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

Na	me of facility	C	Chec	Check one			License Number		Date		
$ 1\rangle$	ande cour	HY tamily ymca	FF	☑°FSO □ RFE			104/		4-29-14	/	
Ad	dress	<i>j</i>	City/	State	/Zip Code						
	30/ W15	frer acence	100	NE	1000	0,	, $\omega = U 535$	7			
Lic	ense holder		Inspe	ection	Time	Tra	vel Time	Car	tegory/Descriptive		
$ \mathcal{I} $	WW CO	ator-amine your	1	4 5	>		/(C)		(3)		
	pe of Inspection (chec	k all that apply)	1				Follow up date (if required	d)	Water sample date/res	sult	
		Control Point (FSO) □ Process Review (RFE) □ Vari □ Complaint □ Pre-licensing □ Consultation	ance R	eview	□ Follow ι	qı			(if required)		
	. coasonio in co bay			-							
		FOODBORNE ILLNESS RISK FACTO	Carlos materials	Comments of the			The second secon	State Spinster, 2			
M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered	item: IN	t≕in c	ompliance (OUT=	· · · · · · · · · · · · · · · · · · ·			cable	
	1	Compliance Status Supervision		Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)							
		and	PIN DOUT								
1	ZÍN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties		23			Proper date marking and	disp	osition		
2	.□N □ OUT □ N/A	Certified Food Protection Manager Employee Health		24	□IN □ OI ·□N/A □ N/		Time as a public health co	ntrol	: procedures & records		
1032	£	Management, food employees and conditional employe	es:	Trut			Consumer Advis	ory			
3	ÓIN □OUT □ N/A	knowledge, responsibilities and reporting		25	DIN DO	UT	Consumer advisory provi	ided	for raw or undercooked	foods	
<u>4</u>	ZÎIN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal eye	nts		□N/A	(5.72)	Highly Susceptible Po	incompany and		73 - 16	
		Good Hygienic Practices				UT	Pasteurized foods used;	Inc. do . At			
<u>6</u>		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	DN/A		Chemical	p.on			
		eventing Contamination by Hands	5. 1.1			IIT	Gnemica				
8	DIN DOUT DN/O	Hands clean and properly washed		27	□N/A	٠,	Food additives: approved	and	properly used		
		No house have a secretary with months and for the		28	□IN □ OI	UT	Toxic substances properly identified, stored, used				
9	☑IN □ OUT No bare hand contact with ready-to-eat foods or app □N/A □ N/O alternate method properly followed			20	□N/A			14-1-1-1		6	
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible		7.0			ionformance with Approve		A PART AND DESCRIPTION OF THE PART OF THE		
		Approved Source		29	DN/A	U 1	Compliance with Reduced specialized processes, as				
11	☑IN □OUT	Food obtained from approved source		30			Special Requirements: Fre	esh J	luice Production		
12	□IN □OUT □N/A □N/O	Food received at proper temperature			DIN DOI		-				
13	∕□N □OUT	Food in good condition, safe, and unadulterated		31	DN/A DN/	0	Special Requirements: He	eat II	reatment Dispensing Fre	ezers	
14	□IN □OUT ∕□N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OU		Special Requirements: Cu	uston	n Processing		
		Protection from Contamination			DIN DOL		Consider Description and Des		-t M1/1 - O 1		
15	DIN DOUT	Food separated and protected		33	□N/A □ N/	/O-	Special Requirements; Bu	JIK VV	ater Machine Criteria		
	´□N/A □N/O □IN □OUT			34	DIN DOL	UT	Special Requirements: Ac	idifie	d White Rice Preparation	n	
16	ÍN/A □N/O	Food-contact surfaces: cleaned and sanitized			DN/A DN/		Criteria	-			
17	/DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	UT	Critical Control Point Inspe	ectio	n e d		
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36		UT	Process Review				
18	□IN □ OUT □N/A □. N/O	Proper cooking time and temperatures		50	□N/A		1 Tocess Neview	ш.			
	DIN DOUT			37	□IN □ OU □·N/A	UT	Variance				
19	□N/A∠□ N/O	Proper reheating procedures for hot holding		-	1						
20	DIN DOUT	Proper cooling time and temperatures		R	sk factore	are f	ood preparation practice	ac ar	nd employee behavio	re	
	ON/A D N/O			tha	at are identi	ified	as the most significant o			10	
21	□IN □ OUT \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Proper hot holding temperatures			odborne illn						
22	MIN TI OUT TIN/A	Proper cold holding temperatures			ı blic healt r ess or injur		erventions are control m	neas	ures to prevent foodb	oorne	

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Nan	ne o	Facility \sqrt{e}		AR.	county lamily	Y	reco	Type of Inspection	Date	<u> </u>	1.12	
					Captillet Continue	<u>V. (-1.</u>	15. /	58 9 (CV)	./		<u> 254</u>	
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												
	3 2		COMPANY OF SPECIAL		d and Water		7	Utensils, Equipme	nt and Vending ood-contact surface	a alaanahla uu		
38	· · · · · · · · · · · · · · · · · · ·				ized eggs used where required	54	□ IN Ø OUT		ructed, and used	s cleanable, pro	орену	
39				CONTRACTOR OF THE PROPERTY OF	and ice from approved source erature Control	55	□ IN □ OUT □	IN/A Warewashing fa	icilities: installed, m	aintained, used;	test .	
102-11-11				l	cooling methods used; adequate equipment	56	IN OUT	<u> </u>	t surfaces clean			
40					perature control			Physical F				
41	□ IN □ OUT □N/A □ N/O Plant			Plant fo	od properly cooked for hot holding	57	OUT C	IN/A Hot and cold wa	ater available; ade	quate pressure		
42	☐ IN ☐ OUT ☐N/A ☐ N/O			Approve	ed thawing methods used	58		Plumbing install	led; proper backflo	w devices		
43	□ IN □ OUT □N/A			Thermo	meters provided and accurate		□N/A□N/O					
				Food Id	entification	59	O TUO OUT C	JT □N/A Sewage and waste water properly disposed				
44	Д	N 🗆 OUT		Food pr	operly labeled; original container	60	OUT C	N/A Toilet facilities: p	roperly constructed,	supplied, clean	ed	
			Preven	tion of F	ood Contamination	61]N/A Garbage/refuse p	properly disposed; fa	acilities maintaine	ed	
45	/□ IN □ OUT				rodents, and animals not present/outer s protected	62	1	Physical facilities outdoor dining an	installed, maintaine	ed, and clean; do	ogs in	
46 .	Ū	N □ OUT			ination prevented during food preparation, & display,		□N/A□N/O					
47	Ő	N 🗆 OUT 🗆 N/A			al cleanliness	63	OUT DOUT	Adequate ventila	tion and lighting; de	esignated areas u	besu	
48		N □ OUT □N/A			cloths: properly used and stored	64	. IN 🗆 OUT 🗆	N/A Existing Equipme	nt and Facilities			
49	.□ I	N □ OUT □N/A	32.25 BY 20.25		g fruits and vegetables			Administ	irative			
50		N □ OUT □N/A I			e of Utensils Itensils: properly stored	65		ÎÑ/A 901:3-4 OAC			- 24 - 24 - 24 - 24 - 24 - 24 - 24 - 24	
- 5/			14/0		, equipment and linens: properly stored, dried,					- · · · · · · · · · · · · · · · · · · ·		
51 52		N OUT ONA		handled	solsingle service articles; preperly stored used	66	Ó IN OUT C	IN/A 3701-21 OAC				
\vdash												
,	ý.		1.5		Observations and C	orre	ctive Actio	ns				
lten	, No	Code Section	Priori	Mark#) ty Level	(ⁿ in appropriate box for COS and R. COS =com	ected	on-site during insp	ection R≕repeat violat	ion			
C_{\subset}	Ť	U. U.A	M	(Objetuel chich i	7	Ned 77	retage i	0.16	cos	R	
					2505/1/2 SIN/OF	DC1	1	7,3	Second /			
										-0		
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_					proff. They							
Person in Charge Date: 1-29-24												
Environmental Health Specialist Licensor:												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL