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

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Name of facility C					10	License Number	Date					
The Sonck Show					243 Green 243 $6/22$							
Address												
1 395 N Main St					New Madson OH							
License holder Insp					nspection Time Travel Time Category/Descriptive							
					フ 「	30	75					
Type of Inspection (check all that apply)						Follow up date (if required	l) Water sample date/result					
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					w □ Follow up	rollow up date (il required	(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												
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
1-99/00/0	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, an	nd		DIN LIOUT							
1	LAN LLOUILL N/A	performs duties		23	□N/A □ N/O	Proper date marking and	disposition					
2	□ IN □ OUT □ N/A	Certified Food Protection Manager		24	☑IN □ OUT	Time as a public health cor	ntrol: procedures & records					
	l	Employee Health			□N/A □ N/O		·					
3	NA □ TUO□ NI	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		☑IN □ OUT	Consumer Adviso						
4	^ÒIN □OUT□ N/A	Proper use of restriction and exclusion		25	□N/A	Consumer advisory provided for raw or undercooked foods						
5	IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Por	oulations					
	/∆.IN □ OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	5.5	26	□IN □ OUT □N/A	Pasteurized foods used; p	prohibited foods not offered					
<u>6</u> 7	AIN OUT ON/O	No discharge from eyes, nose, and mouth			LINA	Chemical						
	by an early many of consequence of the Consequence	eventing Contamination by Hands		<u> </u>	JIN □ OUT		<u></u>					
8	⊠IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A	Food additives: approved	and properly used					
9	⊠IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	28	ĎIN □ OUT □N/A	Toxic substances properly i	identified, stored, used					
J	□N/A □ N/O					Conformance with Approved	d Procedures					
10	ÎIN OUT NA	Adequate handwashing facilities supplied & accessible		00	□ IN □ OUT	Compliance with Reduced						
		Approved Source		29	<u></u> IN/A	specialized processes, and						
1 1	ĎIN □ OUT	Food obtained from approved source	_	30	□IN □ OUT □N/A □ N/O	Special Requirements: Fres	sh Juice Production					
12		Food received at proper temperature										
13	D IN □ OUT	Food in good condition, safe, and unadulterated		31	□IN □ OUT □N/A □ N/O	Special Requirements: Hea	at Treatment Dispensing Freezers					
14	⊠ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OUT □N/A □ N/O	Special Requirements: Cus	stom Processing					
		Protection from Contamination		33	□IN □ OUT	Special Requirements: Bulk	k Water Machine Criteria					
15	短 N 口 OUT DN/A 口 N/O	Food separated and protected	İ	_	□N/A □ N/O							
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT ☑N/A □N/O	Special Requirements: Acid Criteria	dified White Rice Preparation					
17	道IN 口OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT ⊡N/A	Critical Control Point Inspec	ction					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		26	TUO [] VIL	Process Review						
18	☑ IN ☐ OUT ☐N/A ☐ N/O	Proper cooking time and temperatures		36	DIN DOUT							
19	ÒIN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	ΣN/A	Variance						
20	□NN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	ÍÍ IN □ OUT □N/A	Proper cold holding temperatures										

State of Ohio Food Inspection Report

		Authority: Chapters 3717 and	371									
Na	me of Facility	e ⁿ	·		Type of Inspection	Date						
	T/2 (m.	Con 5 7 Com			Signydowy	1/20/00 Day						
131.8° à			Rain and Color	- 527								
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												
13.7			v=in c	ompliance_OUT=r	APPENDICATION OF THE PROPERTY	Large March State Country of the Salar of Large and the Large Country of the Coun						
20	````````` OUT □N/A □ N/O				Utensils, Equipment and Ve	ending ct surfaces cleanable, properly						
38			54	□ IN □ OUT	designed, constructed, an	d used						
39	□IN □OUT □N/A	Water and ice from approved source	55			stalled, maintained, used; test						
	Fo	od Temperature Control			strips							
40	₩ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	TUO E MI 🔲	Nonfood-contact surfaces	clean						
41	☐ IN ☐ OUT ☐N/A ☐ N/O		計畫		Physical Facilities	Control of the Contro						
		Plant food properly cooked for hot holding	57	IN OUT OI	N/A Hot and cold water availa	ible; adequate pressure						
42	IN O OUT ON/A O N/O	Approved thawing methods used	58	N □OUT	Plumbing installed; prope	r backflow devices						
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O								
		Food Identification	59		N/A Sewage and waste water p	properly disposed						
44	TUO D NI D	Food properly labeled; original container	60	□ IN □ OUT □	N/A Toilet facilities: properly con	nstructed, supplied, cleaned						
	Preven	tion of Food Contamination	61	D IN DOUT D	N/A Garbage/refuse properly dis	sposed; facilities maintained						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed,	maintained, and clean; dogs in						
46	☑ IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O	outdoor dining areas	-						
47	>□ IN □ OUT □N/A	Personal cleanliness	63	.□ IN □ OUT	Adequate ventilation and lig	ghting; designated areas used						
48	IN OUT ONA ON/O	Wiping cloths: properly used and stored	64	-□ IN □ OUT □I	N/A Existing Equipment and Faci	lities						
49	IN □ OUT □N/A □ N/O	Washing fruits and vegetables	i e	 	Administrative							
		roper Use of Utensils			Administrative							
50	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored			D IN D OUT D	I/A 901:3-4 OAC							
51	IN OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled	66	√ IN □ OUT □N	I/A 3701-21 OAC							
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used	-									
53	3 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use											
		Observations and Co	orre	ctive Action	S							
Iten	No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=corre ty Level Comment	cted	n-site during inspec	ction R=repeat violation	COS R						
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Person in Charge / A Di Levola A C C . A												
(NVWHO)NO (CODE) (0120)												
Sani	Sanitarian Licensor:											

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL