State of Ohio

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

Na	Name of facility			Check one			License Number	Date						
	Fraternal littlez of ages			∵ Ø FSO □ RFE			1057	DS/21/25						
Address					City/State/Zip Code									
1 104 6 MOON STARL					atil	$\langle z \rangle$	OH US	55KO						
License holder					Time	Tra	vel Time (Category/Descriptive						
16/04/10/1 ()PNO OF ASIOT					(00.		-GG	11055						
Type of Inspection (check all that apply)					·		Follow up date (if required)	Water sample date/result						
□-Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variar					☐ Follow u	р		(if required)						
ᆜ	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				l								
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
М	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	em: IN=	in co	mpliance (DUT=	not in compliance N/O=not	observed N/A=not applicable						
		Compliance Status	Compliance Status											
Supervision				Time/iten			mperature Controlled for Safety Food (TCS food)							
1	OIN OUT ON/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 IN OUT			Proper date marking and d	isposition						
2	DIN DOUT N/A													
	THE RESIDENCE OF THE PROPERTY	iii z Employee Health		2/1	N/A □ N/I		Time as a public health cont	rol: procedures & records						
3	□ DIN □ OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;				Gonsumer Advisor	ŷ il de la company de la compa						
4	DIN DOUT NA				⊒IN □ OU ⊒N/A	JT	Consumer advisory provide	ed for raw or undercooked foods						
5	□ĨN □ OUT □ N/A		nts				Highly Susceptible Pop	ulations "						
	The state of the s	Good Hygienic Bractices			⊒IN □ OL ⊒N/A	JT	Pasteurized foods used; pr	ohibited foods not offered						
7	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth					Chemical v							
	THE RESIDENCE OF THE PARTY OF T	reventing Contamination by Hands		1	JIN □ OU	A CONTRACTOR A CON								
8	ØN □OUT□N/O	Hands clean and properly washed		27 L	J·N/A		Food additives: approved a	and properly used						
	PIN PIOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ad 28	28	ZIN 🗆 OL	JT	Toxic substances properly identified, stored, used							
9	□N/A □ N/O		ved		□N/A	eleveres.								
40	∠⊡IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible				Constitution and a second	onformance with Approved	All the control of th						
10		Approved Source		20 I	⊒N/A ⊒N/A) (Compliance with Reduced (specialized processes, and	Oxygen Packaging, other HACCP plan						
11	□N □OUT	Food obtained from approved source			JIN 🗆 OL		Special Requirements: Fres	h Juice Production						
12	□IN □OUT □N/A □N/O	Food received at proper temperature			JN/A 🗆 N/C			Todaston						
13	□IN □OUT	Food in good condition, safe, and unadulterated	[JN/A 🗆 OL		Special Requirements: Heat	Treatment Dispensing Freezers						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			JIN DOL		Special Requirements: Cust	om Processing						
		destruction Protection from Contamination		اِ ا	JIN DOU									
15	□IN □OUT	Food separated and protected	entaroù		J·N/A □ N/C		Special Requirements: Bulk	Water Machine Criteria						
. 13	N/A IN/O	Pood Separated and protected		۵, [JIN 🗆 OL	JΤ	Special Requirements: Acid	ified White Rice Preparation						
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized			JN/A □ N/0		Criteria							
17	∠DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	⊒N/A □OU	JΤ	Critical Control Point Inspec	tion						
	The Late of the Control of the Contr	rature Controlled for Safety Food (TCS food)			JIN □ OL	JT	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-+	JN/A	ıT								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			JIN □ OL JN/A) ł	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 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												
22	□IN □ OUT □N/A	Proper cold holding temperatures												

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

Nan	ne of Facility	1 =		Тур	e of Inspection	Date /								
	- cychecro	UCEPER OF EGG	618S		tcinda a-1	5/24/4	<u> </u>							
GOOD RETAIL PRACTICES														
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
Ma	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: I	N=in compliance	OUT=not i	in compliance N/O =not obse	rved N/A =not app	licable							
garagar Galagar	The state of the s	Safe Food and Water		hamataa ka 19 0	Itensils, Equipment and Vend									
38	□ IN □ OUT □N/A □ N/O		54 🗆 IN 🗆	OUT	Food and nonfood-contact s designed, constructed, and t	properly								
39	ÍÍ,IN □OUT □N/A	Water and ice from approved source	55 DIN D	OUT □N/A	Warewashing facilities: insta	lled, maintained, use	∍d; test							
	Foo	od Temperature Control		LOUT	strips									
40	☐ N/O □ N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □	001	Nonfood-contact surfaces clean Physical Facilities									
41		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 🖳 JN 🗆	OUT	Plumbing installed; proper I	backflow devices								
43	.☑ IN □ OUT □N/A	Thermometers provided and accurate]	N/O										
removii. Paristi		Food Identification	59 □ IN □	OUT N/A	Sewage and waste water pro	perly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60 □-IN □	OUT N/A	Toilet facilities: properly const	ructed, supplied, cle	aned							
	Prevent	tion of Food Contamination	61 J.IN 🗆	OUT 🗆 N/A	Garbage/refuse properly disposed; facilities maintained									
45	□/IŃ □ OUT	Insects, rodents, and animals not present/outer openings protected	62 □ IN □		Physical facilities installed, m outdoor dining areas	ed, maintained, and clean; dogs in								
46	☑ IN ☐ OUT	Contamination prevented during food preparation, storage & display	63 🗖 ÎN 🗆		Adequate ventilation and ligh	tions declarated and								
47 48	D IN DOUT DN/A N/O	Personal cleanliness Wiping cloths: properly used and stored		OUT □N/A			s usea							
49		Washing fruits and vegetables		I OUI LIWA										
	P	roper Use of Utensils			Administrative									
50		In-use utensils: properly stored	65 IN	OUT 🗆 NĪA	901:3-4 OAC									
51	□-IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN 🗆	OUT □N/A	3701-21 OAC		- PALE							
52	□/IN □ OUT □N/A	Single-use/single-service articles: properly stored, used												
53		Slash-resistant, cloth, and latex glove use]											
	The view of the contract of th	Observations and O Mark "X" in appropriate box for COS and R: COS=cor			on. Reserved violation		\$ - T							
lten	No. Code Section Priori	ty Level Comment				Co	OS R							
		COLOR COLOR	-1		10011011									
		- JAH STACTOR	7 (O)	1	MSPECTA)/ /								
			1		,	, ,	J 🗆							
			V											
] [
							J 0							
Pers	son In Charge	11 +			Date:	77 2								
Env	ironmental Health Specialist	- Such droit	11	censor:	John Mila	7 ^Q								
		Q N			<u> </u>	- -								
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2														