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

Name of facility					Check or	Check one			icense Number	•	Date			
I VESTICE IN THE CORE STATES AND AND						□FSO @RFE			~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~		<	1<~24		
Ad	dress		<u> </u>		City/Stat	City/State/Zlp Code								
						CUCCHUILL ,				01-1333				
License holder Inst								Travel	Time		Category/D	eșcriptive		
BUSICA BOOK LING CO									みし		6	<b>3</b> )		
Type of Inspection (check all that apply)								Fo	llow up date (if	required)	Water s	sample date/result		
"☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance							ollow up		• •		(if requ	fred)		
ㅁ	Foodbo	rne 🗆 30 D	ay	☐ 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														
			Compli	ance Status		Compliance Status								
			Suj	pervision		Time/Temperature Controlled for Safety Food (TGS food)								
1	□IN			Person in charge present, demonstrates knowledge, and performs duties				23 □ N/A □ N/O Proper date marking and disposition						
2	□ĺN	□ OUT □ N	/A Certified Foo	d Protection Manager	-	, DIN	□ QU1	<del>,</del>	- N. I. W					
¥.	75W		Empl	24	† DŃ/A	□N/A □ N/O		Time as a public health control: procedures & records						
3	∠□IN	DOUT D	s; S				Consume	r Advisor	<b>v</b>					
			Kilowiedge, i	Kilowiedge, responsibilities and reporting				т с	onsumer adviso	ry provide	ed for raw o	r undercooked foods		
4 5		<u> </u>						ing the first time.	Highly Susceptible Populations					
				fienic Practices		ΓΊΝ	OU1	т						
6	ПIN							Pasteunzed foods used; prohibited food						
7	J⊒IN			from eyes, nose, and mouth					Che	mical				
			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	itamination by Hands	2	<i>r</i>	□ 0U1	⊺   <sub>₽</sub>	ood additives: a	nnroved a	nd property	t Haad		
8	_ <u></u> _  N	OUT 🗆 A	I/O Hands clean	and properly washed		DN/A	·	[ `		ppiorou	ina propony	·		
9	_	OUT		d contact with ready-to-eat foods or appro-	ved 28	J DIN DN/A	<u> </u>	T T	Toxic substances properly identified, stored, used					
					3.15	Gring.		Conf	ormance with	Approved	Procedur	<b>es</b> 120 - 1		
10	□IN	A 🔲 TUO'🔟		andwashing facilities supplied & accessible	29	DIN.	□ OUT		ompliance with I					
1. A.		COUR		ved Source ad from approved source		IN/A		_	pecialized proce	sses, and	насси рі	<u>an</u>		
11	□IN	□ OUT	- Food obtaine	ва потпарргочеа воигсе	<u>—</u>   (зо		TUO 🗆 OVA 🗖 .		pecial Requirem	ents: Fresi	h Juice Prod	duction		
12		□N/O	Food receive	ed at proper temperature	<sub>3</sub> .	Пы		-			· · · · · · · · · · · · · · · · · · ·	<u> </u>		
13	Ð₩	LIOUT					□ N/O		Special Requirements; Heat Treatment Dispensi					
14	F-1-114	□OUT □N/O	Required red destruction	cords available; shellstock tags, parasite	32	,	TUO []. OVA [].	1.8	pecial Requirem	ents: Cust	om Process	sing		
			Protection fr	om Contamination		_ □IN	□ out	r	wastal based or		101-1-22			
15		□OUT □N/O	Food separa	ted and protected	33	<sup>3</sup> -□N/A	□ N/O	.   8	pecial Requirem	ents: Bulk	Water Mac	hine Criteria 		
16	□IN	DOUT DN/O	Food-contact	surfaces: cleaned and sanitized	34	N/A	DV1		pecial Requirem riteria	ents; Acidi	ifled White F	Rice Preparation		
17		□оит		sition of returned, previously served,	35	DIN/A	רטס 🗔	Га	ritical Control Po	int Inspect	tion			
	our and	. Ilme/Ten		lled for Safety Food (TCS food)		HIN	□ OUT	-				<del></del>		
-	DIN	□ OUT		The state of the s	36	□N/A		_   P	rocess Review					
18	□N/A	□. N/O	Proper cooki	ng time and temperatures		. DiN	□ OUT	r						
19		□ OUT □ N/O	Proper rehea	ating procedures for hot holding	37	- □ N/A		ľ	ariance					
20		OUT N/O	Proper coolir	ng time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21		OUT OUT N/O	Proper hot h	olding temperatures	fe	foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	□IN	OUT DN.	'A Proper cold I	holding temperatures		illness or injury.								

## **State of Ohio**

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Type of Inspection

Date

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1835C	COANGETAIN DOACTION														
<u> </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															
- XI-2					d and Water				lls, Equipment and Ve			33.77 37.78			
38	38 [J:IN   OUT   N/A   N/O				rized eggs used where required	54		t surfaces cleans d used	able, pro	perly					
39 □ IN □ OUT □N/A				Provide the property of	and ice from approved source	55	Warewashing facilities: installed, maintained, used; to								
-For				od Temp	erature Control		1	surps							
40	40 IN _ OUT _N/A _ N/O				cooling methods used; adequate equipment perature control	56	56 CIN DOUT   Nonfood-contact surfaces clean Physical Facilities								
41	I IN O OUT ON/A O N/O			Plant fo	ood properly cooked for hot holding	57	ZIN II OUT II	IN/A Ho	Hot and cold water available; adequate pressure						
42	42 IN OUT N/A N/O			Approve	ed thawing methods used	58	.☑ IN □OUT	Pi	Plumbing installed; proper backflow devices						
43	.0	IN 🗖 OUT 🗖 N/A		Thermo	meters provided and accurate		□N/A □ N/O								
				Food Id	entification	59	59 ♣☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed								
44	4 D,IN D OUT			Food pr	roperly labeled; original container	60	60 IN OUT IN/A Toilet facilities: properly constructed, supplied,								
			Preven	tion of F	ood Contamination	61		IN/A Ga	arbage/refuse properly dis	sposed; facilities r	naintaine	d			
45	Ð	N □ OUT			rodents, and animals not present/outer s protected	62	∕□ IN □ OUT	Ph	ysical facilities installed,	maintained, and	clean; do	gs in			
46	,⊡ IN □ OUT			Contam	ination prevented during food preparation, & display	<u> </u>	□N/A □ N/O	QU.	tdoor dining areas	· 					
47	-□ IN □ OUT □N/A				al cleanliness	63	7□ IN □ OUT	Ad	lequate ventilation and the	ghting; designated	lareas u	sed			
48	.☑ IN □ OUT □N/A □ N/O			Wiping	cloths: properly used and stored	64		IN/A Ex	isting Equipment and Fac	ilities					
49	<u>     </u>	N □ OUT □N/A [	200-17-20-20	AND COMMON PROPERTY.	g fruits and vegetables	953		170 MF2	Administrative						
50					se of Utensils	65		IN/A 90	1:3-4 OAC		· (ra= - 15.14)				
50	<del> </del> -	IN II OUT IN/A II N/O			utensils: properly stored s, equipment and linens: properly stored, dried,	<u> </u>									
51	_	☐ IN ☐ OUT ☐N/A		handled	<u> </u>	66	O IN O OUTO	N/A 37	01-21 OAC						
52				_ <u> </u>	ise/single-service articles: properly stored, used										
53	U	M LI OUT LINAT		Siasnife	esistant, cloth, and latex glove use Observations and C		VALUE OF A CAMPA	<b>N</b> AVA							
				Mark					repeat violation		œ,				
	n No		Priori	ty Level	Comment		. AC . AC !		1 30 1 1 1 2 1		cos	R			
2)	``>	3.41	(~	,	and of percus	1 7	<u>ans 1994</u>		137 1016		<u>, 5</u>	.0			
					CONTRACT (AC) A	-y-	tr 100/11	3 - 1			┦╏	므			
10 6		6.2B	N.	7	(1071-A) 26 5650	<u>.</u>	J - 1 ( 4 <u>7</u> )	1 147	a ( 2			무			
13.	<u></u>	V. 4 12	1.4		1 5 - 2 1 - 40 - 20 - 20 - 20 - 20 - 20 - 20 - 20	ξ	1 - 1 to 11 4.7	1/	11/61		+-				
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Per	son i	In Charge	ام ام	7	The second of th				Date:	2//					
Part the Control of Co															
Environmental Health Specialist Licensor:															
	DDIODITY LEVEL & CDITICAL NO NON CDITICAL														

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page\_\_\_\_ of\_\_\_\_

Name of Facility