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

Name of facility			Check one				License Number	Date						
Brilland Beginning			☑FSO □RFE				1 1 34	112/6/	1.3					
Address					City/State/Zip Code									
Ì	350	Maruer (i)	()(	(18/50mles (21 45-350)										
				ction	n Time	Trav	vel Time	Category/Descripti	ve					
VIII M BRURG					$\circ$		30	C 35						
Type of Inspection (check all that apply)							Follow up date (if required)	Water sample d	ate/result					
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Re	view	/ ☐ Follow up	1		(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						emperature Controlled for Safety Food (TCS food)							
1	ZIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	na	23	□N/A □ N/O		Proper date marking and o	isposition						
2	□IN □ OUT □ N/A			24	□IN □ OU		Time as a public health con	rol: procedures & rec	orde					
	e en par estados de la como de la La como de la como de	Employee Health		tra tarranta	□N/A □ N/O	THE PROPERTY OF	Gonsumer Adviso		ioras					
3	EIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting			□IN □ OU									
4	,⊠IN □OUT □ N/A			25	□N/A		Consumer advisory provide		ooked foods					
5	□ IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hyglenic Practices	nts		DIN DOU	SHIP CAN	Highly Susceptible Pop	ulations						
6	□IN □OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	N/A	•	Pasteurized foods used; p	ohibited foods not o	ffered					
7	ÜN □OUT□N/O		9200200				Chemical .							
	DÍN DOUT DNO	reventing Contamination by Hands		27	□N/A	Т	Food additives: approved a	and properly used						
8		No bare hand contact with ready-to-eat foods or approximate method properly followed	oved 2											
9	,□IN □ OUT			28	□N/A	l	Toxic substances properly identified, stored, used							
	□N/A □ N/O				1	G	onformance with Approved	Procedures						
10	DOUT □ N/A	3		29	DIN DOUT	T	Compliance with Reduced	Oxygen Packaging, c	other					
11	□IN □OUT	Approved Source Food obtained from approved source			□N/A		specialized processes, and	HACCP plan	-					
	DIN DOUT	Food received at proper temperature		30			Special Requirements: Fres	h Juice Production						
12	□N/A □N/O			31	DIN DOUT		Special Requirements: Heat Treatment Dispensing Freezers							
13	DIN DOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite												
14	□N/A □N/O	destruction		32			Special Requirements: Cus	om Processing						
		Protection from Contamination	4.20	33			Special Requirements: Bulk	Water Machine Crite	eria					
15	DIN DOUT	Food separated and protected			□N/A □ N/O									
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOUT		Special Requirements: Acid Criteria	ified White Rice Prep	aration					
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT	Г	Critical Control Point Inspec	tion						
17 l) 14 l	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	TUO 🗖 NI	Γ	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	□N/A		T TOCCOS TREVIOW							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT □N/A	ı	Variance	:						
20	□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	Ы́N □ OUT□N/A	Proper cold holding temperatures		illness or injury.										

## State of Ohio

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Type of Inspection
Stary Circle 12 (a) 23

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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		Pasteurized eggs used where required	54		Food and nonfood-contact surfaces cleanal	ole, pro	perly						
39		Water and ice from approved source			designed, constructed, and used		·+						
		od Temperature Control	55		Warewashing facilities: installed, maintained strips	, usea;	test						
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□IN ⊡′ÕŪT	Nonfood-contact surfaces clean  Physical Facilities		enar iz						
41		Plant food properly cooked for hot holding	57	☑ IN □ OUT □N/A	Hot and cold water available; adequate pre	eeuro							
42		Approved thawing methods used	58	/	Plumbing installed; proper backflow device	· · · · · · · · · · · · · · · · · · ·							
43		Thermometers provided and accurate			Transing motalion, propor buckliow device								
		Food Identification	59	59 IN OUT IN/A Sewage and waste water properly disposed									
44	Ŋ IN □ OUT	Food properly labeled; original container	60	60 ☐ IN ☐ OUT ☐N/A Tollet facilities: properly constructed, supplie									
	Preven	ion of Food Contamination	61	□¹IN □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine	d						
45	□`IN □ OUT	Insects, rodents, and animals not present/outer openings protected		DIN OUT	Physical facilities installed, maintained, and cl outdoor dining areas	ean; do	gs in						
46	п п п опт	Contamination prevented during food preparation, storage & display		□N/A □ N/O	outdoor uning arous								
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness	63	3 □JN □ OUT	Adequate ventilation and lighting; designated	areas u	sed						
48		Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities								
49		Washing fruits and vegetables roper Use of Utensils			Administrative	. , ,							
50		In-use utensils: properly stored	65	IN OUT ON/A	901:3-4 OAC								
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		3701-21 OAC								
52	A/N 🗆 TUO 🗀 NI 🗖	Single-use/single-service articles: properly stored, used											
53	IN OUT ON/A ON/O	Slash-resistant, cloth, and latex glove use											
	u e	Observations and Common Mark "X" in appropriate box for COS and R: COS=corre			P-royal colleges								
iten	No. Code Section Priori	y Level Comment	icieu:	on-site admigrinspection	is Kerepea violation	cos	R						
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Person in Charge (12/6/2023)													
Environmental Health Specialist  Licensor:													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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Name of Facility