hot holding temperatures | | at are identifie odborne illnes | | ne most significar | ıt cont | tributing factors to |
| ' | ✓N/A □ N/O | | | | | | | |
| 22 | ÓIN □ OUT □N/A | Proper cold holding temperatures | Pu | u blic health i ness or injury. | nterve | entions are contro | ol mea | sures to prevent foodborne |

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

Type of Inspection

Date

| 617 main breaking | 00M | Type of Inspection Standar | Date 3/9/23 |
|--|------------------------------|---|---------------------------------|
| | | | 3 1 10-12 |
| Good Retail Practices are preventative management to control the | IL PRACTICES | | |
| Good Retail Practices are preventative measures to control the in Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item | troduction of pathogens | , chemicals, and physical obj | ects into foods. |
| Safe Food and Water | i. iiv-iii compliance ou i- | -not in compliance N/O=not ob Utensils, Equipment and Ve | served N/A=not applicable |
| 38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required | 54 🖾 IN 🗆 OUT | | t surfaces cleanable properly |
| 39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source | | | stalled, maintained, used; test |
| Food Temperature Control | 55 DIN DOUT | strips | namamed, used; test |
| 40 IN OUT NA NO Proper cooling methods used; adequate equipment for temperature control | 56 ☐ IN ☐ OUT | Nonfood-contact surfaces Physical Facilities | clean |
| 41 IN OUT OUT N/A N/O Plant food properly cooked for hot holding | 57 □IN □ OUT □ | IN/A Hot and cold water availa | ble: adequate pressure |
| 42 O N OUT NA NO Approved thawing methods used | 58 □·IN □OUT | Plumbing installed; prope | |
| 43 IN OUT NA Thermometers provided and accurate | □N/A □ N/O | | |
| Food Identification | 59 □-IN □ OUT □ | JN/A Sewage and waste water p | roperly disposed |
| 44 □,IN □ OUT Food properly labeled; original container | 60 ,□-IN □ OUT □ | N/A Toilet facilities: properly cor | structed, supplied, cleaned |
| Prevention of Food Contamination | 61 TÎN 🗆 OUT 🗆 | IN/A Garbage/refuse properly dis | posed; facilities maintained |
| 45 IN OUT Insects, rodents, and animals not present/outer openings protected | 62 ☑-IN ☐ OUT | Physical facilities installed, | maintained, and clean; dogs in |
| 46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display | □N/A□N/O | outdoor dining areas | |
| 47 D IN D OUT DN/A Personal cleanliness | 63 DIN DOUT | Adequate ventilation and lig | hting; designated areas used |
| 48 ETN DOUT DN/A DN/O Wiping cloths: properly used and stored 49 ETN DOUT DN/A DN/O Washing fruits and vegetables. | 64 ' IN OUT C | | |
| The Translation Translation and Vegetables | | Administrative | |
| Proper Use of Utensils 50 | 65 D IN D OUT D | | |
| 51 ØIN OUT ØN/A Utensils, equipment and linens: properly stored, dried, | | | |
| handled 52 ☑ N ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used | | N/A 3701-21 OAC | |
| 53 ETIN OUT DN/A N/O Slash-resistant, cloth, and latex glove use | ' - | | |
| Observations and | Corrective Action | | |
| Mark "X" in appropriate box for COS and R: COS=co | rrected on-site during inspe | ection R=repeat violation | |
| | | | COS R |
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| Person in Charge / | | | |
| Mrs Center | | Date: | |
| Sanitarian | Licensor: | 3-9-2 | <i>'</i> £ |
| | Licensof: | DC+D | |
| 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)

Name of Facility

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| N | ame of facility | -000 to 10 00 ly 00 100 | Check or | | License Number | | Date | | | | | |
| | 0171 | ncin breakroom | □,FSC | RFE | 4 | | 1319175 | | | | | |
| A | ddress | · · · · · · · · · · · · · · · · · · · | City/Stat | e/Zip Code | | , | <u> </u> | | | | | |
| | 5753 | Et St 57/ | | 1 (22 in C | NILL OHL U | < | 23/ | | | | | |
| Li | cense holder | | Inspection | on Time | Travel Time | دی ا | itegory/Descriptive | | | | | |
| ١, | 5/20 My | Brothers vending | < | 20 | (20) | Ca | | | | | | |
| - | | | | > | 30 | | VEVISIVI) | | | | | |
| | /pe of Inspection (ched Standard □ Critical | ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia | nas Davis | 🗆 🖺 - N | Follow up date (if require | d) | Water sample date/result | | | | | |
| ŀ | Foodborne D 30 Day | □ Complaint □ Pre-licensing □ Consultation | ince Revie | w 🗆 Follow up | | | (if required) | | | | | |
| | | The state of the s | | | | | <u> </u> | | | | | |
| 10 | | FOODBORNE ILLNESS RISK FACTO | RS AND | PUBLIC HE | ALTH INTERVENTION | S | | | | | | |
| Ň | Mark designated compli | ance status (IN, OUT, N/O, N/A) for each numbered it | em: IN=in | compliance OU | IT=not in compliance N/O=n | ot ol | bserved N/A=not applicable | | | | | |
| | | Compliance Status | | | Compliance St | | | | | | | |
| | | Supervision | | Time/i | emperature Controlled for S | | | | | | | |
| 4 | TON FOURTHWA | Person in charge present, demonstrates knowledge, as | nd | PIN FLOUT | | aiety | roou (1C3 1000) | | | | | |
| 1 | ZÍN DOUT D N/A | performs duties | 23 | N/A N/O | Proper date marking and | l disp | position | | | | | |
| 2 | DIN DOUT NA | Certified Food Protection Manager | 24 | .ÆÍN □ OUT | Time as a multiple stable of | | | | | | | |
| 16 | | Employee Health | | DN/A DN/O | Time as a public health co | ontroi | : procedures & records | | | | | |
| 3 | □IN □OUT □-N/A | Management, food employees and conditional employee knowledge, responsibilities and reporting | ទ; | | Consumer Advis | sory | | | | | | |
| 4 | DIN DOUT ON/A | Proper use of restriction and exclusion | 25 | DAN DOUT | Consumer advisory provi | ided | for raw or undercooked foods | | | | | |
| 5 | DIN DOUT ONA | Procedures for responding to vomiting and diarrheal ever | nte . | I LINA | 1 | | | | | | | |
| | | Good Hygienic Practices | | DIN DOUT | Highly Susceptible Po | | | | | | | |
| 6 | .⊠¹N □ OUT □ N/O | Proper eating, tasting, drinking, or tobacco use | 26 | N/A | Pasteurized foods used; | proh | ibited foods not offered | | | | | |
| 7 | DIN DOUT DNO | No discharge from eyes, nose, and mouth | | | Chemical | A.175 | | | | | | |
| | P) | reventing Contamination by Hands | | □IN □ OUT | | | | | | | | |
| 8 | DIN DOLT NO | Hands clean and properly washed | 27 | N/A OUT | Food additives: approved | and | properly used | | | | | |
| 9 | □IN □ OUT ~⊠N/A □ N/O | No bare hand contact with ready-to-eat foods or approvalternate method properly followed | /ed 28 | □IN □ OUT □N/A | Toxic substances properly | / ider | ntified, stored, used | | | | | |
| | | | | | Conformance with Approve | ad P | rocedures | | | | | |
| 10 | │ □IN □OUT □\N/A | Adequate handwashing facilities supplied & accessible | 29 | □ IN □ OUT | Compliance with Reduce | d Ox | ygen Packaging, other | | | | | |
| 11 | □/IN □ OUT | Approved Source Food obtained from approved source | | IdfN/A | specialized processes, a | nd H | ACCP plan | | | | | |
| | DIN DOUT | 1 ood obtained from approved source | 3c | □ IN □ OUT -□N/A □ N/O | Special Requirements: Fr | esh J | Juice Production | | | | | |
| 12 | Ñ/A □ N/O | Food received at proper temperature | - | | | | 181 181 181 | | | | | |
| 13 | □IN □ OUT | Food in good condition, safe, and unadulterated | 31 | →N/A □ N/O | Special Requirements: He | et Tr | eatment Dispensing Freezers | | | | | |
| 14 | □IN □ OUT | Required records available: shellstock tags, parasite | 32 | □IN □ OUT | Special Paguiromento: Cu | oton | Proposing | | | | | |
| 2580 | □N/A □ N/O | destruction | | _UN/A U N/O | Special Requirements: Cu | 13(01) | i i i ocessing | | | | | |
| | | Protection from Contamination | 33 | | Special Requirements: Bu | ılk W | ater Machine Criteria | | | | | |
| 15 | ⊡″N □ OUT □N/A □ N/O | Food separated and protected | | -EN/A D N/O | , | | | | | | | |
| 40 | PIN DOUT | | 34 | | Special Requirements: Ac | idifie | d White Rice Preparation | | | | | |
| 16 | □N/A □ N/O | Food-contact surfaces: cleaned and sanitized | | □N/A □ N/O | Criteria | | | | | | | |
| 17 | ZIN 🗆 OUT | Proper disposition of returned, previously served, | 35 | □IN □ OUT | Critical Control Point Inspe | action | 2 | | | | | |
| | Time/Tempe | reconditioned, and unsafe food rature Controlled for Safety Food (TCS food) | 35.0 | □N/A | Ontrod Control Control Mape | | I | | | | | |
| t garage | | ature Controlled for Safety Food (1CS food) | 36 | □IN □OUT □N/A | Process Review | | | | | | | |
| 18 | □ IN □ OUT □ N/O | Proper cooking time and temperatures | | · · · · · · · · · · · · · · · · · · · | | | | | | | | |
| 19 | □ IN □ OUT -□N/A □ N/O | Proper reheating procedures for hot holding | 37 | □ IN □ OUT □N/A | Variance | | | | | | | |
| 20 | □ IN □ OUT □Ñ/A □ N/O | Proper cooling time and temperatures | R | isk factors are | food preparation practice | s an | d employee behaviors | | | | | |
| 21 | □ IN □ OUT □Ñ/A □ N/O | Proper hot holding temperatures | fo | that are identified as the most significant contributing factors to foodborne illness. | | | | | | | | |
| 22 | ZIN □ OUT□N/A | Proper cold holding temperatures | - P | ublic health in ness or injury. | terventions are control m | eası | ures to prevent foodborne | | | | | |

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

| Name of Facility | | Type of Inspection | Date . |
|---|--|--|---|
| OI + Praint/a | | Standara | 5/4/65 |
| | | | |
| GOOD RETAIL | The same of the sa | Silver of Landson State St | |
| Good Retail Practices are preventative measures to control the introd Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN | | | |
| Safe Food and Water | i-iii compliance Out- | Utensils, Equipment and | er at allegen at the general and the statement and the second |
| 38 ☑¹IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required | 54 J⊒¹IN □ OUT | 2221 | ntact surfaces cleanable, properly |
| 39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source | 55 🗆 IN 🗆 OUT [| / Management | : installed, maintained, used; test |
| Food Temperature Control | 56 IN OUT | Nonfood-contact surfa | cos closo |
| 40 ►□ N □ OUT □ N/A □ N/O Proper cooling methods used; adequate equipment for temperature control | | Physical Facilitie | |
| 41 -☐'IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding | 57 , IN [] OUT [| □N/A Hot and cold water av | railable; adequate pressure |
| 42 -☐"IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used | 58 DIN DOUT | Plumbing installed; pr | oper backflow devices |
| 43 C⊒-IN □ OUT □N/A Thermometers provided and accurate | □N/A □ N/O | | |
| Food Identification | 59 IN I OUT [| □N/A Sewage and waste wat | er properly disposed |
| 44 TÎN DOUT Food properly labeled; original container | 60 .D'IN DOUT [| □N/A Toilet facilities: properly | constructed, supplied, cleaned |
| Prevention of Food Contamination | 61 2/N D OUT [| □N/A Garbage/refuse properly | disposed; facilities maintained |
| 45 IN OUT Insects, rodents, and animals not present/outer openings protected | 62 DIN DOUT | Physical facilities install outdoor dining areas | ed, maintained, and clean; dogs in |
| Contamination prevented during food preparation, storage & display | □N/A□N/O | | |
| 47 OUT N/A Personal cleanliness | 63 IN I OUT | Adequate ventilation an | d lighting; designated areas used |
| 48 ☑¹N ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored | 64 ZIN 🗆 OUT I | □N/A Existing Equipment and | Facilities |
| 49 □/IN □ OUT □N/A □ N/O Washing fruits and vegetables Proper Use of Utensils | | Administrative | |
| 50 P-IN DOUT DN/A DN/O In-use utensils: properly stored | 65 🗆 IN 🗆 OUT, | ⊒N/A 901:3-4 OAC | |
| 51 ΕΤΙΝ ΤΙ ΟΙΙΤ ΤΙΝ/Δ Utensils, equipment and linens: properly stored, dried, | 66 DJN D OUT D | □N/A 3701-21 OAC | |
| handled 52 ☑TIN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used | 90 HIN FI OOI E | 11/7A 3701-21 OAC | |
| 53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use | | | |
| Observations and Co | orrective Actio | ns | |
| Mark "X" in appropriate box for COS and R: COS=corre | | | |
| Item No. Code Section Priority Level Comment | | ··· | COS R |
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| Person in Charge, | | Date: フーター | - 27 |
| Sanitarian (| Licensor | | C sie |
| | Licensor | DCLIN | |
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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

Page ____ of ____

| Г <u></u> | | | | | | | | | | | |
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| Na | ame of facility | a discisor | Check | | | | License Number | | Date 7 | | |
| Ľ | 01+11 | Ja 0 1011 | Ģ∕FS | _ | □ RFE | | <u> </u> | | 3/4/0 | | |
| A | ddress — | | City/State/Zip Code | | | | | | | | |
| | 5) 100 | or 12 / 3 // | Q | أرا | LLENO | \prod | 11e,0H US331 | | | | |
| Li | cense holder | | Inspect | tio | n Time | Trav | el Time | Ca | tegory/Descriptive | | |
| 4 | sheenan | brothers vending | | 730 | | | 36 | | rodins | | |
| | pe of Inspection (chec | k all that apply) | | | | T | Follow up date (if required | 4) | Water sample date/result | | |
| | | Control Point (FSO) ☐ Process Review (RFE) ☐ Varia | nce Revi | iew | / 🏻 Follow up | , | | • | (if required) | | |
| Ľ | Foodborne 🗆 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consultation | | | | | | | | | |
| 0.00 | | FOODBORNE ILLNESS RISK FACTOR | RS AN | n | PUBLIC HE | =Δ1. | TH INTERVENTIONS | Się | | | |
| N | lark designated compli | ance status (IN, OUT, N/O, N/A) for each numbered it | | | | | | | nserved N/A=not applicable | | |
| | | Compliance Status | T | | | | Compliance Sta | | | | |
| | | Supervision | | 725 | Time/ | Temr | perature Controlled for Sa | | | | |
| 1 | DIN DOUT NA | Person in charge present, demonstrates knowledge, ar | nd . | | □.IN □ OUT | | | | | | |
| 1 | | performs duties | | 23 | □N/A □ N/O | | Proper date marking and | disp | position | | |
| 2 | DIN DOUT NA | Certified Food Protection Manager | - Z | 24 | UN OUT | | Time as a public health cor | ntrol | : procedures & records | | |
| | | Employee Health Management, food employees and conditional employee | | | ∐N/A □ N/O | ا ر | Consumer Adviso | | | | |
| 3 | ☑N □OUT □ N/A | knowledge, responsibilities and reporting | 1 [| | □IN □ OUT | Т | | - | The second secon | | |
| 4 | ÓIN □OUT □ N/A | Proper use of restriction and exclusion | | 25 | □N/A | | Consumer advisory provid | bet | for raw or undercooked foods | | |
| 5 | ☑IN □OUT□ N/A | Procedures for responding to vomiting and diarrheal ever | ts | | The property of the second | | Highly Susceptible Po | pula | itions | | |
| 6 | □4Ñ □ OUT □ N/O | Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use | | 26 | □IN □OUT ∞⊒N/A | Т | Pasteurized foods used; p | proh | ibited foods not offered | | |
| 7 | | No discharge from eyes, nose, and mouth | | | | | Chemical | | | | |
| | was a supplemental to the supplemental and the supplemental supplement | eventing Contamination by Hands | | CHORNE . | □IN □ OUT | т | - Journal | | | | |
| 8 | □IŃ □ OUT □ N/O | Hands clean and properly washed | | 27 | | ' | Food additives: approved | and | properly used | | |
| 9 | □ IN □ OUT □N/A □ N/O | No bare hand contact with ready-to-eat foods or approvalernate method properly followed | red 2 | 28 | □TN □ OUT □N/A | Sugar Sec | Toxic substances properly identified, stored, used | | | | |
| 40 | ☐ÍN □OUT □ N/A | Adequate handwashing facilities supplied & accessible | | | | | nformance with Approve | | and the season to be desired the state of the season of th | | |
| 10 | Min Hoot H N/A | Approved Source | 2 | 29 | □IN □OUT _⊡N/A | 1 | Compliance with Reduced specialized processes, an | i Oxy id H | ygen Packaging, other ACCP plan | | |
| 11 | □-IN □ OUT | Food obtained from approved source | | | ☐ IN ☐ OUT | Т | | | | | |
| 12 | □ IN □ OUT | Food received at proper temperature | | 50 | -⊡N/A □ N/O |) | Special Requirements: Fre | sn J | Juice Production | | |
| 13 | □N/A □ N/O □1N □ OUT | Food in good condition, safe, and unadulterated | <u> </u> | 31 | OUT OUT | T | Special Requirements: Hea | at Tr | reatment Dispensing Freezers | | |
| 14 | □ IN □ OUT □ N/A □ N/O | Required records available: shellstock tags, parasite destruction | 3 | 32 | □ IN □ OUT | т | Special Requirements: Cus | stom | n Processing | | |
| Short A | | Protection from Contamination | the traction the traction | | □ IN □ OUT | | | | | | |
| 10000000000000000000000000000000000000 | DIN □ OUT | | 3 | 33 | O\N □ A\µ□. | | Special Requirements: Bul | k W | ater Machine Criteria | | |
| 15 | □N/A □ N/O | Food separated and protected | | 1 | | | Charles Dequirements, Asi | 4161- | 410/Lu - Di - D | | |
| 16 | □ IN □ OUT □N/A □ N/O | Food-contact surfaces: cleaned and sanitized |] 3 | 34 | □ IN □ OUT □ N/A □ N/O | | Special Requirements: Acid Criteria | ane | d white Rice Preparation | | |
| 17 | ÆIN □ OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 3 | 35 | □ IN □ OUT ·⊡N/A | г | Critical Control Point Inspe | ctio | n | | |
| | Time/Tempe | rature Controlled for Safety Food (TCS food) | | | □IN □ OUT | Г | Danier - Davidson | | | | |
| 18 | □ IN □ OUT □N/A □ N/O | Proper cooking time and temperatures | | 6 | □N/A | | Process Review | | | | |
| 19 | □ IN □ OUT .⊡N/A □ N/O | Proper reheating procedures for hot holding | 3 | 37 . | □IN □ OUT *□Ń/A | ľ | Variance | | | | |
| 20 | □ IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | | Ris | sk factors are | re foo | od preparation practices | s an | nd employee behaviors | | |
| 21 | □ IN □ OUT □N/A □ N/O | Proper hot holding temperatures | 1 | that are identified as the most significant contributing factors to foodborne illness. | | | | | | | |
| 22 | ⊡-IN □ OUT □N/A | Proper cold holding temperatures | | | ess or injury. | | venuons are control me | ∌as⊦ | ures to prevent foodborne | | |
| | | | | | | | | | | | |

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

| Ivali | ie vi | racility | | Gt | - | 5/1 | ιὶρρί | 119 | 1 | | | Type | ACAIN (CAIC) | S1917 | 13 | |
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| | I. HER | | FOR AN OBJECT VIOLE | successive following and | | · | ., | J | | | | l | | | | |
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| Ma | ark o | | | | | | | | | | | | micals, and physical objec n compliance N/O =not obse | | applica | ble |
| | | | adimonata paset | afe Food | | | | | | HOTEL HILLS HILLS HILLS HILLS HILLS | The state of | AND EXPERIENCED STATE | tensils, Equipment and Venc | ing | | |
| 38 | | A/N TO UT DIVA | | Pasteuri | zed egg | gs used w | here requ | uired | | 54 | שוים אוים | T | Food and nonfood-contact s designed, constructed, and i | | ble, pro | perly |
| 39 | <u>-6 'i</u> | N □OUT □N/A | COLUMN TRES AND DESCRIPTION OF THE PERSON OF | Water a | operation and the second | rom appro Control | ved sour | ce | | 55 ☑¹N ☐ OUT ☐N/A Warewashing facilities: installed, maintained, use strips | | | | | | |
| 40 | | N 🗆 OUT 🗀N/A i | MC my a prompt to | street instrument of my graph. | cooling r | methods ι | used; ade | quate eq | ulpment | 56 -⊟-IN □ OUT Nonfood-contact surfaces clean | | | | | | |
| 41 | 107 | N 🗖 OUT 🗖 N/A [| □ N/O | <u>·</u> | | erly cooke | d for hot | holding | | 57 | □ÎN □ OU | T □N/A | Physical Facilities Hot and cold water available | e; adequate pre | essure | |
| 42 / IN OUT ONA ONO Approved thawing methods used | | | | | | | | 58 | □ IN □OUT | Г | Plumbing installed; proper | | | | | |
| 43 ∠□\N □ OUT □N/A Thermometers provided and accurate | | | | | | | | | □N/A □ N/O |) | , , , , , , | | - | | | |
| Food Identification | | | | | | | 59 | ÚN □ OU | T 🗆 N/A | Sewage and waste water pro | perly disposed | | | | | |
| 44 | Пī | N 🗆 OUT | Olinii keesti | | | abeled; ori | idinal con | ntainer | | 60 | бім 🗆 ои | T 🗆 N/A | Toilet facilities: properly consi | | cleane | d |
| winning and | | Sall Afrika a kiring kangang bang at sala | Drovon | | t magnitude and it | ntaminati | CONTROL PROPERTY. | | | 61 | □ IN □ OU | | Garbage/refuse properly dispo | | | |
| 45 | | N □ OUT | | | | , and anim | | esent/out | er | 62 | □-IN □ OU | | Physical facilities installed, m | | | - |
| 45 | | | | openings | | ted revented c | during foo | d proper | ation . | 02 | | | outdoor dining areas | antamed, and o | ean, dog | JS 111 |
| 46 | | N 🗆 OUT | | storage 8 | | | | u prepara | | 63 | ☐ IN □ OU | т | Adequate ventilation and ligh | ing: deplanated | arana | |
| 47 | | N 🗆 OUT 🗀 N/A N 🗀 OUT 🗀 N/A [| 7 N/O | Persona | | | | toned | | - | | | | | areas us | sea |
| 49 | _ | N D OUT DN/A [| | | | oroperly us and vegeta | | stored | | 64 | IN II OU | и ЦМ/А | Existing Equipment and Faciliti | es | Not there are a | SAN DEPART |
| | | | enitelitaranai 600 | roper Us | Organization | qleplpriyje rin eggjajilije | | | | | I | | Administrative | | | |
| 50 | J۱ | N 🗆 OUT 🗆 N/A [| □ N/O | In-use u | tensils: ¡ | properly s | stored | | | 65 | □ IN □ OU | T-⊠Ń/A | 901:3-4 OAC | | | |
| 51 | <u>_</u> | N 🗆 OUT 🗆 N/A | | Utensils, handled | equipm | ent and lin | iens: prop | erly store | ed, dried, | 66 | □ IN □ OU | T 🗆 N/A | 3701-21 OAC | | | |
| 52 | | N 🗆 OUT 🗆 N/A | | | se/single | e-service a | articles: pr | operly sto | ored, used | - | [| | | | | |
| 53 | | N 🗆 OUT 🗆 N/A [|] N/O | Slash-re | sistant, c | cloth, and | latex glov | e use | | | | | | | | |
| | | | | | | | | 255540,E800000000000 | ARRESTS LIGHTED THE REPORT OF THE | | ctive Act | rapidal caracteristic and security. | | | | |
| Iten | ı No. | Code Section | Priori | ty Level | Comm | | ox for GO | os and R | : CUS=corre | ected | on-site during | inspection | n R=repeat violation | | cos | R |
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| Do | rson in Charge | | | | | | | | *** | | Ph | | | | | |
| Pers | Mike Corte | | | | | | | | | | Date: 3 - 9 - 2 | 3 | | | | |
| San | itaria | | | | | | | | Licens | sor: | DCHD | | | | | |
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page 2 of 2

| N: | ame of facility | | Chacks | | ······································ | License Number | | Date | | |
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| A | ddress | 6-01571 | City/Sta | te/Zip Code | : (17) |) Old (1 | | 33/ | | |
| | cense holder | 7 107 3 11 | Inspection Time | | | | т | | | |
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| | 2 MENINY | DIOPHOD (EVENINO) | | 50 | | 30 | L' | unding | | |
| | pe of Inspection (chec Standard □ Critical | | | | F | ollow up date (if required | d) | Water sample date/result | | |
| 1 | Foodborne 30 Day | Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation | nce Revie | ew ∟ Follow u | ıp | | | (if required) | | |
| | | | | | | ****** | - | | | |
| | | FOODBORNE ILLNESS RISK FACTO | | | | | | | | |
| M | lark designated compli | ance status (IN, OUT, N/O, N/A) for each numbered it | em: IN =in | compliance C | OUT=n | ot in compliance N/O=no | ot o | bserved N/A=not applicable | | |
| | | Compliance Status | | | | Compliance Sta | atus | 3 | | |
| | | Supervision | | Time | e/Temp | erature Controlled for Sa | afety | Food (TCS food) | | |
| 1 | DIN DOUT D'N/A | Person in charge present, demonstrates knowledge, and performs duties | nd 2: | 3 DN/A DN/ | | Proper date marking and | dis | position | | |
| 2 | ZÍN □OUT□N/A | Certified Food Protection Manager | 24 | 4 □IN □ OL | | Time as a public health co | ntro | rocadurae & rocardo | | |
| Pot | I | Employee Health | 3)XE- | * .□N/A □ N/ | 'O | | 2 4 15 1 00 C | i. procedures a records | | |
| 3 | □IN □OUT ☑ N/A | Management, food employees and conditional employee knowledge, responsibilities and reporting | s; 25 | . □IN □OL | JT | Consumer Advis | 1115.1 | | | |
| 4 | DIN DOUT N/A | Proper use of restriction and exclusion | |) DN/A | | Consumer advisory providence | aea | for raw or undercooked foods | | |
| 5 | │ □IN □OUT ☐ Ñ/A | Procedures for responding to vomiting and diarrheal ever | nts | | | Highly Susceptible Po | pula | ntions | | |
| 6 | JEIN □ OUT □ N/O | Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use | 26 | I IN II OL | JT | Pasteurized foods used; prohibited foods not offered | | | | |
| 7 | DIN DOUT NO | No discharge from eyes, nose, and mouth | | | V535 64 | Chemical | | | | |
| 3 | ′ | reventing Contamination by Hands | Solar Boles | | јτ | <u>ئىرىنى ئىرىڭ قەچە قەخىدىك كىلىكىنى توقىرىدىكىك ئىلىكىنى</u> | 1.1071.00 | | | |
| 8 | DIN DOUT DN/O | Hands clean and properly washed | 27 | DN/A | | Food additives: approved | and | d properly used | | |
| 9 | □ IN □ OUT -⊡N/A □ N/O | No bare hand contact with ready-to-eat foods or approvalternate method properly followed | /ed 28 | DN/A | | Toxic substances properly | 565457 | | | |
| 10 | .⊠ÍN □OUT □ N/A | Adaquate handwashing facilities cumplied 9 accessible | | | | formance with Approve | | | | |
| 10 | LEIN GOT GINA | Adequate handwashing facilities supplied & accessible Approved Source | 29 | IN IOU | | Compliance with Reduced specialized processes, ar | xO t H bn | ygen Packaging, other ACCP_plan | | |
| 11 | □IN □ OUT | Food obtained from approved source | 30 | TIN DOL | JT | | | | | |
| 12 | ÍDIN □ OUT ☑N/A □ N/O | Food received at proper temperature | | | <u> </u> | Special Requirements: Fre | | | | |
| 13 | _□-IN □ OUT | Food in good condition, safe, and unadulterated | 31 | □N/A □ N/O | | Special Requirements: He | at T | reatment Dispensing Freezers | | |
| 14 | □ IN □ OUT □N/A □ N/O | Required records available: shellstock tags, parasite destruction | 32 | □ IN □ OU □N/A □ N/0 | | Special Requirements: Cu | ston | n Processing | | |
| | gai Maradha an | Protection from Contamination | 33 | □ IN □ OU | JT | Special Populary anta: Bul | 11, 14, | aton Machine O." | | |
| 15 | ON/A OUT | Food separated and protected | | LIM/A LI N/G | | Special Requirements: Bul | | | | |
| 16 | □-IN □ OUT □N/A □ N/O | Food-contact surfaces: cleaned and sanitized | 34 | | 0 | Special Requirements: Aci Criteria | idifie | d White Rice Preparation | | |
| 17 | D)N DOUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | □IN □ OU -≣N/A | JT | Critical Control Point Inspe | ectio | n | | |
| | Time/Tempe | rature Controlled for Safety Food (TCS food) | 36 | □IN □OU | JT . | Process Review | | | | |
| 18 | DN/A DN/O | Proper cooking time and temperatures | 30 | TINEA | | 1 Tocess (Veview | | | | |
| 19 | □ IN □ OUT □ N/A □ N/O | Proper reheating procedures for hot holding | 37 | □IN □ OU □N/A | | Variance | | | | |
| 20 | □ IN □ OUT □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 | | | | | | | |
| 21 | □ IN □ OUT □N/A □ N/O | Proper hot holding temperatures | fc | odborne illne | 988. | | | - | | |
| 22 | ĢÍN □ OUT □N/A | Proper cold holding temperatures | ill | ness or injury | 111 .e rv /. | remoons are control m | eas | ures to prevent foodborne | | |
| - | | | | | | | | i | | |

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

Type of Inspection

MIDMARIA building Standor 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 Food and nonfood-contact surfaces cleanable, properly DIN DOUT DNA DNO Pasteurized eggs used where required 54 DIN DOUT designed, constructed, and used □ IN □ OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control 56 □ IN □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean 40 O/N
OND TUO
OND TUO for temperature control Physical Facilities IN OUT ONA ONO 41 Plant food properly cooked for hot holding ☑¹N □ OUT □N/A Hot and cold water available; adequate pressure יוי⊡ N/O ווי⊡ OUT ווי⊡ N/O Approved thawing methods used ☐'ÎN FIQUT Plumbing installed; proper backflow devices ☐ IN ☐ OUT ☐N/A □N/A □ N/O 43 Thermometers provided and accurate .☑ IN □ OUT □N/A Food Identification Sewage and waste water properly disposed ☑√IN ☐ OUT IN OUT ON/A Toilet facilities: properly constructed, supplied, cleaned 44 Food properly labeled; original container □ IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer "🗖 ÎN 🗌 OUT ☑IN □ OUT Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, -□ IN 🗀 OUT 46 storage & display □/IN □ OUT Adequate ventilation and lighting; designated areas used IN OUT ON/A 47 Personal cleanliness □-IN □ OUT □N/A □ N/O 48 Wiping cloths: properly used and stored □_IN □ OUT □N/A Existing Equipment and Facilities 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils O/N 🔲 A/N 🗆 TUO 🗆 NI 📆. 65. ☐ IN ☐ OUT ☐ N/A 901:3-4 OAC In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried. □-IN □ OUT □N/A 51 ☐ IN ☐ OUT ☐N/A 3701-21 OAC 52 □·IN □ OUT □N/A Single-use/single-service articles: properly stored, used ☑ÍN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use 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 cos R Person in Charge Sanitarian

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of Facility

| l NI | ama of facility | | T =: | | | Lili | | | | |
|-----------|---|--|-------------|------------------------|-------------------------------------|-------------------|---|-------------------------------|--|--|
| I N | ame of facility | 1 6000 1 11 10 500 | Check o | | rai nee | License Num | iber | Date / O/23 | | |
| 1 | MIDMARL | 4 CORP. building B | □ F50 | ام ر | ■ RFE | 1 25 | 4 | 3/9/23 | | |
| A | ddress | | City/Sta | | | | / | 1 1 | | |
| | 100 ()is | ta prive | 1 (600) | con versailles, of 453 | | | | | | |
| Li | cense holder | | Inspecti | | | ravel Time | <u> </u> | ategory/Descriptive | | |
| 1 | shæban 1 | propers unding | - Car | 30 | | 20 | ١ | Alegory/Descriptive | | |
| _ | | | | | | - | | <u>C13</u> | | |
| | <mark>/pe of Inspection (che</mark> ≶Standard □ Critical | ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Vari | D! | | · | Follow up date | (if required) | Water sample date/result | | |
| 1 | Foodborne 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consultation | ance Revie | ew L | ⊒ Follow up | | | (if required) | | |
| | | 2 To hoohong 2 Constitution | | | | | | <u> </u> | | |
| | | FOODBORNE ILLNESS RISK FACTO | RS AND |) PL | JBLIC HEA | ALTH INTERV | ENTIONS | | | |
| N | lark designated compl | iance status (IN, OUT, N/O, N/A) for each numbered | | | | | | observed N/A=not applicable | | |
| | | Compliance Status | | | | | | | | |
| (The | | Supervision | 7,31,000 eX | 240.004 | Timart | | oliance Statu | | | |
| | | Person in charge present, demonstrates knowledge, a | and | | I'lN □ OUT | simperature Conti | olled for Safet | y Food (TCS food) | | |
| | DIN DOUT DANA | performs duties | 2 | 'XI' | IN/A 🗆 N/O | Proper date r | marking and dis | sposition | | |
| 2 | DIN DOUT DA/A | Certified Food Protection Manager | 2 | / 11 | IN □ OUT | Time as a pub | olic hoalth contr | ol: procedures & records | | |
| S. | | Employee Health | | 70 | N/A □ N/O | Time as a pur | ille fieatti contit | oi. procedures & records | | |
| 3 | .∕∐IN □OUT □ N/A | Management, food employees and conditional employe knowledge, responsibilities and reporting | es; 📗 | | | Cons | umer Advisory | | | |
| 4 | GIN DOUT D N/A | Proper use of restriction and exclusion | 25 | | IN □ OUT N/A | Consumer ad | visory provided | for raw or undercooked foods | | |
| 5 | - IN OUT IN/A | Procedures for responding to vomiting and diarrheal eve | ents 5 | | | | 564-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1 | | | |
| 100 | | Good Hygienic Practices | | Τπ | IN □ OUT | | ceptible Popu | | | |
| 6 | ON DOUT NO | Proper eating, tasting, drinking, or tobacco use | 26 | | N/A | Pasteurized f | oods used; pro | hibited foods not offered | | |
| 7 | ✓□ IN □ OUT □ N/O | No discharge from eyes, nose, and mouth | | | | | Chemical | | | |
| 100 | P | reventing Contamination by Hands | | | IN 🗆 OUT | | | <u> </u> | | |
| 8 | DIN DOUT DN/C | Hands clean and properly washed | 2 | ′ .⊒ | N/A | Food additive | s: approved an | nd properly used | | |
| 9 | □ IN □ OUT | No bare hand contact with ready-to-eat foods or approalternate method properly followed | oved 2 | XI | IÑ □ OUT N/A | Toxic substan | ces properly ide | entified, stored, used | | |
| | | | 2.5 | STATE OF | | Conformance wi | th Approved | Procedures | | |
| 10 | -□IN □OUT □ N/A | Adequate handwashing facilities supplied & accessible | 29 | | IN 🗆 OUT | Compliance v | vith Reduced O | xygen Packaging, other | | |
| 44 | Idin dout | Approved Source | 2. | 1 22 | N/A | specialized pr | rocesses, and l | HACCP plan | | |
| 11 | □IN □OUT | Food obtained from approved source | 30 | | IN □ OUT N/A □ N/O | Special Requi | rements: Fresh | Juice Production | | |
| 12 | ☑N/A □ N/O | Food received at proper temperature | - | <u></u> | IN DOUT | | | | | |
| 13 | .⊒⊣N □ OUT | Food in good condition, safe, and unadulterated | 3 | | N/A 🗆 N/O | Special Requi | rements: Heat ¹ | Treatment Dispensing Freezers | | |
| 14 | DAN DOUT | Required records available: shellstock tags, parasite | 33 | , 🗆 | IN 🗆 OUT | Special Requi | rements: Custo | m Proceeding | | |
| 500 | | destruction | | | N/A 🗆 N/O | - Special Rodul | Cinding, Gusto | m i Todessing | | |
| 1945 1 | | Protection from Contamination | 33 | 31 | IN □ OUT N/A □ N/O | Special Regui | rements: Bulk V | Vater Machine Criteria | | |
| 15 | □ N/A □ N/O | Food separated and protected | | الصار | N/A LI N/O | | | | | |
| 16 | .⊒-in □ OUT □N/A □ N/O | Food-contact surfaces: cleaned and sanitized | 34 | 뭄 | IN □ OUT N/A □ N/O | Special Requi | rements: Acidifi | ed White Rice Preparation | | |
| 17 | TUO U N D OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | | IN □ OUT N/A | Critical Contro | l Point Inspection | on | | |
| | | rature Controlled for Safety, Food (TCS food) | 36 | | IN 🗆 OUT | Process Revie | NA/ | | | |
| 18 | □ IN □ OUT □ N/O □ N/O | Proper cooking time and temperatures | | إلىانه | N/A | Frocess Revie | | | | |
| 19 | DIN DOUT | Proper reheating procedures for hot holding | 37 | | IN 🗆 OUT N/A | Variance | | | | |
| 20 | □ IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | R | Risk 1 | factors are | food preparatio | n practices a | nd employee behaviors | | |
| 21 | □ IN □ OUT □N/A □ N/O | Proper hot holding temperatures | fo | oodb | orne illness. | • | | ributing factors to | | |
| 22 | ∕□1Ń □ OUT □N/A | Proper cold holding temperatures | P | Iness | c health int s or injury. | erventions are | control meas | sures to prevent foodborne | | |

| | | anu or i | 5 Onio Revis | · · · · · · · · · · · · · · · · · · · | | |
|---|--|----------------------|-----------------------|---|--|--------|
| Name of Facility Cercen Ville T | technology. | FINC | _ | Type of Inspection 5 tall dard | 3 9 23 | |
| | | | | 110(V(CO)(1C) | | |
| | GOOD RETA | | | | | VIII. |
| Good Retail Practices are preventa | tive measures to control the i | introductio | n of pathogens, | chemicals, and physical o | bjects into foods. | |
| Mark designated compliance status (IN, OUT, N | /O, N/A) for each numbered ite | em: IN ≔in co | mpliance OUT = | | | able |
| Safe Food and Wa | | | | Utensils, Equipment and | | |
| | used where required | 54 | D'IN 🗆 OUT | designed, constructed, | tact surfaces cleanable, pro and used | operly |
| 39 ☐ IN □OUT □N/A Water and ice fro | m approved source Control | 55 | □ IN □ OUT □ | N/A Warewashing facilities: strips | installed, maintained, used; | ; test |
| 40 . □ IN □ OUT □N/A □ N/O Proper cooling me for temperature co | ethods used; adequate equipmer ontrol | nt 56 | □IN □ OUT | Nonfood-contact surfac | STATE OF THE PARTY | |
| 41 IN OUT NA NO Plant food proper | ly cooked for hot holding | 57 | ZÎÑ □ OUT □ | N/A Hot and cold water ava | nilable; adequate pressure | |
| 42 IN OUT N/A N/O Approved thawing | methods used | 58 | □-IN □OUT | Plumbing installed; pro | | |
| 43 PIN OUT NA Thermometers pro | ovided and accurate | | □Ņ/A □ N/O | | | |
| Food Identification | no | 59 | | N/A Sewage and waste wate | r properly disposed | |
| 44 GIN CI OUT Food properly lab | eled; original container | 60 | ☑IN □ OUT □ | N/A Toilet facilities: properly | constructed, supplied, cleane | ∍d |
| Prevention of Food Cont. | | 61 | □ IN □ OUT □ | N/A Garbage/refuse properly | disposed; facilities maintaine | ∍d |
| openings protected | | 62 | □IN □ OUT | Physical facilities installe outdoor dining areas | d, maintained, and clean; do | gs in |
| storage & display | vented during food preparation, | | □N/A □ N/O | | | |
| 47 IN OUT IN/A Personal cleanline 48 IN OUT IN/A N/O Wining cloths: pro | | 63 | TUO UNIT | | lighting; designated areas u | ısed |
| 48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: pro | perly used and stored | 64 | ☐ IN ☐ OUT ☐ | N/A Existing Equipment and Fa | acilities | |
| Proper Use of Uten | | | | Administrative | | |
| 50 ☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: pr | operly stored | 65 | ☐ TUO ☐ "N"□ | N/A 901:3-4 OAC | | |
| 51 ☐ IN ☐ OUT ☐ N/A Utensils, equipmer handled | nt and linens: properly stored, dried | | □IN □ OUTÆ□ | | | |
| 52 ☐1Ñ ☐ OUT ☐N/A Single-use/single-s | service articles: properly stored, use | | | 111 0101210/10 | | |
| 53 II IN II OUT IIN/A II N/O Slash-resistant, clo | oth, and latex glove use | | | | | |
| | Observations and | Corre | ctive Action | ıs | | |
| Mark "X" in appro Item No. Code Section Priority Level Commer | priate box for COS and R: COS ≕o | corrected o | n-site during inspe | ction R=repeat violation | | |
| , 200 | | | | | cos | R |
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| | | ~ | | | | |
| Person in Charge | | | | Date: 3 - 9 - | 23 | |
| Sanitarian | 5 · | | Licensor: | | war out | |
| | | | | NCHD | | |

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

Page 2 of

| 1 | | | | Check one □ FSO □ RFE | | | License Number | | Date | |
|--|--|---|---------|---|--|---|--|------------------------------------|--|--|
| (| Cereenville Technology Inc. | | | | FSO DARFE 244 3/9/23 | | | | | |
| Address 575 St \$1 57/ | | | | | ty/State/Zip Code GYCONOILR OH 45331 | | | | | |
| License holder Inspe | | | | on T | Γime | Trave | el Time | Ca | tegory/Descriptive | |
| sheehoun brothers rending | | | | (| 5 | | 30 | | 010 | |
| Type of Inspection (check all that apply) | | | | | | | Follow up date (if required | ۱۱ | Water sample date/result | |
| т. | ☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re | | | | | , ' | onow up date in required | '' | (if required) | |
| □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation | | | | | | | | | | |
| FOODBODNE IL INFOODBOY EN OTOBO AND BURNEY OF THE PARTY O | | | | | | | | | | |
| 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 | | | | | | | | | | |
| Compliance Status | | | | | Compliance Status | | | | | |
| Supervision | | | | | Time/Temperature Controlled for Safety Food (TCS food) | | | | | |
| 1 | □IN □OUT ☑ Ñ/A | Person in charge present, demonstrates knowledge, ar performs duties | nd 23 | 23 N OUT Proper date marking and disposition | | | | | <u> </u> | |
| 2 | □IN □OUT ⊡*Ñ⁄A | Certified Food Protection Manager Employee Health | 24 | 11 | UO [] NIC | I time as a nublic health control; procedures 9 recents | | | | |
| 3 | ZÍÑ DOUT D N/A | Management, food employees and conditional employee | s; | | | | Consumer Advisory | | | |
| | | knowledge, responsibilities and reporting | 25 | | IN DOU | Т | Consumer advisory provide | ded | for raw or undercooked foods | |
| 5 | DIN DOUT NA | Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever | nte 193 | (| IWA | Highly Susceptible Populations | | | | |
| | | Good Hygienic Practices | | Ťг | IN 🗆 OU | тŤ | | | <u> 18. Nov. 2. (19. 18.) – America de Carto, (18. 18. 18. 18.) – Al</u> | |
| 6 | -□ NO □ OUT □ N/O | Proper eating, tasting, drinking, or tobacco use | 26 | | ∃N/A | . | Pasteurized foods used; prohibited foods not offered | | | |
| 7 | □ IN □ OUT □ N/O | No discharge from eyes, nose, and mouth | | | | Nather Figure | Chemical | V 1017 1 2 3 3 3 4 2 3 3 3 4 | | |
| | | reventing Contamination by Hands | | , | ∃-iv □ on. | т | Earl additions approved | | | |
| 8 | -□ÍN □ OUT □ N/O | Hands clean and properly washed | 27 | [| IN/A | | Food additives: approved | and | properly used | |
| 9 | □IN □OUT ☑N/A □N/O | No bare hand contact with ready-to-eat foods or approvalternate method properly followed | ved 28 | 28 EIN DOUT | | | Toxic substances properly identified, stored, used | | | |
| | | | | | | 1000000 | oformance with Approve | 222000 | 2 at 30,25 and or 250 a special house of 15,65 and 3. | |
| 10 | -ØN □OUT □ N/A | Adequate handwashing facilities supplied & accessible | 29 | וג |] IN 📋 OU [.] | | Compliance with Reduced | | | |
| 11 | □ IN □ OUT | Approved Source Food obtained from approved source | | 1 | IN 🗆 OU. | + | specialized processes, and HACCP plan | | | |
| 12 | □ IN □ OUT □N/A □ N/O | Food received at proper temperature | 30 | | IN/A I N/C |) T | Special Requirements: Fresh Juice Production | | | |
| 13 | .□·IN □ OUT | Food in good condition, safe, and unadulterated | 31 | | N/A D N/C | | Special Requirements: Heat Treatment Dispensing Freezers | | | |
| 14 | □ IN □ OUT -⊠N/A □ N/O | Required records available: shellstock tags, parasite destruction | 32 | 21 | IN □ OU | | Special Requirements: Custom Processing | | | |
| | PU | Protection from Contamination | 33 | | IN □ OU | | Special Requirements: Bul | ν (Δ. | ator Machine Cuitaria | |
| 15 | □ IN □ OUT □N/A □ N/O | Food separated and protected | | سام ا | IN DOU | <u>, </u> | | | | |
| 16 | □ N/A □ N/O | Food-contact surfaces: cleaned and sanitized | 34 | , 50 | IN □ OU ⁻ łn/A □ N/C |) | Special Requirements: Acid | ulle | u white Rice Preparation | |
| 17 | DIN [] OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | | IN □ OU¹ IN/A | T | Critical Control Point Inspe | ctior | 1 | |
| | | rature Controlled for Safety Food (TCS food) | 36 | 1 | IN DOU | r | Process Review | | | |
| 18 | □ IN □ OUT □N/A □ N/O | Proper cooking time and temperatures | 37 | | IN □ OU | - r | 7.00308.000 | | | |
| 19 | □ IN □ OUT .■N/A □ N/O | Proper reheating procedures for hot holding | | = |]N/A | | Variance | | | |
| 20 | □ IN □ OUT _□N/A □ N/O | Proper cooling time and temperatures | R | Risk factors are food preparation practices and employee behaviors | | | | | | |
| 21 | □ IN □ OUT □N/A □ N/O | Proper hot holding temperatures | fc | that are identified as the most significant contributing factors to foodborne illness. | | | | | | |
| 22 | □ OUT □ N/A | Proper cold holding temperatures | | Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | |