Name of facility			Check one			License Number	Date		
Address			J/ 30	$\frac{1}{2} \frac{1}{2} \frac{1}$					
1039 ZUMBRUM MD				City/State/Zip Code UM ION CITY OH U5396					
Willy Vending In DBA VENDING				n Time	Trave	I Time	Category/Descriptive		
	MENY VOID	IMP INCUBA VENDING		20		20	WYDING)		
1 -	pe of Inspection (ched Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nas Davis	D F-!!		ollow up date (if required)	Water sample date/result (if required)		
1		□ Complaint □ Pre-licensing □ Consultation	nce Revie	w ⊔ Follow up	ib		(ii 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								
IV	ark designated compil		em: IN=in	compliance O	DUT =nc	ot in compliance N/O=not	observed N/A=not applicable		
		Compliance Status	2020	FACEL TOIL AND THE		Compliance State			
20	_	Supervision		T		erature Controlled for Safe	ty Food (TCS food)		
1	DIN DOUT NA	Person in charge present, demonstrates knowledge, ar performs duties	1a 23			Proper date marking and di	Isposition		
2	□IN □OUT □ Ñ/A	Certified Food Protection Manager Employee Health	24	DN/A DN/		Time as a public health cont	rol: procedures & records		
3	DIN DOUT D N/A	Management, food employees and conditional employee	s;	424 - 7 - 7 - 7		Consumer Advisor	y		
ļ		knowledge, responsibilities and reporting	25	□IN □ OU	JT ,	Consumer advisory provide	ed for raw or undercooked foods		
<u>4</u> 5	□IN □OUT □ N/A □IN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	ite S	LEIN/A	1.00				
		Good Hygienic Practices		□IN □OU	JT .	Highly Susceptible Popu			
6		Proper eating, tasting, drinking, or tobacco use	26			Pasteurized foods used; pro	ohibited foods not offered		
7	□-N □ OUT □ N/O	No discharge from eyes, nose, and mouth		1		Chemical			
(45 <u>1</u>)		reventing Contamination by Hands	27	טס חוַם ,	JT .	Food additives: approved a	and properly used		
8	DIN DOUTDN/O	Hands clean and properly washed		PEN/A		additives, approved a	na property usea		
9	☑TN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	DAN DOU	JT .	Toxic substances properly id	entified, stored, used		
40	□IN □OUT □ N/A	Adoquate handweeking facilities consiled 9 assessible			Comment Carlot	formance with Approved	we was a more or as a second of the second o		
10	<u> Ши Доот п ма</u>	Adequate handwashing facilities supplied & accessible Approved Source	29	IN II OU IN/A		Compliance with Reduced C specialized processes, and			
11	•⊟⊓N □ OUT	Food obtained from approved source	30	□IN □ OU	JT ,				
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature			U	Special Requirements: Frest			
13	TUO U	Food in good condition, safe, and unadulterated	31	DAVA D N/C		Special Requirements: Heat	Treatment Dispensing Freezers		
14	□ IN □ OUT -□ N/O	Required records available: shellstock tags, parasite destruction	32	□IN □ OU □NYA □ N/O		Special Requirements: Cust	om Processing		
		Protection from Contamination	33	□IN □ OU		Special Requirements: Bulk	Water Machine Criteria		
15	ZÍN □ OUT □N/A □ N/O	Food separated and protected		LIN/A LI N/C					
16	□-IŅ □ OUT □N/A □ N/O	.Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU □ N/A □ N/C		Special Requirements: Acidi Criteria	fied White Rice Preparation		
17	☑IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU)T (Critical Control Point Inspect	ion		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	200	□IN □ OU	JT ,	Describeration			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	<u>⊡</u> 1√0/A		Process Reviéw			
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	DIN DOU)[/	/ariance			
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors a	are foo	d preparation practices	and employee behaviors		
21	ON/A ON/O	Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
22	IN OUT ON/A	Proper cold holding temperatures							

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

-maine STAY 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 ☑N □ OUT □N/A □ N/O Pasteurized eggs used where required DOUT DOUT designed, constructed, and used IN DOUT DN/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test □ IN □ OUT ☐Ñ/A Food Temperature Control strips TUO U NI U Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment IN OUT ONA INO for temperature control Physical Facilities ☐ÍN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure 42 TÍ ÍN 🗆 OUT 🗆 N/A 🗀 N/O Approved thawing methods used □ IN □OUT Plumbing installed; proper backflow devices TIND I OUT IN/A "IN/A II N/O Thermometers provided and accurate Food Identification □ IN □ OUT □N/A Sewage and waste water properly disposed ☑-fN □ OUT Toilet facilities: properly constructed, supplied, cleaned □ IN □ OUT □N/A Food properly labeled; original container IN OUT IN/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 45 ☑IN □ OUT □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 J⊒HN □ OUT storage & display TUO | ML ÍN 🗆 OUT 🗀 N/A Adequate ventilation and lighting; designated areas used 47 Personal cleanliness ZIN □ OUT □N/A □ N/O Wiping cloths: properly used and stored □JA-□ OUT □N/A Existing Equipment and Facilities IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT □N/A 50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, 51 AIN □ OUT □N/A D'IN DOUT DN/A 3701-21 OAC 52 ZON □ OUT □N/A Single-use/single-service articles: properly stored, used IN OUT ON/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 1-12-2-1 1>-2 of 2 Person in Charge Sanitarian Licensor:

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

·									
Name of facility OIL - MOUNE							1 4/12/23		
3078 Washington Road				City/State/Zip Code ROSSOR9, 6H USSOZ					
UNLEY VENDING INC DBA VENDING				n Time	Travel Time	C	Category/Descriptive		
Type of Inspection (check all that apply) "☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				w □ Follow up	Follow up date (if re	quired)	Water sample date/result (if required)		
	han man year o	FOODBORNE ILLNESS RISK FACTO							
IV	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it Compliance Status	em: IN=in	compliance O					
<u> </u>				g*	Compliano				
		Supervision		Time	Temperature Controlled	for Safe	ty Food (TCS food)		
1	AN DOUT D N/A	Person in charge present, demonstrates knowledge, as performs duties	nd 23		I Proper date markin	g and di	sposition		
2	ØÎN □OUT □ N/A	Certified Food Protection Manager	24			alth contr	ol: procedures & records		
27 11 7		Employee Health		EN/A D N/C					
3	DAN DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	25	□IN □ OU	Consumer Consumer advisory	-	y d for raw or undercooked foods		
<u>4</u> 5	TÎN DOUT DINA	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		.□A/A					
<u>၁</u>	PETIN DOUT D N/A		ns s	—	Highly Susceptib	le Popu	lations		
6	1 OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	│ □ IN □ OU	Pasteurized foods	used; pro	phibited foods not offered		
7	O/N D TUO D N/O	No discharge from eyes, nose, and mouth	534		Chem				
		reventing Contamination by Hands	<u> </u>	_	**************************************	ıcaı			
8		Hands clean and properly washed	27		Food additives: app	roved ar	nd properly used		
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	_{/ed} 28	UO U NTA □N/A	T Toxic substances pr	operly ide	entified, stored, used		
			h.c.		Conformance with Ap	proved	Procedures		
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		T Compliance with Re	educed O	xygen Packaging, other		
4.4		Approved Source	5557/	<u>□</u> N/A	specialized process	es, and	HACCP plan		
11 · 12	TUO II NIC	Food obtained from approved source Food received at proper temperature	30			ıts: Fresh	Juice Production		
13	□N/A □ N/O □IN □ OUT	Food in good condition, safe, and unadulterated	31			its: Heat	Treatment Dispensing Freezers		
14	DN/A DN/O	Required records available: shellstock tags, parasite destruction	32	U □ N □ OU N/N □ N/N⊡,		its: Custo	om Processing		
		Protection from Contamination		□IN □OU	Chesial Demi	Ani Post 1	Matan Marahi, C. V. A		
15	□N □ OUT □N/A □ N/O	Food separated and protected	33	□N/A □ N/C	,		Water Machine Criteria		
16	1 IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		Special Requiremen Criteria	ts: Acidifi	ied White Rice Preparation		
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU	Critical Control Poin	t Inspecti	on		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	5 A 2	□ IN □ OU	г				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	_Пу/А	Process Review				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ OU' □N/A	Variance	<u> </u>			
20	□ IN □ OUT □ N/A-□ N/O	Proper cooling time and temperatures	Risk factors are food preparation practices and employee behaviors						
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness.						
22	ÍN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborr illness or injury.				sures to prevent foodborne		
_									

State of Ohio

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

Name of Facility Cal-mane		Type of Inspection	Date //2/23							
VIWITE .		10 urung	4/12/63							
GOOD RETAIL PRACTICES.										
Good Retail Practices are preventative measures to control the introc Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN	duction of pathogens	, chemicals, and physical o	bjects into foods.							
Safe Food and Water	-in compliance Out-	Utensils, Equipment and	CHAIN THE WAY OF THE PROPERTY OF THE PARTY O							
38 OUT DUT N/A N/O Pasteurized eggs used where required	54 □-N □ OUT		tact surfaces cleanable, properly							
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 DIN DOUTE	\A/avayyaabiyaa fa -11111	installed, maintained, used; test							
40 1 IN OUT ONA ONO Proper cooling methods used; adequate equipment	56 IN OUT	Nonfood-contact surfac	es clean							
Tor temperature control		Physical Facilitie								
41 DINDOUT N/ADN/ADN/ADN/ADN/ADN/ADN/ADN/ADN/ADN/AD	57 TN DOUTE		ailable; adequate pressure							
42 4 NO OUT NA NO Approved thawing methods used	58	Plumbing installed; pro	per backflow devices							
43 PIN □ OUT □N/A Thermometers provided and accurate		TN/A O								
Food Identification	59 IN DOUTE									
44 OIN OUT Food properly labeled; original container	60 IN OUT		constructed, supplied, cleaned							
Prevention of Food Contamination Insects, rodents, and animals not present/outer	61 DIN DOUT		disposed; facilities maintained							
45 PIN OUT Insects, forceints, and animals not presenvoluter openings protected 46 IN OUT Contamination prevented during food preparation,	62	Physical facilities installe outdoor dining areas	d, maintained, and clean; dogs in							
storage & display 47	63 1 1 N □ OUT	Adequate ventilation and	d lighting; designated areas used							
48 IN OUT NA NO Wiping cloths: properly used and stored	64 IN OUT	□N/A Existing Equipment and F	acilities							
49 IN OUT N/A N/O Washing fruits and vegetables		Administrative								
Proper Use of Utensils	65 🗆 IN 🗀 OUT 🛭									
50 JIN OUT DNA NO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,										
handled	66 DIN DOUT	IN/A 3701-21 OAC								
52 - N OUT N/A Single-use/single-service articles: properly stored, used 53 - N 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	ected on-site during insp	pection R=repeat violation	COS R							
SOF CHARLE	1(0) -									
9911301001	101									
		13/116								
			0 0							
Person in Charge Date: 4-12-23										
Sanitarian 4	Licensor:	A								
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL		Pag	ge_2_of_2_							
HEA 5302B Ohio Department of Health (10/19)										

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

			Check on	· -	License Number	Date		
WINIT FUOL-KITCHENCED			□ FSO	PSO DRFE 2392 4/12/29				
Ad	Idress		City/State	y/State/Zip Code				
9	TO (Kif	den aid would	COR	LRODNULLE, OH US331				
Lic	cense holder	CVOTT COOK COMO	Inspection	n Time	Travel Time _	Category/Descriptive		
15	upaluphoin	Y IN CABA MICIMI Valley sides	2	6,	10	i in in income		
V	pe of Inspection (chec	Y all that anniv)	<u> </u>	, ,	, 0	Derung		
	be of mapoerion (enec	an that apply) Control Point (FSO) □ Process Review (RFE) □ Variar	nce Reviev	v □ Follow un	Follow up date (if require	d) Water sample date/result (if required)		
٤.		☐ Complaint ☐ Pre-licensing ☐ Consultation	100 1101101	. <u> </u>		(***-4		
24 No. 1 Mars		FOODBORNE ILLNESS RISK FACTOR				A STATE OF THE STA		
M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered ite	em: IN=in	compliance O	UT=not in compliance N/O=n	ot observed N/A=not applicable		
		Compliance Status			Compliance St	atus		
		Supervision		Time	Temperature Controlled for S	afety Food (TCS food)		
1	DIN DOUT ON/A	Person in charge present, demonstrates knowledge, an performs duties	ıd 23	DNA DNA	Proper date marking and	l disposition		
2	DIN DOUT DTN7A	Certified Food Protection Manager	24	□ IN □ OU	l lime as a nublic health co	ontrol: procedures & records		
		Employee Health	finality and	_DN/A □ N/C				
3	□IN □OUT □AN/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s; <u> </u>	EIN FOR	Consumer Advis	ioty		
4	□IN □OUT □N/A	Proper use of restriction and exclusion	25	□ IN □ OU	Consumer advisory prov	ided for raw or undercooked foods		
5	□IN □OUT □-N/A	Procedures for responding to vomiting and diarrheal even	ts		Highly Susceptible Po	opulations		
		Good Hygienic Practices		□IN □ OU	T Pasteurized foods used:	prohibited foods not offered		
6	M D OUT D N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A		promotica loads flot offered		
7		No discharge from eyes, nose, and mouth reventing Contamination by Hands			Chemical	Company of the control of the contro		
8	OUT IN/O		27	ı □ N/A	Food additives: approved	and properly used		
9	⊒+N □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	.□IN □ OU	Toxic substances properly	/ identified, stored, used		
40	CIN COLT CINA	Adamsta bandunaking fasilitina ayadi d 0	1/10.2 1/2.2		Conformance with Approve			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	□IN □OU 110 N/A	Compliance with Reduce specialized processes, a	d Oxygen Packaging, other		
114	■IN □ OUT	Food obtained from approved source		□ IN □ OU.	т			
12	□IN □ QUT	Food received at proper temperature	30	□N/A □ N/C		esh Juice Production		
	□N/A □ N/O		31	□IN □ OU		eat Treatment Dispensing Freezers		
13-	OIN COUT	Food in good condition, safe, and unadulterated	_	□N/A □ N/C		The state of the s		
14	□ IN □ OUT ON/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □ OU	Special Requirements: Ci	ustom Processing		
		Protection from Contamination	3374	□ IN □ OU	Т			
15	ON OUT	Food separated and protected	33	ØN/A □ N/C		ılk Water Machine Criteria		
10	□N/A □ N/O	1 ood soparated and protected	_ _	□IN □OU	T Special Requirements: Ac	cidified White Rice Preparation		
16	N □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	MHA □ N/C	O Criteria	Tamber Ville Trioparation		
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU	Critical Control Point Insp	ection		
5,12)g		rature Controlled for Safety Food (TCS food)	36	□IN □ OU	Process Review			
18	□ IN □ OUT □N/A Ø N/O	Proper cooking time and temperatures		ÆN/A ∠□IN □ OU	r			
19	□ IN □ OUT □N/A / 2 N/O	Proper reheating procedures for hot holding	37-	□N/A	Variance			
20	□N/A □N/O	Proper cooling time and temperatures	R	isk factors at	re food preparation practice	es and employee behaviors		
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.					
22	D OUT □N/A	Proper cold holding temperatures						

Nan	ne of Facility		T.			
	Mille	ooc-Kitchenaid	L.	pe of Inspection Barry Opportunity 12	1/2	<u> </u>
		GOOD RETAIL	PRACTICES		William Co. Com. J	Marine San Carlo
	Good Retail Pract	ices are preventative measures to control the intro	duction of pathogons, ob-	amicals, and physical abit		
Ma	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item: II	N=in compliance OUT=not	in compliance N/O=not observed N/A=no	3. Stanni	- ا ما ما ا
		Sale 1000 and water		Utensils, Equipment and Vending	л аррі	icapie
38	ON OUT ON/A ON/O		54, EN □ OUT	Food and nonfood-contact surfaces clear designed, constructed, and used	nable, p	roperly
39	1 IN □OUT □N/A FO	Water and ice from approved source od Temperature Control	55	Warewashing facilities: installed, maintaine	ed, use	d; test
40	ÍN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment	56 🗖 ÌN □ OUT	Strips Nonfood-contact surfaces clean		
41	ZIN OUT ON/A ON/O	for temperature control Plant food properly cooked for hot holding		Physical Facilities		
\vdash			57 DIN DOUT DN/A	Hot and cold water available; adequate p	ressure	ə
42	D'IN OUT ON/A N/O	Approved thawing methods used	58 1 IN □OUT	Plumbing installed; proper backflow device	ces	
43	MIN DOT LINA	Thermometers provided and accurate	□N/A □ N/O			
44		Food Identification	59 IN OUT ON/A	s mater property disposed		
44	DIN [] OUT	Food properly labeled; original container	60 D-IN DOUT DN/A	Tollet facilities: properly constructed, supplie		
45	☐ IN ☐ OUT	tion of Food Contamination Insects, rodents, and animals not present/outer	61 PIN OUT ON/A	Garbage/refuse properly disposed; facilities r		
\vdash	ÉIN □ OUT	openings protected Contamination prevented during food preparation,	62	Physical facilities installed, maintained, and outdoor dining areas	clean; d	logs in
$\perp \perp$		storage & display Personal cleanliness	63 IN DOUT	Adequate ventilation and lighting; designated		
48	☑IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64 MIN OUT ON/A	Existing Equipment and Facilities	areas	usea
49	EMIN OUT ON/A N/O	Washing fruits and vegetables				
		roper Use of Utensils		Administrative		
-4	IN OUT ON/A ON/O	In-use utensils: properly stored	65 IN OUT INTA	901:3-4 OAC		
		Utensils, equipment and linens: properly stored, dried, handled	66 U IV U OUT UN/A	3701-21 OAC		
	□ N □ OUT □N/A □ N □ OUT □N/A □ N/O	Single-use/single-service articles: properly stored, used				
		Slash-resistant, cloth, and latex glove use		Nichamus Piffing and Constitution of the Const		
Item	No. Code Section Priorit	Observations and Co	OFFECTIVE Actions cted on-site during inspection	n R=repeat violation		
item	No. Code Section Priorit	y Level Comment			cos	R
		SONSTORAG	400	SPAIDY		
		0419909	1) 5	1370011011		
				,		
-						
						
						믐
						-
Perso	n in Charge	\mathcal{N}		Date: 4-12-23		
Sanita	rian /	No.	Licensor:	1/1/25		
			Licenson:	DCHID		
PRIO	RITY LEVEL: C = CRITICA	AL NC = NON-CRITICAL		Page_2_of		

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

Name of facility			Check one			License Number	Date		
well bromers			DPSO DRFE 3413 4/12/23						
985 & main street				City/State/Zip Code VC/SXULLES OH 45380					
Li	cense holder	MANAMI	Inspection	on T	ime 7	ravel Time	Category/Descriptive		
V	III eru veran	19 Incoba Walley repoling	Ś	30		20	vendino		
Ту	pe of Inspection (chec	ck all that apply)			·	Follow up date (if required)	Water sample date/result		
	Standard ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w [□ Follow up	, , , , , , , , , , , , , , , , , , , ,	(if required)		
Ш	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		_					
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS								
N	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 Stat			
(4°)		Supervision			Time/T	emperature Controlled for Safe			
1	DIN DOUT WA	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	∢ ।	N DOUT	Proper date marking and d			
2	□IN □OUT ØN/A	Certified Food Protection Manager	24	11 —	IN 🗆 OUT	Time as a public health cont	rol: procedures 2 recents		
		Employee Health		<u> </u>	łN/A □ N/O				
3	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	3;	I	UN FLOUR	Consumer Advisor	y		
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	25		IN □ OUT N/A	Consumer advisory provide	ed for raw or undercooked foods		
5	□IN □OUT ☐ N/A	Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible Pop	ulations		
		Good Hygienic Practices	26		IN DOUT	Pasteurized foods used; pr	ohibited foods not offered		
6 7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		لك	LN/A				
	la de la companya de	reventing Contamination by Hands		Ϊ́		Chemical			
8	DIN DOUTENO	Hands clean and properly washed	27		IIN □ OUT MA/A	Food additives: approved a	nd properly used		
9	□ IN □ OUT □N/A -Ð N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	₹I	ÍIN □ OUT IN/A	Toxic substances properly ic	lentified, stored, used		
		•				Conformance with Approved	Procedures		
10 ☑ N ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible			29	}l	IN DOUT	Compliance with Reduced (Oxygen Packaging, other		
Approved Source Approved Source 11 OUT Food obtained from approved source 20 IN OUT Counter 20 IN OUT Counter 20 IN OUT Counter 21 OUT Counter 22 OUT IN OUT Counter 23 OUT IN OUT Counter 24 OUT Counter 25 OUT Counter 26 OUT Counter 27 OUT Counter 28 OUT IN OUT Counter 28 OUT IN OUT Counter 29 OUT Counter 20 OUT Count			specialized processes, and	HACCP plan					
	□ IN □ OUT		30		Ñ/A 🗆 N/O	Special Requirements: Fres	n Juice Production		
12	□N/A 🗹 Ñ/O	Food received at proper temperature	31		IN 🗆 OUT	Special Requirements: Heat	Treatment Dispensing Freezers		
13		Food in good condition, safe, and unadulterated	_	"	N/A N/O	opoda requioments, rieat	Treatment Dispensing Freezers		
14	DIN DOUT DINA DINO	Required records available: shellstock tags, parasite destruction	32	卩	N/A N/O	Special Requirements: Cust	om Processing		
	DAN OUT	Protection from Contamination	33		IN □ OUT N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria		
15	□N/A □ N/O	Food separated and protected		-	·				
16	DN/A DN/O	Food-contact surfaces: cleaned and sanitized	34		IN OUT	Special Requirements: Acidi Criteria	fied White Rice Preparation		
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN □ OUT N/A	Critical Control Point Inspect	ion		
2.7		ature Controlled for Safety Food (TCS food)	36	1	IN 🗆 OUT	Process Review			
18	□ IN □ OUT □ DN/A □ N/O	Proper cooking time and temperatures		-	N/A IN □ OUT				
19	□ IN □ OUT ☑Ñ/A □ N/O	Proper reheating procedures for hot holding	37		N/A	Variance			
20	□ IN □ OUT ☑Ñ/A □ N/O	Proper cooling time and temperatures	R	isk	factors are	food preparation practices	and employee behaviors		
21	□ IN □ OUT □M/A □ N/O	Proper hot holding temperatures	that are identified as the most significant contributing factors to foodborne illness.						
22	☑1Ñ □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.						

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Type of Inspection eaver brothers 4/12/23 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 applicable Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly N/O □ N/A □ N/O Pasteurized eggs used where required 54 JIN OUT designed, constructed, and used DIN DOUT DN/A 39 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 IN I OUT IN/A I N/O for temperature control Physical Facilities □ IN □ OUT □N/A □ N/O 41 Plant food properly cooked for hot holding 574 IN OUT ON/A Hot and cold water available; adequate pressure IN OUT ONA NO 42 Approved thawing methods used EN LIOUT Plumbing installed; proper backflow devices □N/A □ N/O 43 Thermometers provided and accurate □ IN □ OUT □N/A Food Identification Sewage and waste water properly disposed ZIN DOUT TÎN OUT N/A Food properly labeled; original container Toilet facilities: properly constructed, supplied, cleaned Prevention of Food Contamination □IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer Physical facilities installed, maintained, and clean; dogs in 45 IN 🗆 OUT □ OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 Z IN □ OUT storage & display ☑ N □ OUT Adequate ventilation and lighting; designated areas used 47 ZIN OUT ON/A Personal cleanliness IN OUT ONA ONO Wiping cloths: properly used and stored □AN □ OUT □N/A Existing Equipment and Facilities Z IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils 50 □ OUT □N/A □ N/O 901:3-4 OAC In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 IN OUT ON/A 66 JN □ OUT □N/A 3701-21 OAC ☑IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 52 DIN OUT ON/A NO 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 П \Box П П П П Person in Charge Date: 4-12-23 Sanitarian Licensor:

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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