State of Ohio

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

					heck one FSO RFE		License Number		Date (-7/2/3				
Ac	ddress V	Courton St	City/s	State	Zip Code	10	1,04		U5353				
License holder Inspec					n Time	Tra	avel Time	Ca	tegory/Descriptive				
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					v □ Follow u	р	Follow up date (if required)	Water sample date/result (if required)				
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	-DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	ind	23			Proper date marking and disposition						
2	DÍN □OUT □ N/A	Certified Food Protection Manager			□IN □ OU		Time as a public health control: procedures & records						
2		Management, food employees and conditional employees:					Gonsumer Advisory						
3	□ IN □ OUT □ N/A □ IN □ OUT □ N/A	knowledge, responsibilities and reporting			□IN □ OI	JT	Consumer advisory provided for raw or undercooked foods						
5	DIN DOUT DN/A						Highly Susceptible Po	pula	ntions				
6	I □IN □OUT □ N/O	Good Hygienic Practices OUT NO Proper eating, tasting, drinking, or tobacco use			□IN □ OU □IN/A	JT	Pasteurized foods used; p	oroh	ibited foods not offered				
7							Chemical						
8	Pr □JN □ OUT □ N/O	Preventing Contamination by Hands N/O Hands clean and properly washed		27	□IN □ OU	JT	Food additives: approved	and	l properly used				
				28	DIN DOL	ĴΤ	Toxic substances properly identified, stored, used						
9	□N/A □ N/O	O alternate method properly followed				· (□ Conformance with Approve	d P	rocedures				
10	☐IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible			29	DIN DOL	JT	Compliance with Reduced specialized processes, an						
11	OUT □OUT	Approved Source IN GOUT Food obtained from approved source		30	J□N/A □IN □ OL	 JT							
12	□IN □OUT □N/A/□N/O	Food received at proper temperature					Special Requirements: Fresh Juice Production						
13		Food in good condition, safe, and unadulterated			Special Requirements: Heat Treatment Dispensing			reatment Dispensing Freezers					
14	DIN DOUT	Required records available: shellstock tags, parasite destruction			□IN □OU □N/A □ N/		Special Requirements: Cu	ston	n Processing				
	ÚIN □OUT	Protection from Contamination			□IN □OUT ,□N/A □N/O		Special Requirements; Bulk Water Machine Criteria		ater Machine Criteria				
15	□N/A □N/O	Food separated and protected		34	□IN □O	JT	Special Requirements: Aci	idifie	ed White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		54	DN/A DN/		Criteria						
17	<u> </u>	reconditioned, and unsafe food		35	LIN/A		n						
		rature Controlled for Safety Food (TCS food)	66.15	36	DIN DOL	JT	Process Review						
18	□IN □ OUT □N/A □, N/O	Proper cooking time and temperatures		37		JT	Variance						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		-	, DN/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									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne									
22	□IN □ OUT.回Ń/A	Proper cold holding temperatures		illness or injury.									

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Nam	e of Facility	i and	_	Type of Inspection / Date /									
L	<u> </u>	vails Bourt 62	2icc	Starklard 9/7	123	<u> </u>							
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													
		afe Food and Water		Utensils, Equipment and Vending									
38 / 🗆 IN 🗆 OUT 🗆 N/A 🗆 N/O Pa		Pasteurized eggs used where required	54 ☐ IN ☐ OUT	Food and nonfood-contact surfaces cleanable, prope designed, constructed, and used									
39	□/IN □OUT □N/A	Water and ice from approved source	55 DIN DOUT D	□N/A Warewashing facilities: installed, maintained	, used;	test							
i di pulla	Foo	d Temperature Control	56 °□ IN □ OUT	Nonfood-contact surfaces clean									
40	DIN DOUT DN/A DN/O	Proper cooling methods used; adequate equipment for temperature control	30 D IN D 001	Physical Facilities									
41	☑ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 OIN OUT	IN/A Hot and cold water available; adequate pre	Hot and cold water available; adequate pressure								
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 □IN □OUT	Plumbing installed; proper backflow device	es								
43	☑ IN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A □ N/O										
		Food Identification	59 MIN OUT D										
44	`□ IN □ OUT	Food properly labeled; original container	60 TIN OUT D	N/A Toilet facilities: properly constructed, supplied,	cleane	d							
	Prevent	on of Food Contamination	61 DIN DOUTE	IN/A Garbage/refuse properly disposed; facilities m	aintaine	d							
45	,□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 🛛 -IN 🗖 OUT	Physical facilities installed, maintained, and cl outdoor dining areas	lean; do	gs in							
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O										
47	□ IN □ OUT □N/A	Personal cleanliness	63 🗇 IN 🗇 OUT	Adequate ventilation and lighting; designated	areas u	sed							
48		Wiping cloths: properly used and stored	64 DIN DOUT D	□N/A Existing Equipment and Facilities		•							
49	O/N O OVT OVA O N/O	Washing fruits and vegetables oper Use of Utensils		Administrative									
50		In-use utensils: properly stored	65 IN OUT]N/A 901:3-4 OAC									
51		Utensils, equipment and linens: properly stored, dried,	66 🗆 IN 🗀 OUT 🗈										
52	☐ IN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used	00 1111 11001 1	3101-21 OAG									
53	IN OUT ON/A N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C Mark "X" in appropriate box for COS and R: COS=corn											
Iten	No. Code Section Priorit	y Level Comment	ected on-site duming map	Jeculon N-repeat violation	cos	R							
		SAGGGA	100	6 Declina									
		3000		1.2/10									
100					 								
		SUI NOT	P/110 (8)	19 (28)									
			(101)	1000									
													
Person in Charge Date: 9-7-2023													
Environmental Health Specialist Licensor:													
PR	IORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL		Page 4 of <									

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

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