State of Ohio

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

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ľΝε	ame of facility		1	Check one			License Number	1	Date 2			
CCFC 15 CONCIOL STORE # 3556					_⊿ RFE		1 210	1	11119			
Ac	ldress		City/State/Zip Code									
1	6A Mai/	1 Sture0t	11/	MICH CITY OF (15390)								
Lie	cense holder		Inspe	ctio	n Time	Tra	vel Time	Cate	gory/Descriptive			
	cuseus v	MOVILLETIMS CO	,	1 <			305		7-25			
	pe of Inspection (chec			1	>		Follow up date (if required	1	() Water sample date/result			
-		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Re	eviev	v □ Follow up	,	t onow up date (it required		if required)			
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			***							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
M	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										
		Supervision Supervision	(100)	Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)								
10.07	EN DOUT DAY	Person in charge present, demonstrates knowledge, a	nd	i tanai	□IN □ OU							
1	ZIN DOUT DN/A	performs duties		23	□N/A □ N/C		Proper date marking and disposition					
2	□IN □ OUT □ N/A	Certified Food Protection Manager		24			Time as a public health cor	ntrol: p	rol: procedures & records			
		Employee: Health Management, food employees and conditional employees;					Consumer Adviso	Yrv -				
3	ØIN □OUT □ N/A	knowledge, responsibilities and reporting	,5,	25	□IN □ OU	T						
4	ÚN □OUT □ N/A			2.0	□N/A	552450	Consumer advisory provided for raw or undercooked foods					
5	│□IN □OUT □ N/A	□ OUT □ N/A Procedures for responding to vomiting and diarrheal events Good Hygienic Practices				1000 T	Highly Susceptible Populations					
6	.□IN □OUT □N/O			26	□N/A □N □ OU		Pasteurized foods used; p	orohib	ited foods not offered			
7	.☑IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		407			Chemical Chemical					
	Pi	reventing Contamination by Hands		27	□и □ ου.	T	Food additives: approved	and r	Negrouly was d			
8	_⊡IN □ OUT □ N/O	Hands clean and properly washed			□N/A		1 ood additives, approved	anu p	oropeny used			
	DIN DOUT	No bare hand contact with ready-to-eat foods or appro-	bou	28	DIN DOO	Т	Toxic substances properly	identif	fied stored used			
9	□N/A □ N/O	alternate method properly followed			LINA							
	☐IN ☐ OUT ☐ N/A	Adamata handurahing fadilika ayyali d			— —	100000000000000000000000000000000000000	onformance with Approved		THE DESIGNATION OF THE PARTY AND A			
10		Adequate handwashing facilities supplied & accessible Approved Source	111	29	□IN □OUT	i	Compliance with Reduced specialized processes, an	Oxyg d HA	en Packaging, other CCP plan			
11	DIN DOUT	Food obtained from approved source	2000/27	30	DIN DOUT	Т			-			
12	DÍN □OUT	Food received at proper temperature		30	□N/A □ N/O)	Special Requirements: Fre	SII Jul	ice Production			
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Hea	atment Dispensing Freezers				
13	DIN DOUT	Required records available: shellstock tags, parasite			DIN DOU							
14	□N/A □N/O	destruction		32	□N/A □ N/O		Special Requirements: Cus	stom F	Processing			
		Protection from Contamination	100	33	DIN DOUT		Special Requirements: Bull	k Wat	er Machine Criteria			
15	□IN □OUT □N/A □ N/O	Food separated and protected	-	Ľ.	☑N/A □ N/O		, January Bull		- Onona			
40	DIN DOUT			34			Special Requirements: Acid	dified	White Rice Preparation			
16	ÍN/A □N/O	Food-contact surfaces: cleaned and sanitized		<u>_</u>			Criteria					
17	.☑IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU1 □N/A	Т	Critical Control Point Inspe	ction	* .			
	Time/Tempe	rature Controlled for Safety, Food (TCS food)	S. 7 (Feb.		□IN □OU7	Τ	B B :					
18	DIN DOUT	Proper cooking time and temperatures		36	□ N/A		Process Review					
				37	DIN DOUT	Т	Variance		.*			
19	☑IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			IZIN/A							
	DIN DOUT											
20		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 foodborn								
24	DIN □ OUT	Prápoší hat halding tomporaturas /										
21	□N/A □ N/O	Proper hot holding temperatures										
22	□IN □ OUT □N/A	Proper cold holding temperatures			ness or injury		rventions are control me	zasul	es to breveut toodborne			
44	7	Tropol cold holding temperatures										

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Nan	ne o	Facility							of Inspection / Date	<u> </u>	/		
		(45/4)	() ()	14 10	4 SHOVE 455386			5	ACINICIA 19	1 8	<u> 1</u>	<u>5</u>	
					GOOD RETAIL	PRA	CTICES	S. Maria					
NCCCUIPMIN -N	24000	Good Retai	il Practi	ces are	preventative measures to control the introd	CONTRACTOR DO		cher	nicals, and physical objects into	foods.	Pros. (All	51666E700130	
Ma	ark c				I, OUT, N/O, N/A) for each numbered item: IN						pplica	able	
		americani kanta da	400000000000000000000000000000000000000	Commence (Line of Spirits)	d and Water			200	tensils, Equipment and Vending				
38	D	N 🗖 OUT 🗖 N/A	□N/A □ N/O Pasteurized eggs used where required		ized eggs used where required	54	JÍ IN □ OUT		Food and nonfood-contact surfaces designed, constructed, and used	s cleanable	e, pro	perly	
39	JD'	☑ IN ☐ OUT ☐ N/A Water and ice from approved source		55	DIN DOUTE]N/A	Warewashing facilities: installed, m	ıaintained, ι	used;	test			
	Food Tempera				56	□ IN ☐ OUT		strips Nonfood-contact surfaces clean					
40	Д	N 🔲 OUT 🔲N/A	□ N/O		cooling methods used; adequate equipment perature control	30			Physical Facilities				
41	7	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	t food properly cooked for hot holding		□ IN □ OUT □	JN/A	Hot and cold water available; adec	available; adequate pressure			
42			Approve	roved thawing methods used		58 -☐ IN □OUT		Plumbing installed; proper backflo	w devices				
43	□ IN □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O							
.			14.7 14.8	Food Id	entification	59 ZIN OUT ON			A Sewage and waste water properly disposed				
44	91	N □ OUT		Food pr	operly labeled; original container	60]N/A	Toilet facilities: properly constructed,	supplied, o	cleane	d	
			Preven		ood Contamination	61	☑ IN ☐ OUT ☐	JN/A	Garbage/refuse properly disposed; fa	acilities mair	ntaine	d	
45	I	N 🗆 OUT		Insects, rodents, and animals not present/outer openings protected		62	- 44		Physical facilities installed, maintaine outdoor dining areas	∍d, and clea	an; dog	gs in	
46	□ IN □-ÓUT				ination prevented during food preparation, & display		□N/A□N/O						
47	□ IN □ OUT □N/A				al cleanliness	63	□ IN □ OUT		Adequate ventilation and lighting; de	signated ar	eas u	sed	
48		N OUT ONA			cloths: properly used and stored	64	DIN DOUTE	IN/A	Existing Equipment and Facilities				
49		N 🗆 OUT 🗆 N/A	al to the second		g fruits and vegetables se of Utensils			N.	Administrative		- 40		
50		N □ OUT □N/A		Γ	Itensils: properly stored	65	ØIN □ OUT E]N/A	901:3-4 OAC	No.			
51	Utensils, equipment and linens: properly stored, dried,				66	E N OUTE	A\IAF	3701-21 OAC	<u></u>				
52	handled Gingle-use/single-service articles: properly stored, used				-	<u> </u>	111//1	0.01210/10					
53	ΔI	N 🗆 OUT 🗆 N/A	□ N/O	Slash-re	esistant, cloth, and latex glove use								
					Observations and Co								
lton	ı No.	Code Section	Drievi	Mark ") ty Level	K" in appropriate box for COS and R: COS⊨corre	cted (on-site during insp	ection	R=repeat violation				
	7)	S S	FIION	I/ Level	Owerled Noot NO	60	S Clau	11/62			cos	R	
1	<u></u>	2701		<u> </u>	Whates her her	·/ (1)) (1100)	B			_ <u></u>		
10	$\overline{\lambda}$	(p.418)		(_	OPPLED FROM	\overline{A}	OUCH	\overline{C}	1100 10001179		_		
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Person in Charge Pal Neur D. Domand													
	0111		Joinnet	($\mathcal{N}_{\mathcal{O}}$		Licensor:		D(H)				
PRIORITY I EVEL: C. CRITICAL NO. NON CRITICAL													

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

Page <u>⟨ ∧ of \ ∧ </u>