State of Ohio

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

person													
Name of facility						Check one			License Number		ate		
NCW NODFON SOR MOUNTED Address 102 N MAN STOCK						□ FSO ∠Ø RFE			1074	1	0/20/2 ⁵		
Address							City/State/Zip Code						
102 NIMANO STORRE						<u>VC.</u>	W MI	+D	16010 OH US346				
License holder							n Time	Tra	vel Time	Catego	ory/Descriptive		
BriAn HNP/SON						00			<u> </u>	(<u>(5</u> 5		
Type of Inspection (check all that apply)						ance Poview III Follow III			Follow up date (if required)		ater sample date/result required)		
☐-Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varial ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation						VIEW	LI FOIIOW U	ρ		("	required)		
STATE													
	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						Compliance Status /*Time/Temperature Controlled for Safety Food (TCS food)							
	ZÚIN	T OUT	′ □ N/A	Supervision Person in charge present, demonstrates knowledge, a	nd	-	□IN ØÓL			ALTERNA ANTA-INT-POA			
				performs duties		23	□N/A □ N/0		Proper date marking and d	Isposii	tion		
2	ΔIN	TUO 🗆	· □ N/A	Certified Food Protection Manager Employee Health		24			Time as a public health cont	troi: pro	ocedures & records		
				Management, food employees and conditional employee	es;				Consumer Adviso	ry:			
3			□ N/A	knowledge, responsibilities and reporting		25	□IN □ OL	JT	Consumer advisory provide	ed for	raw or undercooked foods		
5	DIN		□ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts		.[□N/A	area.	Highly Susceptible Pop				
				Good Hygienic Practices		****	□IN □ OL	JT		**************************************			
6_	ļ		□ N/O			26	□N/A		Pasteurized foods used; pr	introduction and			
7	□IN		□ N/O	No discharge from eyes, nose, and mouth eventing. Contamination by Hands:	ATTRIVES SHIP A			(191.5) 17	Chemical (
8	,⊡ÍIN		□ N/O		NG SCHOOL S	27	□IN □ OL □N/A) i	Food additives: approved a	and pro	operly used		
9		OUT		No bare hand contact with ready-to-eat foods or appro	ved	28	.□IN □ OU	JT	Toxic substances properly id	dentifie	ed, stored, used		
	LIN/A	LI N/O		alternate method properly followed				C	onformance with Approved	l Proc	edures		
10	5246W846	NAME OF DRIVE	□ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OL	JT	Compliance with Reduced				
11	DIN	// OUT	and the second second	Approved Source Food obtained from approved source			□N/A	JT	specialized processes, and				
12		□OUT		Food received at proper temperature		30	DN/A DN/O		Special Requirements: Fres	sh Juice	e Production		
13		□N/O		Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freezers				
13	<u> </u>	OUT		Required records available: shellstock tags, parasite			DIN DOL		On a stal Danisha assaults Ossa	D.			
14	□N/A	□N/O	en Kontokka	destruction	SAN TANKE	32	DN/A DN/G	0	Special Requirements: Cus	com Pr	rocessing		
	L ITIM	□ OUT	2 SE VIII	Protection from Contamination	7,85	33			Special Requirements: Bulk	(Water	r Machine Criteria		
15	ĺ N/A	□N/O		Food separated and protected		-	DIN DOU		Special Paguiramento: A-1-	lifica 14	White Dies Departure		
16		□ OUT □ N/O		Food-contact surfaces: cleaned and sanitized		34		0	Special Requirements: Acid Criteria	illea vi	vnite Rice Preparation		
17	□ÎN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	JT	Critical Control Point Inspec	tion			
		Control of the Control		rature Controlled for Safety Food (TCS food)		36	□IN □-OU -□N/A	JT	Process Review				
18	□IN □N/A	□ OU1	Γ)	Proper cooking time and temperatures) }								
19		□ 0U1		Proper reheating procedures for hot holding		37	□IN □OU □N/A) I	Variance				
20		□ OU1		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21		□ OU7		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	-DIN		Γ □N/A	Proper cold holding temperatures									

HEA 5302A Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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

Name of Facility	Type of Inspection Date									
New MADISON SUPERMORMET	SKINKWY/ \$/30/23									
NW MADDEL STATE										
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									
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	designed, constructed, and used									
39 □□·IN □ OUT □ N/A Water and ice from approved source	55									
Food Temperature Control Proper cooling methods used; adequate equipment	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean									
for temperature control	Physical Facilities									
41 DIN OUT DN/A N/O Plant food properly cooked for hot holding	57 🗵 IN 🗆 OUT 🗆 N/A Hot and cold water available; adequate pressure									
42 DIN DOUT DN/A N/O Approved thawing methods used	58									
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	□N/A □ N/O									
Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed									
44 ☐ IN ☐ OUT Food properly labeled; original container	60 TIN OUT N/A Toilet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination	61 -□ IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained									
45 G-IN GOUT Insects, rodents, and animals not present/outer openings protected	62 □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas									
Contamination prevented during food preparation,	□N/A □ N/O Outdoor drilling areas									
storage & display 47 □ IN □ OUT □N/A Personal cleanliness	63 -⊡-IN □ OUT Adequate ventilation and lighting; designated areas used									
48 G,IN GOUT GN/A N/O Wiping cloths: properly used and stored	64 D IN DOUT DN/A Existing Equipment and Facilities									
49 DIN OUT DN/A N/O Washing fruits and vegetables	Administrative									
Proper Use of Utensils	65 IN POUT N/A 901:3-4 OAC									
50 DINDOUT DNA NO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	65 🗆 IN 🗗 OUT 🗆 N/A 901:3-4 OAC									
handled	66 IN OUT N/A 3701-21 OAC									
52 IN OUT IN/A Single-use/single-service articles: properly stored, used										
53 IN I OUT IN/A I N/O Slash-resistant, cloth, and latex glove use										
Observations and C Mark "X" in appropriate box for COS and R. COS=con										
Item No. Code Section Priority Level Comment	COS R									
13 34H C Welved, white	milh do let 5/26/23. 1/2 00 00									
- discarled										
16 19 22 6 1 1000 1000 1										
16 00 903 C 000 C 1000	FOOD PICE dated PO									
1 3 50 1 10 VI 1 St 20										
Person in Charge	Date:									
1 Wen Mountineno	05-30-23									
Environmental Health Specialist	Licensor:									
Construction / Superior Construction	H. L. france									

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page____ of___