State of Ohio

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

Na	me of facility	10 01/1	Check one				License Number	Date			
2	Fredu CI	ty motorcyce club	□ FSO □ RFE				1105	6/1/23			
Ad	1270 M	retorcycle pr Hy Molarycle (166	City/State/Zip Code								
License holder				Inspection Time Tra			vel Time C	ategory/Descriptive			
							70	AC)s			
I	pe of Inspection (chec Standard □ Critical C	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	view	□ Follow u	g	Follow up date (if required)	Water sample date/result (if required)			
Ι'		☐ Complaint ☐ Pre-licensing ☐ Consultation				'					
TO THE	COORDONE II NESS BIOLETA OTORO AND BUILDING HEALTHURIDED IN THE INTERNATIONAL										
M	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										
101	and designated complete	Compliance Status									
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (FCS food)							
		Person in charge present demonstrates knowledge									
1	DIN DOUT DIN/A	N/A performs duties			□IN □ OUT □N/A □ N/O		Proper date marking and disposition				
2	☐IN □OUT □ N/A	Certified Food Protection Manager	29,2704	24			Time as a public health control: procedures & records				
		Employee Health					Consumer Advisor				
3	OIN OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	98,	0.5	□IN □ OL	JT	Consumer Advisory				
4	-DIN DOUT DN/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provided for raw or undercooked				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	70.00	I		Highly Susceptible Popu	lations			
6	DIN DOUT DN/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	(12) ·	26	□IN □ OL	JT	Pasteurized foods used; pro	phibited foods not offered			
7	DIN DOUT DN/O	No discharge from eyes, nose, and mouth	-				i 2 Gnemical	and the second second second second			
	CONTRACTOR OF THE PERSON NAMED AND ADDRESS OF THE PERSON NAMED ADDRESS OF THE PERSON NAMED AND	eventing Contamination by Hands			□IN □OL	IT					
8	GIN □ OUT □ N/O	Hands clean and properly washed		27	□N/A	,	Food additives: approved a	nd properly used			
9	√ÍIN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved	28	ĎIN □OU □N/A	JT	Toxic substances properly id	ntified, stored, used			
		alternate metreu proporty removed				C	onformance with Approved Procedures				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	SAME SAME SAME	29	□ÏN □Or	JT	Compliance with Reduced C				
	DIN DOUT	Approved Source Food obtained from approved source		<u> </u>	□N/A		specialized processes, and	HACCP plan			
11	IN □OUT			30			Special Requirements: Fresl	1 Juice Production			
12	□N/A □N/O	Food received at proper temperature			□IN □OL	JT	Special Requirements: Heat Treatment Dispensing Freezers				
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	·□N/A □ N/O		Openial requirements, real freatment Dispersing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Custo	om Processing			
30		Protection from Contamination		33			Special Requirements: Bulk	Water Machine Criteria			
15	│ □ IN □ OUT □ N/O □ N/O	Food separated and protected					Charles Describe mentar Asidi	End Mills Dis Durantin			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Acidi Criteria	ned white Rice Preparation			
17	шоп попц	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	JT	Critical Control Point Inspect	ion			
	: /:Time/Tempe	rature Controlled for Safety Food (TCS food)		36	DIN DOL	JT	Process Review				
18	□IN □ OUT □N/A ⊡~N/O	Proper cooking time and temperatures			□N/A		T TOOCIS TOVICW				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □OU □N/A	JT	Variance				
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	DIN DOUT	Proper hot holding temperatures									
22	OIN OUT ON/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

Nan	ne of Facil	ity I M	20 t	4	CHA MOTORCYCLE (10	6	Type o	of Inspection	Date (OII)		
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 applical Safe Food and Water Utensils, Equipment and Vending											able	
38	ם או בן	□ OUT □N/A □ N/O Pasteurized eggs used where required		54 🗇 IN 🗆 OUT			Food and nonfood-contact surfaces cleanable, properlidesigned, constructed, and used					
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source						55 🗆 IN 🗆 OUT 🗆 N/A		INI/A	Warewashing facilities: installed, maintained, used; test			
Food Temperature					erature Control	l L.	ļ		strips			
40	ďN□	OUT 🗆 N/A 🛭	⊐ N/O		cooling methods used; adequate equipment erature control	56	S O IN OUT		Nonfood-contact surfaces clean Physical Facilities			
41		OUT 🗆 N/A 🛭	⊐ N/O	Plant fo	od properly cooked for hot holding	57	57 MIN OUT ON/		Hot and cold water available; adequate pressure			
42	☑ IN ☐ OUT ☐N/A ☐ N/O Approv			Approve	d thawing methods used	58	□ N □OUT		Plumbing installed; proper	backflow device	s	
43	43 ☐ IN ☐ OUT ☐N/A Thermo				meters provided and accurate		□N/A□N/O					
				Food Id	entification	59		⊒N/A	Sewage and waste water pro	perly disposed		
44	10 IN 0	OUT		Food pr	operly labeled; original container	60		JN/A	Tollet facilities: properly cons	tructed, supplied	cleane	d
lan jarah	g Skiriter en de a	en alemana en la companya de la comp	Prevent	tion of F	ood Contamination	61		⊒N/A	Garbage/refuse properly dispo	osed; facilities m	aintaine	d
45	(GIND)	OUT	.,		Insects, rodents, and animals not present/outer openings protected		□ N □ OUT		Physical facilities installed, maintained, and clean;			gs in
46	d IN D	OUT		Contam	nation prevented during food preparation,		□N/A □ N/O		outdoor dining areas			
47		OUT □N/A			& display	63	- IN □ OUT		Adequate ventilation and ligh	ting; designated	areas u	sed
48	 ' 	OUT □N/A [] N/O		cloths: properly used and stored	64	*□ IN □ OUT [JN/A □	Existing Equipment and Facilit	ies		
49		OUT 🗆 N/A [□ N/O	Washing	fruits and vegetables	1902/5			Administrative			
			P.	roper Us	e of Utensils							in it little
50	□ NI □	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored				65	IN II OUT I]N/A	901:3-4 OAC			
51.	☑ IN □	OUT □N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	Î ÎN □ OUT □	⊒N/A	3701-21 OAC			
52 DIN OUT DN/A Single-use/single-service articles: properly stored, used									· · · · · · · · · · · · · · · · · · ·			
53		OUT 🗖 N/A [⊒ N/O	Slash-re	sistant, cloth, and latex glove use	THE RESERVE THE RESERVE		with the second			organism variation	
				Mark "\	Observations and C	No. of Contract of	A CONTRACTOR AND THE PROPERTY OF THE PARTY O	CAN TO STATE OF THE	P=ropost violation			
Iten	n No. Co	de Section	Priori	ty Level	Comment	ecieu	on-site during mai	oechon-	N-Tepeat violation		cos	R
					CONSCOR	10		(2)	1)P(+/c)	1		
					3771310010		Harman Market Company	<u> </u>		/		
					U				-			

	-											

) ^<								
Person in Charge Date: 6-12023										<i>7</i>		
Env	Environmental Health Specialist Licensor:											

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

Page of __