State of Ohio

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

		nty: Chapters 3717 a	nd 37 13 Onlo N	eviseu (code		
Name of facility		Check one		Licens	License number		Date
U	100den Spoon		dr FSO □ RF				5-110-17
Addr	ess	1/20			Category/Descriptive		
190	Jooden Spoon 1990 US Rt. 127 Vesse holder 1984 Buteau	rsailles		C'	<i>C3S</i>		
Licen	se holder		Inspection time (mi	n) Travel	time (min	n)	Other
1//	heresa Buteau			j			
Type	of visit (check)			Follow	-up date	(if required)	Sample date/result (if required)
1 —	tandard 【Follow up ☐ Foodb complaint ☐ Prelicensing ☐ Consu	_ ,					
	·	itation Other specia	y				
	-1 OAC Violation Checked						
	gement and Personnel		<u>- </u>	F		or Toxic Mat	
-	1 Employee health 2 Personal cleanliness	4.4 Maintenance and oper				abeling and ide	
	2. Personal clearminess 3. Hygienic practices	4.5 Cleaning of equipmen 4.6 Sanitizing of equipmen					plies and applications
-	4 Supervision	4.7 Laundering	it and diensis		1.2	Storage and disp	olay separation
Food	Outpot vision	4.8 Protection of clean ite	ms	<u>s</u>	Special Requirements		
	Safe unadultarated and hangethy presented			[8.0 Fresh juice production		
3	.0 Safe, unadulterated and honestly presented .1 Sources, specifications and original containers	Water, Plumbing, and Waste				-	dispensing freezers
-	2 Protection from contamination after receiving	5.0 Water				Custom processi	
 	3 Destruction of organisms	5.1 Plumbing system 5.2 Mobile water tanks				Bulk water mach	
\bot	4 Limitation of growth of organisms	5.2 Mobile water tanks 5.3 Sewage, other liquid v	vanta and reinwater				ice preparation criteria
/	5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, ar		-			nd equipment specifications s and equipment
3.	6 Discarding or reconditioning unsafe, adulterated		ia retarrabies		20 [xisung lacilities	s and equipment
3.	7 Special requirements for highly susceptible populations	Physical Facilities		<u>A</u>	dministra		
Equipn	nent, Utensils, and Linens	6.0 Materials for construct				8-4 OAC	
	Materials for construction and repair	6.1 Design, construction, a		L	3701-	-21 OAC	
	1 Design and construction	6.2 Numbers and capacitie 6.3 Location and placemer					
-	2 Numbers and capacities	6.4 Maintenance and oper					
4.	3 Location and installation	a. I Wantenance and oper					
<u>Viola</u>	tion(s)/Comment(s)						
-	Previous violation	75 CARREC	1-2-1				
	THE TOOLS VIOLETICE	1) (VIIIC	1(01.				
13.	4) Observed PIC.	date marki	ina tor	- 1	da	115 11	referred of
	T days Dirays(an	DILL TOO	119 101	\sim	la l	92 11.	Man of
	<u> 7 (1945. 1)15(4)3(9</u>	<u> </u>	RIE"	t 000	5	Shall	1 De
0	ate marked to	- 7 days	To lin	11%	ak	De HI	a UNIESS
The of William Old James 110 Julies Old James 110							
	SEA WITHIN 24	110U1S. T	<u> 1UNUOUT</u>	4	<u>IVEI</u>	7.	
		•				,	
- IDVINA in dining area replaced Bathroom still not complete							
64	Wall in women	s restroom	nas	a c	rai	(K)	that
d	lows vain water	to some	in Plea	ise	vel	pair	Wall
Inspected by R.S./SIT # Ligenson (C)							
1 / L Receiv	uni y lul	143/3	SC IL	11 P	t	Phone	TIV
7	> There a Butea						7
	302 2/12 Ohio Department of Health 2008 2/12 Ohio Department of Agriculture	Distribution: Top copy—Ope	rator, Bottom copy—	Local healt	h departn	nent	pg / of /

State of Ohio

Standard Inspection Report

Autno	rity: Chapters 3/1/ ar	ia 3/15 Ohio Rev	ised Code			
Name of facility		Check one	License numb	oer	Date	
1 Wordon Social		∱ FSO □ RFE	4		5/5/17	
Address			Category/Des	criptive		
19690 USR+ 12.	7 Versaille	15	(<i>P</i>	39		
License holder	1	Inspection time (min)	Travel time (m		Other	
Theresa Buteo	11/					
Type of visit (check)			Follow-up date	e (if required)	Sample date/result (if required)	
Standard Follow up Foodk			l '.		ourripio dato/resart (ii regaired)	
Complaint Prelicensing Consu	Iltation	/	5/12	(/ /		
3717-1 OAC Violation Checked						
Management and Personnel			Poisono	us or Toxic Ma	nterials	
2.1 Employee health	4.4 Maintenance and opera		7.0	Labeling and id	entification	
2.2 Personal cleanliness	4.5 Cleaning of equipment		7.1 Operational supplies and applications			
2.3 Hygienic practices	4.6 Sanitizing of equipmen	t and utensils	7.2	Storage and dis	splay separation	
2.4 Supervision	4.7 Laundering		Special Requirements			
Food	4.8 Protection of clean item		8.0 Fresh juice production			
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste		8.1		dispensing freezers	
3.1 Sources, specifications and original containers	5.0 Water		8.2	Custom process		
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3	Bulk water mac	hine criteria	
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4	Acidified white	rice preparation criteria	
3.4 Limitation of growth of organisms 3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid w				nd equipment specifications	
3.5 Identity, presentation, on premises labeling 3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and	d returnables		Existing facilitie	es and equipment	
3.7 Special requirements for highly susceptible populations	Physical Facilities		Adminis	trative		
	6.0 Materials for constructi	on and repair		1:3-4 OAC		
Equipment, Utensils, and Linens	∑6.1 Design, construction, ar	nd installation	370	01-21 OAC		
4.0 Materials for construction and repair	6.2 Numbers and capacities					
4.1 Design and construction	6.3 Location and placement					
4.2 Numbers and capacities 4.3 Location and installation	6.4 Maintenance and opera	tion				
4.3 Location and instantation						
	V 10	Thical U	Natio	M C		
Violation(s)/Comment(s)	水し	THE GOAL O	ICCOC 1 700	49		
	<u> </u>	·		1		
- Clave PTC Health	Policy an	d Spill	Drau	2 dux	l5	
	l	*	1 -			
0 - 0 - 0 - 0	/ 1 / 1		^		1	
- REPEAT VIOLATION	(0.1 C) 0/c	served n	<u> </u>	DVIVO	in dining	
alla. Discussed	floor to u	wall Sum	chica	, 0	and hot	
(^	<i>(</i>	•	CIVIE	-7 -7N	COOLU LUK	
covol for eas	y Clounin	<u>g</u>				
	•	•				
- May Dan malar:						
- New Pop Cooler i	n Gront					
020 0 000	lacity Vaci	occiding to	. n	1.0 0	00/60	
- 213C) Observed no	nair rest	raints c	In T	he c	00 MS	
Heirnets or 1	rats must	be won	rn hi	1 and	JOHO OKOMINO	
				1 1	for	
Inspected by	R.S./SIT #	Licensor		La Co	- 42/	
Copular	- 340	25	Dar	IU (U	IUVIN	
Received by	Title			Phon	е	
MUNDADULES						
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State of Ohio Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

	Name of Facility Type of visit Date	/						
	Wooden Spoon Stendard 5/9	5/17						
	Violation(s)/Comment(s)							
X	* 3.2 1 Observed ready to eat foods (buns) stored w	ith						
	and below raw meat in Freezer. Raw melals 1	nust						
`	be below any ready to eat foods							
X	(3.2 c) observed several Good items Stoned without							
	covers - pie/cake in front, pie in walkin,							
	pickles/meat/eggs in prep fridge. Food must be							
	protected from contamination							
*	* 3,2 A) Observed server handling roady to eat							
	bun with bare hands. The most hash han	ds						
	and wear a glove before handling ready to	1 Pat						
	foods-							
**conject	- (6.2 c) Observed paper towels for handwashing sink &							
	Shared with cooking area - each hand washing sink							
	shall be provided with individual disposable towels							
	at all times.							
K	>(2.20) Observed food preparer washing hands at wave wash	ring_						
	SINK- Hand washing needs to be done at hand wash							
	Sink only							
X	(B.4G) observed several items not properly date marked in	lle						
·	Good prep Fridge.	हें जीवा है।						
X	A DATE OF THE DOTAL STILLING ON ON COOLING THE DATE	ut for						
	Inspected by PRS/SIT# Licensor OCIA COUNTY	or						
	Received by Title Phone							
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