State of Ohio

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

·												
Na	ame of facility	c co de colo co	Check or		License Number	Date						
	The ATE	Lottee & Cake Co	FSC	RFE	11114119							
A	ddress CD	Coffeed Cake Co	City/Zip	City/Zip Code								
	2012 DL	ogamod	Gr.	Greenville 195331								
Li	cense holder		Inspection	on Time	ravel Time	Category/Descriptive						
	Betsy V	Jard	WA ()	10	CSS						
Ту	pe of Inspection (chec	k all that apply)	- Mar	<i></i>	Follow up date (if require	ed) Water sample date/result						
יעו		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow up	. , .	(if required)						
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
	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												
		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	MIN DOUT D N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	23 N OUT Proper date marking and disposition								
2	MIN DOUT DN/A	Certified Food Protection Manager	24	□ IN □ OUT	Time as a public health o	ontrol: procedures & records						
	· ·	Employee Health		N/A □ N/O	Time as a public health control: procedures & records							
3	MIN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting		DIN DOUT	Consumer Advi	sory						
4	MIN DOUT D N/A	Proper use of restriction and exclusion	25	I IN □ OUT	Consumer advisory prov	vided for raw or undercooked foods						
5	MIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible P	opulations						
	MIN OUT ONO	Good Hygienic Practices	26	□IN □ OUT	Pasteurized foods used;	prohibited foods not offered						
7	MIN DOUT DNO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		NAME	 Chemical							
	/ \	eventing Contamination by Hands		☐ IN XELEGIST								
8	MIN DOUT NO	Hands clean and properly washed	27	ZIN/A	Food additives: approve	d and properly used						
9	IN OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	DIN GOGE	Toxic substances properly identified, stored, used							
					Conformance with Approv	ed Procedures						
10	N/A	Adequate handwashing facilities supplied & accessible	29	29 ☐ IN ☐ OUT Compliance with Reduced Oxygen Packaging, othe specialized processes, and HACCP plan								
11	SEIN □ OUT	Approved Source Food obtained from approved source		☑N/A	specialized processes, a	ind HACCP plan						
12	SZIM DOUT	Food received at proper temperature	30	N/A D N/O	Special Requirements: Fi	esh Juice Production						
	□N/ACQ N/O		31	□ IN □ OUT	Special Requirements; H	eat Treatment Dispensing Freezers						
13	国IN DOUT	Food in good condition, safe, and unadulterated Required records available; shellstock tags parasite		N/A N/O	·							
14	N/A N/O	destruction	32	□N/A □ N/O	Special Requirements: C	ustom Processing						
		Protection from Contamination	33	□ IN □ OUT	Special Requirements: Bu	ulk Water Machine Criteria						
15	IN OUT	Food separated and protected		DIN DOUT		cidified White Rice Preparation						
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34	Zen/a □ n/o	Criteria	samed TVIIIde Troparation						
17	N D OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OUT >E(N/A	Critical Control Point Insp	ection						
		ature Controlled for Safety Food (TCS food)	36	DIN DOUT	Process Review							
18 (DIN DOUT	Proper cooking time and temperatures	37	DIN DOUT	Variance							
19	MN/A D N/O	Proper reheating procedures for hot holding		MN/A	1 3 3 3							
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/O	Proper hot holding temperatures	fo	foodborne illness. Public health interventions are control measures to prevent foodborne								
22	MIN DOUT DNA	Proper cold holding temperatures		illness or injury.								

State of Ohio

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

Nar	ne of	Facility 1	N	V Co	1000	10	1		\cap	Туре	of Inspection	Date	1,,,,) ^-
		IN	e H	7 1	3 Coffe.	2 9 C	2/2	ρ '	10		standard	[[]	1141	19_
													•	
	GOOD RETAIL PRACTICES													
											nicals, and physical objec			
_ M	ark de	esignated compl	U.S. 163	64.000		h numbered ite	m: IN=in	com	pliance OUT=	A 120 A 120 A 120 A	compliance N/O=not obse		=not appl	cable
38		A/N <mark>/B</mark> _TUO 🔲 N			l and Water zed eggs used where rec	juired		54)	(IN □ OUT	Ut	ensils, Equipment and Vend Food and nonfood-contact s designed, constructed, and u	urfaces cle	eanable, p	roperly
39 V IN □ OUT Water a			nd ice from approved sou	rce		55 È	NN DOUTE]N/A	Warewashing facilities: insta		ained, use	d; test		
-	1			3	erature Control			<i></i>	/ ` ⊒IN ĎE/OUT		Nonfood-contact surfaces c	ean		
40 LIN LIOUT LIN/A DIN/O for temp			cooling methods used; ad- erature control	equate equipmen			, /		Physical Facilities					
41		N II OUT KINA I	□ N/O	Plant fo	od properly cooked for ho	t holding	[:	57	ZUN 🗆 OUT 🗆	A\N[Hot and cold water available	e; adequate	e pressur	e
42 IN OUT STM/A N/O Approv			Approve	d thawing methods used			58 🐧	Z(IN □ OUT □]N/A	Plumbing installed; proper I	oackflow de	evices		
43 NIN OUT ON/A Thermo			meters provided and accu	rate		59	(IN □ OUT □]N/A	Sewage and waste water pro	perly dispos	sed			
Food Id				Food Id	entification	1 A.	(60 D	N 🗆 OUT 🗆]N/A	Tollet facilities: properly const	ructed, sup	plied, clea	ned
44 N OUT Food pr				Food pr	operly labeled; original co	ntainer	6	61 J	ZIN 🗆 OUT 🗆	IN/A	Garbage/refuse properly dispo	sed; facilitie	es maintai	ned
			Prevent	tion of F	ood Contamination		-	62 J	ZIN 🗆 OUT		Physical facilities installed, m	aintained, a	nd clean	
45					rodents, and animals not p s protected	resent/outer		63 5	ZIN 🗆 OUT		Adequate ventilation and light	ing; designa	ated areas	used
46					nation prevented during fo & display	od preparation,		64	N D OUT D	⊒N/A	Existing Equipment and Faciliti	es		
47	77	V D OUT	T 11/0		l cleanliness									
48		A'N D TUO D NA Î			cloths: properly used and	stored		- T			Administrative			
49	🗆 "		X.58.04552X00050032A		g fruits and vegetables e of Utensils			65 C	⊒и 🗖 о∪т\ф	A/N	901:3-4 OAC			
50	kri u	N 🗆 OUT 🗀N/A [T		tensils: properly stored			66 🕏		IN/A	3701-21 OAC			
51	1	N OUT ON/A		Utensils	, equipment and linens: pro	perly stored, drie		7	<i>X</i>					
52	r. >	OUT IN/A		handled Single-u	se/single-service articles: p	roperly stored u	end							
53			TI N/O				360							
53 IN OUT N/A N/O Slash-resistant and cloth glove use Observations and Co								rec	tive Actio	ns	200	100		
					(" in appropriate box for C	and the second s	A STATE OF THE STA		the state of the s	2.00	R=repeat violation	5		
-	n No.	Code Section	Priorit	ty Level						~	0 0 1	- (CO	
5	B	4.DAXS) (Openied o	, , ,			s and f				1	
					in thidias,	is Cool	er.		scusse	<u>ar</u>	vontood - con	ntaci		
					SWITTOCKY	st edm	BW	Juni	JY311	pe	kept free of:	7 <i>\</i> .)		
					300mm	3+10N B	t +	00	del	JK!	5.	···		
			<u> </u>		C	T					1 1 1 2 2 1 1			
_					General	163NIII	<u>√877</u>	ک رم	hrsi.	CO	ya nora,ng	4		
 					thermon	reter	RE	3	MUSOM	re	-			
-														
							/		12.1	<u>γ-</u> -\				_
							M	46	VKM	()r	人 -			
						')				-
													_	
<u> </u>														
-														+
Per	son i	n Charge	ーー、 ナ ,	M	Ward						Date:	110		1 .
	itaria	7	WI	1/1	1 de	-			l income.		11/14	117		
Sanitarian Jahran Brutt Licensor: OCHO														
PR	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 1 of 1													

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