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

| N | ame of facility | 0. 1.0 | Chec | k or | ne | License Number | Date | _ | | | |
|----|---|---|-----------------|--------------------|--------------------------|--|---------------------------------|---|--|--|--|
| L | Endles: | s Pint Brewing ain St. | ` j⊠ . F | SC | □RFE | 235 | 11/22/19 | | | | |
| | ddress | | City/ | City/Zin Code | | | | | | | |
| | 39 E. /no | ain st. | V | e1 | rsailles | ,/45380 | | | | | |
| Li | icense holder | | Inspe | ctic | on Time Tr | avel Time | Category/Descriptive | | | | |
| 1 | to TH | oldings | | | | 10 | C3S | | | | |
| | ype of Inspection (che | | | | • - | Follow up date (if required | d) Water sample date/result | | | | |
| | l Standard □ Critical l Ecodborne □ 30 Day | Control Point (FSO) ☐ Process Review (RFE) ☐ Variation ☐ Complaint ☐ Pre-licensing ☐ Consultation | ance Re | evie | w 📕 Follow up | | (if required) | | | | |
| - | Treedbonie Erec Day | Companit Gifte-licensing Giconsultation | | | | | | | | | |
| | | FOODBORNE ILLNESS RISK FACTO | RS A | ND | PUBLIC HEA | LTH INTERVENTIONS | S | | | | |
| ٨ | lark designated compl | iance status (IN, OUT, N/O, N/A) for each numbered i | | | | | | le | | | |
| | | Compliance Status | | | | Compliance Sta | | | | | |
| | T | Supervision | | | Time/Te | mperature Controlled for Sa | | | | | |
| 1 | □IN □OUT □ N/A | Person in charge present, demonstrates knowledge, a performs duties | nd | 23 | | Proper date marking and | disposition | | | | |
| 2 | DIN DOUT D N/A | Certified Food Protection Manager | | - | | The state of the s | dioposition | | | | |
| | | Employee Health | | 24 | □ IN □ OUT □N/A □ N/O | Time as a public health cor | ntrol: procedures & records | | | | |
| 3 | □IN □OUT □ N/A | Management, food employees and conditional employee | ; | | | Consumer Adviso | ory | | | | |
| | | knowledge, responsibilities and reporting | | 25 | □IN □ OUT | Consumer advisory provid | ded for raw or undercooked foo | de | | | |
| 5 | ☐IN ☐OUT ☐ N/A | Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever | nts | | □N/A | | | ,, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,, | | | |
| | | Good Hygienic Practices | 100 | | □ IN □ OUT | Highly Susceptible Pop | | | | | |
| 6 | | | | 26 | □N/A | Pasteurized foods used; p | prohibited foods not offered | | | | |
| 7 | IN OUT N/O | No discharge from eyes, nose, and mouth reventing Contamination by Hands | | | <u> </u> | Chemical | | | | | |
| 8 | DIN DOUT N/C | | | 27 | □IN □ OÚT □N/A | Food additives: approved | and properly used | | | | |
| | | | | _ | | | | | | | |
| 9 | DIN DOUT | No bare hand contact with ready-to-eat foods or approve | ved . | 28 | │□IN □ OUT □N/A | Toxic substances properly i | identified, stored, used | | | | |
| | □N/A □ N/O | alternate method properly followed | | | è | Conformance with Approved | d Procedures | | | | |
| 10 | □IN □OUT □ N/A | Adequate handwashing facilities supplied & accessible | | 20 | □IN □ OUT | Compliance with Reduced | | | | | |
| 44 | ПМ ПОИТ | Approved Source | | 29 | □N/A | specialized processes, and | d HACCP plan | | | | |
| 11 | □ IN □ OUT | Food obtained from approved source | | 30 | □ IN □ OUT □N/A □ N/O | Special Requirements: Fres | sh Juice Production | | | | |
| 12 | □N/A □ N/O | Food received at proper temperature | | 31 | □ IN □ OUT | 0 115 1 11 | | | | | |
| 13 | | Food in good condition, safe, and unadulterated | | 31 | □N/A □ N/O | Special Requirements: Hea | at Treatment Dispensing Freezer | S | | | |
| 14 | □ IN □ OUT □N/A □ N/O | Required records available: shellstock tags, parasite destruction | | 32 | □ IN □ OUT □N/A □ N/O | Special Requirements: Cus | stom Processing | | | | |
| 1 | | Protection from Contamination | | \forall | | | | _ | | | |
| 15 | □IN □ OUT | Food separated and protected | | 33 | □N/A □ N/O | Special Requirements: Bulk | Water Machine Criteria | | | | |
| | □N/A □ N/O | Toda doparation una protodoca | | 24 | □IN □ OUT | Special Requirements: Acid | dified White Rice Preparation | | | | |
| 16 | | Food-contact surfaces: cleaned and sanitized | - } | 34 | □N/A □ N/O | Criteria | and trine ruce r reparation | | | | |
| 17 | □IN □ QUT | Proper disposition of returned, previously served, | | 35 | □ IN □ OUT | Critical Control Point Inches | ntion. | \exists | | | |
| | Time/Tempe | reconditioned, and unsafe food reture Controlled for Safety Food (TCS food) | | 33 | □N/A | Critical Control Point Inspec | CHON | | | | |
| | ☐ IN ☐ OUT | | | 36 | □ IN □ OUT □N/A | Process Review | | | | | |
| 18 | □N/A □ N/O | Proper cooking time and temperatures | | | | | | \dashv | | | |
| 19 | □ IN □ OUT | Proper reheating procedures for hot holding | | 37 | □N/A | Variance | • | | | | |
| _ | □N/A □ N/O | , | | | | | | \dashv | | | |
| 20 | □ IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | | Ri | sk factors are fo | ood preparation practices | and employee behaviors | | | | |
| - | □ IN □ OUT | | | tha | at are identified a | as the most significant cor | ntributing factors to | | | | |
| 21 | □N/A □ N/O | Proper hot holding temperatures | | | odborne illness. | | | | | | |
| | | Parameter 18 | \dashv | | | rventions are control me | asures to prevent foodborne | э | | | |
| 22 | ☐ IN ☐ OUT ☐ N/A | Proper cold holding temperatures | | illness or injury. | | | | | | | |

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| Nar | ne of Facility | 1 0 | Type of Inspection Date | | | | | | | |
|-------|---------------------------|--|---|--|-------------|--|--|--|--|--|
| | indless Pi | int Brewing | Follow UP. 11/2 | ·2// | 19 | | | | | |
| | GOOD RETAIL PRACTICES | | | | | | | | | |
| | Good Retail Pract | | oduction of pathogens, chemicals, and physical objects into food | i. | <u>.</u> | | | | | |
| Ma | ark designated compliance | status (IN, OUT, N/O, N/A) for each numbered item: II | N=in compliance OUT=not in compliance N/O=not observed N/A=r | s. iot applic | cable | | | | | |
| | | Safe Food and Water | Utensils, Equipment and Vending | | | | | | | |
| 38 | □ IN □ OUT □N/A □ N/C | Pasteurized eggs used where required | 54 IN OUT Food and nonfood-contact surfaces clear designed, constructed, and used | nable, pr | roperly | | | | | |
| 39 | □ IN □ OUT | Water and ice from approved source | 55 DIN DOUT DN/A Warewashing facilities: installed, maintain | red, used | test: | | | | | |
| | | Dod Temperature Control | strips | | | | | | | |
| 40 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Proper cooling methods used; adequate equipment for temperature control | 56 □ IN □ OUT Nonfood-contact surfaces clean Physical Facilities | | | | | | | |
| 41 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Plant food properly cooked for hot holding | 57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate | pressure |) | | | | | |
| 42 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Approved thawing methods used | 58 IN OUT N/A Plumbing installed; proper backflow dev | ices | | | | | | |
| 43 | ☐ IN ☐ OUT ☐N/A | Thermometers provided and accurate | 59 I IN OUT N/A Sewage and waste water properly disposed | d | | | | | | |
| | | Food Identification | 60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, suppli- | ed, clean | ied | | | | | |
| 44 | ☐ IN ☐ OUT | Food properly labeled; original container | 61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities | maintaine | ed | | | | | |
| | Prever | ntion of Food Contamination | 62 IN OUT Physical facilities installed, maintained, and | | | | | | | |
| 45 | □ IN □ OUT | Insects, rodents, and animals not present/outer openings protected | 63 IN OUT Adequate ventilation and lighting; designate | | used | | | | | |
| 46 | □ IN □ OUT | Contamination prevented during food preparation, storage & display | 64 ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities | | | | | | | |
| 47 | □ IN □ OUT | Personal cleanliness | Existing Equipment and Facilities | | | | | | | |
| 48 | | Wiping cloths: properly used and stored | Administrative | | | | | | | |
| 49 | □ IN □ OUT □N/A □ N/O | Washing fruits and vegetables Proper Use of Utensils: | 65 🗆 IN 🗆 OUT 🗆 N/A 901:3-4 OAC | | | | | | | |
| 50 | | In-use utensils: properly stored | 66 □ IN □ OUT □N/A 3701-21 OAC | | | | | | | |
| 51 | | Utensils, equipment and linens: properly stored, dried, | 66 IN OUT IN/A 3701-21 OAC | | | | | | | |
| 52 | | handled Single-use/single-service articles: properly stored, used | | | | | | | | |
| 53 | | Slash-resistant and cloth glove use | | | | | | | | |
| | | Observations and C | orrective Actions | | | | | | | |
| ltem | No. Code Section Prior | Mark "X" in appropriate box for COS and R: COS=correctly Level Comment | | cos | R | | | | | |
| | | -Temp Strips | ordered - woiting | | | | | | | |
| | | - Refrigerator | Class 10 that | | | | | | | |
| | | - KCATGETATOR | Clean & Sanitised | | | | | | | |
| | | - Vates on | cold hold I tens | | | | | | | |
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| | 1 3 | 1 OXCELLENT | CONCUIVE | | | | | | | |
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| Perso | on in Charge | | Date: | | _ | | | | | |
| | Men | pr- | 11/22/19 | | | | | | | |
| Sanit | arian | | Licensor: O C H/ | | | | | | | |
| DDIO | RITY I EVEL: C = CRITIC | Al NC = NON-CRITICAL | - DCIID | | | | | | | |

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

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

| Name of facility Ch | | | | | heck one | | | License Number | | Date 11/01/0 | | |
|---------------------------|--------------|--|--|-------------|---|---------------------------------------|-----------------------------|---|--|-----------------------------|--|--|
| Crocic 33 Trist Diceasing | | | | | | \square FSO \square RFE 235 1 | | | | | | |
| I THE TOTAL COLLY | | | | | | ode | | 110 | | | | |
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| Li | icense h | | | Inspect | | | | vel Time | Ca | tegory/Descriptive | | |
| | Ho | +J + | toldings | draw. | 7 | ' \ | | 5 | | <u>(35</u> | | |
| T | vpe of l | | ck all that apply) | | _ | | —т | Follow up data /if required | | | | |
| " j zj | Standa | Control Point (FSO) ☐ Process Review (RFE) ☐ Varia | nce Revi | iew | / □ Follow up | , | Follow up date (if required | ' [| Water sample date/result (if required) | | | |
| | Foodbo | orne □ 30 Day | ☐ Complaint ☐ Pre-licensing ☐ Consultation | | | | | | | | | |
| 7.2 | | | FOODBORNE ILLNESS RISK FACTO | DC AN | _ | BUDI IO III | | | | | | |
| | | | | | | | | | | | | |
| H | | signatou compi | Compliance Status | CIII. IIV-I | n: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable | | | | | | | |
| | -25 | | Supervision | | | Time | Tom | Compliance Star perature Controlled for Saf | | F-44 (TGC 4-4) | | |
| 4 | Kun | OUT N/A | Person in charge present, demonstrates knowledge, ar | nd l | T | □ IN XQ OU | | perature controlled for Sai | 1000 (163 1000) | | | |
| | | | performs duties | | 23 | □N/A □ N/C | | Proper date marking and o | disp | osition | | |
| 2 | DEIN | □OUT □ N/A | Certified Food Protection Manager | | 24 | □IN □ OU | | Time as a public health con | trol: | procedures & records | | |
| | | | Employee Health | | ²⁴ ĴŒÑN/A □ N/O | |) ******* | Time as a public health control: procedures & records | | | | |
| 3 | ЖIN | □OUT □ N/A | Management, food employees and conditional employees knowledge, responsibilities and reporting | | Т | , IN I OUT | | Consumer Advisory | | | | |
| 4 | ĴΩÎN | □OUT □ N/A | Proper use of restriction and exclusion | 2 | 25 | JEZIN/A | ' | Consumer advisory provide | ed f | or raw or undercooked foods | | |
| 5 | ZIN | □OUT □ N/A | Procedures for responding to vomiting and diarrheal ever | its | | | | Highly Susceptible Pop | ula | lions | | |
| 6 | L IZI INI | OUT N/O | Proper eating, tasting, drinking, or tobacco use | | 26 | □IN □OU 恒N/A | Т | Pasteurized foods used; p | rohi! | bited foods not offered | | |
| <u> </u> | 1,20 | OUTAZ N/O | | | -0 | ICINA | | Chemical | 7.1 | | | |
| | 7,0 | CONTRACTOR OF THE PARTY AND | reventing Contamination by Hands | _ - | | ZIN OU | г | Greinical | | | | |
| 8 | ZÍN. | □ OUT □ N/O | Hands clean and properly washed | 2 | 27 | □N/A | ' | Food additives: approved a | and | properly used | | |
| | 16 | | | | , | Ø.IN □ OU | F | | | | | |
| 9 | PEN/A | NA IN OUT | No bare hand contact with ready-to-eat foods or approve alternate method properly followed | | 28 | | | Toxic substances properly identified, stored, used | | | | |
| | - 4 | | property tellering | | | | Co | nformance with Approved | l Pr | ocedures | | |
| 10 | NEIN I | □OUT □ N/A | | | , al | □IN □ OU | Г | Compliance with Reduced | | | | |
| 11 | (MILIN | □ OUT | Approved Source Food obtained from approved source | | | ⊠N/A | | specialized processes, and | 4H L | CCP plan | | |
| 11 | - | □ OUT | | <u> </u> | | □IN □ OUT ☑N/A □ N/O | | Special Requirements: Fres | sh Ju | ice Production | | |
| 12 | | <u>√</u> N/O | Food received at proper temperature | 3 | 31 | □IN □ OUT | - | Special Deguiromento Hear | 4 T | | | |
| 13 | , | OUT | Food in good condition, safe, and unadulterated | _ | | ĎN/A □ N/O | | Special requirements, near | | eatment Dispensing Freezers | | |
| 14 | | □ OUT □ N/O | Required records available: shellstock tags, parasite destruction | з | | □IN □OU1 四N/A □N/O | | Special Requirements: Cust | tom | Processing | | |
| | | | Protection from Contamination | | † | IN OUT | | | | | | |
| 15 | DÉIN | □ OUT | Food populated and protected | 3 | | ⊠N/A □ N/O | | Special Requirements: Bulk | :Wa | ter Machine Criteria | | |
| | □N/A | □ N/O | Food separated and protected | | | | | Special Requirements: Acid | ified | White Piec Properation | | |
| 16 | | □ OUT □ N/O | Food-contact surfaces: cleaned and sanitized | 34 | | ØN/A □ N/O | | Criteria | meu | writte Rice Preparation | | |
| 17 | | □ OUT | Proper disposition of returned, previously served, | | _ | □ IN □ OUT | - | | | | | |
| 1 7 | M | | reconditioned, and unsafe food | | | ⊠N/A | | Critical Control Point Inspec | tion | | | |
| | | | rature Controlled for Safety, Food. (TCS food) | 36 | หเ | □ IN □ OUT | . | Process Review | | | | |
| 18 | | ☐ OUT ☐ N/O | Proper cooking time and temperatures | | | ⊉ N/A | | | | | | |
| | | □ OUT | | — 37 | | □IN □OUT ☑N/A | | Variance | | | | |
| 19 | | □ N/O | Proper reheating procedures for hot holding | - | ^y | | | | | | | |
| 20 | D IN | □ OUT | Proper cooling time and temporatures | _ | | | | | | | | |
| | CET(N/A | □ N/O | Proper cooling time and temperatures | F | Ris hai | k factors ar | e foo | od preparation practices the most significant con | and | l employee behaviors | | |
| 21 | □ IN | OUT | Proper hot holding temperatures | | | dborne illnes | | ano most signilicant con | ıuıD | dung factors to | | |
| - | ™ N/A | □ N/O | | F | Pul | blic health i | nter | ventions are control mea | asu | res to prevent foodborne | | |
| 22 | MID | □ OUT □N/A | Proper cold holding temperatures | | | ess or injury. | | | | is previous to describe | | |

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| Name of Facility | | | | | | | | Type of Inspection | Date 1// | 1 | |
|-----------------------|---------------|----------------|------------|--|---|------------------|---------------|---|-------------------|------------|--------------|
| Endless Pint Brewing | | | | | | | | Standard | 1/8 | <u>//9</u> | <i>!</i> |
| GOOD RETAIL PRACTICES | | | | | | | | | | - | |
| | | Good Retai | il Practio | ces are | preventative measures to control the introd | | | chemicals, and physical object | ts into foods | | |
| М | ark d | esignated comp | liance s | tatus (II | N, OUT, N/O, N/A) for each numbered item: IN | l=in complianc | ce OUT=r | not in compliance N/O=not obse | rved N/A=not | applic | cable |
| | | | | | od and Water | | | Utensils, Equipment and Vend | | | |
| 38 | | | N/O | Pasteu | rized eggs used where required | 54) IN [| J OUT | Food and nonfood-contact designed, constructed, and | | ıble, pr | operly |
| 39 | - <u> </u> - | N 🗆 OUT | For | A STATE OF THE PARTY OF THE PAR | and ice from approved source | 55 □ IN € | Ó OUT □ | N/A Warewashing facilities: insta | illed, maintained | d, used | ; test |
| | | | | • | cooling methods used; adequate equipment | 56 (SIN E | TOUT | Nonfood-contact surfaces of | lean | | |
| 40 | | A/N/Z TUO 🗆 N | □ N/O | | perature control | 00 10 11 | | Physical Facilities | ica) | | |
| 41 | | N 🗆 OUT 🗆 N/A | ⊠(N/O | Plant fo | ood properly cooked for hot holding | 57 (IN C | J OUT 🗖 | N/A Hot and cold water available | e; adequate pre | essure |) |
| 42 | (হৈ । | N □ OUT □N/A | □ N/O | Approv | ed thawing methods used | 58 Æ IN E | _ TUO [| N/A Plumbing installed; proper | backflow device | 9S | |
| 43 | JX II | N 🗆 OUT 🗆 N/A | | Thermo | ometers provided and accurate | 59 JUIN E |] OUT [| N/A Sewage and waste water pro | perly disposed | | |
| | 77 | | | Food Id | dentification | 60 세 IN E |] OUT [] | | | , clean | ed |
| 44 | jα(n | N 🗖 OUT | | Food p | roperly labeled; original container | 61 G IN [| OUT 🗀 | N/A Garbage/refuse properly dispo | sed; facilities m | aintain | ed |
| | | | Prevent | ion of F | ood Contamination | 62 IN | OUT) | Physical facilities installed, m | | | |
| 45 | <u>)</u> [2] | v □ out | - | | , rodents, and animals not present/outer | 63 1 IN [| | Adequate ventilation and light | | | used |
| 46 | | N)si OUT | | Contan | gs protected nination prevented during food preparation, | | | | | | |
| 47 | | V D OUT | | | & display al cleanliness | 64 DO IN E | | N/A Existing Equipment and Faciliti | es | | * |
| 48 | | OUT N/A | | Wiping | cloths: properly used and stored | | | Administrative | | | |
| 49 | | N□ OUT □N/AÌ | | -Ballian Trees | g fruits and vegetables se of Utensils | 65 🗆 IN 🗆 | OUT 🎮 | N/A 901:3-4 OAC | | | |
| 50 (|]图〔II | N □ OUT □N/A I | 1 | | utensils: properly stored | 66 E IN E | | N/A 3701-21 OAC | | | |
| 51 | | I □ OUT □N/A | - | Utensils | s, equipment and linens: properly stored, dried, | 00 //== = | | 11/1 0101-21 OAO | | | |
| | handled | | | use/single-service articles: properly stored, used | , | | | | | | |
| 53 | | N □ OUT,ÆNA I | □ N/O | | esistant and cloth glove use | | | | | | |
| | | | 191 | | Observations and Co | orrective. | Action | าร | | | |
| lten | No. | Code Section | Priorit | Mark " y Level | X" in appropriate box for COS and R. COS=corre | cted on-site du | iring inspe | ection R≐repeat violation | | | Тъ |
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State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

| Name of | Facility | Dint | Brewing | Type of It | nspection addird | Date 1//8/ | 9 | |
|-----------|--------------|----------------|---|-------------------------|---------------------------------------|---------------|----------|---|
| <u> </u> | <u> </u> | F / 11 1 | Dewrig | 7/04/ | aprox 1 | 1011 | • | |
| * | | | Observations and Corrective Action | ons (continued) | | | | |
| | | | In appropriate box for COS and R. COS=corrected on-site | during inspection Rerep | eat violation | | 1 | |
| Item No. | Code Section | Priority Level | Observed leak Ast | andina Cu | 2-1-01-10 | Stand | cos | R |
| (2) | 0, 11 | 70 0 | Observed leak Asto up refrigeration u for equipment to | nitopis | CUSSED M | red | | |
| | | | for equipment to | be in a | good re | pair. | | |
| | | | , , | _ | | | | |
| 46 | 3,24 | NC | Observed bottles of a sitting in debris co | Icohol + pa | ickaged | cheese | | |
| | | | sitting in debris | ontamina | ed Stanc | ling | | |
| | | | water at bottom | of leakin | g refrig | eration | | |
| | | | Unit DASCUSSED | heed for | trequer | rt | | |
| | | | cleaning to ma | intain c/ | eantines | 25 0 1 | | |
| | | | equipment to | prevent | Contam | ination. | | |
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| Person in | Charge: | Jozn | A share and a share a | | Date: /// | 8/19 | | |
| Sanitaria | n:// | | Λ | | Licensor: | Jh' | | |

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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