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

_	Name of	facility											
"		facility	14	J. Charle	Che	ck o		License Number		Date			
Address								(Mariana)	_	9/13/23			
_	2	50	(Ruilroad Auc	0.	Dradtand OH 45308							
-	.icense. کسار	nolder	10	1 000	Insp	ecti	on Time	Fravel Time	Ca	itegory/Descriptive			
L		rad	10	BOE	_ (<u> </u>	5) \		UC45			
	ype or ⊒⊭Stand	Inspecti ard 🔙	on (che ⊳©fitica	eck all that apply) Control Point (FSO)				Follow up date (if require	ed)	Water sample date/result			
		orne 🗆	30 Day	□ Complaint □ Pre-licensing □ Consultation	Revie	w □ Follow up	·		(if required)				
	A description	TENNAME	5. W. T.	FOODS									
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 out													
┢				Compliance Status	em: IN	V =in	compliance OU	T=not in compliance N/O=n	ot ol	oserved N/A=not applicable			
				Supervision Supervision	200	Compliance Status							
1	DIK.	□ OUT	- D N/4		nd			emperature Controlled for S	afety	Food (TCS food)			
2		OUT		performs duties		23	N/A N/O	Proper date marking and	disp	osition			
	I LIIN	1001	⊔ N/F	Certified Food Protection Manager Employee Health		24	□IN □ OUT	Time as a public health co	ntrol	procedures 9			
3	DIN	□out	- N/A	Management, food employees and conditional employees			∏,N/A □ N/O						
				knowledge, responsibilities and reporting	٥,	25	TUO U NIC	Gonsumer Advis	-				
5	JIN □IN			The state of the s		25				for raw or undercooked foods			
				Good Hygienic Practices	.S		'Bu Bair	Highly Susceptible Po	pula	tions			
6	□IN	□ OUT	⊡ ″Ñ/C	Proper eating, tasting, drinking, or tobacco use	100	26	□IN □ OUT ☑N/Ā	Pasteurized foods used;	prohi	bited foods not offered			
7	-□IN	□ OUT	THE RESERVE OF THE PARTY OF THE					Chemical	Bloom W. A. W. C. C.				
	Trust	FT OUT		reventing Contamination by Hands		0.7	DIN_ DOUT						
8	Jal IIV	D OUT	LI N/O	Hands clean and properly washed		27	12ºN/A	Food additives: approved	and	properly used			
9		□ OUT □•N/O		No bare hand contact with ready-to-eat foods or approvaled alternate method properly followed	ed	28	DIN OUT	Toxic substances properly	ident	ified, stored, used			
10	DIN	OUT	□ N/A	Adequate hands III a num			1	Conformance with Approve	d Pr	ocedures			
	1 m			Adequate handwashing facilities supplied & accessible Approved Source	000	29	□IN □ OUT □N/A	Compliance with Reduced	Oxv	nen Packaging, other			
11	∠□IN	□ OUT		Food obtained from approved source		-	DIN, DOUT	specialized processes, an	id HA	CCP plan			
12	│ □IN │ □N/A	□OUT □N/Ő		Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fre	sh Ju	ice Production			
13	.⊒IN	DOUT		Food in good condition, safe, and unadulterated	_	31	UN UOUT	Special Requirements: Hea	at Tre	eatment Dispensing Freezers			
14	DIN	DUUT		Required records available: shellstock tags, parasite	_		DIN DOUT						
	4 1000	□N/O		destruction Protection from Contamination		32	ÚÑ/A □ N/O	Special Requirements: Cus	stom	Processing			
15	.⊒in(□OUT				33	□IN □OUT □NA □NO	Special Requirements: Bull	k Wa	er Machine Criteria			
-		□N/O □OUT		Food separated and protected									
16	□N/A	□N/O		Food-contact surfaces: cleaned and sanitized		34	OIN OUT	Special Requirements: Acid Criteria	dified	White Rice Preparation			
17		OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	凹Ñ □ OUT □N/A	Critical Control Point Inspec	ction				
		/ Time/	Temper	ature Controlled for Safety Food (TCS food)			DIN DOUT						
18	□IN □N/A	□ OUT □~N/O		Proper cooking time and temperatures		36 	□Ñ/A	Process Review		· · · · · · · · · · · · · · · · · · ·			
19		□ OUT □~N/O		Proper reheating procedures for hot holding	7		□IN □ OUT □N/A	Variance					
0	□N/A I	□ OUT ⊡~N/O		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
1	□IN [□N/A [J OUT J'N/O		Proper hot holding temperatures		foodborne illness.							
2	,@IN	TUO [⊒N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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

State of Ohio

Food Inspection Report
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Nar	ne of Facility		10011	o onio revis	Type of Inspection Date								
	Brud ford	Schools				1/3/	113						
714 mg wrott (1717)													
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.													
IVI	ant designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: I Safe Food and Water	IN=in co	ompliance OUT =	not in compliance N/O=not observed N/A	=not appli	cable						
38					Utensils, Equipment and Vending								
39	.⊠″N □ OUT □N/A	og area mileto required	54	□-IN □ OUT	Food and nonfood-contact surfaces c designed, constructed, and used	eanable, p	roperly						
39		Water and ice from approved source od Temperature Control	55	.⊡•IN □ OUT □	N/A Warewashing facilities: installed, maint strips	ained, used	d; test						
40		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	57	⊿⊡'IN □ OUT □		te pressure	<u> </u>						
42	□ IN □ OUT □N/A,□ N/O	Approved thawing methods used	58	.⊟IN □OUT	Plumbing installed; proper backflow of								
43	☑ IN ☐ OUT ☐N/A	Thermometers provided and accurate	-		ridinaling installed, proper backlow of	evices							
		Food Identification	59	□ OUT □	N/A Sawara and wasta water man at all								
44	II N □ OUT	Food properly labeled; original container	60		o manuficial property diope		-						
		ion of Food Contamination	61		, , , , , , , , , , , , , , , , , , , ,								
45	Ģ¶Ñ □ OUT	Insects, rodents, and animals not present/outer	62	□-IN □ OUT	garage property disposed, lacing								
46	☐ OUT	openings protected Contamination prevented during food preparation,	-		Physical facilities installed, maintained, a outdoor dining areas	ınd clean; d	ogs in						
47	☑ N □ OUT □N/A	storage & display Personal cleanliness	63	.⊒IN □ OUT	Adequate ventilation and lighting; design	ated areas	uood						
48	D'ÎN OUT OUT ON/A ON/O	Wiping cloths: properly used and stored	64	OTN OUT O		ated aleas	useu						
49		Washing fruits and vegetables				CAT TO A SAFE TO A BANK	000000000000000000000000000000000000000						
		roper Use of Utensils			Administrative								
50	□ IN □ OUT □N/A □·N/O	In-use utensils: properly stored	65	□ IN □ OUT 🖅	N/A 901:3-4 OAC								
51	☑ N □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	☐¶Ñ □ OUT □I	V/A 3701-21 OAC								
_	□¹N □ OUT □N/A	Single-use/single-service articles: properly stored, used	1		<u> </u>								
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C	orre	ctive Action	IS								
Item	No. Code Section Priorit	Mark "X" in appropriate box for COS and R. COS=corn y Level Comment	recied: 0	issite during inspe	ction R≑repeat violation	cos	+						
		Salis fullow at	77	mp of	inspection		+-						
		CCP Inspect	170	9									
		Mo ccl viol	161	1841 4	1								
		Time at in	100	T164									
<u> </u>													
-													
Perso	on in Charge	, /) , (······										
Person in Charge Date: 9/3/33													
Environmental Health Specialist Licensor: D(HI)													
and the state of t													
LKI(ORITY LEVÉL: C≠∕ Ç	RITICAL NC= NON-CRITICAL			Page) of								

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