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

Name of facility Che							License Number	Date	1-1-			
american legion #353					□ RFE		1 / COd	<u> </u>	<u> 145                                    </u>			
Ac	idress		City/S	Sity/State/Zip Code								
	115 mo	Chipaw Street	$\mathbb{U}$	nspection Time Travel Time Category/Descriptive								
Literature in the control of the con					Time	Tra	vel Time	Category/Descr	iptive			
ampricin 189100 12031 #353					<u>)                                     </u>	<u> </u>	<u> </u>	NC3	5			
	pe of Inspection (chec Standard   Critical C	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	anno Po	wlow	□ Follow u		Follow up date (if required)	Water samp	le date/result			
1		☐ Complaint ☐ Pre-licensing ☐ Consultation	ance re	eview	L Follow u	JP		(ii roquirou)				
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												
IV	iark designated compile		The second secon									
		Compliance Status Supervision		Compliance Status  Fime/Temperature Controlled for Safety Food (FCS food)								
	DÍN DOUT DN/A	Person in charge present, demonstrates knowledge, a	nd	A SA	□и □О	STATE OF THE PARTY						
	/	performs duties		23~	□N/A □ N/	/0	Proper date marking and d	Isposition	77 - 27 - 27 - 27 - 27 - 27 - 27 - 27 -			
2	│□IN □OUT □N/A	□ N/A Certified Food Protection Manager  Employee Health:					Time as a public health con	rol: procedures &	records			
	Management, food employees and conditional employees:			Consumer Advisory								
3	DIN DOUT D N/A	knowledge, responsibilities and reporting		25	□IN □ OI	UT	Consumer advisory provide		ercooked foods			
4	DIN DOUT DN/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nte	wii.	□N/A	017.14 let	Highly Susceptible Pop					
5	I DON LINA	Good Hygienic Practices	113	20154		UT						
6	□IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□.N/A		Pasteurized foods used; p	Por Ar The Control of				
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth  eventing Contamination by Hands	a de la companya de	34.5E	l l		Chemical					
8	DIN DOUT NO			27	□in □ol ⊡n/a	UT	Food additives: approved a	and properly use	d			
-		Trained Global and proposity washed		-	DIN DOL	117						
9	□IN □ OUT No bare hand contact with ready-to-eat foods or approvaled N/A □ N/O alternate method properly followed		ved 2	28		O i	Toxic substances properly in	dentified, stored, i	used			
						G	onformance with Approved	Procedures				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29		UT	Compliance with Reduced		ıg, other			
11	DIN DOUT	Approved Source Food obtained from approved source	SOCIAL.		□N/A □IN □OL	LIT.	specialized processes, and	•				
12	DIN DOUT	Food received at proper temperature		30 ,	□N/A □N/		Special Requirements: Fres	h Juice Productio	Juice Production reatment Dispensing Freezers			
<u> </u>	□N/A □N/O	Food in good condition, safe, and unadulterated		31	□IN □OU □N/A □N/		   Special Requirements: Hea	t Treatment Dispe				
13	□IN □OUT	Required records available: shellstock tags, parasite		-	DIN DOL							
14	DN/A DN/O	destruction			□N/A □ N/		Special Requirements: Cus	tom Processing				
		Protection from Contamination		33	□IN □OL □N/A □N/		Special Requirements: Bulk	Water Machine	Criteria			
15	DIN DOUT	Food separated and protected										
16	OIN OUT	Food-contact surfaces: cleaned and sanitized					Special Requirements: Acid	ified White Rice F	Preparation			
	N/A □ N/O											
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35_	□IN □OL	O i	Critical Control Point Inspec	tion				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OL	UT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□ N/A							
	DIN DOUT			37	□IN □OL ⊡N/A	UT	Variance		1			
19	2 N/A □ N/O	Proper reheating procedures for hot holding										
20	□IN □ OUT	Proper cooling time and temperatures		Disk featons are feed assessed in a section and the section an								
	□N/A □ N/O	,		tha	ıt are identi	ified a	re food preparation practices and employee behaviors ed as the most significant contributing factors to					
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foc								
							rventions are control me	asures to prev	ent foodborne			
22	DÍN □ OUT□N/A	Proper cold holding temperatures	1	illness or injury.								

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Nan	ne of Facility	- 100 mg +252		Type of Inspection	Date / / / / / / / / / / / / / / / / / / /								
<u></u>	(AYYE)	rican 1291111 +353	- The second	3-KINDACID	12/13/25								
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 Ve									
38	DÎN DOUT DN/A DN/O	Pasteurized eggs used where required	54 PIN OUT	designed, constructed, an	ct surfaces cleanable, properly id used								
39	39 □ IN □ OUT □ N/A Water and ice from approved source  Food Temperature Control		55 1 N D OUT E	□N/A Warewashing facilities: ins	stalled, maintained, used; test								
40	Draner and line mostly and a standard and a standar		56 ☐ IN ☐ OUT	Nonfood-contact surfaces	clean								
40	TOPE Cooling methods used; adequate equipment for temperature control												
41	☐'IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 IIÎN II OUT I	N/A Hot and cold water availa	able; adequate pressure								
42	D'IN [] ON [] N/O	Approved thawing methods used	58 JAN DOUT	Plumbing installed; prope	er backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O										
		Food Identification	59 🗖 IN 🗖 OUT [										
44	.⊒ IN □ OUT	Food properly labeled; original container	60 IN OUT D	N/A Tollet facilities: properly co	nstructed, supplied, cleaned								
	Prevent	ilon of Food Contamination	61 🗆 IN 🗆 OUT 🛭	N/A Garbage/refuse properly dis	sposed; facilities maintained								
45	, IN II OUT	Insects, rodents, and animals not present/outer openings protected	62 DIN DOUT	Physical facilities installed, outdoor dining areas	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46	□ ÎN □ 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 li	ighting; designated areas used								
48		Wiping cloths: properly used and stored	64 🗆 IN 🗆 OUT [	□N/A Existing Equipment and Fac	illities								
49	NO DIN IN OUT IN/A IN N/O	Washing fruits and vegetables roper Use of Utensils		Administrative									
50		In-use utensils: properly stored	65   IN   OUT-E	∃N/A 901:3-4 OAC									
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,	66 🗆 Ñ 🗆 OUT 🛭	N/A 3701-21 OAC									
52	nandied		00 1111 11 001 1	11//A 3/01-21 OAC									
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C											
Iten	n No.   Code Section   Priorit	Mark "X" in appropriate box for COS and R ;COS=con ty Level   Comment	ected on-site during insi	pection R=repeat violation	COS R								
		Caustaliand	0,000	DOLAD									
		30,1137	10 KIDY	16611011									
		V											
				And the second s									
		*											
Pers	son in Charge	11/1/2011		Date: / <	10 70								
ANICO MANACO 10-12-12-00													
Environmental Health Specialist  Licensor:													
L		ODITION NO NON ODITION		2(A-11)									

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 1 of 1

Name of Facility