## **State of Ohio**

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

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Address  City/State/Zip Code  (O) (O) () () () () () () () () () () () () ()												
L	5165	Versett Dixort	MUNU	)22								
1				pection Time		vel Time	Category/Descriptive					
	C of well	19 Gene added		151 C		10	( )					
, Ø		ck all that apply) / Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	view □ Follow u		Follow up date (if required	l) Water sample date/result (if required)	:				
	FGODBORNE: JEUNESS 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	iark designated compli	Compliance Status	Compliance Status									
		Supervision		Time Temperature Controlled for Safety Lood (TC\$-1600)								
1	DIN DOUT DIN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 DIN DOL 23 DIN/A DIN/	DUT							
2	□IN □OUT □ N/A		error di	24 DIN DOUT Time as a nublic health control procedures & species								
	THE CONTROL THE TANK OF THE TA	Employon Health a Control of the Con		DN/A DN/A	O							
3	DIN DOUT DINA	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	or □IN □ OU	IT	Consumer Advis		3036				
4	□IN □OUT □ N/A			25 ON/A		Consumer advisory provid	ded for raw or undercooked food	ds				
5	-DÍN □OUT □N/A	Procedures for responding to vomiting and diarrheal ever Good: Hyglenid: Freetiges	ts			Highly Susceptible Pol	pulationae, esca e-					
6	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use	250-63	□ IN □ OU  26	וי	Pasteurized foods used; p	prohibited foods not offered					
7	OUT DNO	No discharge from eyes, nose, and mouth				Chemical						
8		eventing Contamination by Hands :		27 DIN DOU	JΤ	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	red	28	****	Toxic substances properly		825S				
10	DIN OUT NA	Adequate handwashing facilities supplied & accessible		DIN DOU	301 101-00	nformance with Approve	The second secon					
		Approved Source: 4	Ã.	29 DIN DOU	"	specialized processes, an	l Oxygen Packaging, other nd HACCP plan					
11	□IN □OUT	Food obtained from approved source		30 DIN DOU	JT -	Special Requirements: Fre	sh Juice Production					
12	DIN DOUT DN/A DN/O	Food received at proper temperature		30 DN/A DN/C								
13	□M □OUT	Food in good condition, safe, and unadulterated		ONA DINA	0	Special Requirements: Her	at Treatment Dispensing Freezer	rs				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction:	-	32		Special Requirements: Cur	stom Processing					
		Profession from Contamination.		33 12 N/A 11 N/O		Special Requirements: Bul	lk Water Machine Criteria					
15	ONA ON/O	Food separated and protected		DIN FIOU				-				
16	□IN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized		<sup>34</sup> ⊡N/A □ N/C	0	Criteria	dified White Rice Preparation					
17	-EIN COUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 □N □ OU	JT	Critical Control Point Inspe	ection					
	The second secon	rature Controlled (or safety Food (105Frood)		36 DIN DOU	л	Process Review		_				
18	DIN DOUT DN/A DN/O	Proper cooking time and temperatures		DIN DOL	)T	· · · · · · · · · · · · · · · · · · ·		$\dashv$				
19	DIN DOUT	Proper reheating procedures for hot holding		37, N/A		Variance		_				
20	OIN OUT	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	DIN DOUT	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	□IN □ OUT□N/A	Proper cold holding temperatures		illness or injury.								

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38	□ IN □ О∪Т	reconstruction of the facilities of	100000000000000000000000000000000000000	rized eggs used whe	ere required	Sart, Territorial Leg.	54. □ IN	·	Food and no	nfood-contact	surfaces cleanal	ble, pro	perly	
39						<del>──</del> ┤├	1		Marawashina	structed, and		.vond.		
Food Temperature Control							55 J. [] IN	IN □ OUT □ N/A         Warewashing facilities: Installed, maintained, used; test strips						
40 IN OUT ON/A N/O			Proper cooling methods used; adequate equipment for temperature control			pment	56 IN OUT Nonfood-contact surfaces clean  Physical Facilities							
41	41 DIN DOUT DN/A DN/O			Plant food properly cooked for hot holding			57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure							
.42 .	42 IN OUT ON/A ON/O			Approved thawing methods used			58, 🗀 IN 🗆 OUT Plumbing installed; proper backflow devices							
43 TO IN OUT ON/A			Thermometers provided and accurate				✓ □N/A	□ N/O						
			Food Identification				59 ☐ IN ☐ GUT ☐ N/A Sewage and waste water property disposed							
44	D IN D OUT		Food properly labeled; original container				60 □ IN		I/A Tollet facilities: properly constructed, supplied, cleaned					
323		Preven	tion of F	ood Contamination		1 CONTROL (1981) 20 - 1 (200 CONTROL)	61 D IN	OUT DN/	A Garbage/refus	e properly disp	osed; facilities ma	aintaine	ed	
45	45 □ IN □ OUT			Insects, rodents, and animals not present/outer			62 J IN	□ OUT			aintained, and cl	ean; do	gs in	
46	46 ☑ IN ☐ OUT			openings protected  Contamination prevented during food preparation, storage & display			Outdoor dining areas							
47	47 ,			Personal deanliness			63 TE IN	OUT	Adequate ven	tilation and ligh	ling; designated .	areas u	sed	
48	DIN DOUT						64 🗆 IN		A Existing Equip	ment and Facilit	ies			
49	OUT   N   OUT	Compared territorial and	10 A 13 Call III	g fruits and vegetab	les	50.77933 B			Admir	istrative		7 <b>6</b> 0	3X	
50	Proper Use of Utens/ls  In OUT IN/A IN/O In-use utensils: properly stored					65 E IN		901:3-4 OAC	<u></u>			36-21 10-		
		Utanella aquinment and linens; properly stored dried					<del></del>							
51 52	□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used					66 🗀 IN		3701-21 OAC	: 	<del></del>				
53	TUO UNI	·		esistant, cloth, and lat		ea, usea								
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				X" in appropriate box						lation				
nen	No. Code Se	ection Priori	ty Level	Comment			And the second	· · · · · · · · · · · · · · · · · · ·			<del>.</del> .	COS	R □	
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