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

Name of facility				Check one □/FSO □ RFE		License Number	Date	
Address (CINES			week.		196	111912		
	100 N	l Corandicieu	U	UNION CIFY, OH USSS O				
License holder Co-15 LCC DEA Wat 18(-				Son Time	Trav	vel Time	Category/Descriptive	
Type of Inspection (check all that apply)						Follow up date (if required	d) Water sample date/result	
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	w □ Follov	w up		(if required)	
- Season - S								
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				
	10 (10 (10 (10 (10 (10 (10 (10 (10 (10 (Supervision		Time/Temperature Controlled for Safety Food (TCS food)				
1	, ZÎN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2:	ZIN D	OUT N/O	Proper date marking and	disposition	
2	. ĎIN □OUT □ N/A	Certified Food Protection Manager	2			Time as a public health co	ntrol: procedures & records	
		Employee Health	12/46	[†] □N/A □	N/O		•	
3	ĢÍN □OUT□N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	·		OUT	Consumer Advis		
4	DIN □OUT □ N/A	Proper use of restriction and exclusion	25		001	Consumer advisory provide	ded for raw or undercooked foods	
5	☑IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Po	pulations	
35		Good Hygienic Practices	26		OUT	Pasteurized foods used:	prohibited foods not offered	
6 7	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		ØN/A	ži į filipliiki.			
	No. of the contract of the con	reventing Contamination by Hands			OUT	Chemical		
8	☑ÌN □ OUT □ N/O		2	DIN D	001	Food additives: approved	and properly used	
9	□.IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	□ IN □	OUT	Toxic substances properly	identified, stored, used	
					Conformance with Approved Procedures			
10	ØIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		OUT	Compliance with Reduced specialized processes, ar	d Oxygen Packaging, other	
11	□-IN □ OUT	Approved Source Food obtained from approved source			OUT	specialized processes, at	id TAOOF plain	
	□IN □ OUT		30			Special Requirements: Fre	sh Juice Production	
12	□N/A □·N/O □-IN □ OUT	Food received at proper temperature Food in good condition, safe, and unadulterated	3			Special Requirements: He	at Treatment Dispensing Freezers	
14	□IN □ OUT	Required records available: shellstock tags, parasite		O IN O		Special Permission C	Johann Dunnandin	
1-7	☑N/A □ N/O	destruction	32	² □N/A □	N/O	Special Requirements: Cu	stom Processing	
1212	Edh E OUT	Protection from Contamination	33			Special Requirements: Bu	lk Water Machine Criteria	
15	□1N □ OUT □N/A □ N/O	Food separated and protected				Special Requirements: Ac	idified White Rice Preparation	
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	M/A		Criteria	unied writte Nice Preparation	
17	.⊿IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		OUT	Critical Control Point Inspe	ection	
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		OUT	Process Review		
18	□ IN □ OUT □N/A,□ N/O	Proper cooking time and temperatures	1	ΠŃΑ	OUT	1 Tocess Neview		
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	, □ JN □ □N/A	001	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				
21	□IN □ OUT □N/A □ Ñ/O	Proper hot holding temperatures	fo	foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.				
22	ØN □ OUT □N/A	Proper cold holding temperatures						

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

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Type of Inspection and Cico 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 . □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required 54 IN OUT designed, constructed, and used JIN □OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 OIN OUT ON/A Food Temperature Control 56 IN OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment .□ IN □ OUT □N/A □ N/O for temperature control Physical Facilities ſ□ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding '□ IN □ OUT □N/A Hot and cold water available; adequate pressure O/N 🗆 A/N 🗆 TUO 🗀 NI 🗎 . ¹□́IN □OUT Approved thawing methods used Plumbing installed; proper backflow devices □N/A □ N/O ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate Í IN □ OUT □N/A Food Identification Sewage and waste water properly disposed " IN OUT IN/A Toilet facilities: properly constructed, supplied, cleaned JUO □ OUT Food properly labeled; original container IN OUT N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer Physical facilities installed, maintained, and clean; dogs in □ IN □ OUT IN 🗆 OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, ∕∐ IN 🛮 OUT 46 storage & display .□IN □ OUT Adequate ventilation and lighting; designated areas used 47 .☐ IN ☐ OUT ☐N/A Personal cleanliness 48 O/N 🗀 A/N 🗀 TUO 🗀 NI 🗆 Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities -□ IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils ☐ IN ☐ OUT ☐N/A 901:3-4 OAC IN OUT ON/A N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, T IN 🗆 OUT 🗀 N/A 51 r□ IN □ OUT □N/A 3701-21 OAC IN OUT ON/A Single-use/single-service articles: properly stored, used .□ IN □ OUT □N/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 during inspection R=repeat violation Code Section | Priority Level | Comment cos П Person in Charge Date: Sanitarian Licensor:

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page ____ of ____