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

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Na	me of facility	0 0 1	Chec				License Number		Date				
1	School 1	itt I Coxill	<b>,</b> ⊠Î F	FSO RFE			1229	10/16/ 2.4					
Ac	Idress		ty/State/Zip Code										
3 E Wando de D. I						Transm OH 45304							
License holder Inspe						Ten	vel Time	٦.	ategory/Descriptive				
CDC C 1 116						Ira	30	"	Alegory/Descriptive				
(B) of Maylor LL							10		( 7.)				
Type of Inspection (check all that apply)							Follow up date (if requir	ed)	Water sample date/result				
l•"		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Re	eview	/ LI FOIK	ow up			(if required)				
	- 100000me 12 30 Day	El Combination El Life-licensing El Consumation						<u> </u>					
2	AND THE REPORT OF THE PROPERTY												
N	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												
		Compliance Status	Compliance Status										
155 155 155 155 155 155 155 155 155 155		Supervision 2		Time/temperature Controlleg/of Salety-Food (TCS (dog))									
3664		Person in charge present, demonstrates knowledge, and											
1	.□IN □ OUT □ N/A	performs duties		23′			Proper date marking and disposition						
2	A/N TOUT NIE						24 DIN- DOUT Time as a public health control: procedures & records						
		Employee Healths A		24	24 □N/A □ N/O Time as a public health control; procedures & recor								
3	OUT NA	Management, food employees and conditional employee	es;				Consumer Advisory						
_		Informedge, responsibilities and reporting				] OUT	Consumer advisory pro	vided	for raw or undercooked foods				
5	NA □ TUO□ NIE,	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nte	7223	☑N/A		( /// Highly Susceptible: F	<b>200</b>					
	J. MIN DOOT DIVIN	Good Hygienic Praglices - 1777		2522	ם אום	лоіл Поіл							
6	□IN □ OUT_□ N/O			26	□N/A	,, 00,	Pasteurized foods used	i; pro	hibited foods not offered				
7.	-DÍN DOUT DWO						Chemical						
	A P	evenung: Contamination By Handa 🔫 🔭 💯		27	DIN D	TUO E	Food additives: approve	od an	d propody used				
8	- DIN DOUT DNO	Hands clean and properly washed		27	□N/A		rood additives. approve	ou an	a property used				
		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			DIŃ C	JOUT	<b>T</b>	and the state of t					
9	MIN DOUT			28 N/A			Toxic substances properly identified, stored, used						
		and the property relieves				<b>33376</b>	ontormánce With Aporo	Veq.	pocedure a series de				
10.	A/N I TUO II NIII-		9	29	DIN C	TUOL	Compliance with Reduc						
		ApprovedsBourge at the second		-	J⊡N/A		specialized processes,	and I	HACCP plan				
11	UN DOUT	Food obtained from approved source		30			Special Requirements: I	Fresh	Juice Production				
12		Food received at proper temperature  Food in good condition, safe, and unadulterated			DIN [			·					
13					PIN/A		Special Requirements: I	Treatment Dispensing Freezers					
4%	DIN DOUT	Required records available: shellstock tags, parasite		22	4	TUO	Special Requirements:	Cueto	m Processina				
14	□N/A □N/O	destruction	Section 1	32	□N/A [		opedan Naquirenienies. V	Just0	III I 100dealing				
	T	Protection from Contamination		33	DIN D		Special Requirements: I	Bulk V	Vater Machine Criteria				
15	OUT OUT	Food separated and protected		<u> </u>	JD-N/A [	J N/U							
	TUO DI OUT			34				Acidifi	ed White Rice Preparation				
16		Food-contact surfaces: cleaned and sanitized		Ĺ	-⊠N/A [	⊒ N/O	Criteria						
17	∠MN □OUT	Proper disposition of returned, previously served,		35	□iN [	□ OUT	Critical Control Point Ins	nadi					
Sibles o		reconditioned, and unsafe food	Target News		"□N/A		Chara Collini Folia (1)8	haon	· · · · · · · · · · · · · · · · · · ·				
		alujadojnirolled-foresi(ely/sec <u>al</u> (resifore): 5-15-2		36		⊒ OUT	Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures		-	_DN/A								
				37	□IN - C □N/A	⊒ OUT	Variance						
19	DIN DOUT	Proper reheating procedures for hot holding		$\vdash$									
$\vdash$	DIN DOUT												
20	DINA D N/O	Proper cooling time and temperatures					food preparation practices and employee behaviors as the most sign!ficant contributing factors to						
	□IŊ, □ OUT					lentified : illness.							
21		Proper hot holding temperatures		1			. terventions are control measures to prevent foodborne						
$\vdash$					ublic he 1ess or i		erventions are control	mea	sures to prevent foodborne				
1 22	[』☑IN 🗓 OUT 🗌 N/A	Proper cold holding temperatures	- 1	1 100 100 111		, , .			•				

## **State of Ohio**

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Nan		of Facility	0		200		"	Type of Inspection	Date		
	î	(HiCF	13	376,	3 Grill			Standard	10/14)	1	
1000 cm	-3207 (		5.5 <del>5</del> (2.55)	138 (316 <u>)</u>	COOD BETAIL	A CIC	OTICE	YET KORRONAN ANALAN SANTAN ANALAN SANTAN BERKANDA	Po pá o saspa <b>r</b> s To	.2394.7	7,7 , 140
<u> 25-17:5</u>		Good Retail	l Practi	rae ara	GOOD RETAIL preventative measures to control the introd			1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	to into foods		<u> Actur</u>
Ma	ark -				l, OUT, N/O, N/A) for each numbered item: IN					annlie	ahla
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			1.24 Con	Arran Establish	d and Water			Utensils, Equipment and Vend	O District Constitution	77.	
38		IN □ OUT.⊡N/A	_ N/O	Pasteur	Ized eggs used where required	54	☑ IN □ OUT	Food and nonfood-contact designed, constructed, and		ble, pro	perly
39	.☑N □OUT □N/A Water and ice from approved source  Food Temperature Control		CONTROL OF THE CONTRO	55	JETÎN □ OUT Œ	IN/A Warewashing facilities: insta strips	Warewashing facilities: installed, maintained, used; strips				
40		Proper cooling methods used; adequate equipment for temperature control  OIN OUT ONA ONO Plant food properly cooked for hot holding		56	-⊡1Ñ □ OUT	Nonfood-contact surfaces of	lean		-		
Ľ	۳			388		Physical Facilities	sical Facilities				
41	10	ÎN OUT NA	□ N/O	Plant fo	od properly cooked for hot holding	57,	TUO UIT	]N/A Hot and cold water available	able; adequate pressure		
42	ď	ĨŊ □ OUT □N/A !	□ N/O	Approve	ed thawing methods used	58	.⊡·IN □OUT	Plumbing installed; proper backflow devices			
43	,O	,☑ IN ☐ OUT ☑N/A Thermometers provided and accurate			□N/A□N/O						
				Food Id	entification	59.	TIN OUT C	IN/A Sewage and waste water pro	perly disposed		
44	,ø	IN ☐ OUT		Food pr	roperly labeled; original container	60	.⊡ IN □ OUT □	IN/A Toilet facilities: properly cons	tructed, supplied	l, cleane	ed
			Prévèn	tion of F	bod Contamination	61	.⊡ AN □ OUT □	IN/A Garbage/refuse properly disp	osed; facilities m	naintaine	ed be
45	40	ÎN 🗆 OUT			rodents, and animals not present/outer s protected	62	. ☐ IN ☐ OUT	Physical facilities installed, m	aintained, and o	lean; do	gs in
46	Lerí	ÎN 🗆 OUT		Contam	ination prevented during food preparation,		□N/A □ N/O	outdoor dining areas			
47		IN.□ OUT □N/A			& display	63	TUO □ MI°⊡	Adequate ventilation and ligh	ting; designated	areas ı	ised
48	đ			cloths: properly used and stored	64	EMN DOUTE	IN/A Existing Equipment and Facilit	ies			
49				500000000000000000000000000000000000000	g fruits and vegetables			Administrative			W.9
			0.600.000000000000000000000000000000000	roper.Us	se of Utensiis	2.22			enterior de la Contraction de	AMERICAN SECTION	##::3*E
50.		IN OUT ONA	□ N/O		utensils: properly stored	65	ON DOUT/E	ÎN/A 901:3-4 OAC			
51	العار	Utensils, equipment and linens: properly stored, dried, handled		66	Ø N □ OUT □	IN/A 3701-21 OAC					
52		IN' ☐ OUT ☐N/A		Single-u	ise/single-service articles: properly stored, used					•	
53	10	IN □ OUT □N/A [	□ N/O	Slash-re	esistant, cloth, and latex glove use	Karoke (4			ing Indianaeria	see and the	97aan 277
				Marie	Observations and Cose or cose						100
Iten	ŋ No	o. Code Section	Priori	ty Level		QUODA	- Disale and in Sulfah	A STORY THE PROPERTY OF THE PR		cos	R R
13	<u>'                                    </u>	3.16	11	<u>(</u>	Observed dealest can	01	110140 C	Lucie and pine	rske		
				•	Toppies in day sto	100	6 1000				
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Per	son	in Charge		(),	tico			Date:   (0 - 1 (0 -	20.04	-1	
Eny	iroi	mentaj Health Šp	ecialist	<u>XX. 40%.</u> 2007	1000		Licensor:	DCHP	9 " CA 1		
	<u>// l.</u>	ev VZ - E	112	24						<del>``</del>	
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)