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

Ns	ime of facility		Chasks			License Nui	mhar		Date		
(to 7)1				Check one ✓☐ FSO ☐ RFE			191		4/12/12		
Address				in/7im Code		/ /	(1 d- 1 ch.)		
	133 //	Main Ave	1 2	Orudford OH 45308							
1 1	cense holder										
License holder Shavy R Jones Rost Kudhi				(//)		avel Time Ca		Cat	Category/Descriptive		
				$\mathcal{O}_{\underline{}}$		<u> </u>			(2)		
Type of Inspection (check all that apply) ☑ Standard				= =	,	Follow up da	te (if required)	Water sample date/result		
	Foodborne 30 Day	ance Revie	W LI FOIIO	w up			Ī	(if required)			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	lark designated comp	iance status (IN, OUT, N/O, N/A) for each numbered it	tem: IN ≃ir	complianc	e OUT=	not in complia	ance N/O=no	t ob	served N/A=not applicable		
		Compliance Status		Compliance Status							
SAC.	The second secon	Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	-EIN DOUT D N/A	Person in charge present, demonstrates knowledge, a	nd 2	LETTE D				2 3 4 7 3 3			
Ľ.		performs duties		ON/A] N/O	Proper date	marking and	aisp	osition		
2	_□IÑ □OUT □ N/A	Certified Food Protection Manager	2	4 DIN D		Time as a pu	Time as a public health control: procedures & records				
		Employee Health									
3	☑ TUO□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting			LOUT	Con	sumer Advisc	ж			
4	∠⊒IN □OUT □ N/A	Proper use of restriction and exclusion	25	N/A	1001	Consumer a	dvisory provid	led f	or raw or undercooked foods		
5	"□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	nts		1721	Highly Sus	sceptible Por	oulá	tions		
		Good Hygienic Practices	26		OUT	Pasteurized	foods used; p	orohi	bited foods not offered		
6 7	□ IN □ OUT □-N/C			S BN/A	egri (elle i iz			710 YES			
e de la	STATE OF THE STATE OF	Preventing Contamination by Hands		I m m			Chemical	genatur.			
8		Hands clean and properly washed	2	27 ☐ IN ☐ OUT Food additives: approved and properly used					properly used		
9	⊒¹IÑ □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2			Toxic substances properly identified, stored, used					
10	DIN DOUT D N/A	Adagusta handwashing facilities symbled 9 accessible			COLUMN TOWNS TO SERVICE	onformance with Approved Procedures					
10		Adequate handwashing facilities supplied & accessible Approved Source	2	□ IN □	1001		with Reduced processes, an		gen Packaging, other		
11	-□-IN □ OUT	Food obtained from approved source			LOUT	<u> </u>					
12	□ IN □ OUT	Food received at proper temperature	31	N/A		Special Requ	irements: Fre	sh J	uice Production		
13	□N/A □•N/Ō	Food in good condition, safe, and unadulterated	3			Special Requ	uirements: Hea	at Tr	eatment Dispensing Freezers		
	DIN DOUT	Required records available: shellstock tags, parasite	─	ПІМП							
14	ON/A □ N/O	destruction	3:	- 1 N/A		Special Requ	uirements: Cus	3tom	Processing		
		Protection from Contamination	3:			Special Regu	uirements: Bull	k Wa	ater Machine Criteria		
15	JEN □ OUT □N/A □ N/O	Food separated and protected									
16	□·IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	N/A D		Special Requ Criteria	ilrements: Acid	dified	d White Rice Preparation		
17	■4N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □	OUT	Critical Contr	ol Point Inspe	ctior			
	Time/Temp	erature Controlled for Safety Food (TCS food)			OUT	B					
18	□ IN □ OUT □N/A -□ N/O	Proper cooking time and temperatures	36	r⊑IN/A		Process Rev	iew		1144		
19	□ IN □ OUT □N/A □-N/O	Proper reheating procedures for hot holding	37	. □ IN □ □N/A	OUT	Variance					
20	□ IN □ OUT □N/A □-N/O	Proper cooling time and temperatures	F	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.							
21	□ IN □ OUT □N/A ,□-N/O	Proper hot holding temperatures	f								
22	DIN O OUT ON/A	Proper cold holding temperatures									

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Name of Facility	Type of Inspection Date	27)	<u> </u>									
(ale /1)	Tandard 4)	<u>// 25</u>	<u>5</u>									
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the intro		łe										
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: II			able									
Safe Food and Water	Utensils, Equipment and Vending											
38 IN OUT ON Pasteurized eggs used where required	54-ĒÏN ☐ OUT Food and nonfood-contact surfaces clear designed, constructed, and used	ınable, pro	perly									
39 ☐ N ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 ∕ ☐ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintain strips	ned, used;	test									
Proper cooling methods used; adequate equipment	56- IN OUT Nonfood-contact surfaces clean	Nonfood-contact surfaces clean										
tor temperature control	Physical Facilities											
41 ☐ IN ☐ OUT ☐ N/A*☐ N/O Plant food properly cooked for hot holding	57 🗋 IN 🔲 OUT 🗔 N/A Hot and cold water available; adequate	pressure										
42 ☐ IN ☐ OUT ☐N/A-☐ N/O Approved thawing methods used	58	/ices										
43 -Z N □ OUT □N/A Thermometers provided and accurate												
Food Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly dispose		<u>.</u>									
44 IN I OUT Food properly labeled; original container	60- ☐ IN ☐ OUT ☐ N/A Tollet facilities: properly constructed, suppl	ied, cleane	∌d ———									
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities	maintaine	ıd									
45 (☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 INI TOUT Physical facilities installed, maintained, and outdoor dining areas	d clean; do	gs in									
46 IN I OUT Contamination prevented during food preparation, storage & display												
47 IN OUT IN/A Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designat	ed areas u	ısed									
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 IN OUT NA Existing Equipment and Facilities											
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables Proper Use of Utensils	Administrative											
50 ☐ IN-☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored	65 🗆 IN 🗆 OUT-ÓN/A 901:3-4 OAC											
51 - IN OUT ON/A Utensils, equipment and linens: properly stored, dried,	6610-1N 0 OUT 0N/A 3701-21 OAC											
handled 52												
53 IN IN OUT IN/A IN/O Slash-resistant, cloth, and latex glove use												
Observations and O Mark "X" in appropriate box for COS and R: COS=corr												
Item No. Code Section Priority Level Comment		cos	R									
(e) Conserved seal on	CHPST Treezer weeding replaced											
50 Bod IL NC OBSINGA Spoon hand	110 54 0582 SCCO PTC											
50 3.2 16 NC Observed spoon hand	in 14 piece saver, occ											
			<u> </u>									
Person-in Charge	Date:											
praci they	Date: 127-23											
Sanitarian Charles Control of Con	Licensor; (f-//)											
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL	Page 2 of)											

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