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

| Na | me of facility | 1-1200 HOMO JUNIEC | Chec | | | | License Number | Ţ | Date | ` | | | | |
|---|--|---|----------------------|---|--|------------|---------------------------------------|--|--|-------------|--|--|--|--|
| 2382 | The BR | HITCHS HOME JUNIES | Ø F | so | □ RFE | | 390 | | 10/35/83 | | | | | |
| Ac | 1dress | Strict Stroct | evenuice, 041 (1533) | | | | | | | | | | | |
| 111 | 1 JU CIIC | JITION SING | ctio | <u>ひょせいに</u> n Time | | vel Time | | gory/Descriptive | | | | | | |
| License holder John Walner | | | | | 0 | IIa | /O | Gale | () Z S | | | | | |
| Type of Inspection (check all that apply) | | | | | | <u> </u> | Follow up date (if required | • | Water sample date/res | sult | | | | |
| 1 | | Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation | eviev | v 🛘 Follow u | р | | | (if required) | | | | | | |
| | FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS | | | | | | | | | | | | | |
| N | 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 Compliance Status | | | | | | | | | | | | | |
| | NV 200 VIII THE RESEARCH IN S | Supervision | | Time/Temperature Controlled for Safety Food (TCS food) | | | | | | | | | | |
| 1 | OIN OUT ON/A | Person in charge present, demonstrates knowledge, a | ind | 23 | DIN DOL | JT | Proper date marking and | e de la constitución de la const | | | | | | |
| | 3 | performs duties | | 23 | □N/A □ N/ | | Troper date marking and | uispu | Silion | | | | | |
| 2 | ∬IN □OUT □N/A | Certified Food Protection Manager Employee Health | | 24 | ON ON ON | | Time as a public health cor | ntrol: ¡ | procedures & records | | | | | |
| | | Management, food employees and conditional employee | es: | | | | Consumer Adviso | iry 🧓 | | | | | | |
| 3″ | DIN DOUT DINA | knowledge, responsibilities and reporting | | | DIN DOL | JT | Consumer advisory provide | | | foods | | | | |
| 5 - | OIN OUT N/A | Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever | nts | | <u> </u> | | Highly Susceptible Por | oulat | ons The Control | | | | | |
| | | Good Hyglenic, Practices | | | □IN □ OL | JT | Pasteurized foods used; p | rohib | ited foods not offered | | | | | |
| 6/ | | Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth | | 26 | √□N/A | | Ghemical | TO MAKE AND | | | | | | |
| 7 | OUT N/O | eventing Contamination by Hands | in the | | | 17. 17. | Gnemical | | Production of the Control of the Control | | | | | |
| 8 | □IN □ OUT □ N/O | Hands clean and properly washed | | 27 | ON/A | JI | Food additives: approved | and _l | properly used | | | | | |
| 9 | | No bare hand contact with ready-to-eat foods or approxalternate method properly followed | oved | 28 | DIN DOL | JT | Toxic substances properly | identi | fied, stored, used | : | | | | |
| | □N/A □ N/O | | | | | Ç | onformance with Approve | d Pro | ocedures A | | | | | |
| 10 | □IN □ OUT □ N/A | Adequate handwashing facilities supplied & accessible | | 29 | DIN DOI | JT | Compliance with Reduced | | | September 1 | | | | |
| | I DIN DOUT | Approved Source Food obtained from approved source | | -4 | LIN/A | ıT | specialized processes, an | d HA | CCP plan | | | | | |
| 11 | DIN DOUT | | | 30 | | | Special Requirements: Fre | sh Ju | ice Production | | | | | |
| 12 | □N/A '□N/O | Food in good condition, safe, and unadulterated | | 31 | | | Special Requirements: Hea | at Tre | atment Dispensing Fre | ezers | | | | |
| 13 | OIN OUT | Required records available: shellstock tags, parasite | | | DIN DOL | | On a fall Don't a fall | _ 4 . | D | | | | | |
| 14 | | destruction | | 32 | DN/A DN/ | 0 | Special Requirements: Cus | stom | Processing | ···· | | | | |
| | JUN DOUT | Protection from Contamination | | 33 | | | Special Requirements: Bul | k Wa | ter Machine Criteria | | | | | |
| 15 | | Food separated and protected | | - | 1 | | On a sint De suive se estat Ani | 1:6:1 | Mileta Director | | | | | |
| 16 | □IN □OUT □N/A □N/O | Food-contact surfaces: cleaned and sanitized | | 34 | | | Special Requirements: Aci Criteria | annea | white Rice Preparation | a | | | | |
| 17 | □IN □OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | | 35 | □IN □OL | JT | Critical Control Point Inspe | ction | | | | | | |
| | Time/Tempe | rature Controlled for Safety Food (TCS food) | | 36 | □IN □Oſ | JT | Process Review | | | | | | | |
| 18. | DIN DOUT | Proper cooking time and temperatures | | | [™] □N/A | | 7 100003 10000 | | | | | | | |
| | LINA LI NIO | | | 37 | DIN DOL | JT | Variance | | | | | | | |
| 19 | □IN □ OUT □N/A □ N/O | Proper reheating procedures for hot holding | | | DN/A | | | | | | | | | |
| 26 | □IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | | Risk factors are food preparation practices and employee behaviors | | | | | | | | | | |
| 21 | □IN □ OUT □N/A □ N/O | Proper hot holding temperatures | | that are identified as the most significant contributing factors to foodborne illness. | | | | | | | | | | |
| 22 | | Proper cold holding temperatures | | Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | | | | |

State of Ohio

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| Nar | ne of Facility | 10000 1000 1000 C | Vac 10 602 | Type of Inspection | Date / | | | | | | | | | |
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| ,,, | me BIE | hrens flowe Junif | <u>el 141185</u> | Standard | 110/25/23 | | | | | | | | | |
| · | | | | | | | | | | | | | | |
| 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 | ĎIN □ OUT □N/A□ N/O | | 54 O IN OUT | Food and nonfood-contact s | surfaces cleanable, properly | | | | | | | | | |
| 39 | TIN DOUT DN/A | Water and ice from approved source | 1 1/2 | designed, constructed, and designed, constructed, and designed washing facilities: insta | | | | | | | | | | |
| 71, 74. | Fo | od Temperature Control | 55 / IN OUT | Strips | med, maintained, used; test | | | | | | | | | |
| 40 | -□ IN □ OUT □N/A □ N/O | Proper cooling methods used; adequate equipment | 56 □ IN □ OUT | | Nonfood-contact surfaces clean | | | | | | | | | |
| 41 | | for temperature control Plant food properly cooked for hot holding | 57 1 IN OUT | Physical Facilities | acilities iter available; adequate pressure | | | | | | | | | |
| | | | | | | | | | | | | | | |
| 42 | | Approved thawing methods used | 58 © IN DOUT | Plumbing installed; proper | Plumbing installed; proper backflow devices | | | | | | | | | |
| 43 | ☐ IN ☐ OUT ☐N/A | Thermometers provided and accurate | □N/A□N/O | | | | | | | | | | | |
| 2000 2000 2000 2000 2000 2000 2000 200 | | Food Identification | 59 JZ IN D OUT | | | | | | | | | | | |
| 44 | □ IN □ OUT | Food properly labeled; original container | 60/ IN OUT | □N/A Toilet facilities: properly cons | tructed, supplied, cleaned | | | | | | | | | |
| | Preven | tion of Food Contamination | 61 DIN DOUT | 61 □ IN □ OUT □ N/A Garbage/refuse properly dispose | | | | | | | | | | |
| 45 , | IN OUT | Insects, rodents, and animals not present/outer openings protected | 62 TIN OUT | Physical facilities installed, moutdoor dining areas | naintained, and clean; dogs in | | | | | | | | | |
| 46 | .□ IN □ OUT | Contamination prevented during food preparation, storage & display | | | | | | | | | | | | |
| 47 | □ IN □ OUT □N/A | Personal cleanliness | 63 🗆 IN 🗆 OUT | Adequate ventilation and ligh | ting; designated areas used | | | | | | | | | |
| 48 | | Wishing cloths: properly used and stored | 64 DIN DOUT | □N/A Existing Equipment and Facilit | ies | | | | | | | | | |
| 45 | DIN DOUT DN/A DN/O | Washing fruits and vegetables | | Administrative | | | | | | | | | | |
| Proper Use of Utensils 50 Z N OUT NA NO In-use utensils: properly stored 65 N OUT NA 901:3-4 OAC | | | | | | | | | | | | | | |
| 51 | / IN OUT ON/A | Utensils, equipment and linens: properly stored, dried, | 66 DIN DOUTI | TN/A 2704 24 0A 0 | | | | | | | | | | |
| 52 | | handled Single-use/single-service articles: properly stored, use | | □N/A 3701-21 OAC | | | | | | | | | | |
| \vdash | | Slash-resistant, cloth, and latex glove use | <u>u</u> | | | | | | | | | | | |
| 1-12 | | Observations and | Corrective Action | ns | | | | | | | | | | |
| | Later Control of the Control | Mark "X" in appropriate box for COS and R: COS=co | orrected on-site during ins | pection R=repeat violation | | | | | | | | | | |
| Iten | No. Code Section Priori | ty Level Comment | | | COS R | | | | | | | | | |
| | | 1204) OCA | M (U) | 1113011461 | | | | | | | | | | |
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| Person in Charge Date: | | | | | | | | | | | | | | |
| Environmental Health Specialist | | | | | | | | | | | | | | |
| Environmental Health Specialist | | | | | | | | | | | | | | |
| 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)