## State of Ohio

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

Name of facility								I I bearing North	<del></del>			
Name of facility						e □∠RFE	;	License Number		Date (4 / 7 7 / 7) 2		
						1901 1191/42						
Address Ci 117 N Main 5/20  License holder In						City/State/Zip Code						
<u></u>	1/ /	N VY	UII sire		Ansonia, OH 45303					>C2 %		
License holder Insp						n Time	Tra	avel Time	Cate	egory/Descriptive		
( CI ) I MUIVE MAY (C)						D 🔾	1	>Q		C 5		
Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (REF) □ Variance F								Follow up date (if required	,	Water sample date/result		
1		rd ⊟ Chiica orne ⊟ 30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ □ Complaint □ Pre-licensing □ Consultation	ance Re	eview	/ ☐ Follow	/ up			(if required)		
_												
			FOODBORNE ILLNESS RISK FACTO									
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												
5 V 1000	AND SUBMINISTRA		Compliance Status		Compliance Status							
			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1		OUT N/A	performs duties	nd	23			Proper date marking and disposition				
2	DIN	OUT N/A	A   Certified Food Protection Manager Employee Health		24   IN   OUT   OUT   N/O			Time as a public health control: procedures & records				
3	ZIN	OUT N/A	Management, food employees and conditional employee	s;	1.00			Consumer Adviso	ory			
4		DOUT DN/	knowledge, responsibilities and reporting		25 DIN DOUT		TUC	Consumer advisory provided for raw or undercooked foods				
5		OUT N/A		nts				Highly Susceptible Populations				
			Good Hyglenic Practices			☑1N □ (	OUT					
6 7	+	OUT ON			26	□ N/A	a real contract	Pasteurized foods used; p	oronio	oiled foods not offered		
<i>,</i>	□IN		D No discharge from eyes, nose, and mouth Preventing Confamination by Hands	f gylang				Chemical				
8	□iN	OUT   N/C		38.69	27	□IN □ ( □·N/A	DUT	Food additives: approved	and p	properly used		
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□·IN □ ( □ N/A	DUT	Toxic substances properly identified, stored, used				
40	OIN	OUT N/A	Adamsta handuski fulktur li la			I		onformance with Approve	22 12 to 200			
10	۱۱۱۸ السا		Alproved Source		29	□IN □C	DUT	Compliance with Reduced specialized processes, an	Oxyç	gen Packaging, other CCP, plan		
11	□IN	□out	Food obtained from approved source	200000000000000000000000000000000000000	20		DUT			-		
12		□OUT □N/O	Food received at proper temperature		30	□ N/A □ N		Special Requirements: Fre	sh Ju	ice Production		
13		□OUT	Food in good condition, safe, and unadulterated		31	□IN □ OUT □·N/A □ N/O		Special Requirements: Heat Treatment Dispensing		atment Dispensing Freezers		
14		□OUT	Required records available: shellstock tags, parasite destruction		32 DIN DOUT		DUT	Special Requirements: Custom Processing				
			Protection from Contamination		<u> </u>			, , , , , , , , , , , , , , , , , , , ,				
15	□IN □N/A	□OUT	Food separated and protected		33			Special Requirements: Bull	k Wat	er Machine Criteria		
16		OUT	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Acid	dified	White Rice Preparation		
17	□IN	□OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □C □N/A	DUT	Critical Control Point Inspec	ction			
		Time/Temp	erature Controlled for Safety Food (TCS food)	7,			UT					
18	□IŃ □N/A	□ OUT □ N/O	Proper cooking time and temperatures		36	□N/A		Process Review				
19		□ OUT ☑ Ñ/O /	Proper reheating procedures for hot holding		37	□IN □C ⊡N/A	<b>υ</b> Γ	Variance				
20		OUT /	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		OUT /	Proper hot holding temperatures									
22		OUT N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.							

## State of Ohio

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

Name of	Facility	15 000000 151000		Type of Inspection	Date CY / Nation 2								
	(4)	15 ceperal stop		Standard	9/27/23								
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 Ve	Marie Carlo Company (Section 1997)								
38 🖂 1	N 🗆 OUT 🗆 N/A 🗆 N/O	Pasteurized eggs used where required	54 .□ IN □ O	Food and nonfood-contact designed, constructed, and	t surfaces cleanable, properly d used								
39 🗀 1	N □OUT □N/A	Water and ice from approved source	55 1 IN 1 OI		stalled, maintained, used; test								
		od Temperature Control	56 .⊡ IN □ O	strips	-l								
40 🗇 1	N 🗆 OUT 🗆 N/A 🗆 N/O	Proper cooling methods used; adequate equipment for temperature control	56 L⊡ IN □ O	JT Nonfood-contact surfaces  Physical Facilities:	clean								
41 🛛 I	N 🗆 OUT 🗆 N/A 🗆 N/O	Plant food properly cooked for hot holding	57   IN   OI	JT □N/A Hot and cold water availa	ble; adequate pressure								
42 ☑ 1	N OUT ON/A NO	Approved thawing methods used	58 🗆 IN 🗆 OU	7.1	r backflow devices								
43 🔟	N 🗆 OUT 🗆 N/A	Thermometers provided and accurate	□N/A □ N/0	0									
		Food Identification	59 🗆 IN 🗆 OL	JT □N/A Sewage and waste water p	roperly disposed								
44 🛛 I	N □ OUT	Food properly labeled; original container	60 ⊿′IN □ OI	JT □N/A Toilet facilities: properly cor	nstructed, supplied, cleaned								
	Preven	ition of Food Contamination	61 🖾 N 🗆 O	JT □N/A Garbage/refuse properly dis	sposed; facilities maintained								
45 🛛 I	N 🗆 OUT	Insects, rodents, and animals not present/outer openings protected	62 ☐·1N ☐ O	JT Physical facilities installed, outdoor dining areas	maintained, and clean; dogs in								
46 □ 1	N 🗖 OUT	Contamination prevented during food preparation, storage & display		0									
47 J	N □ OUT □N/A	Personal cleanliness	63 🗇 IN 🖂 OL	JT Adequate ventilation and lig	ghting; designated areas used								
H	N OUT ON/A NO	Wiping cloths: properly used and stored	64 🗆 IN 🗆 OI	JT □N/A Existing Equipment and Faci	lities								
49   🔲	N 🗆 OUT 🗖 N/A 🗖 N/O	Washing fruits and vegetables		Administrative									
50 🖂 1		Proper Use of Utensils	65 DIN DOL	JT □N/A 901:3-4 OAC	and a state of the								
		In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,	00 1111 11 00										
	N 🗆 OUT 🗆 N/A	handled	66 🗆 IN 🗆 OL	JT □N/A 3701-21 OAC									
	N 🗆 OUT 🗀 N/A N 🗆 OUT 🗀 N/A 🗀 N/O	Single-use/single-service articles: properly stored, used											
33 14 11	N II OO1 IIINA II NO	Slash-resistant, cloth, and latex glove use  Observations and C	ili	Ap at the second of the second									
		Mark "X" in appropriate box for COS and R: COS≐corre											
Item No.	Code Section   Priori	ity Level Comment			COS R								
		- SGHS MAN	<del>J (4) -</del>	- Sortin	4								
		301 - 1010101		MODULITOR									
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		1 1 1 CX											
Person in Charge Date: 967/53													
Environmental Health Specialist  Licensor:													
			2,001	<u> </u>	-								
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2													

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

Name of Facility