State of Ohio

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

Name of facility Che							License Number	Date			
Wooden Spoon				SO	RFE		9	1''/13/19			
Address				City/Zip Code /							
9690 U.S. Rt.127					Versailles/45380						
				nspection Time Travel Time Category/Descriptive							
Theresa Buteau					()	''"	15				
1437					<u> </u>	1		<u>C 33</u>			
1 7	rpe of Inspection (chec Standard □ Critical (ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nca Re	wie	w Eollowu	ın	Follow up date (if required)) Water sample date/result (if required)			
, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 110	VIC	w Brollow u	ıρ		(,			
				- 1							
		FOODBORNE ILLNESS RISK FACTO									
N	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	=in	compliance (OUT=	not in compliance N/O=not	t observed N/A=not applicable			
		Compliance Status		Compliance Status							
	l de la lace	Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	-ДIN □OUT □ N/A	Person in charge present, demonstrates knowledge, and performs duties									
2	×□IN □OUT □ N/A	Certified Food Protection Manager		24			Time as a public health con	itrol: procedures & records			
		Employee Health Management, food employees and conditional employee:			ØN/A □ N/		Consumer Adviso	nn/			
3	DOUT □ N/A	knowledge, responsibilities and reporting	·	25	ZETIN FLOI	IT	Consumer Adviso	Ty .			
4	-ÉIN □OUT□N/A	A Proper use of restriction and exclusion			DIN OUT		Consumer advisory provided for raw or undercooked food				
5	A/N D TUOD NIDC	N/A Procedures for responding to vomiting and diarrheal events					Highly Susceptible Pop	oulations			
	MAN POUT ENO	Good Hygienic Practices		26	N/A O	JT	Pasteurized foods used; pr	rohibited foods not offered			
6 7	N □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		2.0	LINA		Chemical				
	1	eventing Contamination by Hands				ır	T Charles				
8	ZIN □ OUT □ N/O	Hands clean and properly washed		27	May □ Or	J1	Food additives: approved a	and properly used			
9	CIN □ OUT			28 IN A OUT Toxic substances properly identified, stored, used							
							onformance with Approved	l Procedures			
10	NZIN DOUT N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	r⊠in/a □in □ol	JT	Compliance with Reduced specialized processes, and				
11	N □ OUT	Food obtained from approved source		-		JT		· · · · · · · · · · · · · · · · · · ·			
12	□ IN □ OUT	Food received at proper temperature		30	>ŪN/A □ N/		Special Requirements: Fres	sh Juice Production			
	□N/A ;⊒£N/O	Food in good condition, safe, and unadulterated		31		JT O	Special Requirements: Hea	at Treatment Dispensing Freezers			
10	□IN □ OUT	Required records available: shellstock tags, parasite	\dashv	-			On sold D	: 5			
14	JĘN/A □ N/O	destruction		32	îĒN/A 🏻 N/	0	Special Requirements: Cust	tom Processing			
	ELIN 🗆 OUT	Protection from Contamination		33			Special Requirements: Bulk	Water Machine Criteria			
15	□N/A □ N/O	Food separated and protected		34		JT	Special Requirements: Acid	lified White Rice Preparation			
16	DI(IN OUT OUT ON/A ON/O	Food-contact surfaces: cleaned and sanitized		34	JQN/A □ N/	0	Criteria				
17	∠IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	O IN OU ANNIGK	JT	Critical Control Point Inspec	tion			
		rature Controlled for Safety Food (TCS food)		36		JT	Process Review				
18	IZIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		\vdash	□IN □ Oſ ĬÑN\V	 JT					
19	□NA 및 N/O	Proper reheating procedures for hot holding		37	☑N/A		Variance				
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 foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
21	☑ IN □ OUT □N/A □ N/O	Proper hot holding temperatures									
22	ZIN □ OUT □N/A	Proper cold holding temperatures									

HEA 5302A 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

Nan	ne of Facility		print,			Type of Inspection	Dat	te, / /	1		
	Woode	'n)poon			Standa	vd _	<u>''/13</u>	$/l^{c}$	<u> </u>	
COOR DETAIL DRACTION											
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											
Ma	ark designated compliar	nce status (II	N, OUT, N/O, N/A) for each numbered item: IN	l=in compli	ance OUT=r	not in compliance N /	O=not observed	N/A≔not a	sollage	able	
			od and Water			Utensils, Equipme	nt and Vending				
38	™ IN □ OUT □N/A □	N/O Pasteu	urized eggs used where required	54 DI	N 🗆 OUT	Food and nonfo designed, const	ood-contact surfact ructed, and used	ces cleanabl	le, pro	perly	
39	Q IN □ OUT	Control of the Contro	and ice from approved source	55 🗆 11	N 🗆 OUT)		acilities: Installed,	maintained,	used;	test	
			perature Control		N 🗆 OUT	strips	t surfaces elece				
40	☑(N □ OUT □N/A)ឪ(N/O for tem	r cooling methods used; adequate equipment nperature control	וו בפון 30	И 🖺 001		Nonfood-contact surfaces clean Physical Facilities				
41	☑ IN ☐ OUT ☐N/A ☐ I	N/O Plant f	food properly cooked for hot holding	57 📈 lì	57 ☑ IN ☐ OUT ☐N/A Hot and cold water availal			lequate pres	sure		
42	☐ IN ☐ OUT ☐N/A ☐ N/O Appro		ved thawing methods used	58 JZĮ II	58 Z IN OUT N/A Plumbing installed; proper b			low devices			
43	☑ IN ☐ OUT ☐N/A	Thermo	ometers provided and accurate	59 ½☑ IN ☐ OUT ☐N/A Sewage and waste water pro			ste water properly	disposed			
		Food le	dentification	60 ☑IN ☐ OUT ☐N/A Toilet facilities: prop			roperly constructed	d, supplied, o	cleane	ed :	
44	□ IN D OUT	Food p	properly labeled; original container	61 -区-11	N □ OUT □	N/A Garbage/refuse p	properly disposed;	facilities mair	ntaine	d	
	Pre	evention of I	Food Contamination	62 🗆 IN	TUO)EL V	Physical facilities	installed, maintair	ned, and clea	 an		
45	Æ IN □ OUT		s, rodents, and animals not present/outer gs protected		V DOUT		tion and lighting; o			sed	
46	NIN DOUT Contai		mination prevented during food preparation,	64 🖭	N 🗆 OUT 🗀	N/A Frieting Fault	-1 - 1 P 100				
47)Ď IN □ OUT	Person	nal cleanliness	ال القرا	N [] (() []	N/A Existing Equipmen	nt and Facilities		•		
48	ZIN OUT ON/A O		cloths: properly used and stored			Administ	rative	•			
49	NZ AND TUO D NI-E		ng fruits and vegetables	65 🗆 IN	N □ OUT 🛒	N/A 901:3-4 OAC					
50				66 🔟 IN	N 🗆 OUT 🗆	N/A 3701-21 OAC					
51	⊡-ÍN □ OUT □N/A	Utensils handled	s, equipment and linens: properly stored, dried,		 -						
52	·☑ IN □ OUT □N/A		use/single-service articles: properly stored, used								
53	N □ A/ŊŒ,TUO □ NI □	√l/O Slash-r	resistant and cloth glove use								
		Mark "	Observations and Co X" in appropriate box for COS and R: COS=corre	orrectiv	e Action	ıs					
Item	No. Code Section P	riority Level	Comment	icieu oriesile	r during inspe	cilori - K ≑repeat violati	on .		cos	R	
2	8 7.1A		Observed de devan	t, Fro	agrence	e, lotion a	ind wea	ther			
			Seal chemical	5 601	ixed .	abovetor	, Same	·			
						ged food					
			room dryste	rage	<u>, Dis</u>	cussed.	separa	ting			
			polsonous/toxio	c Ene	emica	.I materi	al's by	I .			
			"agreentied par	+15101	nors	pacing a	nd nofc	ibove			
			food items		•						
40	1 3.20 /	VC	Oliver and I had								
	1 5.20 /	<i>V</i> (Observed no labels	On p	1951	A FRONT CO	soler, pi	<u>e</u>			
			filling in back	<u>۱۲۳ ب</u>	nnior	Etrerze	in mea	+5 in		1 0	
			Frigidaire Free								
			and paned in	lice	Vack	Several	-bagge	<u>'d </u>			
			on items in								
Person in Charge Date: 11/12/19											
Sanitarian Otto Outst											
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL , Page 2 of											

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

Name of Facility

State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility		2000 Type of Inspection Date 11/13	100	· ·
	roode.	n Spe	Jeanoura 17/3	//1	
			Observations and Corrective Actions (continued)		y
Item No.	Code Section		"In appropriate box for COS and R∷COS=corrected on-site during inspection R=repeat violation	1	i I
62	6.4A	NC.	Observed warped tile inmens restroom and	cos	R
			broken tilet above 3 compartment sink and		
			ahove Shelving unit across Firm spice rack, Discussed facility shall be maintained		
			Discussed facility shall be maintained		
			in Good repair.		
. 3	(11.7)	1.6	l .	무	
62	64B	NC	Observed build up of dust on fan in wallein cooler, Discussed facility shall be cleaned		
		4 **	GOOM, HESCOSCIO HISO ON FAN IN WALD'IN		
			as often as necessary to maintain.		
63	6.1I	NC	Observed light in women's room w/o is Shatterproof cover or hulb. Discussed need for shatterproof cover, coating or hulb in all light fixtures.		
			Shatterproof cover or hulb. Discussed		
			nord for shatterproof cover, coating or	, El ²	
		· · · · · · · · · · · · · · · · · · ·	bulb in all light fixtures.		
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			a robbide		
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		:			
Person in	Charge:	him C	Date: 11/13/19		
Sanitariar	"Clur	, Ceur	A Licensor: DCHD		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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