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

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Na	ame of facility		Check		!		License Number	r	Date		
	Treats	Bar + Grill Washington St.		J¢FSO □ RFE			252		9/20/23		
Ac	Idress		City/S	ity/State/Zip Code							
	113 6	1. lach coppe C		Wes Madison OH 45346							
Li	cense holder	- COUNTY 37.	Inspe								
	· · · · · · · · · · · · · · · · · · ·	and the second	,opc			Ira	· ·	Cate	gory/Descriptive		
	1 lengs	INC.			60		45		C32		
- 1	pe of inspection (chec						Follow up date (if required)	•	Vater sample date/result		
	Standard	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	ance Re	eview	☐ Follow up	р		(1	if required)		
	Toddbollie L 60 Day	D Complaint D Fre-licensing D Consultation									
		FOODBORNE ILLNESS RISK FACTO	RS AI	ND/I	PUBLIC H	ΕAI	THUNTERVENTIONS				
M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it							erved N/A=not applicable		
		Compliance Status									
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
A A	5 /4 5 6 1 7 1 1 1 1 1 1 1 1 1 1	Person in charge present, demonstrates knowledge, as	nd		□IN □ ^l OU	IT	iperature controlled for sail	ецу г	000 (108 100a)		
1	□ □ OUT □ N/A	performs duties	114	23		o c	Proper date marking and o	soqaib	sition		
2	DIN DOUT DN/A	Certified Food Protection Manager		OUT OUT			Time as a public health control: procedures & records				
Ŷ.	· · · · · · · · · · · · · · · · · · ·	Employee Health	X .	24	DWAD N/C)	Time as a public nealth con	itrol: p	rocedures & records		
3	DIN DOUT DN/A	Management, food employees and conditional employee	es;				Consumer Adviso	iry 🐺			
		knowledge, responsibilities and reporting			□IN □ OU	JT -	Consumer advisory provided for raw or undercooked food				
5	□IN □OUT □ N/A □IN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	240	1727	□,N/A	orași.					
U N		Good Hygienic Practices	iis O		□IN □ OU	iT	Highly Susceptible Pop	ulatio	ons		
6	□IN □ OUT □ N/O			26	□N/A □N/A	, ,	Pasteurized foods used; p	rohibi	ted foods not offered		
7	Ú∭ □OUT □N/O	No discharge from eyes, nose, and mouth					Chemical				
	i kan jangan P	reventing Contamination by Hands			□IN □ OU	IT		AZEAN SHIP			
8	□IÑ □ OUT □ N/O	Hands clean and properly washed		17/	□'Ñ/A	•	Food additives: approved a	and p	roperly used		
					□IN □ OU	JT					
9	□IÑ □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed		1.28	□ / Ñ/A		Toxic substances properly identified, stored, used				
		anomato mornou propony followed				C	onformance with Approved	J Pro	cedures		
10	□N/A □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		00	□IN □OU	au la titut faig	Compliance with Reduced	100			
V 7		Approved Source		29	□·NÎ/A		specialized processes, and	d HĂC	CCP plan		
11	DIN DOUT	Food obtained from approved source		30		T	Special Requirements: Fres	sh Jui	ce Production		
12	□IN □OUT □N/A □N/O	Food received at proper temperature			□N/A □ N/C		<u> </u>				
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	□IN □OU □:N/A □ N/C)	Special Requirements: Heat Treatment Dispensing I		tment Dispensing Freezers		
14	□JŅ □OUT	Required records available: shellstock tags, parasite			□IN □OU	T					
14	□Ñ/A □N/O	destruction		32	□:Ñ/A □ N/C		Special Requirements: Cus	tom P	rocessing		
4		Protection from Contamination			□IN □OU		Special Requirements: Bulk	ν Mα1.	or Machine Cuttt-		
15	DJN DOUT	Food separated and protected		33	□N/A □ N/C)	Special Nequilements. Bulk	vvaie	er Machine Criteria		
	□N/A □N/O □N □ OUT			34	□IN □OU	Т	Special Requirements: Acid	dified \	White Rice Preparation		
16		Food-contact surfaces: cleaned and sanitized		34	□\N/A □ N/C)	Criteria				
17	□IN □OUT	Proper disposition of returned, previously served,			□IN □XQU	T					
17		reconditioned, and unsafe food		1.35	□N/A		Critical Control Point Inspec	ction			
		rature Controlled for Safety Food (TCS food)			□IN □OU	Т	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		50	□)N/A		1 Tocess Neview	<u> </u>			
					□N □OU	T	Variance				
19	□IN □ OUT □N/A □ <n o<="" td=""><td>Proper reheating procedures for hot holding</td><td></td><td></td><td>□ N/A</td><td></td><td></td><td></td><td>ahra.</td></n>	Proper reheating procedures for hot holding			□ N/A				ahra.		
								_			
20	□IN □ OUT □N/A □ _× N/O	Proper cooling time and temperatures		Ris	employee behaviors						
	□IN □ OUT			tha	t are identifi	ied a	as the most significant contributing factors to				
21	□N/A □∠N/O	Proper hot holding temperatures		foo	dborne illne	ess.					
\dashv				Public health interventions are control measures to prevent food							
22	□IN □XOUT □N/A	Proper cold holding temperatures		illness or injury.							

State of Ohio

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Type of Inspection

Date

Name of Facility Treats Bar & Gill							Standard	9/2	0/2	: 3		
Fall States				COOD RETAIL	DDAGTL	CES.			regeral (1952)	BINNES T		
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												
	1		Safe Foo	d and Water			Utensils, Equipment and Vendi					
38		OUT ON/A ON	/O Pasteui	ized eggs used where required	54 Cji)	IN 🗆 OUT	Food and nonfood-contact su designed, constructed, and us		e, prop	erly		
39				and ice from approved source	55 ဩ	IN 🗆 OUT 🗖	led, maintained,	used; t	est			
Salt H	Food Temperat			cooling methods used; adequate equipment	56 D	IN OUT	Strips Nonfood-contact surfaces cle	 ∍an				
40	(1 1 1 1 1 1 1 1 1 1			perature control	0.000		Physical Facilities					
41	⊠, IV	OUT DN/A DN/	O Plant fo	od properly cooked for hot holding	57 Ŋ	IN 🗆 OUT 🗆	N/A Hot and cold water available	; adequate pres	ssure			
42	42 ☑ IN ☐ OUT ☐ N/A ☐ N/O		O Approv	ed thawing methods used		IN DOUT	ackflow devices	i				
43	43 □ IN □ OUT □N/A Ther			meters provided and accurate								
	Food		Food Ic	lentification	59 ☑	IN 🗆 OUT 🗖	, ,					
44	<u></u> 図)IN	I 🗆 OUT	Food p	roperly labeled; original container	60 頃	IN OUT O	N/A Toilet facilities: properly constr	ucted, supplied,	cleaned	t		
77	Prevention			Food Contamination 61 🗆 N 🗆			N/A Garbage/refuse properly dispos	sed; facilities ma	intainec	1		
45	AICE	I 🗆 OUT		rodents, and animals not present/outer s protected		IN OUT	Physical facilities installed, ma outdoor dining areas	iintained, and cle	an; dog	ıs in		
46	I INTERNIT I COLLI			ination prevented during food preparation, & display		N/A D N/O						
47	SDIN □ OUT □ N/A Pe			al cleanliness		IN OUT	Adequate ventilation and lighti		reas us	ed		
48		I 🗌 OUT 🗆 N/A 🗀 N/		cloths: properly used and stored g fruits and vegetables	64 🖳	JN □ OUT □		}S				
40	ш II		THE RESERVE OF STREET	se of Utensils	t year old a		- Administrative		\$ 15 U.A	200 (1) 200 (1)		
50	□·IN	□ OUT □N/A □ N/O In-use utensils: properly stored				IN 🗆 OUT 🔯	N/A 901:3-4 OAC					
51	Utensils, equipment and linens: prophandled			s, equipment and linens: properly stored, dried,	66 D	IN 🗆 OUT 🗀	N/A 3701-21 OAC					
52	D≥IN	□/IN □ OUT □N/A Single-use/single-service articles: properly stored, used										
53	□, IV	I □ OUT □N/A □ N/	O Slash-r	esistant, cloth, and latex glove use					25.5 April 23.7	1007360		
			Mark ^o	Observations and C X" in appropriate box for COS and R: COS=com				1.00 mg/s				
	ı No.		ority Level						cos	R		
6- 3	35	3.46	(/	Observed Bees (<u>Merse</u>	4 1	acho Cheese in	964	<u> </u>			
				1-e Graciator Pass	215	CALL OF	ate PIC threw	- Jar				
				<i>"</i>			<i>a</i>)					
2-75-	35	3.46	- (Observed hold 1	noldine	unit	Acronging above	, 50°F	ı ا			
2/2	2,35	36 Flb		PIC moved item	15 tha	+ were	is there Jess than	Yhrs				
	-			(Marie Landon La	The state of the s	The second secon	And a superior to the superior	Land Control				
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-												
				·								
Person in Charge						Date: Off 2.	0/23					
Environmental Health Specialist Licensor:												
aldy of 1												
PF	IOR	ITY LEVEL: C	CRITI	CAL NC= NON-CRITICAL			Page	7 of	2_			

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