State of Ohio

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

Na	me of facility	at 1176	Check			License Number		Date (/) //				
	3/P() 6/16	s 11/27	,		□ RFE	17777						
Ac	Idress	314 07	City/Sta	ity/State/Zip Code								
-6	219 W	3 31	(9/1	oreenville OH 45331								
/	cense holder	$\sim \sigma - 1 - 1$	Inspect	tion	Time Ti	ravel Time	C	ategory/Descriptive				
Board of rosles lodge 6						10	STAR	1 (4)				
Ty	pe of Inspection (chec	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ango Povi	iou	□ Follow up	Follow up date (if requ	ired)	Water sample date/result (if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation	ance riev	IEW	□ Follow up			(ii required)				
27902												
200	lawle declarated assemble	FOODBORNE ILLNESS RISK FACTO	AND DESCRIPTION OF STREET	April 10 Marie	The state of the s		24 M. C.	A STATE OF THE STA				
10	iark designated compile	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN=I	in cc	ompliance OUI			· · · · · · · · · · · · · · · · · · ·				
7		Compliance Status Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
1	.⊠N □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	22 (☑·ÎN □ OUT □ N/A □ N/O	Proper date marking and disposition						
2	/□ÍN □ OUT □ N/A	Certified Food Protection Manager			□IN □ OUT	Time as a public health	contre	ol: procedures & records				
		Employee Health			□Ñ/A □ N/O	Consumer Ad	Service recording					
3	DIN DOUT DIN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		3. I	□IN. □ OUT		creativener 2					
4	ZIÑ □OUT □ N/A				IN/A			for raw or undercooked foods				
5	OUT N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts		⊐IŅ □ OUT	Highly Susceptible	Popul	lations				
6	□IN □OUT~□*N/O	T	2	ار 26	⊒N/A	Pasteurized foods use	d; pro	hibited foods not offered				
7	DIN DOUT DIN/O					Chemica	d .					
8	PI DOUT DONO	reventing Contamination by Hands Hands clean and properly washed		7/1	□IN □ OUT □N/A	Food additives: appro-	ved an	d properly used				
9	MÍN OUT	No bare hand contact with ready-to-eat foods or appro	ved	28 F	21Ñ □ OUT □N/A	Toxic substances prop	ərly ide	entified, stored, used				
			a second			Conformance with Appr	oved I	Procedures				
10	,⊡IN □OUT□N/A	Adequate handwashing facilities supplied & accessible Approved Source		70 I	⊐IN □ OUT ⊒'N/A	Compliance with Reduspecialized processes		xygen Packaging, other				
11	,⊎Ñ □OUT	Food obtained from approved source			⊒IŅ □OUT			· · · · · · · · · · · · · · · · · · ·				
12	DIN DOUT	Food received at proper temperature			₫Ñ/A □ N/O	Special Requirements:	Fresn	Juice Production				
13	□N/A,⊡N/O □N □OUT	Food in good condition, safe, and unadulterated	:		⊒IN □ OUT ⊒N/A □ N/O	Special Requirements:	Heat "	Treatment Dispensing Freezers				
14	□IN □OUT	Required records available: shellstock tags, parasite		, [N □ OUT	Special Requirements:	Cueto	m Processing				
4.5%	□N/Ã □N/O	destruction	Ì	-+	ĨN/A □ N/O	Special Requirements:		III Frocessing				
15	-⊠ÍÑ □OUT	Protection from Contamination Food separated and protected		33 /	□IN □ OUT □N/O □ N/O	Special Requirements:	Bulk V	Vater Machine Criteria				
16		Food-contact surfaces: cleaned and sanitized		34 [JN □ OUT JN/A □ N/O	Special Requirements: Criteria	Acidifi	ed White Rice Preparation				
17		Proper disposition of returned, previously served, reconditioned, and unsafe food		35-	ZÎN □ OUT	Critical Control Point In	specti	on				
245	 Time/Tempe	rature Controlled for Safety Food (TCS food)	respite	F	JN □ OUT		·					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	3	36 E	₫Ñ/A	Process Review						
19	□IN □ OUT □N/A ☑ Ñ/O	Proper reheating procedures for hot holding			□N □ OUT □N/A	Variance	-					
20	□IN □ OUT □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.								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	ZÍN 🗆 OUT 🗆 N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nam	e of	Facility 0 E//	//	tt /	139			Type S Tu	of Inspection	Date 5	9/)	4
		Good Retail	l Practi	ces are ¡	GOOD RETAIL preventative measures to control the introduced	Charles Carri	 Yangayan bayan kemilik Prokuping 	, chem	nicals, and physical objects	into foods.		100 and
Ma	ırk d		liance s	status (IN	OUT, N/O, N/A) for each numbered item: IN			=not in		ed N/A=not	applica	able
38		N □ OUT □Ñ/A	WELL TO SERVICE AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE PERSON ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON AND ADDRESS OF THE PERSON ADDRESS OF THE	5 - 3 av 2 Minut back y College	zed eggs used where required	54	. IN □ OUT		Food and nonfood-contact sur designed, constructed, and us	rfaces cleanal	ole, pro	perly
39	<u>"</u> []	Ñ □OUT □N/A		Water a	nd ice from approved source	55	/[] N OUT	IN/A	Warewashing facilities: installe		, used;	test
	4570	niewski krywy na	Fo	T	rature Control				strips Nonfood-contact surfaces clear	an .		
40		N 🔲 OUT 🔲 N/A	□-N/O		cooling methods used; adequate equipment erature control				Physical Facilities			an areas
41		N □ OUT □N/A J	Plant food properly cooked for hot holding			57	□ TUO □ NI-□	⊒N/A	Hot and cold water available;	adequate pre	ssure	
42	☐ IN ☐ OUT ☐N/A ☑ N/O Approv			Approve	d thawing methods used	58			Plumbing installed; proper backflow devices			
43	3 ☐ 1Ñ ☐ OUT ☐ N/A Thermo			Thermoi	meters provided and accurate		□N/A□N/O					
	Food Ic			Food Id	entification				Sewage and waste water properly disposed			
44	[]·	N □ OUT		Food pr	operly labeled; original container		. ☐ IN ☐ OUT ☐		Toilet facilities: properly constru			
			Preven		ood Contamination rodents, and animals not present/outer	<u> </u>	OUT C					
45 ,	opening			openings	s protected nation prevented during food preparation,	62	□ IN □ OUT		Physical facilitles installed, main outdoor dining areas	ntained, and cl	ean; do	gs in
46		N D OUT		storage 8	s display	63	□/IN □ OUT		Adequate ventilation and lightin	ng; designated	areas u	sed
47		N DOT DN/A	□ N/O		I cleanliness cloths: properly used and stored	64	DÍN DOUTE	⊐N/A	Existing Equipment and Facilities			
49	□ II	N □ OUT □N/A J	☑ N/O	Washing	fruits and vegetables				Administrative		(3) (11) (1)	
		manadisahan bersah			e of Utensils	65		المسل	901:3-4 OAC	PROPERTY AND INC.		Arguett Jee
H	Litanalia aguipment and linenay properly atored dylad						· ·					
!	handled					66	,₫ IN □ OUT [□N/A	3701-21 OAC			
52 □, IN □ OUT □N/A Single-use/single-service articles: properly stored, used 53 □, □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use										•		
					Observations and C	\$15000 PM (\$1000)	And the second s	ALTERNATION AND DESCRIPTION OF THE PERSON				
Item	No.	Code Section	Priori	Mark "X ty Level	" in appropriate box for COS and R: COS=corre Comment	anothing that					cos	R
					Satistatory at Ti	11/2	of in	SPC	ection			
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					C. Tarel Control	f.	OTAT I	10 C	pect 704			
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rers	on II	n Charge	pporture					,	Date: 5/89/24			
Envi	ronn	nental Health Spe	ecialist				Licensor	;, ,	(10)			
0/1	a	TDY - EXT	220	¥				<u> </u>	40			

PRIORITY LEVEL: CF CRITICAL NC= NON-CRITICAL
HEA 5302B Ohio Department of Health (8/22)
AGR 1268 Ohio Department of Agriculture (8/22)

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