State of Ohio

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

N	ame of facility	Ohaa				License Number		D-4		
17	arcamum community ballach			Check one □/FSO □ RFE			10/0		Date Z Z Z	
Address				City/State/Zip Code						
	3005 V	(A)	alconomic of the soll							
			Inspe	Inspection Time		Tra			Category/Descriptive	
Cranen IV baretail				3C)			る。 KM			
Type of Inspection (check all that apply)			L				Follow up date (if required	d)	Water sample date/result	
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				ce Review 🛚 Follow up		ıp	1 ((if required)	
	17 COGDOTTIE 13 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
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				Time/Temperature Controlled for Safety Food (ITCS food)					
1.	OUT DAVA	performs duties	nd	23			Proper date marking and	disp	osition	
2	│□IN □OUT □ N/A	Certified Food Protection Manager	200	24			Time as a public health cor	ntrol:	procedures & records	
3	DÍN DOUT DN/A	Management, food employees and conditional employee	s;				Consumer Advis	ory.		
4		knowledge, responsibilities and reporting		25		JT	Consumer advisory provid	ded	for raw or undercooked foods	
5	OIN OUT N/A		nts		_⊠N/A	a e a	 			
		Good Hygienic Practices		0.0	□IN □ OU	JT	Pasteurized foods used; p			
6 7	OIN OUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth.		26	_D.N/A			and the second	as popular to the second secon	
		reventing Contamination by Hands			TOIN DOU	it	Chemical		The state of the s	
8	díñ □ OUT □ N/O	Hands clean and properly washed		27	DN/A	/ I	Food additives: approved	and	properly used	
9	□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approxalternate method properly followed	/ed	28	□IN □ OU □N/A		Toxic substances properly			
10	- IN OUT N/A	Adequate handwashing facilities supplied & accessible		7,33	DIN DOU	ALC: UNIVERSE	onformance with Approve	W. 1985	THE RESERVE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN	
		Approved Source		29	∠⊡N/A	1	Compliance with Reduced specialized processes, an	Oxy ⊧d H/	gen Packaging, other ACCP plan	
11	.⊡IN □OUT	Food obtained from approved source		30			Special Requirements: Fre	sh J	uice Production	
12		Food received at proper temperature						·		
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	™N/A □ N/C)	Special Requirements: Hea	at Tre	eatment Dispensing Freezers	
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cus	stom	Processing	
	□N □OUT	Protection from Contamination		33			Special Requirements: Bull	k Wa	iter Machine Criteria	
15	□N/A □N/O	Food separated and protected		<u></u>			Special Deguiters at 1	.u.e	IMPLE DE D	
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	ON/A ON/O) 	Special Requirements: Acid Criteria	antied	White Rice Preparation	
17	, DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Inspec	ction		
	ALSO MILLIAN ALL COLLEGES THE PROPERTY AND ALL CASE OF THE PROPERTY OF THE PRO	rature Controlled for Safety Food (TCS food)		36	□IN □OU	Т	Process Review			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	QN/A		, 100000			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT		Variance			
20	□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 □ Ñ/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
22	OIN OUT ON/A	Proper cold holding temperatures								

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection M COMMONITY VOLLAGE 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 Food and nonfood-contact surfaces cleanable, properly O'N O A'N TUO TUO NIC Pasteurized eggs used where required designed, constructed, and used 39 □ IN □ OUT □ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ′Ü IN □ OUT □N/A Food Temperature Control ☐ IN ☐ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment □ N □ OUT □N/A □ N/O for temperature control **Physical Facilities** ☐ IN □ OUT □N/A □ N/O 41 Plant food properly cooked for hot holding 57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure 42 T□ IN □ OUT □N/A □ N/O Approved thawing methods used ☑ IN □OUT 58 Plumbing installed; proper backflow devices □N/A □ N/O IN OUT ON/A 43 Thermometers provided and accurate Food Identification □·IN □ OUT □N/A Sewage and waste water properly disposed ☑ IN 🗆 OUT Food properly labeled; original container □ IN □ OUT □N/A 44 Tollet facilities: properly constructed, supplied, cleaned IN I OUT IN/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in 62 45 ☐ IN ☐ OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, UO IN II OUT 46 storage & display □ IN □ OUT Adequate ventilation and lighting; designated areas used ☐ IN ☐ OUT ☐N/A 47 Personal cleanliness 48 □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored -□ IN □ OUT □N/A Existing Equipment and Facilities 49 □·IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT □N/A 901:3-4 OAC 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 66 DIN DOUT DN/A 3701-21 OAC 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation Item No. Code Section Priority Level | Comment cos R Person in Charge Environmental Health Specialist Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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