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

Na	me of facility		Check one				License Number		Date				
1	-	. A. C. Chell		Ü FSO □ RFE			252	100/00					
Ad	ldress	CORD PRIC A CHEM	City/St	City/State/Zip Code									
	113 6	CONSTRUCTION	•	New Madison, ON 48346									
Lie	ense holder	<u> </u>	Inspect	.,			vel Time		ategory/Descriptive				
	12.00	SIGNE			45		30		789				
Tv	pe of Inspection (chec			10			Follow up date (if require	Water sample date/result					
μž	Standard □ Critical (Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	/iew	☐ Follow (,	(if required)				
 	Foodborne 🗆 30 Day	□ Complaint □ Pre-licensing □ Consultation							·				
FOODBORNE HUNESS RISKE FACTORS AND RUBBIC HEALTHEIN HEVEN HONS													
М	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									
		Supervision		Lime temperature Controlled for Safety (Food, (TGS (Food))									
1	⊠IN □OUT□N/A	Person in charge present, demonstrates knowledge, at performs duties	nđ	23 SIN COUT Proper date marking and disposition									
2	∐IN □ OUT □ N/A	Certified Food Protection Manager		24 ☐ N ☐ OUT ☐ N/A ☐ N/O Time as a public health control: procedures & records									
		Management, food employees and conditional employee	S: SEE	Consume Advisor/2									
3	₩ □OUT □·N/A	knowledge, responsibilities and reporting	· [25	図NA) 図M 口 O	for raw or undercooked foods							
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever			MINA.		 						
		Good Hyglenic Hagtices.											
6		☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use					Pasteurized foods used; prohibited foods not offered						
7	ONU TOO NIED	No discharge from eyes, nose, and mouth evenung contamination by Hands		Gridmical Services									
8	PIN □OUT□N/O			27	□IN □O ☑N/A	/A Pood additives, approved and property dised							
9	□IN □ OUT □N/A ဩ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □O □N/A		Toxic substances properly identified, stored, used						
10	ÌDIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible			DIN DO	.,	Mormance with Approv	45.40-46-2	AND DESCRIPTION OF THE PROPERTY OF THE PROPERT				
		Approveds out to				29 ☐ OUT Compliance with Reduced Oxygen Pa specialized processes, and HACCP							
11	⊠IN □OUT	Food obtained from approved source				UT 'A	Juice Production						
12	□IN □OUT □N/A ☑N/O	Food received at proper temperature					Special Requirements: Heat Treatment Dispensing Freeze						
13	□ OUT	Food in good condition, safe, and unadulterated				- Todanion Dispensing (Teszers							
14 නාක	□IN □OUT ☑N/A □N/O	Required records available; shellstock tags, parasite destruction	573698345	32	ĎIN/A □ N/		Special Requirements: 0	usto	m Processing				
	DIN □OUT	Richeoloft insignscollamination () 2002-2004		33	DIN DOI NA DN		Special Requirements: B	ulk V	Vater Machine Criteria				
15	Ín/A □n/O	Food separated and protected			-		Special Requirements: A	cidifi	ed White Rice Preparation				
16	⊠IN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized		34									
17	☑IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 ☐ IN ☐ OUT Critical Control Point Inspection									
		Time/Lemperature Controlled for Safety Pood (TCS road)				UT	Process Review	rocess Review					
18	□IN □ OUT □N/A 図, N/O	Proper cooking time and temperatures			ÇIN/A □IN □OI	UT	Madaaa	-					
19	□N/A ऒ N/O	Proper reheating procedures for hot holding		37 DN/A 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 □ OUT □N/A ☑, N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborn.									
22	ØiN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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Nar	ne oi	Facility		0	. 2 . 0			Type of	Inspection	Date		
L			(Cov)	15 6	par 4 Grill				standard	(0)	2/2	4
D		· · · · · · · · · · · · · · · · · · ·										
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
IV)	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											
38	凤	☑ IN ☐ OUT ☐N/A ☐ N/O Pasteurlzed eggs used where required		54	54 Ø IN □ OUT		Food and nonfood-contact surfaces cleanable, propidesigned, constructed, and used					
39 ☑ IN ☐ OUT ☐ N/A Wate				Water a	nd ice from approved source			1,,	Varewashing facilities: ins		ry need.	lost
<u> </u>			Foo		erature Control	55		s	trips	·	u, useu,	1031
40				cooling methods used; adequate equipment erature control	56	56 LIN LI COI		Nonfood-contact surfaces clean Physical Facilities				
41	□ IN □ OUT ☑N/A □ N/O Plant fo			Plant for	od properly cooked for hot holding	57	Min □ ont □	IN/A H	lot and cold water availa	ble; adequate p	ressure	
42	□ IN □ OUT □N/A □ N/O Approv		Approve	d thawing methods used	58	58 MIN LIOUT		Plumbing installed; proper backflow devices				
43	☑ IN ☐ OUT ☐N/A Thermo		Thermoi	meters provided and accurate		□N/A □ N/O						
	Food Id			Food Ide	entification	59	₩ □ OUT □	IN/A S	ewage and waste water p	roperly disposed		
44	耳,	N 🗆 OUT			operly labeled; original container	60	· -		ollet facilities: properly cor		<u> </u>	
			Prevent	F	ood Contamination	61	-		Sarbage/refuse properly dis			
45					rodents, and animals not present/outer protected	62	1 "		hysical facilitles installed, utdoor dining areas	maintained, and	elean; do	gs in
46					ination prevented during food preparation, & display	-			<u> </u>			
47	_	N OUT ONA			I cleanliness	63	K .		dequate ventilation and lig	hting; designated	areas u	sed
48	_	N I OUT INA I			Soths: properly used and stored	64	ДIИ□OUT□	IN/A E	xisting Equipment and Faci	lilles		
	49 回 IN □ OUT □N/A □ N/O Washing fruits and vegetables Proper Use of Utensils						ř		Administrative			
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored					65	□ и □ о∪т 📮	IN/A 9	01:3-4 OAC			
51				Utensils, handled	equipment and linens: properly stored, dried,	66		IN/A 3	701-21 OAC	<u> </u>		
52												
53	ا 77	N 🗖 OUT 🗆 N/A 🛭	□ N/O	Slash-re	sistant, cloth, and latex glove use				-2-115-1/21-1/21-1			
					Observations and G	orre	ctive Action	ns .				
lten	ı No	Code Section	Priorit	ty Level	In appropriate box for GOS and R. COS corre Comment	CIEC	on-site; during-inspi	ecuon : I	t=repeat violation		cos	*orsi I R
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					- Chickards	/-:- /	6170	1500	chia			
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Pers	son l	n/Charge	11	. J.	DOM.				Date:	2/20		
<u></u>		MUKLAR		iou	KI K (<u> </u>		U/7	7/24		
⊭n∨	Environmental Health Specialist COLID											
WHU WHU												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Name of Facility