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

No	mo of facilities /				. 1	License Number		Dete			
Na	me of facility	s travil stars		Check one □ FSO □/ŔFE			ZASS		Date / 70175		
ļ	1ECHUIC 1	2 DUM 21916							7/20/20		
Ad	dress DIM	2 Street		Orcenuce, OH USSS							
Lic	ense holder	1 (1000	Inspec	ctio	n Time	Trave	el Time	C	ategory/Descriptive		
	Tealords	David atom	(0)د)		IC.		(35		
Ту	pe of Inspection (chec	k all that apply)				F	ollow up date (if requ	ired)	Water sample date/result		
		Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	ance Re	viev	v □ Follow up			,	(if required)		
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
60.55											
N 4	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										
IVI	ark designated compile										
	10-12-9 Days - Jan 11 - 12 17 17 17 17 17 17 17 17 17 17 17 17 17	Compliance Status	Sastra	Compliance Status							
g		Supervision Person in charge present demonstrates knowledge a	nd	2.00	Time/Temperature Controlled for Safety Food (TCS food). ☑ ÎN □ OUT □						
1		Person in charge present, demonstrates knowledge, and performs duties					Proper date marking and disposition				
2	□IN □OUT □ N/A	Certified Food Protection Manager		24	, □ IN □ OUT		The control of the co				
107371 007371 1371		Employee Health		24	ØÑ/A □ N/Œ	0	Time as a public health control: procedures & records				
3	.□IN □OUT □ N/A	Management, food employees and conditional employee	es;			Table 1	Consumer Advisory				
	ÉN COUTCINA	knowledge, responsibilities and reporting		25	□IN □OU □N/A	T	Consumer advisory p	rovided	for raw or undercooked foods		
5	□IN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nto	*	ACTIVIA :	A#/10/00					
0		Good Hyglenic Practices	1115	-	□ IN □ OU	IT I	Highly Susceptible	мори	ations		
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	_□N □ 00	"	Pasteurized foods use	ed; prol	nibited foods not offered		
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		153		Total Carlos	Chemic	al .			
	Pi	reventing Contamination by Hands			□IN □ OU	ıŦ	30 Tec		And the state of t		
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A	'	Food additives: appro	ved an	d properly used		
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed		28	¹Í IN □ OU □N/A	ıΤ	Toxic substances properly identified, stored, used				
	J			6100 16 6172 1		Cor	nformance with Appr	oved F	Procedures		
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□ IN □ OU				kygen Packaging, other		
60 (10 la		Approved Source			☑N/A		specialized processes	, and h	HACCP plan		
11	□IN □ OUT	Food obtained from approved source	_	30	□ IN □ OU		Special Requirements:	Fresh	Juice Production		
12	□N/A □ N/O	Food received at proper temperature		31	□ IN □ OU	IT I	Consist Description of Table 1				
13	□IN □ OUT	Food in good condition, safe, and unadulterated		31	∠□N/A □ N/O		Special Requirements: Heat Treatment Dispensing Freezer				
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU □N/A □N/O		Special Requirements:	: Custo	m Processing		
		Protection from Contamination		33	□ IN □ OU		Special Requirements:	Bull M	lator Machino Critoria		
15	□IN □ OUT	Food separated and protected	ļ.	33	□N/A □ N/C)	Special Requirements.	. DUIK V	vater Machine Criteria		
16		Food-contact surfaces: cleaned and sanitized		34	□ IN □ OU □N/A □ N/O	T O	Special Requirements: Criteria	: Acidifi	ed White Rice Preparation		
17	,ÉIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU □N/A	Т	Critical Control Point Ir	nspectio	on .		
	Time/Tempe	rature Controlled for Safety Food (TCS food)			□IN □ OU	IT T					
18	□-IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A		Process Review				
19	□N/A □ N/O	Proper reheating procedures for hot holding		37	□ IN □ OU ,□N/A	'1	Variance	···-			
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□IN □OUT □Ñ/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							
22	ĎIN □ OUT □N/A	Proper cold holding temperatures		illness or injury.							

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		100	T CX		- 4- Cole J-				etc. I il i col v	1709	Comme	
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
IVI	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	di I	IN □ OUT □N/A □ N/O Pasteurized eggs used where required					. □ IN □ OUT	Food and nonfood-conta designed, constructed, a	act surfaces cleanat	ole, proj	perly	
39 IN OUT NA Water and ice from approved source					55	55 -П.И. П.О.І.Т.П.И.А. Warewashing facilities: installed, maintained, used; test						
Food Temperature Control							strips	no along				
40	ا 🗖	N 🗆 OUT 🗀 N/A I	N/A □ N/O Proper cooling methods used; adequate equipment for temperature control				56 IN OUT Nonfood-contact surfaces clean Physical Facilities					
41		☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding				ot holding	57	D IN D OUT DN	/A Hot and cold water avai	ilable; adequate pre	ssure	
42	42 IN OUT N/A N/O Appro			Approve	ed thawing methods used	1	58	□ IN □OUT	Plumbing installed; prop	per backflow device	S	
43 .	43 - IN OUT ON Thermo			Thermo	meters provided and accu	urate		□N/A □ N/O				
	Food Identification					59		/A Sewage and waste water	properly disposed			
44	☑ IN ☐ OUT Food properly labeled; original container				ontainer	60	□ IN □ OUT □N	/A Toilet facilities: properly of	constructed, supplied,	cleane	d	
			Preven	ion of Food Contamination			61	61 - IN OUT N/A Garbage/refuse properly disposed; facilities n				
45	01	N 🗆 OUT		Insects, rodents, and animals not present/outer openings protected			62	□ IN □ OUT	Physical facilities installed outdoor dining areas	d, maintained, and cl	ean; dog	gs in
46	-[N 🗆 OUT		Contamination prevented during food preparation,				□N/A □ N/O	outdoor drilling areas			
47	.⊡ I	N OUT ON/A			storage & display Personal cleanliness			IN OUT	Adequate ventilation and	lighting; designated	areas us	sed
48	, <u> </u>	N 🗆 OUT 🗆 N/A [□ N/O	Wiping cloths: properly used and stored			64	IN OUT ON	I/A Existing Equipment and Fa	acilities		
49	·[] [N 🗆 OUT 🗆 N/A [□ N/O	Washing	fruits and vegetables		Action of the second of the se		Administrative			
				roper Us	e of Utensils						2.000.000.000	
50	.□ □	N 🗆 OUT 🗆 N/A [□ N/O		tensils: properly stored		65	IN OUT ON	901:3-4 OAC			
51	91	N OUT ON/A		handled	, equipment and linens: pr	openy storea, anea,	66	☐ IN ☐ OUT ☐N	/A 3701-21 OAC			
52 IN OUT N/A Single-use/single-service articles: properly stored, used												
53	53 DIN OUT DN/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												
Iten	ı No.	Code Section	Priori	ty Level	Comment		1			7	cos	R
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					- John			***************************************				
Person in Charge Date: 7-20.23												
San	Sanitarian Licensor: ()((//)											
		Sec. March 1997								-,		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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