State of Ohio

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

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Ι.	ame of facility	1	Chec			License Number		Date Date				
W/000 (10\1 1x0100)					FSO RFE 19/4 9/404							
A1	ddress	C 1	y/State/Zip Code									
<u> </u>	100 //	Olange Wick	pection Time Travel Time Category/Decoriptive									
2.001.00				CHO	Time Tra	avel Time	Ca	tegory/Descriptive				
UC Boys DBA Wooderen lang 6				ر) (<i>/</i>	20	(_	<u> </u>				
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re					/ ☐ Follow up	Follow up date (if required	1)	Water sample date/result (if required)				
	Foodborne 30 Day	□ Complaint □ Pre-licensing □ Consultation		, 								
		SEEDODEOPNESIU-NESSEISKAPAAA	onenia de la	limemikite davenietang	N. C.							
### ### ##############################												
	7	Compliance Status		Compliance Status								
		SOUS Supervision of Books Set 2 1885 (2)	234	Lime/Temperature/Controlled for Salety Pages (TCS/good) 7/12/2								
1	_DIN OUT ON/A	Person in charge present, demonstrates knowledge, a				Proper date marking and disposition						
2	DIN DOUT DN/A	performs duties Certified Food Protection Manager										
		A SAN EMPLOYAR HEALUIN A SAN AND THE SAN		24 ☐ IN ☐ OUT ☐ Time as a public health control: procedures & records								
3	JOIN DOUT DINA	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	The state of the s								
4	√∐ÎN □OUT □N/A			25 ON/A Consumer advisory provided for raw or undercooker								
5	5 -☑N ☐OUT ☐ N/A Procedures for responding to vomiting and diarrheal events					e Alandy Suscendible 26	iúli	(United Springers and Springers and Springers				
	LUN CLOUT BIÓLO	Cood rivgiento Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OUT ☑ÑA	Pasteurized foods used; p	proh	ibited foods not offered				
7	JEIN LIOUT LIN/O					Onemical						
		reventing Comanilhation by Halices		22	DIN DOUT			The state of the s				
. 8	DOUT EI N/O	Hands clean and properly washed		27	DN/A	Food additives: approved	and	properly used				
	DIŃ □ OUT	No bare hand contact with ready-to-eat foods or approx- alternate method properly followed	oved	28	DIN □ OUT	Toxic substances properly	ider	itified, stored, used				
9	Ĩ□N/A □ N/O					 - entermance with/Approve						
10	☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible		9		□IN □OUT	Compliance with Reduced	1	-increases as a construction and the construction of the second of the				
		Approvag/Sciuco		29	ØN)A	specialized processes, ar						
11	JEN □OUT	Food obtained from approved source		30	ON ONT	Special Requirements: Fre	sh .	luice Production				
12	,DINA DINO	Food received at proper temperature		31	DIN DOUT	Special Regulrements: He	et T	reatment Dispensing Freezers				
13	☐IN □OUT	Food in good condition, safe, and unadulterated		<u> </u>	DIN DOUT	The state of the s						
14		Required records available: shellstock tags, parasite destruction		32	DN/A □ N/O	Special Requirements: Cur	ston	Processing				
		hroldetion-from scontemination is a second of the		33	DIN DOUT	Special Requirements: But	lk W	ater Machine Criteria				
15.	DNA DNO	Food separated and protected		<u> </u>	GN/A □ N/O			1 11 15				
16	-⊠IN □OUT	Food-contact surfaces; cleaned and sanitized		34	IIIN □ QUT IIIMINA □ N/O	Special Requirements: Aci Criteria	difie	d White Rice Preparation				
\vdash	□N/A □N/O			<u> </u> -	.□4N □ OUT		_	1				
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A	Critical Control Point Inspe	etio	n ''				
		ratural captrollad for safety a cod (TC strood)		36	□IN □ OUT	Process Review						
18	□IN □ OUT □DN/A □ N/O	Proper cooking time and temperatures		-	DN/A			···				
10	DIN DOUT	Proper reheating procedures for hat holding		37	□IN □OUT □N/A	Variance						
19	,⊡N/A □ N/O	Proper reheating procedures for hot holding										
20	DIN □ OUT DIN/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
<u> </u>	DIN DOUT	Drawer hat halding towns to		that are identified as the most significant contributing factors to foodborne illness.								
21	_DN/A □ N/O	Proper hot holding temperatures			Public health interventions are control measures to preven			urae to provent foodbares				
22	DIN O OUT ON/A	Proper cold holding temperatures		illness or injury.								

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Name of Facility	The state of the s	01.1	o onio revis	Type of Inspection [Date									
Woodcast Laws				Standard (CP)	9/9/-	<u> 29</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, OI	UT, N/O, N/A) for each numbered item: IN	l=in co	mpliance OUT≃	not in compliance N/O=not observe	ed N/A=not a	applica	able							
2. V 7. C 1. C	id Water			Utensils, Equipment and Vendin	The state of the s									
38 ☐ IN ☐ OUT ☐NÍA ☐ N/O Pasteurized eggs used where required			□/N □ OUT	Food and nonfood-contact sur designed, constructed, and use	faces cleanab ed	le, pro	репу							
39 ☐ ÎN ☐ OUT ☐ N/A Water and i	55	I TUĞ 🖺 "MI	N/A Warewashing facilities: installe strips	d, maintained,	used;	test								
I Desert and	r cooling methods used; adequate equipment 56 . I IN I OUT Nonfood-contact s													
40 IN OUT ZIN/A N/O for temperat		Physical Facilities												
41 IN OUT NA NO Plant food p	IN ☐ OUT ☑Ñ/A ☐ N/O Plant food properly cooked for hot holding			57 ☑ N ☐ OUT ☐ N/A Hot and cold water available; adequate pressur										
42 IN OUT IN/A IN/O Approved the	pproved thawing methods used 58 4			Plumbing installed; proper backflow devi										
43 ☑ Ñ ☐ OUT ☐ N/A Thermomete	ers provided and accurate	□N/A□N/O												
Food Identi	fication	59	- <u>a</u> lin □ onl□	N/A Sewage and waste water proper	vage and waste water properly disposed									
44 ☑ N □ OUT Food proper	rly labeled; original container	60	ם דעס 🗆 או 🗅	N/A Toilet facilities: properly construc	ted, supplied,	cleane	<u>‡</u> d							
Prevention of Food	<u> </u>	61	ZÍN 🗆 OUT 🗆	N/A Gerbage/refuse properly dispose	d; facilitles ma	intaine	кđ							
45 IN OUT Insects, rode openings pro	ents, and animals not present/outer piected	62	.⊡'ÍN □ OUT	Physical facilities installed, main outdoor dining areas	tained, and cle	an; dog	gs in							
46 ☑ IN ☐ OUT Contamination storage & dis	on prevented during food preparation,		□N/A □ N/O	outdoor drining propo	. <u>.</u>									
47 IN OUT N/A Personal cle		63	Д N □ OUT	Adequate ventilation and lighting	j; designated a	reas u	sed							
	ns: properly used and stored	64	.⊡1VO □ NI¹⊑.	N/A Existing Equipment and Facilities										
49 IN OUT IN I N/O Washing fru	its and vegetables			Administrative		455								
	sils: properly stored	65	 ☐ TUO □ NI □	N/A 901:3-4 OAC			<u> </u>							
51 DIN DOLT PIÑ/A Utensils, equ	uipment and linens: properly stored, dried,		<u> </u>											
nandled	ingle-service articles; properly stored used	66	.☐TUO ☐ Ñ ☐.	N/A 3701-21 OAC										
52 IN OUT ON Single-use/single-service articles: properly stored, used 53 IN OUT ON IN/O Slash-resistant, cloth, and latex glove use														
	Observations and Co	orre	ctive Action	18		94.0	Ž.							
Item No. Code Section Priority Level Co	appropriate box for GOS and R; GOS=correctionment	çted ö	n-site during inspe	ction R=repeal violation	i s	cos								
55 42 I NC	Observed no Test	7	Tr.01 6	V San Fito.		<u> </u>	R □							
							<u> </u>							
	Critical Control	16	rial 1	-nsportion										
	Vo CCP Violatio	de la C		To the grade of										
	0 11 019110	OFF	611	Time of Ing	petion									
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	and the second s			·····		<u> </u>	<u> </u>							
Person in Charge	A CONTRACTOR OF THE PARTY OF TH			Date: 9/4/)	<u>ч</u>		— —							
Environmental Health Specialist			Licensor:	1/10										
VINDE agel				1(HI)										
PRIORITY LEVEL C CRITICAL	NC= NON-CRITICAL			Page) of)								

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