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

Na	ıme of facility	Check one			Licens	se Number	<u></u>	Date /		
	Knights	☑fSO □ RFE				()93		17/11/23		
Ad	Idress 4975 (	City/State/Zip Code ONEO NOTE, OH (1533)								
License holder				Inspection Time Tr			)	C	ategory/Descriptive	
Knights CF (CIChibos				30			$\mathcal{O}_{\mathcal{O}}$		NC 35	
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Varial □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation				nce Review			Follow up date (if required) Water sample date/result (if required)			
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								
		Time/Temperature Controlled for Safety Food (TCS food)								
1	ZIN DOUT D N/A	Supervision  Person in charge present, demonstrates knowledge, ar performs duties	nd 2	21	I □ OUT A □ N/O		Proper date marking and disposition			
2	☑IN □OUT □ N/A	Certified Food Protection Manager  Employee Health	2	<i>1</i> 11	I 🗆 OUT A 🗆 N/O	Time a	Time as a public health control: procedures & records			
3	DIN DOUT D N/A	Management, food employees and conditional employee	s;			triang tidak ka Mirangan Mirangan	Consumer Ac	visory		
	ZIN DOUT D N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	25		TUO 🗖	Consu	ımer advisory p	rovided	for raw or undercooked foods	
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts			 	ly Susceptible	Ponu	iations	
		Good Hygienic Practices			I 🗆 OUT		100 mm		hibited foods not offered	
6	./□ N/O □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	] DN/	A	rasiei		er - (error <del>- ma</del>	hibited toods not offered	
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth				2008 (2017) 100 1108 (2018) 1278	Chemic	11		
		reventing Contamination by Hands	2	71 -	I 🗆 OUT	Food a	additives: appro	ved ar	nd properly used	
8	□IN □ OUT □ N/O	Hands clean and properly washed	_	L LLIN/						
9	□ IN □ OUT ·□ N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 2	B DN/	I 🗆 OUT A	- Toxic s	substances prop	erly ide	entified, stored, used	
						Conforma	ince with Appr	oved-I	Procedures	
10	ĎIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source	2		OUT		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan			
11	DIN DOUT	Food obtained from approved source	3		OUT	Specia	Special Requirements: Fresh Juice Production			
12	□IN □ OUT □N/A □ N/O	Food received at proper temperature	-	FIN	A   N/O					
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	3		A   N/O	Specia	Special Requirements: Heat Treatment Dispensing Freezers			
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	וע	OUT A   N/O	Specia	al Requirements:	Custo	m Processing	
		Protection from Contamination	3:		□ OUT	Specie	I Requirements	Bulk V	Vater Machine Criteria	
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		II IN	A D N/O				led White Rice Preparation	
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		A   N/O	Criteria		Acidili	ed writte Rice Freparation	
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38		OUT	Critical	I Control Point Ir	spection	on .	
	11353075-745-745-745-745-745-745-745-745-745-7	rature Controlled for Safety Food (TCS food)	36		□ OUT	Proces	ss Review			
18	□/IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	37	, DIN	□ OUT	Varian				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		□N//	4	valian	<u>.</u>			
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	OIN OUT ON/A	Proper cold holding temperatures								

## State of Ohio

Food Inspection Report
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Name of Facility	Type of Inspection Date								
LA KNIGHTS OF COLUMBUS	Standard Date								
GOOD RETAI	IL PRACTICES								
	troduction 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								
38 IN OUT N/A N/O Pasteurized eggs used where required 39 IN OUT N/A Water and ice from approved source	54 ☑ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 ☐ IN ☐ OUT ☐ N/A ☐ Water and ice from approved source  Food Temperature Control	55 IN OUT IN/A Warewashing facilities: installed, maintained, used; test strips								
40 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 IN OUT Nonfood-contact surfaces clean  Physical Facilities								
41 D IN OUT NA NO Plant food properly cooked for hot holding	57   IN   OUT   IN/A   Hot and cold water available; adequate pressure								
42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58 IN OUT Plumbing installed; proper backflow devices								
43 IN OUT NA Thermometers provided and accurate									
Food Identification	59								
44 IN I OUT Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 IN OUT IN/A Garbage/refuse properly disposed; 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 outdoor dining areas								
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display									
47 IN ☐ OUT ☐ N/A Personal cleanliness  48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	63 IN OUT Adequate ventilation and lighting; designated areas used								
49 IN OUT N/A N/O Washing fruits and vegetables	64 IN OUT IN/A Existing Equipment and Facilities								
Proper Use of Utensils	Administrative								
50 IN OUT ON/A N/O In-use utensils: properly stored	65 ☐ IN ☐ OUT ☐N/A 901:3-4 OAC								
51 Utensils, equipment and linens: properly stored, dried, handled	66 IN OUT IN/A 3701-21 OAC								
52									
53 IN OUT NA NO Slash-resistant, cloth, and latex glove use									
Observations and (  Mark "X" in appropriate box for COS and R: COS=col  Item No.   Code Section   Priority Level   Comment	Corrective Actions rrected on-site during inspection R=repeat violation								
	COS R								
The state of the s	VY (V) 11 6 026 1 10 12 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1								
Person in Charge									
Santtarian ( ) -//-2025									
James H Lenge	games of Lengers Licensor:								
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL	Page 7 of 2								

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