State of Ohio

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

Na	ame of facility		Check one			License Number		Date ,)					
	Bratford	Exempted Village show	Ď-FSO □ RFE			25		10/8/2020					
Address				to/Zin Codo		1 45		10/012020					
	740 Ra	Vilroad Ave	BI	Bradford, Oh 45308									
Li	cense holder	/	Inspection Time		Tra	vel Time	Cate	egory/Descriptive					
Bradford BOE				30		20	1	VC45					
\vdash	pe of Inspection (chec					Follow up date (if required) Water s		Water sample date/result					
Standard , Critical Control Point (FSO) Process Review (RFE) Variar				w 🗆 Follow	up			(if required)					
닏	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				- 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
N	fark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it					20000000-100000-1-A	served N/A=not applicable					
		Compliance Status	Compilario				solved MA-not applicable						
0.00		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
4	Xu Boutewa	Person in charge present, demonstrates knowledge, at	nd =	JEIN III C									
	AN DOUT D N/A	performs duties	2	³ □N/A □ N	1/0	Proper date marking and	dispo	osition					
2	Min □ OUT □ N/A	Certified Food Protection Manager	2	4 MIN C		Time as a public health co	ontrol:	procedures & records					
	.1	Employee Health		" □N/A □ N	1/0		WSA TOP modes						
3	ĎNN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		Тпиппо	ııT	Consumer Advis	sory						
4	MIN OUT NA	Proper use of restriction and exclusion	25	DIN DO	01	Consumer advisory prov	ided fo	or raw or undercooked foods					
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal ever	its			Highly Susceptible Po	opulat	ions					
c	Ĭ IN □ OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	DIN DO	UT	Pasteurized foods used;	prohib	ited foods not offered					
6 7		No discharge from eyes, nose, and mouth		/ LIN/A	100	Chemical							
	CATHORN DOWN TO THE PARTY OF TH	reventing Contamination by Hands			IIT	Cricinical							
8	MIN OUT NO	Hands clean and properly washed	2	N/A	.01	Food additives: approved	l and t	properly used					
9	DIN OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	MIN O	UT	Toxic substances properly identified, stored, used							
				Conformance with Approved Procedures									
10	ĎIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		ДІИ ПО	resources of the	Compliance with Reduce	ALLEGA DEC						
	T 5/	Approved Source	29	ZÍN/A		specialized processes, a							
11	IZIN □ OUT	Food obtained from approved source	30		UT (O	Special Requirements: Fr	esh Ju	ice Production					
12		Food received at proper temperature	1 -										
13	Myn □ OUT	Food in good condition, safe, and unadulterated	3		/0	Special Requirements: He	eat Tre	atment Dispensing Freezers					
14	DN/A DN/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cu	ıstom l	Processing					
		Protection from Contamination	33	DIN DO		Special Requirements: Bu	uk we	er Machine Criteria					
15	ĎIN □ OUT □N/A □ N/O	Food separated and protected		MU A/NE	/0	opoolal Acquirements: Du	vval	or Machine Criteria					
16	☑ IN ☐ OUT ☐N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	34		UŢ /O	Special Requirements: Ad Criteria	idified	White Rice Preparation					
17	MIN 🗆 OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	⊠ÍN □ O	UT	Critical Control Point Inspe	ection						
	Time/Tempe	rature Controlled for Safety Food (TCS food)			UT	December Devidence							
18	⊠ÍN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	⊠N/A		Process Review							
19	□ IN □ OUT □N/A □√N/O	Proper reheating procedures for hot holding	37	□ IN □ OI □ DN/A		Variance .							
20	ロN/Y ロ N/O PÍN ロ ONL	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.									
21	ĎIN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc										
22	MIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nar	Gradfard	Exernpted village sci	100	/	Standard /ScP 10/8	120	320						
	[MAG101 9	Excepted Vinage Sci	1100	/	Juneary Copy 1 10	1							
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													
The Table	[. /	Safe Food and Water			Utensils, Equipment and Vending Food and nonfood-contact surfaces clear	ahla nr	operly						
38	☐ IN ☐ OUT ☐N/A ☐ N/O		54	□ IN □ OUT	designed, constructed, and used		————						
39	ՃIN □OUT □N/A Foo	Water and ice from approved source od Temperature Control	155 N I OUT IN/A Walewasting lacinities. Installed, maint										
40	ÁJN 🗆 OUT 🗆 N/A 🗆 N/O	Proper cooling methods used; adequate equipment											
) IN O OUT ON/A O N/O	for temperature control		M. H. OUT.	Physical Facilities								
41	[-; `	Plant food properly cooked for hot holding	57	D TUO UNIC									
42 N O OUT N/A N/O		Approved thawing methods used	Take Bare										
43 色IN OUT ON/A			infinitions provided and accordate										
		Food Identification	的现在分词是一种的人,我们就是一个人的人,我们是一个人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的人的										
44	,∆ IN □ OUT	Food properly labeled; original container	60	 		d, cleane	ed						
	Prevent	lon of Food Contamination	. 61	D IN D OUT D	N/A Garbage/refuse properly disposed; facilities	naintaine	ed						
45	™ □ OUT	Insects, rodents, and animals not present/outer openings protected		Ď IN □ OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; do	ogs in						
46	Á IN □ OUT	Contamination prevented during food preparation, storage & display				 :-							
47	Ź IN ☐ OUT ☐N/A	Personal cleanliness	63	,ĎIN □ OUT	Adequate ventilation and lighting; designate	areas	used						
48		Wiping cloths: properly used and stored Washing fruits and vegetables	_ 64	D TUO U N 点	N/A Existing Equipment and Facilities								
	ing a series of the section of the s	roper Use of Utensils			Administrative		Antonio (
50	Í IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	D IN D OUT	N/A 901:3-4 OAC								
51	IN OUT ON/A	Utensils, equipment and linens: properly stored, dried,											
52	Ď IN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used											
53	Ó IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use	1										
		Observations and C											
Iten	No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS=corr by Level Comment	rected c	on-site during inspe	ection R=repeat violation	cos	R						
					100000								
		37/S tac	1	2811	11 11 11 1101	/ -							
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1/2/2/2/													
11111-													
(1) 27/ticols D + me of inspection													
Person in Charge (100) Date:													
Cheryl Clays 10 8-2020													
Sanitarian Licensor:													
ᄱ	OROVIEVEL C = CRITIC	CAL NC = NON-CRITICAL			Page / of /								