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

Na	ıme of t	facility		Check or	_		License Number		Date			
		POP	a Jan <i>n</i> S	□ FSC) ,⊠ÎRFE		72 7110123					
Ac	ldress			City/Stat	ty/State/Zip Code							
	(110	Main Street	1010	orea Novice, OH 45331							
	ense h	older	VV V II JICE	Inspection	<u></u>		vel Time	To	ntegory/Descriptive			
-/-			1220 0410	(0)	•	IIav	C.	Ca	(/ / S			
L_		<u></u>	· · · · · · · · · · · · · · · · · · ·	(p)	./ 	<u> </u>	قمہ		U50 1			
	•		ck all that apply)			1	Follow up date (if require	∌d)	Water sample date/result			
1.7	Standa Foodbo		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	w ⊔ Follow u	р	•		(if required)			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	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							
A.E.			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
4	FILL		Person in charge present, demonstrates knowledge, ar	nd -	DOD NIED	~~~~~						
1	ΓΊΙΝ	OUT N/A	performs duties	23	□N/A □ N/		Proper date marking and	a disp	position			
2	.□IN	□OUT □ N/A	Certified Food Protection Manager	24			Time as a public health co	ontro	1: propoduros 2 rosordo			
10.7		Towns and the second	Employee Health	5 5	.□N/A □ N/	0	Time as a public fleatili of	Ontro	i. procedures & records			
3	-⊈IN	□OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			Consumer Advi	sory	C. S. San			
4	EIN	□OUT □ N/A	Proper use of restriction and exclusion	25	□N\A □IN □OL	JT .	Consumer advisory prov	/ided	for raw or undercooked foods			
5		OUT N/A	Procedures for responding to vomiting and diarrheal even	nts		V 435E3	 Highly Susceptible Po	onul	atlone			
		opub. 1 1,000 to to consider a constitution of the procedure of a constitution of the procedure.	Good Hyglenic Practices			JT		9.5				
6		OUT NO	Proper eating, tasting, drinking, or tobacco use	26	□N/A		Pasteurized foods used;	pron	hibited foods not offered			
7		OUT NO	No discharge from eyes, nose, and mouth		\$1.554.05		Chemical					
		M-444	reventing Contamination by Hands	27		JT	Food additives: approved	d and	d properly used			
8	□IN	OUT N/O	Hands clean and properly washed		□N/A				- Proporty Good			
	ET IN	□ OUT	No have bond contest with weath to set for it.	ved 28	□ N □ OL	JT	Toxic substances properly identified, stored, used					
9		. □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		□N/A	property actions, according to						
						Co	onformance with Approv	ed P	rocedures			
10	مNا□	ÖOUT □ N/A	Adequate handwashing facilities supplied & accessible	29		JT	Compliance with Reduce	₃d Ox	ygen Packaging, other			
11	□ IN	□ out	Approved Source Food obtained from approved source		□N/A		specialized processes, a	ina H	IACCP plan			
		OUT		30	□IN □ OL □N/A □ N/		Special Requirements: Fr	resh .	Juice Production			
12		. ☑ N/O	Food received at proper temperature	31		JT	0 / 15 1 / 11					
13	□ÎN	□ OUT	Food in good condition, safe, and unadulterated	31	□N/A □ N/	0	Special Requirements: Hi	eat i	reatment Dispensing Freezers			
14	Preside 1 1 1 1 1	□ OUT	Required records available: shellstock tags, parasite	32			Special Requirements: C	ustor	n Processing			
- 64	AWILL TIME	. □ N/O	destruction Protection from Contamination		☑N/A □ N/							
	LT 1NI	□ OUT	Protection from Contamination	33	IIN □OU IIN/A □N/		Special Requirements: Bu	ulk W	ater Machine Criteria			
15		□ N/O	Food separated and protected				-		- <u> </u>			
16	☑IN	□ OUT	Food-contact surfaces; cleaned and sanitized	34	□IN □OU □N/A □ N/		Special Requirements: Ad Criteria	cidifie	ed White Rice Preparation			
16	□N/A	□ N/O	Prod-contact surfaces: cleaned and sanitized	_			Ciliteria					
17	☑IN	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OU □N/A	JT	Critical Control Point Insp	ectio	n ·			
	ig the first	- Time/Temne	rature Controlled for Safety Food (TCS food)	a Carriera	□IN □ OL	IT.						
	∏-IN	□ OUT		36		''	Process Review					
18	□N/A	□ N/O	Proper cooking time and temperatures			ı						
	□·IN	□ OUT		37	□N/A	"	Variance					
19		□ N/O	Proper reheating procedures for hot holding	-	L							
20		□ OUT	Proper cooling time and temperatures									
40	□N/A	□ N/O	Troper cooming time and temperatures		Risk factors are food preparation practices and employee behaviors							
21		□ OUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
_'	□N/A □ N/O Proper not notaling temperatures Public health interventions are control mea								sures to prevent foodborns			
22	⊡∗INI	□ OUT □N/A	Proper cold holding temperatures		ness or injury		volutions are control if	icas	parea to prevent loogporne			
44	<u>ш</u> 117		Troper odd fiolding temperatures									

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Name of Facility										of Inspection Date				
				1-24	<u> </u>	10000			37	CARRICO BEST 1/101	1	S. 3		
NO MARIO	COOD PETAIL DRACTICES													
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											r amulion.			
Ma	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											10	e Maria		
38					Pasteurized eggs used where required 54 🖂 IN 🗀 OUT					Food and nonfood-contact surfaces cleanal designed, constructed, and used	ole, pro	perly		
39 ☐ IN ☐ OUT ☐ N/A				Foo		nd ice from approved source	55 TN OUT N/A Warewashing facilities: installed, maintained, used; t							
					The state of the s	cooling methods used; adequate equipment	56 IN IN OUT Nonfood-contact surfaces clean							
	for te					erature control				Physical Facilities				
41		TUO []				od properly cooked for hot holding	57 PIN OUT NA Hot and cold water available; adequate pressure 58 PIN OUT Plumbing installed; proper backflow devices							
42		TUO III] N/O		d thawing methods used	58	S						
43			⊒N/A			meters provided and accurate	□N/A □N/O 59 □√ÍN □ OUT □N/A Sewage and waste water properly disposed							
11		N □ OUT					60 D IN D OUT DN/A			Toilet facilities: properly constructed, supplied, cleaned				
77	, 			Prevent	Food properly labeled; original container			□ IN □ OUT [Garbage/refuse properly disposed; facilities ma					
45	<u></u> п	N □ OUT			Insects,	rodents, and animals not present/outer	62	☑ IN ☐ OUT		Physical facilities installed, maintained, and cl	ean; do	gs in		
46		TUO 🔲 I			Contam	s protected nation prevented during food preparation,		□N/A □ N/O		outdoor dining areas				
47	c#		□N/A		storage & display Personal cleanliness			∐ IN □ OUT		Adequate ventilation and lighting; designated	areas u	sed		
48			□N/A [Wiping cloths: properly used and stored			64 IN OUT NA Existing Equipment and Facilities						
49	11]N/A [erender kanta s	OF STREET, ST	g fruits and vegetables	30,290			Administrative		3575°		
	342			11.428-181-013-1		e of Utensils.	65			004.0.4.0.0.0		Collection (
50	50 IN OUT ON/A N/O				In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,					901:3-4 OAC				
ļ	51 IN OUT IN/A				handled 66 LIN LIOU				□N/A	3701-21 OAC				
52 53														
Teles of	9"	1 001 1		1100	Olasii-ie	Observations and C	orro	ctive Actic	nne -			au o e e		
				Very 4		(" in appropriate box for COS and R: COS =corre				R=repeat violation				
Iten	ı No.	Code Se	ction	Priorit	ty Level	,	. /	20.00		an et al bal	cos	R		
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Person in Charge Date:									Date:					
Env	ironn	rental Hea	ith Spe	cialist	1	per Meters in .		Licensor	r: /	The state of the s	<u></u>			
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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