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

B1.			0		License Number	- In	ate
	ne of facility  ANeri (a	n Legicn#140	Check		1003		2/22/19
Add	dress 325 N	Johiost Eville	City/Zi	p Code	recoville	, H	· · · · · · · · · · · · · · · · · · ·
Lic	ense holder	ndegion	Inspec	etion Time	Travel Time	Categ	pory/Descriptive
13/4		all that apply) ontrol Point (FSO) □ Process Review (RFE) □ Vari □ Complaint □ Pre-licensing □ Consultation	ance Rev	view DEollow up	Follow up date (if requi		/ater sample date/result f required)
M		FOODBORNE ILLNESS RISK FACTO					nyod WA=not applicable
IVI	ark designated complian	nce status (IN, OUT, N/O, N/A) for each numbered	item: IN=	in compliance O			ived N/A-not applicable
		Compliance Status			Compliance S Temperature Controlled for		ood /TCS food\
		Supervision	nd	I IM OU	т		
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	ana	23		nd dispos	ition
2	□IN □OUT □ N/A	Certified Food Protection Manager  Employee Health		24	O Time as a public nealth		
3	DIN DOUT N/A	Management, food employees and conditional employe	э;		Consumer Ad	visory	
4	DIN DOUT N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25 IN IOU	Consumer advisory pr	ovided for	raw or undercooked foods
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal even	ents	1.0	Highly Susceptible	Populatio	ins
	100	Good Hygienic Practices	-		Pasteurized foods use	d; prohibit	ed foods not offered
6		Proper eating, tasting, drinking, or tobacco use		26 □N/A	Chemica		
		No discharge from eyes, nose, and mouth eventing Contamination by Hands					
8	DIN DOUT NO	Hands clean and properly washed		27 N/A OU	Food additives: approv	ed and p	roperly used
9		No bare hand contact with ready-to-eat foods or appr	oved	28	Toxic substances prope	erly identifi	ed, stored, used
"	□N/A □ N/O	alternate method properly followed		1-	Conformance with Appre	oved Pro	cedures
10	DIN DOUT D N/A	Adequate handwashing facilities supplied & accessible	e	OIN DOU	JT Compliance with Redu	ced Oxyge	en Packaging, other
	10 Hz (30 Hz)	Approved Source		29 □N/A	specialized processes,	and HAC	CP plan
11	DIN DOUT	Food obtained from approved source		30   IN   OU		Fresh Juic	ce Production
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		31	IT Special Requirements:	Heat Trea	tment Dispensing Freezers
13	DIN DOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite		ПІМПОИ	IT.	O! =	
14	□N/A □ N/O	destruction		32	o Special Requirements.	Custom P	rocessing
		Protection from Contamination	100	33		Bulk Wate	er Machine Criteria
15	DIN DOUT	Food separated and protected				A =! =! E! = =! }	Milita Disa Proporation
16	DIÚN 🗆 OUT	Food-contact surfaces: cleaned and sanitized		34	JT Special Requirements: O Criteria	Aciditied	vinite Rice Preparation
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 N/A	Critical Control Point In	spection	# # # # # # # # # # # # # # # # # # #
	7 Time/Tempe	rature.Controlled for Safety Food (TCS food)		36 IN I OU	Process Review		
18	DIN DOUT	Proper cooking time and temperatures		37 DIN DOU			
19	□IN □OUT □N/A □N/O	Proper reheating procedures for hot holding		37 □N/A	Variation		
20	□IN □OUT □N/A □N/O	Proper cooling time and temperatures		Risk factors a	are food preparation pract fied as the most significan	ices and t contribi	employee behaviors
21	□IN □OUT □N/A □N/O	Proper hot holding temperatures		foodborne illne			
22	□IN □OUT□N/A	Proper cold holding temperatures		illness or injury			

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

Nan	ne of	Facility						Туре	of Inspection Date		
		time	1 1	al	I degion 7 140			Fu	NUWUP 2	->)	11
					GOOD RETAIL	PRA	CTICES				
		Good Retai	i Practi	ces are	preventative measures to control the introd	luctio	n of pathogens,	, cher	micals, and physical objects into food	ls.	2000 Stanley-2-120-2
Ma	ark d	esignated comp	Control of the second		, OUT, N/O, N/A) for each numbered item: IN	l=in c	ompliance <b>OUT</b> =	=not in	compliance N/O=not observed N/A=	not applic	cable
			27-0-1000-2000-2000-	200000000000000000000000000000000000000	d and Water		T	Ut	rensils, Equipment and Vending		
38	ļ	N OUT ONA	N/O		ized eggs used where required	54			Food and nonfood-contact surfaces cleat designed, constructed, and used	inable, pr	operly
39		N □ OUT	Fo	ONO RESEMBLISHED IN	and ice from approved source erature Control	55		⊐N/A	Warewashing facilities: installed, maintai strips	ned, used	; test
40		N 🗆 OUT 🗀N/A	□ N/O		cooling methods used; adequate equipment perature control	56	□ IN □ OUT		Nonfood-contact surfaces clean  Physical Facilities		
41	اتا	N 🗆 OUT 🗆N/A	□ N/O	Plant fo	od properly cooked for hot holding	57		JN/A	Hot and cold water available; adequate	pressure	
42		N 🗆 OUT 🗆N/A	□ N/O	Approve	ed thawing methods used	58		JN/A	Plumbing installed; proper backflow dev	rices	
43		N 🗆 OUT 🗖N/A		Thermo	meters provided and accurate	59		JN/A	Sewage and waste water properly dispose	d	
	10,71			Food Id	entification	60		]N/A	Toilet facilities: properly constructed, suppl	ied, clean	ed
44	<sub> </sub>	N 🗆 OUT		Food pr	operly labeled; original container	61		JN/A	Garbage/refuse properly disposed; facilities	maintain	ed
			Preven	<b>建设设施</b> 工作的设计	ood Contamination	62			Physical facilities installed, maintained, and	d clean	
45	i i	N 🗆 OŲT			rodents, and animals not present/outer s protected	63	□ IN □ OUT		Adequate ventilation and lighting; designate	ed areas	used
46		N 🗆 OUT		storage	ination prevented during food preparation, & display	64		⊒N/A	Existing Equipment and Facilities		
47		N □ OUT □N/A	□ N/O		cloths: properly used and stored				Administrative		
49		N OUT N/A			g fruits and vegetables				Administrative		
			F	Controvalla kanda Seba	e of Utensils	65		A/NE	901:3-4 OAC		
50		N □ OUT □N/A	□ N/O	In-use u	tensils: properly stored	66		]N/A	3701-21 OAC		
51		N 🗆 OUT 🗖 N/A		Utensils handled	, equipment and linens: properly stored, dried,						
52		N 🗆 OUT 🗖 N/A		Single-u	se/single-service articles: properly stored, used						
53		N 🗆 OUT 🗀N/A	□ N/O	Slash-re	sistant and cloth glove use	1500000000					
				Mark ")	Observations and Co				P=repeat violation		
Iten	No.	Code Section	Priori	ty Level		0.00	Anadic Connig inch	<i>y</i> conon	n ropeat violation	cos	R
					The Wilhard all	OM	red 4	ز	anicital		<b>-</b> □
<b></b>					No mold bui	11	14	- 7	HAR WULL		
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					The second secon						
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					xhush wice of		1/1/100	6. C	Aire of HUF	- 0	
					mand chance	<del>( )</del>	11 141	(عربا	A) CONCLUE		
					KIN SINDSMILE	73	15 9, 128	0.7	1 11 1 2		
									1 11 to start Can	<u> </u>	
				,	(ampartment		3, n.K. 1	6.1 K	ATT TIKECL		
Dam	on I	n Charge							Defer (2)		
- 615	, UI 1	Julyo		Comment	In 16.				Date: 7- 22-19		
San	itaria	n / \ / \ / \ / \		1.17	C1610		Licensor:				
DDI	<b>ADI</b>	TV LEVEL: C =	-	1- 66	C NON CRITICAL			ì	Daryer	`	

## <sup>3</sup> State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility				one	•		License Number		Date		
	American Legion	<i>በሀ ዜ</i>	M/FS	O	☐ RFE		1003		2/20/19		
Ad	Idress ()	71110	City/Zip	GALACIT I							
	20E N AL O			A w Au thorn							
1 14	325 N. Ohio S	ζ	Inspect	Inspection Time Trans			Vol Time	Cat	egory/Descriptive		
LK	9		70	· ο		''a'			egory/Descriptive		
	Hmerican Legio		<u></u> d\	<u>)</u>	MIN	L	5 min	L.,	NC3Z		
-	pe of Inspection (chec		D1		<b>.</b> .∧		Follow up date (if required	d)	Water sample date/result (if required)		
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revi	ew	- rall-oriow nt	,			(ii roquirou)		
_	1 doubline 12 do bay	a complaint a fire hoofining a contentation									
		FOODBORNE ILLNESS RISK FACTOR	RS ANI	D	PUBLIC H	EAL	TH INTERVENTIONS	S			
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=i	n c	ompliance O	UT=	not in compliance <b>N/O</b> ≔no	ot ob	served N/A=not applicable		
		Compliance Status					Compliance Sta	atus			
		Supervision			Time	/Tem	perature Controlled for Sa	201000000000000000000000000000000000000	Food (TCS food)		
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	nd 2	23	□IN □ OU	ΙΤ	Proper date marking and				
2	□IN □OUT □ N/A	Certified Food Protection Manager		_	□ IN □ OU	JT	- IP 1 10 10 10 10 10 10 10 10 10 10 10 10 1				
		Employee Health		24	□N/A □ N/C		Time as a public health co	ntrol:	procedures & records		
3	□IN □OUT □ N/A	Management, food employees and conditional employee	;				Consumer Advis	огу			
<u> </u>		knowledge, responsibilities and reporting	2	25	□IN □ OU	Т	Consumer advisory provid	ded f	or raw or undercooked foods		
4	DIN DOUT DINA	Proper use of restriction and exclusion			□N/A		III III O WILL DO				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever  Good Hydienic Practices	115	Ť	□IN □ OU	IT	Highly Susceptible Po				
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	2	6	□N/A		Pasteurized foods used;	prohil	bited foods not offered		
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical				
	P <sub>I</sub>	eventing Contamination by Hands		,_	□ IN □ OU	IT	Food additives: approved	and	properly used		
8	□IN □ OUT □ N/O	Hands clean and properly washed	2	27	□N/A		Food additives, approved	anu	properly used		
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approx	ved 2	28	□IN □ OU □N/A	т	Toxic substances properly	ident	ifled, stored, used		
·	□N/A □ N/O	alternate method properly followed			£71	Co	onformance with Approve	d Pr	ocedures		
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			□ IN □ OU	ΙΤ	Compliance with Reduced	ј Оху	gen Packaging, other		
		Approved Source		29	□N/A		specialized processes, ar	nd HA	ACCP plan		
11	□IN □OUT	Food obtained from approved source	з	30			   Special Requirements: Fre	sh Ju	uice Production		
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	-	+							
13	□IN □OUT	Food in good condition, safe, and unadulterated	3	31		בי כ	Special Requirements: He	at Tre	eatment Dispensing Freezers		
14	пи пои	Required records available: shellstock tags, parasite		32	□ IN □ OU		Special Requirements: Cu	stom	Processing		
14	□N/A □ N/O	destruction		2	□N/A □ N/C	)	Special Requirements. Ou	Storri	1 Tocesaing		
		Protection from Contamination	3	33			   Special Requirements: But	lk Wa	iter Machine Criteria		
15	□IN □ OUT □N/A □ N/O	Food separated and protected		+	□N/A □ N/C	J 					
16	IN MOUT	Food-contact surfaces: cleaned and sanitized	3	34	□ IN □ OU □N/A □ N/O		Special Requirements: Aci Criteria	idified	White Rice Preparation		
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□ IN □ OU	Т	Critical Control Point Inspe	ection			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		+	□ IN □ OU	т					
	□ IN □ OUT		30	6	□N/A	•	Process Review				
18	□N/A □ N/O	Proper cooking time and temperatures		7	□ IN □ OU □N/A	Т	Variance				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding									
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures					ood preparation practices s the most significant co				
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	1	foc	odborne illne	ss.	_		-		
22	□ IN □ OUT □N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodbould illness or injury.							
			$\overline{}$								

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

	ne of Facility		Type of Inspection Date						
	American Legion at	140	Follow-up -> NC3S 2/20	119	<u>-</u> .				
	0		GOOD RETAIL PRACTICES	1					
_	Good Retail Pra	actices are	preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.	-					
Ma			N, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not	applic	able				
		Safe Fo	od and Water (Utensils, Equipment and Vending						
38		I/O Paste	urized eggs used where required 54 DIN DOUT Food and nonfood-contact surfaces cleanar designed, constructed, and used	ble, pro	operly				
39	□ IN □ OUT		and ice from approved source    55   M IN   OUT   IN/A   Warewashing facilities: installed, maintained	l, used;	test				
		Propos	perature Control strips    Cooling methods used; adequate equipment   56   🗆 IN   OUT   Nonfood-contact surfaces clean						
40	IN OUT ON/A ON		perature control  Physical Facilities						
41	☐ IN ☐ OUT ☐N/A ☐ N	O. Plant f	food properly cooked for hot holding 57 🗆 IN 🗆 OUT 🗀 N/A Hot and cold water available; adequate pre	essure					
42	☐ IN ☐ OUT ☐N/A ☐ N	O Approv	ved thawing methods used 58 ☐ IN ☐ OUT ☐N/A Plumbing installed; proper backflow device	es:					
43	☐ IN ☐ OUT ☐N/A	Therm	ometers provided and accurate 59 🗆 IN 🗀 OUT 🗀 N/A Sewage and waste water properly disposed						
		Food I	dentification 60 □ IN □ OUT □N/A Toilet facilities: properly constructed, supplied.	, cleane	ed				
44	☐ IN ☐ OUT	Food	properly labeled; original container 61 🗆 IN 🗆 OUT 🗆 N/A Garbage/refuse properly disposed; facilities m	aintaine	ed				
	Prev	COLUMN TO SERVICE AND SERVICE	Food Contamination 62 IN I OUT Physical facilities installed, maintained, and cl	ean					
45	☐ IN ☐ OUT		s, rodents, and animals not present/outer gs protected 63 🗆 IN 🗀 OUT Adequate ventilation and lighting; designated	areas ι	ısed				
46	□ IN □ OUT		nination prevented during food preparation,  & display  64  IN OUT IN/A Existing Equipment and Facilities						
47	☐ IN ☐ OUT	Persor	al cleanliness						
48 49			cloths: properly used and stored  Administrative						
49	☐ IN ☐ OUT ☐N/A ☐ N/	17 - 17 - 27 - 27 - 27 - 27 - 27 - 27 -	rg fruits and vegetables    65						
50	☐ IN ☐ OUT ☐N/A ☐ N/	<del>- 1</del>	utensils: properly stored 66 □ IN □ OUT □N/A 3701-21 OAC						
51	□ IN □ OUT □N/A	Utensil handled	s, equipment and linens: properly stored, dried,						
52	□ IN □ OUT □N/A		use/single-service articles: properly stored, used						
53	☐ IN ☐ OUT ☐N/A ☐ N/	O Slash-r	esistant and cloth glove use						
		- Mark	Observations and Corrective Actions  X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation.	17.					
Item		ority Level ∧	Comment	cos	R				
_llo_	4.5(B)	0	Observed a build-up of mold on the ice bin shoot. Discussed in such equipment as						
			to preclude accumulation of soil or moid to prevent growth. PIC Stated hesco						
			has been called to clean machine and will return on 2/22/19. Please Submit a						
			completed to the Health Department and refrain						
			from using this machine until cleaned.						
		*	PIC stated hesco was able to do maintenance on the mechanical warewash						
			machine. However PIC unsure of how to operate machine. Please Submit a work						
			arder copy of this work being done to the Health Department. Observed work order at time of inspection.						
			white the rise of hitteriffice						
Pers	on in Charge	011/	Date:						
Sani	tarian A	Mil	Δ · · · · · · · · · · · · · · · · · · ·						
	MATTANUX	NDOUL	RCHD						
PRIC	RIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page 2 of 2								

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

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

							¥			
Name of facility					ie .		License Number	D	ate	
	American Legio	n #140	Î <b>y</b> ÛF	SO			1003	ļ	2/13/19	
Ad	dress 0	<b>3.6</b>	City/2	Zip (	Code		<u> </u>			
	325 N. Ohio	S			Greenville,					
Lic	ense holder	OI.	Inspe	ctio	n Time		vel Time	Cated	gory/Descript	ive
	Drania lania		1	ጋበ	min		5 min	_	11/20	
Tv	hinkirun lovid pe of Inspection (chec			(M)	11315 1	<u> </u>	Follow up date (if required	1 N	Vater sample	data/rasult
ď		nce Re	viev	v □ Follow u	р	A A A I A		f required)	uate/resuit	
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation							<u>alwin</u>			
FOODBORNE ILLNESS 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										nt applicable
141	ark designated compile		CIII. III	T	compliance C	,01-	· · · · · · · · · · · · · · · · · · ·		NOG HIA-III	эс аррисавіс
		Compliance Status Supervision			Time	/Ton	Compliance Sta nperature Controlled for Sa		and (TCS for	q)
	<b>A.</b>	Person in charge present, demonstrates knowledge, ar	nd		BON DOI			Total Control		91
1	N/A □OUT □ N/A	performs duties		23	□N/A □ N/		Proper date marking and	dispos	ition	
2	N/A □ TUO □ N/A	Certified Food Protection Manager		24	□IN □ OF	JT	Time as a public health cor	ntrol: pr	rocedures & re	cords
	_	Employee Health			϶/A □ N/	0	Consumer Adviso	017/		
3		Management, food employees and conditional employee knowledge, responsibilities and reporting	,	345	пи по	JT.				
4	DUN DOUT D N/A	Proper use of restriction and exclusion		25	DIN DOL		Consumer advisory provide	led for	raw or under	cooked foods
5	ĎMN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		1 • A		Highly Susceptible Por	oulatio	ons i	
6	ĎÎN □ OUT □ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	DON □ OL DONA	JΤ	Pasteurized foods used; p	orohibit	ed foods not	offered
7	DON □ OUT □ N/O	No discharge from eyes, nose, and mouth	-		1.7		Chemical			
	COMMENT OF THE PROPERTY OF THE	eventing Contamination by Hands				JT				
8	□IN □ OUT 🕍 NO	Hands clean and properly washed		27	Ď <b>)</b> (VA		Food additives: approved	and pr	roperly used	
9	□IN □ OUT □N/A ၨ██ੈN/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	□ IN DO	JΤ	Toxic substances properly	identific	ed, stored, use	d
		alternate method properly followed					onformance with Approve	d Proc	cedures	
10	ĎÓN □OUT□N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OL □IN □OL	JΤ	Compliance with Reduced			other
11	϶N □ OUT	Approved Source Food obtained from approved source			□ÎN □ Or		specialized processes, an	u nac	CP plan	
	□IN □ OUT	· · · · · · · · · · · · · · · · · · ·	_	30	100 N/0	Ö	Special Requirements: Fre	sh Juic	e Production	
12	□N/A ĎĎN/O	Food received at proper temperature		31	DIN DOL	л	Special Requirements: Hea	at Trea	tment Dispens	ing Freezers
13	ĎØN □ OUT	Food in good condition, safe, and unadulterated		H	· · · · · · · · · · · · · · · · · · ·					
14	□ IN □ OUT □ IN/O	Required records available: shellstock tags, parasite destruction		3 <u>2</u>	IN DOL		Special Requirements: Cus	stom Pr	rocessing	
	Ď <b>(</b> N □ OUT	Protection from Contamination		33	□IN □OU □NA □NA		Special Requirements: Bul	k Wate	r Machine Crit	eria
15	ŰN/A □ N/O	Food separated and protected			<b>.</b>		Special Requirements: Acid	dified V	White Rice Pro-	naration
16	□ IN <b>DO</b> UT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34		5	Criteria Criteria	ameu v	ville Nice Fre	paration
17	Ď <b>()</b> N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □ <b>i</b> N/A	IT	Critical Control Point Inspe	ction		
		rature Controlled for Safety Food (TCS food)		36	O D OU	IT	Process Review			
18	□IN □ OUT □N/A <b>□(</b> N/O	Proper cooking time and temperatures		-	□ĬN □ O∩ ĎŴN					
19	□NA MYO	Proper reheating procedures for hot holding		37	N/A		Variance			
20	□ IN □ OUT □N/A N/N/O	Proper cooling time and temperatures					ood preparation practices			
21	ONA ONO	Proper hot holding temperatures		fo	odborne illne	ess.	as the most significant co		J	
22	MD □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborn illness or injury.						

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

Nar	Name of Facility Type of Inspection Date								
		American L	egion !	华川	Standard-NC3S 2[13]	19			
			0		GOOD RETAIL PRACTICES				
		Good Retail	l Practice	as are	preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.				
М	ark d				I, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not	applic	able		
		i i			d and Water Utensils, Equipment and Vending				
38	J	N 🗖 OUT 🎢 N/A	□ N/O	Pasteu	rized eggs used where required 54 IN 🗆 OUT Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly		
39	120 1	TUO 🗆 V		and the second	and ice from approved source    55	, used;	test		
4.0	.A.			e en soon (eye. <b>b</b> o	cooling methods used; adequate equipment 56 IN OUT Nonfood-contact surfaces clean				
40				perature control Physical Facilities					
41			M) N/O	Plant fo	ood properly cooked for hot holding 57 MIN 🗆 OUT 🗆 N/A Hot and cold water available; adequate pre	essure			
42	划	N 🔲 OUT 🗀 N/A I	□ N/O	Approv	ed thawing methods used 58 MIN 🗆 OUT 🗆 N/A Plumbing installed; proper backflow device	s			
43		N □ OUT □N/A		Thermo	meters provided and accurate 59 MIN □ OUT □N/A Sewage and waste water properly disposed				
			F	Food lo	lentification 60 M/IN □ OUT □N/A Toilet facilities: properly constructed, supplied,	cleane	ed		
44	<b>A</b>	N 🗆 OUT		Food p	roperly labeled; original container 61 🗆 IN MOUT 🗆 N/A Garbage/refuse properly disposed; facilities ma	aintaine	ed		
					ood Contamination 62 № IN □ OUT Physical facilities installed, maintained, and cl	ean			
45	À	N 🗆 OUT		opening	rodents, and animals not present/outer s protected 63 N IN OUT Adequate ventilation and lighting; designated	areas u	sed		
46	7	TUO UT	s	storage	Al cleanliness				
48	A -30				cloths: properly used and stored  Administrative				
49		N □ OUT □N/A	EQN/O V	Washin	g fruits and vegetables  65 ☐ IN ☐ OUT MIN/A 901:3-4 OAC	********* <u>**</u>			
					se of Utensils				
50	<i>y</i> *•	N □ OUT □N/A [			utensils: properly stored 66 N IN OUT OUT OAC	_			
51		OUT IN/A		nandled	, equipment and linens: properly stored, dried,				
52					se/single-service articles: properly stored, used				
53	шп	I DUT POLI	O/N L	Siasn-re	sistant and cloth glove use Observations and Corrective Actions				
					X" in appropriate box for COS and R: COS=corrected on-site during inspection "R=repeat violation				
Iten No	No.	Code Section	Priority	Level	Comment Name of the Asset of th	cos	R		
ÎKO		ในประเท		-	Observed a build-up of mold on the ice bin shoot. Discussed in such equipment as ice bins				
					and machines the equipment shall be clemed at a trequency necessary to preclude				
					necommend in son of mons to present dinaste.				
28		7(1)	_MC		Observed an unlabeled spray bottle underneath the 3-bay sink. Dixussed working containers				
		• /			such as cleaners and sanitizors taken from bulk supplies shall be clearly labelled with the				
					COMMON NOMS				
55		4.4(1)	<u> </u>	***	Observed the mechanical distribustion to reach a wastr temperature of 1209. Discussed a				
			-		wash solution temperature for a stationary rack must reach 150°F. Please use the				
					3- Print Sink until distinuisher is able to reach temp to prevent backing growth.				
lol		5.4 <b>(F)</b>	NIU		Monard the discussion tide to be assess Missessed topological and for more agreed a		Ä		
-ioi				Ubsensed the dumpster lids to be open. Discussed receptacles used for refuse containing food residue outside the FSO shall be designed and constructed to have tight fitting					
			· ·	lids. These lids must remain closed. REPERT					
Pers	on ir	Charge		N	encilleuro Date: 2/13/19				
Sani	itaria	" Drátani	Mint	MO ()	Licensor: MMN				
PRI	ORIT	Y LEVEL: C =	GRITICA	N	C = NON-CRITICAL Page $\frac{2}{3}$ of $\frac{2}{3}$				

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\* Please watch the dates the food entered into the freezer.