State of Ohio

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

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",				Check one		License Number		Date				
1.0	2001 10	posters	.⊠°FSC	RFE	•	1066		1111/11/14				
Ad	fdress		City/Stat	y/State/Zip Code								
	13681 1	White Dogward	Post	211 do 20 OH 4X 382								
Lic	ense holder		Inspection	spection Time Tra		vel Time Ca		ategory/Descriptive				
1	$rac{\sigma}{a}=\sigma +Ir_{\sigma}$.		4	(3 ()		12035				
ξ	1001 100		·		Ш.,	#* V//	- '	100-1				
	pe of Inspection (chec Standard □ Critical C	k an that apply) Control Point (FSO). □ Process Review (RFE). □ Varia	nce Revie	w 🗆 Follov	v up	Follow up date (if require	ea,	Water sample date/result (if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation		'								
EGODBORNE LLINESS 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												
TEXTURE C		Compliance Status Supervision		Compliance Status								
	<i>File</i>		Ime/Temperature Controlled (of Salety Pood (TCS tood)									
1	.⊠IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 25	ON/A,E	N/O	Proper date marking and disposition						
2	□IN □ OUT □ N/A	Certified Food Protection Manager	24	24 IN OUT Time as a public health control: procedures & records								
3776	Employee Health Management, food employees and conditional employees;				Qonsumer Aquisory							
3	-"∐N □OUT □ N/A	knowledge, responsibilities and reporting	.s., 25	ם מום	OUT							
4	OUT N/A			EIN/A		Consumer advisory provided for raw or undercooked foods						
5	-□ÍN □OUT□N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts 2	Highly Susceptible Papulations				lations - The state of the stat				
6	O'N D OUT D N/O		26		001	Pasteurized foods used; prohibited foods not offered						
7	□IN □ OUT □ N/O	□ OUT .□ N/O .No discharge from eyes, nose, and mouth				Gremical Section 1997						
	Preventing Containingtion by Hands			Food additives: approved and property used				od: proporty used				
8	DIN BOUT DATO	Hands clean and properly washed		- ⊡N/A		Tood additives, approve		ia property asea				
9	DNA DNO	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	DIÑ □ □N/A								
						onformance Vitti/Appro	******	CONTRACTOR OF THE PROPERTY OF				
10	-□N □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source:	29		OUT	Compliance with Reduction specialized processes,		xygen Packaging, other HACCP plan				
11	ZIVO DOUT	Food obtained from approved source			OUT							
12	□IN □OUT	Food received at proper temperature	30		N/O	Special Requirements: F	resh	Juice Production				
ļ .	□N/A.□N/O		3	31 □ IN □ OUT Special Requirements; Heat Treatment Dispensing Fre				Treatment Dispensing Freezers				
13	DIN DOUT	Food In good condition, safe, and unadulterated Required records available: shellstock tags, parasite		DIN DOUT								
14	□N/A □N/O	destruction	32	- DN/A D	N/O	Special Requirements: 0	Custo	m Processing				
		Protection from Contamination 4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.4.	33			Special Requirements: E	Bulk \	Water Machine Criteria				
15	□IN □OUT □NA,⊡N/O	Food separated and protected	-									
16	□IN □OUT □N/A.⊡N/O	Food-contact surfaces; cleaned and sanitized	34	N/A D	OUT N/O	Special Requirements: A Criteria	\cidif	led White Rice Preparation				
17	,⊠ĺŃ □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	OIN □ ,⊡N/A	OUT	Critical Control Point Ins	pecti	on				
	Application was done to by desirable by the state of the	etiorersontrollerstagestagyatics;(Nt.0051/563); 2335	36	ם אום	OUT	Process Review	-					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		LINIA		F 100035 TOVIEW						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	, DIN D DIN/A	JUI	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								
21	IN I OUT	Proper hot holding temperatures	fe	foodborne illness. Public health interventions are control measures to prevent foodborne								
22	□ÍN □ OUT□N/A	Proper cold holding temperatures		illness or injury.								

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	ge of Facility			Type of Inspection Standard	Date								
<u> </u>	2041 Farme	1		Sundard	10/18/24								
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 and Water Utensils, Equipment and Vending.													
	I			Properties and the second seco	surfaces cleanable, properly								
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 .21N 1 OUT	designed, constructed, and									
39	Jein □out □n/A	Water and ice from approved source	55 IN I OUT I		talled, maintained, used; test								
	tor temperature control		56 1☐ IN ☐ OUT	strips	alaan.								
40			90 NT IN TI OOT	e a combination de la companya de l	Nonfood-contact surfaces clean Physical Facilities								
41			57	ng mangan ningga sa mangan mining an mag-samawang n <u>inggan pag</u>	Hot and cold water available; adequate pressure								
		, , ,											
42	OUT ON/A Z N/O	Approved thawing methods used	58 IN COUT	Plumbing installed; proper	Plumbing installed; proper backflow devices								
43	OUT ON/A	Thermometers provided and accurate	BN/A·LI N/O										
		- Food (dentification	59 PHIN □ OUT □	N/A Sewage and waste water pr	operly disposed								
44	□ ÍN □ OUT	Food properly labeled; original container	60 DIN DOUT D	IN/A Tollet facilities: properly con-	structed, supplied, cleaned								
	Preve	ition of Food Contamination	61 .@ IN @ OUT @	IN/A Garbage/refuse properly disp	Garbage/refuse properly disposed; facilities maintained								
45	-☑IN □ OUT	Insects, rodents, and animals not present/outer	62 IN I OUT	Physical facilities installed, r	maintained, and clean; dogs in								
<u> </u>		openings protected Contamination prevented during food preparation,	□N/A □ N/O	outdoor dining areas	•								
46	□ IN Æ ÖUT	storage & display	63 🖾 IN 🗋 OUT	Adequate ventilation and lie	inting; designated areas used								
47	□ IN □ OUT □Ñ/A	Personal cleanliness											
48		Wiping doths; properly used and stored	64 ÆÍN □ OUT □	N/A Existing Equipment and Facil	llies								
49	☐ IN ☐ OUT ☐N/A, ☐ N/O	Washing fruits and vegetables Proper Use of Utensils		Administrative									
60	□ IN □ OUT □N/A/	THE RESIDENCE OF THE SECOND CONTROL OF THE PROPERTY OF THE SECOND CONTROL OF THE SECOND	65 IN OUT,	IŃ/A 901:3-4 OAC									
50		In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	ces nov		<u>.</u>								
51	D IN D OUT DN/A	handled	66 TIN LIOUT L	IN/A 3701-21 OAC									
52	/☐ (N □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53 মেয়াক্র	□ IN □ OUT □N/A′ ☐ N/O	Slash-resistant, cloth, and latex glove use											
765		Observations and C Mark X in appropriate box for COS and R COS=core	orrective Actio	ns									
Iten	n No. Code Şection Prior	ty Level Comment			COS R								
70	328 N	C Observed drity ton	averd ?	Par wolly on	$f : a \square \square$								
		walk in coller	<u> </u>	· · · · · · · · · · · · · · · · · · ·									
L													
					1								
Person in Charge Date: Date: 1/5/17/1													
Environmental Health Specialist Licensor:													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL C= CRITICAL NC= NON-CRITICAL Page 2 of)													

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