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

| Address    City/State/Zip Code   |  |  |   |                |   |   |  |  |  |  |  |  |  |
|--|--|--|---|----------------|---|---|--|--|--|--|--|--|--|
| Type of inspection (check all that apply)  | Na   | Name of facility Che   |   |                |   |   |  | License Number   |  | Date /   |  |  |  |
| Type of inspection (check all that apply)  |  | CAMINIMAL OF OPPLY   |   |                | FSO ⊡-RFE   |   |  | 1004   |  | 11114/26   |  |  |  |
| Type of inspection (check all that apply)  | A  | ddress   |   | City/S         |   |   |  |  |  |  |  |  |  |
| Type of inspection (check all that apply)  |  | 450L V   | socially act  | 10             | DEPENDENCE OF 4533/   |   |  |  |  |  |  |  |  |
| Type of inspection (check all that apply)  | Li   | cense holder   |   | Inspe          |   |   | 1  |  | Cate                                     | agary/Descriptive  |  |  |  |
| Type of inspection (check all that apply)  |  | NOTMAN STORES  |   |                |   | 1200                                    | 114  | 1 (° )   | Cale                                     |  |  |  |  |
| Stringed Control Priority (PSC)   Process Review (PFC)   Variance Review   Follow up   Completed   Pre-feorabing   Consultation   Process Review   Follow up   Completed   Pre-feorabing   Consultation   Process Review   Follow up   Completed   Process Review   Follow up   Completed   Process Review   Follow up   Completed   Process Review   Follow up   Process Review   Follow up   Process Review   Follow up   Follow up   Process Review   Follow up   Follow up   Follow up   Process Review   Follow up   F    |  |  |   | . (            |   |   | <u> </u>   | 10   |  | . COC  |  |  |  |
| Food Bornal   Complainted   Per-locening   Consultation  | , .  |  |   | D.             |   |   |  | Follow up date (if required)                             | ,  |  |  |  |  |
| FOODBORNE: ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Mark designated compliance status (IN, OUT, NO, NA) for each numbered item: IN-in compliance OUT-not in compliance NO-not observed. NAR-not applicable  Compliance Status  Supervision    ON   OUT   NA   Percon in charge present, demonstrates knowledge, and performs culties   ON   OUT   NA   Percon in charge present, demonstrates knowledge, and performs culties   ON   OUT   NA   ON   Proper date marking and disposation  |  |  |   | v ⊔ Follow u   | ıp  |   |  | (ir requirea)  |  |  |  |  |  |
| Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN-in compliance N/O-not observed N/A-not applicable   Compliance Status   S   |  |  |   |                |   |   |  |  |  |  |  |  |  |
| Compliance Status  | FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS |  |   |                |   |   |  |  |  |  |  |  |  |
| Compliance Status  |  |  |   |                |   |   |  |  |  |  |  |  |  |
| Supervision  |  |  |   |                |   |   |  |  |  |  |  |  |  |
| 1  |  | Special Company of the Company of th | Supervision   | C-111s         |   |   |  |  |  |  |  |  |  |
| Performation   Perf   | 1  |  | Person in charge present, demonstrates knowledge, a | nd             | 00  | *************************************** |  |  |  |  |  |  |  |
| Employee Health  |  |  | performs duties                                     |                | 23  | □N/A □ N/                               | 0  | Proper date marking and d                                | rking and disposition                    |  |  |  |  |
| Section   Consumer Advisory   Section   Consumer Advisory   Section   Consumer Advisory   Consumer Advisory   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked foods   Section   Consumer Advisory   Provided for raw or undercooked   Section   Consumer Advisory   Provided foods not offered   Section   Consumer Advisory   Provided foods not offere   | 2  | □IN □OUT □ N/A   |   | Cribban vi     | 24  |   |  | Time as a public health con                              | ıfrol                                    | orocedures & records   |  |  |  |
| Sin  | 840  |  |   | 1.439          | 100,000   | Z∐N/A ∐ N/                              | O  |  |  |  |  |  |  |
| 4  | 3  | ☑Ñ □OUT □ N/A  |   | es;            |   |   | 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1   | Consumer Advisory  |  |  |  |  |  |
| S   S   Conditions for responding to vomiting and diarheel events   Good Hygienic Practices  | 4  | Пін поит п н/а   |   |                | 25  |   |  | Consumer advisory provide                                | or raw or undercooked foods              |  |  |  |  |
| Good Hygiente Practices   25   NA   OUT   NO   Proper resting, tasting, dinking, or tobacco use   7   NI   OUT   NO   No discharge from eyes, nose, and mouth   Preventing Contamination by Hands   No   No   No bare hand contact with ready-to-eat foods or approved attemate method properly weshed   No   No   No   No   No   No   No   N  |  |  |   | nts            |   |   |  | Highly Susceptible Por                                   | oulat                                    | ions   |  |  |  |
| Chemical    |  |  |   |                |   | □ IN □ OL                               | JT   |  | e of crite society.                      | 200 A CONTRACTOR AND A STREET A |  |  |  |
| Preventing Contamination by Hands   Properting Contamination   Properting Contamination   Properting Contamination   Proper reheating procedures   Properting Contamination   Proper reheating procedures   Properting Contamination   Proper reheating Properting Contamination   Proper reheating Procedures   Properting Contamination   Pr   |  |  |   |                | 26  |   | . m. w/ M W Z Z  | rasieunzeu 100us useu, p                                 | dillo                                    | nted loods not offered   |  |  |  |
| 8  |  |  |   |                |   |   |  | Chemical   |  |  |  |  |  |
| Solid   No   Out   No   hards stand and properly washed   Solid   No   Out   No   hards stand with ready-to-eat foods or approved   28   Ni   Out   Out   Ni   Out   Adequate handwashing facilities supplied & accessible   Approved Source   Approved Processing   Approved Proceedings   Approved Proceeding   | 4787   | Τ .  |   | 484.34         | 27  |   | JT   | Food additives: approved                                 | and r                                    | nronerly used  |  |  |  |
| 9   N   OUT   N/A Adequate handwashing facilities supplied & accessible Approved Source   No. Duri   Food obtained from approved source   No. Duri   Food obtained from approved source   No. Duri   Protection from Contamination   No. Duri   Protection from Contamination   No. Duri   No. Duri   Protection from Contamination   No. Duri   No. Duri   Protection from Contamination   No. Duri   No. D | 8  | ✓□IN □ OUT □ N/O   | Hands clean and properly washed                     |                |   | □N/A                                    |  | Tood additivos, approvou                                 | unu j                                    | oropeny useu   |  |  |  |
| Conformance with Approved Procedures   |  | FUN FIGUR  |   |                | 28  | ⊿1N □ OL                                | JT   | Toylo substances properly i                              | uhetances properly identified stand used |  |  |  |  |
| Approved. Source Approved. Source Approved. Source  Approved. Source  Approved. Source  Approved. Source  Approved. Source  Approved. Source  Approved. Source  Approved. Source  Approved. Source  In   | 9  |  |   | /ed   2        | 20  | □N/A                                    | TO SECURITION OF THE PARTY OF T | Toxic substances properly identified, Stored, used       |  |  |  |  |  |
| Approved Source    Approved Source   |  |  |   |                |   |   |  | Conformance with Approved Procedures                     |  |  |  |  |  |
| Approved source  | 10   | ,□IN □OUT □ N/A  |   | N 71 7 73 = 12 | 29  |   | JT   |  |  |  |  |  |  |
| 12   | 11   | I DIN DOUT   | <u> </u>  |                | $\vdash$  |   |  | specialized processes, and                               | a HA                                     | CCP plan   |  |  |  |
| 12   | <u> </u>   | ·  | 1 out obtained from approved source                 |                | 30  |   |  | Special Requirements: Free                               | sh Ju                                    | ice Production   |  |  |  |
| 13   | 12   |  | Food received at proper temperature                 | ŀ              |   |   |  |  |  |  |  |  |  |
| Special Requirements: Custom Processing   Special Requirements: Custom Processing   Special Requirements: Custom Processing   Special Requirements: Custom Processing   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Criteria   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Criteria   Special Requirements: Acidified White Rice Preparation   Special Requirements: Acidified White Rice Preparation   Criteria   Special Requirements: Acidified White Rice Preparation   Special Requirements: Bulk Water Machine Criteria   Special Requirements: Acidified White Rice Preparation   Criteria   Special Requirements   Sp   | 13   | .☑IN □ OUT   | Food in good condition, safe, and unadulterated     |                | 31  |   |  | Special Requirements: Heat Treatment Dispensing Freezers |  |  |  |  |  |
| Protection from Contamination   33   | 14   |  |   |                | 32  |   |  | Special Requirements: Cus                                | stom '                                   | Processing   |  |  |  |
| Special Requirements: Bulk Water Machine Criteria  |  | MNA II N/O   |   | escale and     |   | <del></del>                             |  |  |  | Toobsellig   |  |  |  |
| 15   |  |  | Protection from Contamination                       | No. 24         | 33  |   |  | Special Requirements: Bulk                               | k Wa                                     | ter Machine Criteria   |  |  |  |
| 16   | 15   |  | Food separated and protected                        |                | H   | ZIVIA LI IVI                            |  |  |  |  |  |  |  |
| 17   | 40   | □IN □ OUT  |   |                | 34  |   | JT   |  | dified                                   | White Rice Preparation   |  |  |  |
| Time/Temperature Controlled for Safety Food (TCS food)  18   | 16   | □N/A □ N/O   | Food-contact surfaces: cleaned and sanitized        |                |   | LIN/A LI N/                             |  | Criteria   |  |  |  |  |  |
| Time/Temperature Controlled for Safety Food (TCS food)  18   | 17   | _ IN OUT   |   |                | 35  |   | JT   | Critical Control Point Inspec                            | ction                                    |  |  |  |  |
| 18   |  | Time/Temne   |   | 925            |   |   | 17   |  |  |  |  |  |  |
| 18   | Colonia (1)  |  |   |                | 36  |   | J 1  | Process Review   |  |  |  |  |  |
| 19   | 18   | ÓN/A □ N/O   | Proper cooking time and temperatures                |                | H   |   | lT.  |  |  |  |  |  |  |
| 19   | 40   | -□IN □ OUT   | Drawn wheether was a drawn of the training          |                | 37  |   | , 1  | Variance   |  |  |  |  |  |
| DN/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.   | 19   |  | Proper reneating procedures for not holding         |                | ┝╌  |   |  |  |  |  |  |  |  |
| 21 OUT Proper hot holding temperatures  Proper hot holding temperatures  Proper hot holding temperatures  Proper hot holding temperatures  Public health interventions are control measures to prevent foodborne illness or injury.  | 20   |  | Proper cooling time and tomporatures                |                | _   |   |  |  |  |  |  |  |  |
| 21 □ IN □ OUT □ N/O □ Proper hot holding temperatures foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.   | 20   | □N/A □ N/O   | Tropor cooming time and temperatures                |                |   |   |  |  |  |  |  |  |  |
| Public health interventions are control measures to prevent foodborne  | 21   |  | Proper hat holding temperatures                     |                |   |   |  | ia uio most signincant coi                               | ши                                       | uung ractors to  |  |  |  |
| Illness or injury  | - '  | □N/A □ N/O   |   |                | Public health interventions are control measures to prevent foodborne |   |  |  |  |  |  |  |  |
|  | 22   | OUT OUT ON/A   | Proper cold holding temperatures                    |                |   |   |  |  |  |  |  |  |  |

## **State of Ohio**

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| lame of Facility                | MOUNT TOUSS   | Type of Inspection / Da                         |                                   |   | 11)15/2                     | Lie      |          |  |  |  |  |
|---------------------------------|---|---|-----------------------------------|---|-----------------------------|----------|----------|--|--|--|--|
| WAN                             | MAN # JUSS)   |   | <u> </u>                          |   |                             |          |          |  |  |  |  |
|                                 | GOOD RETAIL P   | RACTICES  |                                   | Is and physical chiec   | ts into foods               |          |          |  |  |  |  |
| Good Retail Practic             | es are preventative measures to control the introdu<br>atus (IN, OUT, N/O, N/A) for each numbered item: IN: | uction of pathogens<br>in compliance <b>OUT</b> | s, cnemica<br>′=not in cor        | ns, and priysical object<br>npliance <b>N/O</b> =not obse                     | rved <b>N/A</b> =not app    | licable  |          |  |  |  |  |
| Mark designated compliance st   | atus (IN, OUT, N/O, N/A) for each numbered item. In<br>afe Food and Water                                   |   | Utens                             | ils, Equipment and Vend   | ling                        |          |          |  |  |  |  |
|                                 |   | 54 DIN DOUT                                     | Fo                                | od and nonfood-contact s<br>signed, constructed, and t                        | surfaces cleanable,<br>used | properi  | /        |  |  |  |  |
|                                 | Pasteurized eggs used where required  Water and ice from approved source                                    | 55 IN OUT                                       | 10/                               | arewashing facilities: insta  |                             | ed; test |          |  |  |  |  |
| 39 ☐ IN ☐ OUT ☐ N/A FOO         | od Temperature Control  |   | - 011                             | ips<br>onfood-contact surfaces o  | lean                        |          | $\dashv$ |  |  |  |  |
| 40                              | Proper cooling methods used; adequate equipment for temperature control                                     | 56 ☐ IN ☐ OUT                                   |                                   | Physical Facilities   |                             |          |          |  |  |  |  |
| 41 O IN OUT ON/A N/O            | Plant food properly cooked for hot holding  | 57 IN OUT                                       |                                   | ot and cold water availab   |                             | ire -    | 4        |  |  |  |  |
| 42 1 IN I OUT IN/A I N/O        | Approved thawing methods used   | 58 IN DOUT                                      | Р                                 | lumbing installed; proper   | backflow devices            |          |          |  |  |  |  |
| 43 IN IN OUT IN/A               | Thermometers provided and accurate  | □N/A□N/O  |                                   | ewage and waste water pr  | operly disposed             | _        | $\dashv$ |  |  |  |  |
| -v <sub>.</sub>                 | Food Identification   | 59 IN OUT                                       |                                   | oilet facilities: properly con-   |                             | eaned    | $\dashv$ |  |  |  |  |
| 44 OIN OUT                      | Food properly labeled; original container   | 60- IN OUT                                      |                                   |   |                             |          | ᅱ        |  |  |  |  |
|                                 | ntion of Food Contamination   | 61 DIN DOUT                                     |                                   | Sarbage/refuse properly disp  |                             |          | in       |  |  |  |  |
| 45 IN II OUT                    | Insects, rodents, and animals not present/outer openings protected  | 62   IN   OUT                                   | lo                                | Physical facilities installed, maintained, and clean; do outdoor dining areas |                             |          |          |  |  |  |  |
| 46 ☐ IN ☐ OUT                   | Contamination prevented during food preparation, storage & display  | 63 🗆 IN 🗆 OU                                    |                                   | Adequate ventilation and lig  | phting; designated are      | eas use  | d        |  |  |  |  |
| 47                              | Personal cleanliness  Wiping cloths: properly used and stored   | 64 IN OU  | T 🗆 N/A 🛭 E                       | Existing Equipment and Faci   | lities                      |          |          |  |  |  |  |
| 48                              |   |   |                                   | Administrative  |                             |          |          |  |  |  |  |
|                                 | Proper Use of Utensils  |   | 65   IN   OUT   N/A   901:3-4 OAC |   |                             |          |          |  |  |  |  |
| 50   IN   OUT   IN/A   N/O      | In-use utensils: properly stored  | 65 DIN DOU                                      | II LIN/A                          | 901.3-4 OAO   |                             | -        |          |  |  |  |  |
| 51 DIN DOUT DN/A                | Utensils, equipment and linens: properly stored, dried, handled   | 66 🗆 IN 🗆 OU                                    | JT □N/A                           | 3701-21 OAC   |                             |          |          |  |  |  |  |
| 52 D IN D OUT DN/A              | Single-use/single-service articles: properly stored, used   | 4 1   |                                   |   |                             |          |          |  |  |  |  |
| 53 IN IN OUT IN/A IN/C          | Slash-resistant, cloth, and latex glove use  Observations and   | Corrective Ac                                   | tions                             |   |                             |          |          |  |  |  |  |
|                                 | Mark "X" in appropriate box for COS and R. COS=co   | rected on-site during                           | inspection                        | R=repeat violation  |                             | cos      | R        |  |  |  |  |
| Item No.   Code Section   Price | ority Level Comment   | 1 05  |                                   |   | 0107                        |          |          |  |  |  |  |
|                                 |   | <del>4, (4)</del>                               | 1-1                               | 73/10(+1  |                             |          |          |  |  |  |  |
|                                 |   | P   |                                   |   |                             |          |          |  |  |  |  |
|                                 |   |   |                                   |   |                             |          |          |  |  |  |  |
|                                 |   |   |                                   |   |                             |          |          |  |  |  |  |
|                                 |   |   |                                   |   |                             |          |          |  |  |  |  |
|                                 |   |   |                                   |   |                             |          |          |  |  |  |  |
|                                 |   |   |                                   |   |                             |          |          |  |  |  |  |
|                                 |   |   |                                   |   |                             |          | Г        |  |  |  |  |
|                                 | ·   |   |                                   |   |                             |          |          |  |  |  |  |
|                                 |   |   |                                   |   |                             |          |          |  |  |  |  |
|                                 |   |   |                                   |   |                             |          | 트        |  |  |  |  |
|                                 |   |   |                                   |   |                             | <u> </u> | [        |  |  |  |  |
|                                 |   |   |                                   |   | 71×1                        |          |          |  |  |  |  |
| Person in Charge                | and to to toma.   | <i>a</i>  |                                   | Date: / //  | (10)D                       |          |          |  |  |  |  |
| Sanitarian                      |   | Lic   | ensor:                            | 2011/2  |                             |          |          |  |  |  |  |
|                                 |   |   |                                   | Pa  | ige of                      |          |          |  |  |  |  |

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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