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

_												
Name of facility			Check one				License Number	Date	Date			
Dairy Sac			ØfSO □ RFE				1057	5-85	1 5-87-54			
					City/State/Zip Code							
897 E Main			Me	Jessille OH 45380								
License holder			Inspection Time			Tra	vel Time	Category/Descriptive	ategory/Descriptive			
License holder Alice Hioman			***	70			20					
				30		1	Follow up date (if required) Water namela dat	Water sample date/result			
	Type of Inspection (check all that apply) J☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance				/ □ Fallow u	ıp	rollow up date (il required	(if required)	e/resuit			
<u>'</u>		☐ 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												
IV	lark designated complia		compliance (OUT=	not in compliance N/O=no	t observed N/A=not	applicable					
Compliance Status					Compliance Status							
	l l	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	A/N □ TUO □ NIĀ	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and disposition					
2	I°QIN □ OUT □ N/A	N □ OUT □ N/A Certified Food Protection Manager				UT O	Time as a public health control: procedures & records					
N.		Employee Health					Consumer Advis					
3	AVN DOUT DINA	Management, food employees and conditional employee knowledge, responsibilities and reporting	8,			JT						
4	'QIN OUT ON/A	Proper use of restriction and exclusion		25	QN/A		Consumer advisory provid	led for raw or undercoo	ked foods			
5	N/A □ TUO □ NIQ		nts				Highly Susceptible Po	pulations:				
	TOWN THOUSE THE	Good Hygienic Practices		26		JT	Pasteurized foods used;	rohibited foods not off	ered			
7	NO DOUT DN/O				H.M.		 Chemical		t- market and			
7.5		eventing Contamination by Hands		2.4.0	DIN DOI	TT		in the state of th				
8	□IN □ OUT '国 N/O	Hands clean and properly washed		27	N/A	J 1	Food additives: approved	and properly used				
9	`□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	ÜN □ OI □N/A	JT	Toxic substances properly identified, stored, used					
							onformance with Approve	d Procedures				
10	I DIN LI OUT LI N/A	IN □ OUT □ N/A Adequate handwashing facilities supplied & accessible		29	□IN □OU	JT	Compliance with Reduced specialized processes, an	ner				
11	TUO DOUT	Approved Source Food obtained from approved source	2012	-	DIN DOL	IT	apocianizad processos, ar	d II/OOI piali				
	□IN □OUT	Food received at proper temperature		30	QN/A DN/	o	Special Requirements: Fre	sh Juice Production				
12	DN/A DN/O			31			Special Requirements: He	at Treatment Dispensing	g Freezers			
13	DIN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite										
14	NA DNO	destruction		32	QN/A□N/	0	Special Requirements: Cu	stom Processing	,			
	IN □OUT	Protection from Contamination	46	33			Special Requirements: Bul	k Water Machine Criteri	a			
15		Food separated and protected		-	-				· · · ·			
16	QIN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	ď N\V □ N\	O JT	Special Requirements: Aci Criteria	dified White Rice Prepa	ration			
17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU	JT	Critical Control Point Inspe	ction				
790 14	Time/Tempe	rature Controlled for Safety Food (TCS food)	17.5	00	□IN □OL	JT	Dragge Davitson					
18	□IN □ OUT □N/A '및 N/O	Proper cooking time and temperatures		36	ĺ∏N/A		Process Review					
		,		37	□IN □ OI	JT	Variance					
19	DIN DOUT	Proper reheating procedures for hot holding		-	□N/A				·			
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								
21	□IN □ OUT □N/A 및 N/O	Proper hot holding temperatures		foodborne illness.								
22	'IQIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio

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		1,-)			1.6.0000	1 2 62	· L.				
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		MACA 10	1	Utensils, Equipment and Ven	The second of th	blo pro	norly			
	□ IN □ OUT □ NI □		ed eggs used where required	54	□ IN □ OUT	designed, constructed, and		ole, proj	репу			
39	Ď√IN □OUT □N/A		d ice from approved source ature Control	55	D'(IN D OUT DI	N/A Warewashing facilities: insta	alled, maintained	, used; ¹	test			
		Proper of	poling methods used; adequate equipment	56	TUO II III	Nonfood-contact surfaces of	lean					
			rature control	(altri)		Physical Facilities						
41 IN OUT IN/A N/O Plant fo			d properly cooked for hot holding	57	ום דעס ם און ב	N/A Hot and cold water availab	le; adequate pre	essure				
42 IN IN OUT IN/A IN/O Approv			thawing methods used	58	Ď,IN □OUT	Plumbing installed; proper	backflow device	s				
43 Q IN □ OUT □N/A Thermo			eters provided and accurate		□N/A □ N/O							
Food Ide			ntification	59	D'IN = OUT =	N/A Sewage and waste water pro	operly disposed					
44	DUO □ OUT	Food pro	perly labeled; original container	60	D TUO U NI D	N/A Toilet facilities: properly cons	structed, supplied,	, cleane	d			
	Pre	vention of Fo	od Contamination	61	61 🗓 IN 🗆 OUT 🗆 N/A Garbage/refuse properly disposed; facilities maintaine							
45	Ö, IN □ OUT		odents, and animals not present/outer	62	Q IN □ OUT	Physical facilities installed, n	naintained, and cl	lean; doç	gs in			
	DIN III OUT		ation prevented during food preparation,		□N/A □ N/O	outdoor dining areas						
	IN I OUT IN/A	storage &	display	63	TUO U NI	Adequate ventilation and ligh	nting; designated	areas u	sed			
48	☐ IN ☐ OUT ☐N/A 🖒 "N		oths: properly used and stored	64		N/A Existing Equipment and Facili	ties		-			
49	□ IN □ OUT □N/A 🗓 N		fruits and vegetables	2000		Administrative						
50		SECTION AND ADDRESS OF THE OWNER,	of Utensils	65	ÎN DOUT D	N/A 901:3-4 OAC	Property Comments of the Comme	ONLY OF THE STREET,				
\vdash	☐ N ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored			00		W// 301.54 G//G						
	ÜŲN □ OUT □N/A Utensils, equipment and linens: properly stored, dried, handled			66	D IN D OUT D	/A 3701-21 OAC						
	Ö\IN □ OUT □N/A Ö\IN □ OUT □N/A □ N		e/single-service articles: properly stored, used istant, cloth, and latex glove use			No.						
33	DAN D COT DINA D N	O Glasti-les	Observations and C	orre	ctive Action	10						
			in appropriate box for COS and R: COS=corre	The state of the s	Control of the Contro							
Item	No. Code Section Pi	iority Level	Comment					cos	R			
								$\vdash \Box$				
								 				
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			Ja 113 1 a C. U		$\overline{}$	111)	100					
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				<u> </u>	791	11 Cense						
					•	Market Committee						
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Person in Charge Office Delle Date: 3-25-74												
Environmental Health Specialist Licensor:												
Tachou Veril												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of C												

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

Page____ of____