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

Г	Name of facility													
	(2/)(A () = 2" 3	BOHERCIPECUM BAKERY	Check		. Ø ″RFE	License Number	Date (2)							
A	Address	BOHERCIPECUM BANERY				500	1111/62							
	19000 8	ED Shoot	City/St	City/State/Zip Code										
-	-icense holder	J. War Coll	Inspect	1		(Q, Or 0,333)								
	SPCM	5/1(11)50 (inspeci	non i	Tra	avel Time	Category/Descriptive							
T	ype of Inspection (ch	pack all that apply)		4-1										
5	⊒∕Standard □∕Critica	al Control Point (FSO) D Process Review (RFE) D Varia	nce Revi	iew	□ Follow up	Follow up date (if required	d) Water sample date/result (if required)							
L	J Foodborne □ 30 Da	y □ Complaint □ Pre-licensing □ Consultation			s.io;; ap		(ii required)							
		FOODBORNE II I NESS RISK FACTO	OC AN	пρ	LIBLICATEA									
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										
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	□ NI□ OUT □ N/	performs duties	d 2	23	IÑ □ OUT IN/A □ N/O	Proper date marking and								
2	│□IN □OUT □ N/	A Certified Food Protection Manager Employee Health	2		IN DOUT	Time as a public health cor	ntrol: procedures & records							
3	DOUT DN	Management, food employees and conditional employees knowledge, responsibilities and reporting	; [Consumer Adviso	ory The Table 1							
4	☑ÍN □OUT □ N/	knowledge, responsibilities and reporting	2		IIN □ OUT IÑ/A	Consumer advisory provid	led for raw or undercooked foods							
5	□ IN □ OUT □ N/		6		114/54	Highly Susceptible Pop								
6	T IIN II OUT II N/	Good Hygienic Practices			TUO □ NĮI									
7			2]Ń/A		rohibited foods not offered							
		Preventing Contamination by Hands		I I	CALL ENDINE PURCHERAL	Chemical								
8	DIN DOUT DNA	O Hands clean and properly washed	2	' / I	JIN □ OUT I·N/A	Food additives: approved	and properly used							
9	□IŃ □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2		IIN □ OUT ÍN/A	Toxic substances properly identified, stored, used								
10	DÍN DOUT NA	A Adequate handwashing facilities supplied & accessible		Г		onformance with Approved								
		Approved Source	2	29 N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan										
11	DIN DOUT	Food obtained from approved source	30		IN DOUT	Special Requirements: Fres								
12	□N/A □ N/O	Food received at proper temperature	-		N/A □ N/O IN □ OUT									
13		Food in good condition, safe, and unadulterated	3	<u>'</u>	N/A □ N/O	Special Requirements: Hea	t Treatment Dispensing Freezers							
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32		IN □ OUT N/A □ N/O	Special Requirements: Cust	tom Processing							
25 22 5		Protection from Contamination			IN DOUT									
15	,⊡IN □OUT □N/A □N/O	Food separated and protected	33	- -	N/A 🗆 N/O	Special Requirements: Bulk								
16	□·ÍN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		IN OUT N/A N/O	Special Requirements: Acidi Criteria	ified White Rice Preparation							
17	ÓIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN 🖸 OUT N/A	Critical Control Point Inspec	tion							
	□IŅ~ □ OUT	erature Controlled for Safety, Food (TCS food)	36		ÍÑ □OUT	Process Review								
18	DŃA D N/O	Proper cooking time and temperatures			N FLOUT									
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37		N □ OUT	Variance								
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	 R	isk f	factors are fo	od preparation practices	and employee behaviors							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	foodborne illness.										
2	□IN □ OUT □N/A	Proper cold holding temperatures	P i illi	Public health interventions are control measures to prevent foodborne illness or injury.										
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State of Ohio

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

Ivai	BECLI BECLI	12	BUHERCIROUN	ROLCE	of .	Type of Inspection	12-	3						
6-75					· · · · · · · · · · · · · · · · · · ·									
GOOD RETAIL PRACTICES														
М	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													
			d and Water	i itelli. III-lii C	ompliance OUT-	Utensils, Equipment and Vending	applica	able						
38	□ IN □ OUT □N/A □ N/C	Pasteu	rized eggs used where required	54	I D IN D OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	ıble, pro	perly						
39	ʿ⊡IN □OUT □N/A	etalsa kalifan lelak	and ice from approved source	55	JEIN OUT C	N/A Warewashing facilities: installed, maintained	d, used;	test						
2.00		Dropor	perature Control	56	B D IN POUT	Nonfood contact ourfeese allege								
40	Z IN COUT CON/A CON/O		cooling methods used; adequate equip perature control	ment	TO IN E COT	Nonfood-contact surfaces clean Physical Facilities								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant fo	ood properly cooked for hot holding	57		IN/A Hot and cold water available; adequate pr	essure							
42	☐ ÎN ☐ OUT ☐N/A ☐ N/O	Approv	ed thawing methods used	58	IN DOUT	Plumbing installed; proper backflow device	 es							
43	,□ IN □ OUT □N/A	Thermo	ometers provided and accurate		□N/A □ N/O									
		Food Ic	lentification	59	I IN OUT C	IN/A Sewage and waste water properly disposed								
44	□ IN □ OUT	Food p	roperly labeled; original container	60	I IN □ OUT □	IN/A Toilet facilities: properly constructed, supplied	, cleane	 ed						
100 miles	Prever	4-,	ood Contamination	61	□ IN □ OUT □									
45	□/IN □ OUT		, rodents, and animals not present/outer	62	No. Co. Co. Co. Co. Co. Co. Co. Co. Co. C	Physical facilities installed, maintained, and c								
op			s protected nination prevented during food preparation			outdoor dining areas	iean; do	gs in						
46	☑ IN □ OUT □ N/A	storage	& display al cleanliness	63		Adequate ventilation and lighting; designated	areas L							
48			cloths: properly used and stored	64	I IN I OUT I									
49	O/N [] A/N [] TUO [] NI [],	·	g fruits and vegetables				Stanton and In							
	1	roper U	se of Utensils		T	Administrative								
50	□ IN □ OUT □N/A □ N/O	In-use u	utensils: properly stored	65	, IN II OUT II	IN/A 901:3-4 OAC								
51	□ IN ☐ OUT □N/A	Utensils handled	s, equipment and linens: properly stored, o	dried, 66	□ IN □ OUT □	N/A 3701-21 OAC								
52	□'IN □ OUT □N/A		use/single-service articles: properly stored	d, used	.I									
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-re	esistant, cloth, and latex glove use				_							
14		Mark "	Observations a "In appropriate box for COS and R. CO	ind Corre Os=corrected	ective Actio	ns ection :R=repeat violation								
Item	No. Code Section Prior	ty Level	Comment (200 (es	1000/1	10 11 0 m 10 0 1	cos	R						
	P COM		Coso Sec		Vas III	19 (Lecover).		<u> </u>						
5	11186-2.11	\frown	Observat Co	and the	C210) -	S(Y / 0) (6) 4 /0		<u> </u>						
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			CR141000	(C)/11	TR.07	RVVIII.								
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		MC COMPANY TO	Nonentage.											
Person in Charge Date: 9/1/23														
Environmental Health Specialist Licensor:														
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of														

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