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

				eck one			License Number	Date		
	The Flow Barrier				□RFE		1 249	\$1041 Aus 1		
Address City/State						ate/Zip Code				
(	113 <	-2+3(0	AZVI	Wordland JOHL 40568						
License holder Inspe					Time	Trav	vel Time	Category/Descriptive		
LAMORIUS BUILL COODS							2	625		
Two of large effect of the shall that anything				•	)	L	Eallaw up data (if naminad	<u> </u>		
Type of Inspection (check all that apply) "∐Standard  □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re					☐ Follow up		Follow up date (if required)	) Water sample date/result (if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation								19120123		
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=no	t observed N/A=not applicable		
		Compliance Status		Compliance Status						
		Supervision					perature Controlled for Sat	fety Food (TCS food)		
1,	∠□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23 ^	□IN □ OU □N/A □ N/0		Proper date marking and	disposition		
2	OIN OUT N/A	Certified Food Protection Manager	ORCHOS:	71 I	□IN □ OU		Time as a public health con	ntrol: procedures & records		
		Employee Health			□N/A □ N/0					
3	OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting			□IN □ OU	IT	Consumer Advisc	No. of the second secon		
4	OIN DOUT DN/A	Proper use of restriction and exclusion			□N/A	, ,	Consumer advisory provid	ded for raw or undercooked foods		
5	⊿⊡IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Por	oulations		
		Good Hygienic Practices		26~		JΤ	Pasteurized foods used; p	prohibited foods not offered		
6 ·	OIN OUT NO	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		20	□N/A					
		eventing: Contamination by Hands		200			Chemical			
8	□IN □OUT □ N/O	Hands clean and properly washed	(POSSESSES)	27 1	□N/A □N/A	) (	Food additives: approved	and properly used		
9 ;	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	ÓIN □ OU □N/A	JT	Toxic substances properly i	identified, stored, used		
						Ç	onformance with Approve	d Procedures		
10-	~□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source:		20 I	□IN □OU □N/A	JT	Compliance with Reduced specialized processes, an			
11	□IN □OUT	Food obtained from approved source	2002.42	19,764	□IN □OU	IT				
	□IN □OUT	Food received at proper temperature			DN/A DN/C		Special Requirements: Fre	sh Juice Production		
12	□N/A-□N/O			31		JT.	   Special Requirements: Her	at Treatment Dispensing Freezers		
13	-□IN □OUT	Food in good condition, safe, and unadulterated						, ,		
14	, ∕□ÍN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C	<b>)</b>	Special Requirements: Cus	stom Processing		
	TIN FOUT	Protection from Contamination					Special Requirements: Bull	k Water Machine Criteria		
15	□IN , □OUT □N/A □N/O	Food separated and protected						:		
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34		JT O	Special Requirements: Acid Criteria	dified White Rice Preparation		
17	~∐IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		'4h	□IN □OU □N/A	JΤ	Critical Control Point Inspe	ection		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	10000	20	□IN □OU	JT	Dragon Daview			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	ľ		□N/A	177	Process Review			
19	□IN □ OUT -□N/A-□-N/O	Proper reheating procedures for hot holding			□IN □ OU □N/A		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 foodborne illness.  Public health interventions are control measures to prevent foodborne						
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures								
22	OUT ON/A	Proper cold holding temperatures		illness or injury.						

## State of Ohio

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Name of Facility  Type of Inspection  Authority: Chapters 3/1/ and 3/15 Ohio Revised Code  Type of Inspection  Date									
THE FLOUR BOLNE!	Type of Inspection Date								
THE LOOP LOOP	THUMING TO THE								
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								
38 - IN OUT IN/A N/O Pasteurized eggs used where required	54 IN I OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 □-IN □OUT □N/A Water and ice from approved source  Food Temperature Control	55 - IN OUT N/A Warewashing facilities: installed, maintained, used; test strips								
Drawn scaling matheds and a standards at the standard at the standards at	56 🗹 ÍN 🗆 OUT Nonfood-contact surfaces clean								
40 ZÍN DOUT DN/A DN/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities								
41 DIN OUT NA NO Plant food properly cooked for hot holding	57 IN OUT N/A Hot and cold water available; adequate pressure								
42 \( \subseteq '\text{IN } \subseteq \text{OUT } \subseteq \text{N/A} \subseteq \text{N/O} \) Approved thawing methods used	58 IN DOUT Plumbing installed; proper backflow devices								
43 ☐ IN ☐ OUT ☐N/A									
Food Identification	59 🖾 1N 🗆 OUT 🗀 N/A Sewage and waste water properly disposed								
44 □ IN □ OUT Food properly labeled; original container	60 TIN OUT N/A Tollet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination  Insects, rodents, and animals not present/outer	61 ☐-IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained								
openings protected	62 □IN □ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	63 - IN OUT Adequate ventilation and lighting; designated areas used								
47 □ IN □ OUT □N/A Personal cleanliness  48 □ □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored									
49 ☑ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	64 IN OUT IN/A Existing Equipment and Facilities								
Administrative  Proper Use of Utensils									
50   IN II OUT IN/A II N/O In-use utensils: properly stored	65, - IN OUT ON/A 901:3-4 OAC								
51 D-IN DOUT DN/A Utensils, equipment and linens: properly stored, dried,	66 IN OUT IN/A 3701-21 OAC								
52	66 IN OUT ON/A 3701-21 OAC								
53  IN OUT ONA NO Slash-resistant, cloth, and latex glove use									
Observations and C	orrective Actions								
Mark "X" In appropriate box for COS and R: <b>COS</b> ≒con									
Item No.   Code Section   Priority Level   Comment	Clove WCC45 of cheese P 0								
in walls in	PIC SUNICIPEL SIPILES 00								
11011 000.11	1 1.00//0 (1								
	Tanana you								
y .									
Person in Charge Date:									
Bor Miller 8-29-23									
Environmental Health Specialist  Licensor:									
INDICATION OF CALL AND MONORITION									
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page / of									

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