**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

**Supervision**

1. IN  OUT  N/A  Person in charge present, demonstrates knowledge, and performs duties

2. IN  OUT  N/A  Certified Food Protection Manager

**Employee Health**

3. IN  OUT  N/A  Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. IN  OUT  N/A  Proper use of restriction and exclusion

5. IN  OUT  N/A  Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**

6. IN  OUT  N/A  Proper eating, tasting, drinking, or tobacco use

7. IN  OUT  N/A  No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**

8. IN  OUT  N/A  Hands clean and properly washed

9. IN  OUT  N/A  No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. IN  OUT  N/A  Adequate handwashing facilities supplied & accessible

**Approved Source**

11. IN  OUT  N/A  Food obtained from approved source

12. IN  N/A  N/O  Food received at proper temperature

13. IN  OUT  N/A  Food in good condition, safe, and uncontaminated

14. IN  OUT  N/A  Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

15. IN  OUT  N/A  Food separated and protected

16. IN  OUT  N/A  Food-contact surfaces: cleaned and sanitized

17. IN  OUT  N/A  Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/Temperature Controlled for Safety Food (TCS food)**

18. IN  OUT  N/A  Proper cooking time and temperatures

19. IN  OUT  N/A  Proper reheating procedures for hot holding

20. IN  OUT  N/A  Proper cooling time and temperatures

21. IN  OUT  N/A  Proper hot holding temperatures

22. IN  OUT  N/A  Proper cold holding temperatures

### Compliance Status

**Time/Temperature Controlled for Safety Food (TCS food)**

- 23. IN  OUT  N/A  Proper date marking and disposition
- 24. IN  OUT  N/A  N/O  Time as a public health control: procedures & records
- 25. IN  OUT  N/A  Consumer advisory provided for raw or undercooked foods
- 26. IN  OUT  N/A  Pasteurized foods used; prohibited foods not offered
- 27. IN  OUT  N/A  Food additives: approved and properly used
- 28. IN  OUT  N/A  Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**

- 29. IN  OUT  N/A  Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- 30. IN  OUT  N/A  Special Requirements: Fresh Juice Production
- 31. IN  OUT  N/A  Special Requirements: Heat Treatment Dispensing Freezers
- 32. IN  OUT  N/A  Special Requirements: Custom Processing
- 33. IN  OUT  N/A  Special Requirements: Bulk Water Machine Criteria
- 34. IN  OUT  N/A  Special Requirements: Acidified White Rice Preparation Criteria
- 35. IN  OUT  N/A  Critical Control Point Inspection
- 36. IN  OUT  N/A  Process Review
- 37. IN  OUT  N/A  Variance

**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.
# State of Ohio

## Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

**Type of Inspection:** Standard  
**Date:** 6/24/20

## Good Retail Practices

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

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.

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Utensils, Equipment and Vending</th>
</tr>
</thead>
<tbody>
<tr>
<td>38  □ IN □ OUT □ N/A □ N/O</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
<tr>
<td>39  □ IN □ OUT □ N/A</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
</tr>
<tr>
<td>40  □ IN □ OUT □ N/A □ N/O</td>
<td>Nonfood-contact surfaces clean</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>41  □ IN □ OUT □ N/A □ N/O</td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>42  □ IN □ OUT □ N/A □ N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>43  □ IN □ OUT □ N/A</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>44  □ IN □ OUT □ N/A</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th>Food Property and Storage</th>
</tr>
</thead>
<tbody>
<tr>
<td>45  □ IN □ OUT □ N/A □ N/O</td>
<td>Food property labeled; original container</td>
</tr>
<tr>
<td>46  □ IN □ OUT □ N/A</td>
<td>Food properly stored; original container</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th>Personal Cleanliness</th>
</tr>
</thead>
<tbody>
<tr>
<td>47  □ IN □ OUT □ N/A □ N/O</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48  □ IN □ OUT □ N/A □ N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Wiping Cloths and Vegetables</th>
<th>Operating Procedures</th>
</tr>
</thead>
<tbody>
<tr>
<td>49  □ IN □ OUT □ N/A □ N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>50  □ IN □ OUT □ N/A □ N/O</td>
<td>Utensils, equipment and lines: properly stored, dried, handled</td>
</tr>
</tbody>
</table>

## Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection  
R = repeat violation

**Satisfactory Inspection**

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>51</td>
<td>□ IN □ OUT □ N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>□ IN □ OUT □ N/A</td>
<td></td>
<td></td>
</tr>
<tr>
<td>53</td>
<td>□ IN □ OUT □ N/A □ N/O</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Person in Charge:**

**Sanitarian:**

**Date:** 6/24/2020

**Licensor:**

**Priority Level:**  
C = Critical  
NC = Non-Critical

HEA 5302B Ohio Department of Health (10/19)  
AGR 1288 Ohio Department of Agriculture (10/19)