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

The Meat Shop LLC Address 611 S. Broadway					Check one RFE		License Number	Date / 2	Date 12/17/19			
Address					City/Zip Code							
611 S. Broadway					reenu	ril	le 145331	1				
License holder								Category/D	lescrintive			
Terri Barga							10	1	1			
		<u> </u>				<u> </u>	10		7.5			
	pe of Inspection (chec	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nac Day		. Cl Callany	_	Follow up date (if required)) Water s (if requi	ample date/result			
	-	☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Rev	/iev	v 🗀 Follow uj	P		(ii requi	ii ca,			
	El couponte El co pay El complaint El Fre-hearising El consultation											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
М	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)								
		Person in charge present, demonstrates knowledge, ar	nd		□IN (図LOL	0.0000.0000		7				
1	ZIN DOUT NA	performs duties		23			Proper date marking and disposition					
2	MIN □OUT □ N/A	Certified Food Protection Manager		24			Time as a public health con	trol: procedu	res & records			
		Employee Health			□N/A (D (N/	0	1/		100 G 10001G0			
3 :	×QIN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	;		-	_	Consumer Advisory					
4	DIN DOUT D N/A			25	Ø∭IN □ OU □N/A	11	Consumer advisory provide	ed for raw o	r undercooked foods			
	ZEN DOUT NA	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal events					Highly Susceptible Pop	ulations				
		Good Hygienic Practices			BUN DOL	JΤ	Pasteurized foods used; pr		. d			
6	□ IN □ OUT 🔯 N/O	Proper eating, tasting, drinking, or tobacco use		26	ods not offered							
7_	□ IN □ OUT(☑(N/O	No discharge from eyes, nose, and mouth					Chemical					
ž		reventing Contamination by Hands		27	⊠-IN □ OL	JT ·	Food additives: approved a	and properly	used			
8	DOUT I N/O	Hands clean and properly washed			□N/A		. Journal addition approved	and proporty	4004			
9	道N 口 OUT □N/A □ N/O			28	□N/A □MIN □ OU	UT Toxic substances properly identified, stored, used						
						C	onformance with Approved	Procedure	9 S			
10	P∐IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible				ΙT	Compliance with Reduced					
	E/N E OUT	Approved Source		29	ŽŠN/A		specialized processes, and	HACCP pia	an			
11	☑IN □ OUT	Food obtained from approved source		30	□IN □OL)	Special Requirements: Fres	sh Juice Proc	duction			
12	□N/A \$\text{N/O}	Food received at proper temperature	-									
13	DIN OUT	Food in good condition, safe, and unadulterated		31	NA D ANKE		Special Requirements: Hea	t Treatment i	Dispensing Freezers			
14	□ IN □ OUT	Required records available: shellstock tags, parasite		32	□ IN □ OU		Special Requirements: Cus	tom Process	ina			
. '	Y⊒N/A □ N/O	destruction		J	□N/A □ N/O							
	EN EST	Protection from Contamination		33	□ IN □ OU □N/A □ N/O		Special Requirements: Bulk	: Water Mach	nine Criteria			
15	⊠ÎN □ OUT □N/A □ N/O	Food separated and protected	-	-								
	DUN DOUT			34	□ IN □ OU □N/A □ N/O	T	Special Requirements: Acid	ified White F	Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized			ÎMÎNW 🗖 IM		Ciliena					
17	TENN II OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	N/A N/A		Critical Control Point Inspec	ition				
		rature Controlled for Safety-Food (TCS food)		36	DIN OU	T	Process Review					
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			IN/A							
			;	37	(III) OU	T	Variance	*				
19	□ IN □ OUT □N/A ⊑(N/O	Proper reheating procedures for hot holding										
	□ IN □ OUT		\dashv									
20	□N/A ÞįN/O	Proper cooling time and temperatures					ood preparation practices					
	□ IN □ OUT	The same of the delice of the same of the		that are identified as the most significant contributing factors to foodborne illness.								
21	□N/A IX/N/O	Proper hot holding temperatures					4					
22	OUT OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	e of Facility	. 1	<u></u>	110			Т	ype of Inspection Date	7	
	the 11	leat	Shop	LLC				Standard CCP 12/1	7/19	7
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.										
Ma	ırk designated compli		the second second second second second second	ا) for each num	bered item: IN=	in compliance (OUT=no	ot in compliance N/O=not observed N/A=	not applic	cable
			od and Water					Utensils, Equipment and Vending Food and nonfood-contact surfaces cle	nahla n	roperly
38	IN OUT ONA		rized eggs used	·····		54() Q IN □ C	DUT	designed, constructed, and used		ТОРЕПУ
39	Ü IN □ OUT		and ice from approprature Control	oved source		550 N IN ID C	DUT □N	/A Warewashing facilities: installed, maintal strips	ned, used	d; test
4.0			cooling methods	used: adequate	equipment	56(X) IN O	DUT	Nonfood-contact surfaces clean		
40			perature control					Physical Facilities		
41	IN OUT ON/A	Ì(N/O Plant f	ood properly cook	ed for hot holdin	g	57-(IN 🗆 O	DUT □N	/A Hot and cold water available; adequate	pressure)
42	ZIN 🗆 OUT 🗆 N/A [□ N/O Approv	red thawing metho	ods used		58- 🖸 IN 🗆 O	DUT 🗆 N.	/A Plumbing installed; proper backflow de	rices	
43	AND TO D NI D	Thermo	ometers provided	and accurate		59 □ IN □ O	DUT 🗆 N	/A Sewage and waste water properly dispose	d	
		Food I	dentification			60 BIN □ O	DUT 🗆 N	/A Toilet facilitles: properly constructed, supp	ied, clear	ned
44	□ IN¸KÍĮ OUT	Food p	properly labeled; o	riginal container		619 DIN 0	DUT 🗆 N			
	-		Food Contamina			62 EN DO		Physical facilities installed, maintained, an		
45 (×Ĺ IN □ OUT	Insects	, rodents, and anir		outer	63 DIN DO				
	,		gs protected nination prevented	during food prepa	eration			Adequate ventilation and lighting; designar	areas	usea
	√Q IN □ OUT	storage	& display	dating tood prope	aradon,	64 ZIN □ O	DUT 🗆 N.	/A Existing Equipment and Facilities		
	□ IN □ OUT □N/A [al cleanliness cloths: properly ι	and stored						
r	D IN OUT ON/A		ng fruits and vege			<u> </u>		Administrative	2	
7			se of Utensils	4		65 JIN 🗆 O	DUT 🗆 N/	'A 901:3-4 OAC		
50	☑ IN □ OUT □N/A □	□ N/O In-use	utensils: properly	stored		66 EIN 🗆 O	UT,ÊÎŃ/	A) 3701-21 OAC		
51	`Ę·IN □ OUT □N/A		s, equipment and li	nens: properly sto	ored, dried,	- Marine	92			
	☑ IN ☐ OUT ☐N/A	handled Single-	use/single-service	articles: properly	stored, used			- 1		
53. ☐ IN ☐ OUT ☐Ñ/A ☐ N/O Slash-resistant and cloth glove use										
Observations and Corrective Actions										
Mark "X" in appropriate box for COS and R COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level Comment Cos R										
4	1 3,5C	C	Observ	ed vec	a soup	+chi	1: >	n front freezer	0	
			W/o	FULL	label	1. PTC	< <u>,</u>	tated made in		
			hoi	se. Di	5CUSS	ed ne	ed	forfull label		
			on	produ	ids n		in			
			***	<u>Comm</u>	on no			<u> </u>		
		- List of ingredients indecending order by						<u>-/ </u>		
		<u></u>								
		·		WIRIT	114 In	yack	a 9 8	la of (
		-		name.	/place			ness		
						part .		sod source if not	- -	
				IN V	laine	OT PI	iod u	ict.		
22	3,46-		Obser	red we	atsi	cherse	6 1	and RTE Foods W/	, <u> </u>	沤
		Tona and the same of the same	da	tes. 1);	50055	ed 1151	no	a date marking		
			_	sceede		7 1	3 T			
Person in Charge Date:										
1d.11.19										
Sanitarian Chus Gast										
PRIC	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 3									

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

State of Ohio

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Name of Facility				Type of Inspection	Data
	M - 4	Shana	110	Type of Inspection	Date / - //a
INE	Mear	MOP	L- L- L-	Siardoracu	11/11/
		,			

			Observations and Corrective Actions (continued)		
			"In appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation.		
Item No.	Code Section	Priority Level		cos	R
23	3.46		Contin		
			was removed from original packageor		
			arocessed. Date removed of processed dets as first day. Food to be used discarded within Thaystotal.		
			acts as first day. Food to be usedo		
			discarded within 7 daystotal.		
)		
47	2.30	NC	Observed en ployee/PIC w/o hair restroit. Discussed requirement for hat, visor, or hairnet per update to code on March 155,2019		阗
			Discussed requirement for hit, visor.		
			or hairnet per update to code on		
			March 1st, 2019		
			R000 B-1-		
		-	Process Keview		
			proceedures ovamined texala and		
			proceedures oxamined rexplained per operating proceedure. Review of logs shows accurate application.		
	:		laf labe should account a application		
			or 1893 shows according application.		
		· · · · · · · · · · · · · · · · · · ·	Satisfactory @ inspection		
			30011019 3 111 3 pc 0110.		
			Variance Review Complete - Satisfado	~[]	
			Variance herreus omplete samsaga	7]
			* Very clean tacility		
			1 O M CODE M CC. 11(1)		급
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Person in	Charge:	le:	(O Y O) Date: 1217.19		-
Sanitaria	"On	2 (91)	Licensor: OCHO		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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