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

Na				Check one □ FSO□ RFE			License Number	Date					
COUNTY ON MEAT FOR MI					~□ RFE		710	15/125					
Ac	ddress	d 78 50 d		CPCCNUIL ACSS/									
					Time	Tra	vel Time	Category/Descriptive					
I WALCHEL MINNET					US			(35)					
T .	pe of Inspection (che						Follow up date (if required)	,					
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	ance Re	view	☐ Follow u	p		(if required)					
FOODBORNE ILLENESS 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										
透		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	□ DOUT □ N/A	performs duties	nd	23		IT	Proper date marking and disposition						
2	OIN OUT N/A					24 ☐ IN ☐ OUT 24 ☐ IN ☐ OUT Time as a public health control: procedures & records							
10.00	Employee Health:  Management, food employees and conditional employees;				24 ☐ N/A ☐ N/O Time as a public health control: procedures & records  Consumer Advisory								
3	□ OUT □ N/A	knowledge, responsibilities and reporting			□IN □ OU	IT		ed for raw or undercooked foods					
4	DIN DOUT DN/A			25	□N/A	a - 4. 54.04							
5		U □ OUT □ N/A Procedures for responding to vomiting and diarrheal events  Good Hygienic Practices				Highly Susceptible Populations							
6	dîn □out □n/o				26 DN/A Pasteurized foods used; prohibited foods not offered								
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	Seperati I				Chemical 2						
8	DIN DOUT DN/O			27	□IN □ OU □N/A	IT	Food additives: approved a	and properly used					
9	☐IN ☐ OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□IN □ OU □N/A	ΙΤ	Toxic substances properly i	dentified, stored, used					
						C	onformance with Approved	l Procedures					
10	□IN □ OUT □ N/A   Adequate handwashing facilities supplied & accessible			29	□IN □OU □N/A	Т	Compliance with Reduced specialized processes, and	Oxygen Packaging, other					
11	DIN DOUT	Approved Source  ☐OUT Food obtained from approved source			□IN □OU								
12	DIN DOUT	Food received at proper temperature				)	Special Requirements: Fres	3h Juice Production					
13	· · · · · · · · · · · · · · · · · · ·	Food in good condition, safe, and unadulterated			□IN □OU □N/A □ N/C	)	Special Requirements: Heat Treatment Dispensing Free						
14	DIN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			□IN □OU □N/A □ N/C		Special Requirements: Cus	tom Processing					
	FIN FOUT	Protection from Contamiliation		33	□IN □OU □N/A □N/O		Special Requirements: Bulk	Water Machine Criteria					
15	□IN □OUT '□N/A □N/O	Food separated and protected											
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU	T )	Special Requirements: Acid Criteria	dified White Rice Preparation					
17	□ÍN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OU □N/A	Т	Critical Control Point Inspec	otion					
	: Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□и □ол	T.	Process Review						
18	DN/A D N/O	Proper cooking time and temperatures			□N/A □IN □ OU	т							
19	□IN □ OUT ,□N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		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.									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	ØN □ OUT □N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.									

## State of Ohio

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Nan	ie of Facility	as most from		rpe of Inspection Date	7 Ota	,								
<u></u>		ers meat form			Startar 5/31/	<u> </u>								
GOOD RETAIL PRACTICES														
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
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													
100		Safe Food and Water			Utensils, Equipment and Vending									
38	☐ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required	54 🚨	IN OUT	Food and nonfood-contact surfaces cleanak designed, constructed, and used	ole, pro	perly							
39	□ IN □ OUT □ N/A Water and ice from approved source  Food Temperature Control		55 🗖	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, mainta strips			test							
40		Proper cooling methods used; adequate equipment	56 -□	IN 🗆 OUT	Nonfood-contact surfaces clean									
40	for temperature control		(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)											
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	I January	IN OUT N	A Hot and cold water available; adequate pre	ssure								
42	IN OUT ON/A ON/O	Approved thawing methods used		IN □OUT N/A□N/O	Plumbing installed; proper backflow device	s								
43	□''N □ OUT □N/Y	Thermometers provided and accurate												
	Food Identification		1-1-	IN OUT ON										
44	□ IN □ OUT	Food properly labeled; original container	<del>    -  </del>	IN OUT ON										
	Preven	tion of Food Contamination	-   -	IN OUT ON	A Garbage/refuse properly disposed; facilities ma	intaine	d							
45	□,·IN □ OUT	Insects, rodents, and animals not present/outer openings protected		IN 🗆 OUT N/A 🗖 N/O	Physical facilities installed, maintained, and cle outdoor dining areas	ean; dog	gs in							
46	O IN O OUT	Contamination prevented during food preparation, storage & display		IN 🗆 OUT	Adequate ventilation and lighting; designated a	areas III	sed							
47		Personal cleanliness Wiping cloths: properly used and stored		IN OUT ON										
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	San Harm	лу <u>п</u> естым		SECTION I								
	al a superior de la proposition de la p	roper Use of Utensils			Administrative									
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 7	IN OUT ON	901:3-4 OAC									
51	☐ IN ☐ OUT ☐N/A  Utensils, equipment and linens: properly stored, dried, handled			IN OUT DAY	A 3701-21 OAC									
52	☑ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used												
53		Slash-resistant, cloth, and latex glove use												
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre												
Item	No. Code Section Priori	ty Level Comment				cos	R							
-		<del>- Catistacta</del>	<del>/-/-</del>	$\langle \hat{a} \rangle$	TORRET FOR									
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	an in Char													
Person in Charge  Date:														
Environmental Health Specialist   Licensor:														
100 (1)														
PRIORITY I EVEL: C- CRITICAL NC- NON-CRITICAL Page 7 of 7														

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