State of Ohio

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

Na	me of facility	1 (******	Check one				License Number	Date			
	- F	Kina. S	TQ FSO □ RFE				1045	8-30-23			
Address					City/State/Zip Code						
Address 100 Main Street					Yorkshire, OH 45388						
License holder					n Time	 1		Category/Descriptive			
	Nic	K Broeman		45			20	C35			
1 3 "	pe of Inspection (chec	• • • •	_				Follow up date (if required)				
	\	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Re	eview	/ 🗀 Follow up	p		(if required)			
F	, 000001110 11 00 120										
	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	1 / 1 / 1 / 1 / 1 / 1 / 1 / 1 / 1 / 1 /		, Time	fety Food (TCS food)					
1	ĎĮN □OUT□N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23			Proper date marking and	disposition			
2	ĎŲN □ OUT □ N/A	Certified Food Protection Manager Employee Health	15-25	24	JOH DON		Time as a public health control: procedures & records				
3	IN DOUT NA	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		UO ULE	JT	Consumer Advisory				
.4	N/N □ TUO □ N/E			25	□Ñ/A		Consumer advisory provided for raw or undercooked foods				
5	DĮN □OUT □N/A						Highly Susceptible Populations				
6	O/N.E TUO II NIC	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		□ IN □ OUT 26 □ N/A			Pasteurized foods used; prohibited foods not offered				
7	DIN DOUT NO		$\overline{}$				Chemical				
	Pi	Preventing Contamination by Hands				JT	Food additives: approved and properly used				
8	ONNJE TUÖ 🗆 NI🗆	Hands clean and properly washed		27	Ď.N/A		Food additives: approved	and properly used			
9	TUO DOUT	No bare hand contact with ready-to-eat foods or appro-	ved	28	□N/A □N/A	JT	Toxic substances properly identified, stored, used				
		anomala memea properly renewed				Co	onformance with Approved	1 Procedures			
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source			□IN □OU NA	IT	Compliance with Reduced specialized processes, and				
11	NIN □OUT	Food obtained from approved source		30 DIN DOU			Special Requirements: Fresh Juice Production				
12	DIN DOUT	Food received at proper temperature			N/A D N/C	sit Juice Floduction					
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C)	Special Requirements: Heat Treatment Dispensing Freez				
14	□IN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU		Special Requirements: Cus	stom Processing			
		Protection from Contamination			□и □ои	ΙΤ	Special Requirements: Bull	k Water Machine Criteria			
15	TSUN □OUT □N/A □N/O	Food separated and protected		33 DN/A DN/O			Special Requirements: Bulk Water Machine Criteria				
16	ÖIN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DON) 	Special Requirements: Acidified White Rice Prepar Criteria				
17	TUO□ NJC	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	D'N\∀ DIN □O∩	T.	Critical Control Point Inspec	ction			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □ OU Ò.N/A	T	Process Review				
18	TIN OUT	Proper cooking time and temperatures									
19	□IN □ OUT □N/A 🖫 N/O	Proper reheating procedures for hot holding		37 DIN DOUT 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	ĎIN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne							
22	DIN □ OUT □ N/A	Proper cold holding temperatures		illness or injury.							

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Name of Facility

Nar	ne of	Facility	Eq	00					Type of Ins	spection	Date	
			Com !	10-2					Stan	dacd		30-73
e de la constante	Node 200									High Charles and Alberta P. C. 2. 40		
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.	ark u	esignateu con			d and Water	n numberea ne	em: m=m co	ompliance OUT=		Dilance N/O=not , Equipment and		ot applicable
38		N 🗆 OUT 🗆 N		1	rized eggs used where req	uired	54	TUO U UV	Food	and nonfood-cor	ntact surfaces clear	nable, properly
39	DVI	N 🗆 OUT 🗆 N	/A	Water	and ice from approved sou	rce				ned, constructed,	; and used :: installed, maintain	
			Fo	od Temp	erature Control		55	D'NN DOUTE	N/A strips	washing lacillies	. installed, maintain	ed, used; test
40		N 🗆 OUT 🗆 N/	A 🗖 N/O		cooling methods used; add	equate equipme	ent 56	□ IN 🖺 OUT	SECTION OF THE RESIDENCE OF THE PARTY.	ood-contact surfa Physical Facilitie	Value of the second sec	2014 - Tom - 2014 - 1
41		N 🗆 OUT 🗀N/	A Ď,N⁄O	Plant fo	ood properly cooked for hot	holding	57	DUN - OUT E	ALCOHOLD AND AND AND AND AND AND AND AND AND AN		/ailable; adequate p	oressure
42		N 🔲 OUT 🗀 N/	A 🗀 N/O	Approv	ed thawing methods used		58	Ď,in □out	Plum	bing installed; pr	oper backflow devi	ces
43	43 NN OUT NA Thermometers provided and accurate				□N/A □ N/O				·			
		Foo			l Identification			DUN DOUT D]N/A Sewa	Sewage and waste water properly disposed		
44	n)	TUO 🗆 V		Food p	Food properly labeled; original container			DUN DOUT D	IN/A Toilet	Toilet facilities: properly constructed, supplied, cleaned		
			Preven	tion of F	ood Contamination		61	DIN □ OUT □	IN/A Garba	age/refuse properly	/ disposed; facilities	maintained
45	DV	ĺν □ OUT		Insects, rodents, and animals not present/outer openings protected		62	DIN DOUT	Physi outdo	Physical facilities installed, maintained, outdoor dining areas		clean; dogs in	
46 47	storae			storage	nination prevented during foo & display	d preparation,	63	DUN DOUT	Adeq	uate ventilation ar	nd lighting; designate	d areas used
48	-				al cleanliness cloths: properly used and s	stored	64	DUN DOUT D		ng Equipment and I		
49		N OUT ON			g fruits and vegetables						V-C	
	Proper Use of Utensils							Administrative				
50		□\\N □ OUT □N/A □ N/O In-use utensils: properly stored				IN I OUT	IN/A 901:3	-4 OAC				
51		N DOUT DN/	4	handled	s, equipment and linens: prop	perly stored, drie	ed, 66	⊡ √N □ OUT □	N/A 3701	-21 OAC		
52		N OUT ON/			use/single-service articles: pr		sed					
53	11	N □ OUT □N/	4 □ •N/O	Slash-re	esistant, cloth, and latex glov			100 M (
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation												
_iten	n No.	LA SAZ		ty Level	Obser Ved	build	LIO.	on Dir	2.7a O	ven in	Kilchen	COS R
		17.416-		W	DOM VCG	District	CA 137	VIII PI	een O	ven. in	KITCHETT	
550	Q	4.5A7	<u> </u>	JC	observed	build	UD	in Kite	ch Ore	D fridge	5/2	
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Pers	son II	ո Charge	Uleta	IJ	Willen					Date:	8-30	- 73
Env	ironn	nental Health S	Specialist	1	Paris			Licensor:	7)	(HT)	,	
PP	IOR	ITY LEVEL	- 10	21144	CAL NC=NON-CI	RITICAL	,		المسا	Di	age Z of	
					V	II I I I I I I I I I I I I I I I I I I		13		1 0	496(UI	<u></u>
	HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)											