#### State of Ohio

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

Na	ame of facility		Check one			License Number	Di	Date				
-1	Toni's & J	Tolin's Route 571 Diner	FSC	□RFE		254	6	2/5/2020				
A	ddress		City/Sta	te/Zip Code				1 5 1 200				
<	3975 SL	Kt: 571										
Lie	cense holder		Inspecti	on Time	Trav	vel Time	Cated	ory/Descriptive				
ĺ		1-P 1 F71 N 116	ÒΛ		) 'ia	10	Categ	2 C				
		's Route 571 Diner LLC	40	min		10 min		<u> </u>				
	pe of Inspection (chec					Follow up date (if required	, ,	ater sample date/result				
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	w LI Follow u	ıb		("	required)				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
N	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 Sta	atus						
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	MIN □OUT □ N/A	Person in charge present, demonstrates knowledge, as	nd C	NO IN DOL								
Ľ	/	performs duties		N/A D N/	<b>/</b> O	Proper date marking and	tion .					
2	N/A DOUT IN/A	Certified Food Protection Manager	2			Time as a public health control: procedures & records						
	I	Employee Health		N/A D N/	<u>′O</u>							
3	Y⊋ŕN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		<u>.                                    </u>	Consumer Advisory						
4	ÆDIN □OUT □ N/A	Proper use of restriction and exclusion	25	SIN DOL	וו	Consumer advisory provided for raw or undercooked foods						
5	XIN OUT NA	Procedures for responding to vomiting and diarrheal ever	ts	1.//		Highly Susceptible Po	pulatio	ns				
		Good Hygienic Practices		MAN DOI	JT							
6	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use	26	(ANIA)		Pasteurized foods used; p	prombite	ed loods not ollered				
7	_ IN _ ONTAG N/O	No discharge from eyes, nose, and mouth		T		Chemical						
		reventing Contamination by Hands	2		JT	Food additives: approved	and pro	onerly used				
8	MIN DOUTDN/O	Hands clean and properly washed		MN/A		т т т т т т т т т т т т т т т т т т т						
	ZIN □ OUT	No bare hand contact with ready-to-eat foods or approv	,ed 28	IN DOL	JT	Toxic substances properly identified, stored, used						
9	□N/A □ N/O	alternate method properly followed	eu	∐N/A			anama car Jun 1800					
					100 Y 200 P 200 Y 200 Y	onformance with Approve	d Proc	edures				
10	⊠N □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	DIN ⊡OU 121N/A	JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	IZ'IN □ OUT	Approved Source Food obtained from approved source		DIN DOL	iT.	oposanzou processos, an		or plan				
	O IN OUT		30	N/A D N/	0	Special Requirements: Fre	sh Juice	Production				
12	□N/A Æ(N/O	Food received at proper temperature	31	☐IN □ Or		Special Requirements: Hea	ment Dispensing Freezors					
13	MIN DOUT	Food in good condition, safe, and unadulterated		MN/A LI N/		Opedia Nequirements. He	ment dispensing Freezers					
14	☐ IN ☐ OUT ☑N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	32	32 MN/A DN/		Special Requirements: Cus	ocessing					
		Protection from Contamination	_									
	121 IN □ OUT		33	QN/A □ N/		Special Requirements: Bul	lk Water	Machine Criteria				
15	N/A   N/O	Food separated and protected										
16	N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	N/A D N/	o	Special Requirements: Acid Criteria	dified W	hite Rice Preparation				
17	MIN 🗆 OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OL	JΤ	Critical Control Point Inspe	ction					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		DIN DOL	JT		<del></del>					
18	□ IN □ OUT □N/A '冥' N/O	Proper cooking time and temperatures	36	Ŋ/N/A		Process Review						
19	DIN DOUT	Proper reheating procedures for hot holding	37	ŬN/A □ IN □ OU	JΤ	Variance						
20	□ IN □ OUT □N/A 汉 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	DN/A D N/O	Proper hot holding temperatures	fo	foodborne illness.  Public health interventions are control measures to prevent foodborn illness or injury.								
22	MIN OUT ON/A	Proper cold holding temperatures	1									

#### **State of Ohio**

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

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	lcv	11'5	4	John's	Koute	· 571	<u> 1)11</u>	ler	Sti	oridar	<u>d</u>	- (	2/5/	202	0.	
GOOD RETAIL PRACTICES																
P-24-18-1-1-19-1	TO DESCRIPTION OF SUPERSONS SITES	180 OF THE S. A. LEWIS B.	ersons war over	preventative me	STATE OF THE STATE OF THE STATE OF	Character and the real of the South Co.	A result of the second fluor	and the second s	chem	nicale and	nhveical	objecte	into foode	<u> Nacion</u>	PHONE:	
Mark de														applica	able	
Safe Food and Water								N=in compliance OUT=not in compliance N/O=not observed N/A=not applicable  Utensils, Equipment and Vending								
38 ☐ IN ☐ OUT UN/A ☐ N/O Pasteurized eggs used where required							54 IN OUT Food and nonfood-contact surfaces cleanab						ble, pro	perly		
39 MIN OUT NA Water and ice from approved source  55 NO IN OUT NA Warewashing facilities: installed, maintair strips											d, maintained	d, used;	test			
40	N □ OUT □N/ĄŠ		Proper	cooling methods	used; adequate	equipment	56 E	I IN <b>X</b> OUT		Nonfood-co	ntact surf	aces clear	n Restructions (\$1555)	Correction	11630308757	
	ANA TUO 🗆 N	<u>`</u>		perature control	ad for bot boldi		54			DOSSESSESSESSESSESSESSESSESSESSESSESSESSE	al Facilit	ALIMANIA MANAGANIA		750	- Property - State of the state	
		i		ood properly cooke		ng	<b>├</b>	IN DOUTE	JN/A				adequate pr	-		
		M N/O		ed thawing metho			58 ¼ IN □OUT Plumbing installed; proper backflo					kflow device	flow devices			
43/\-	N □ OUT □N/A	10 K 146	Mark or All Ages	meters provided a	and accurate		<del>                                   </del>	,	701/0							
\4			arra arana	Identification				59 ZIN OUT ON/A			Sewage and waste water properly disposed  Toilet facilities: properly constructed, supplied, cleaned					
44 / 11	e fection is an energy part of all		Jan Kastell alter.	roperly labeled; or	Zamer iver a Colorador	<b>r</b> 2004-2005-2006-2006		<b></b>								
45 1	N □ OUT	Prevent	100 and 100 at 120	f Food Contamination sts, rodents, and animals not present/outer				61 MIN DOUT DN/A			Garbage/refuse properly disposed; facilities ma					
			opening	enings protected  ntamination prevented during food preparation,			'-1				Physical facilities installed, maintained, and cl outdoor dining areas					
	MO OUT		storage	& display		Jarauori,	63 🕅	ÍIN 🗆 OUT		Adequate ve	entilation a	nd lighting:	; designated	areas u	sed	
P 8	N	□ N/O	-	al cleanliness cloths: properly u	sed and stored		64	JIN □ OUT □	IN/A	Existing Equi						
49 🗆 II	N □ OUT □NÆN	Ĺ N/O	Washin	g fruits and veget	ables	VILLY I.A. L. An Annua a sec					Inistrativ	Spresser was severe.			S. G. 44 S.	
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1 1 ×	OUT IN/A	□ N/O		utensils: properly s s, equipment and li		tored dried	ļ.,	U U U OUT	`	901:3-4 OAC	•					
	OUT □N/A		handled	<u> </u>			66	Í IN □ OUT □	]N/A	3701-21 OA	c					
	52/ IN OUT IN/A Single-use/single-service articles: properly stored, used  53 IN OUT JUNA N/O Slash-resistant, cloth, and latex glove use															
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1000年			Mark ")	X" in appropriate t						R=repeat v	iolation					
Item No.	Code Section	8 1	y Level	0.1	- \ - 0			0						cos	R	
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of 3									_							

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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

Type of Inspection
Standard 2/5/2020 Name of Facility Tom's & John's Route 571 Diner

199					
			Observations and Corrective Actions (continued)		
		Mark "X'	'in appropriate box for COS and R: COS=corrected on-site during inspection: R=repeat violation	6,3	
Item No.	Code Section	Priority Level	Comment	cos	R
	·		labels and dating are amazing		
			181711 GYLLA CAGTILLA		
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PIRIORITYLEVEL: C = CRITICAL NC = NON-CRITICAL Page 3 of 3