State of Ohio

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

	ame of facility		Check one			License Number	Date					
	Brillant	Keginings Learning Center	ÌJ(FS(D 🗆 RFE		17.9	7/17/2020					
	ddress		City/State/Zip Code									
	380 1	MARKER Rd.	Versailles, OH 45380									
L	icense holder	Two days	Inspecti	on Time	Trá	vel Time	Category/Descriptive					
	Jil IM	Brewer	9	\bigcirc		20	<35					
T	ype of Inspection (che		•	···		Follow up date (if required	Water sample date/result					
	&tandard □ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	ew □ Follow ∈	up	t onow up date (it required	(if required)					
_	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
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										
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
1	ЩIN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	id 0	PAN LIO								
_		performs duties	2	LIN/A LIN		Proper date marking and disposition						
2	☐'IN ☐ OUT ☐ N/A	Certified Food Protection Manager Employee Health	2			Time as a public health cor	ntrol: procedures & records					
		Management, food employees and conditional employees		T LIMA LI M	1/0	Consumer Adviso						
3	□ N/A □ OUT □ N/A	knowledge, responsibilities and reporting		. DIN DO	UT							
4	DIN □OUT □ N/A	Proper use of restriction and exclusion	25	DN/A		Consumer advisory provided for raw or undercooked food						
5	DN □ DUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts	I — —	15	Highly Susceptible Pop	oulations					
6	☑-IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	26	DIN DO	UT	Pasteurized foods used; p	rohibited foods not offered					
7	ĎÍN □ OUT □ N/O	No discharge from eyes, nose, and mouth				Chemical						
		reventing Contamination by Hands		IS IN O	UT	Food additives: apprecial	and manager at					
8	DUN DOUTDINO	Hands clean and properly washed	27	□N/A		Food additives: approved	and properly used					
9	D'IN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	B IN I OI I IN/A	UT	Toxic substances properly identified, stored, used						
		alternate method property followed		Conformance with Approved Procedures								
10	DN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		UT	Compliance with Reduced	Oxygen Packaging, other					
11	□SIN □ OUT	Approved Source Food obtained from approved source		EIWA		specialized processes, and	1 HACCP plan					
-	DIN DOUT		30			Special Requirements: Free	sh Juice Production					
12	□N/A □ N/O	Food received at proper temperature	31	DIN DO	UT	Chariel Danwinson at a Lla	A.T., J. D					
13	/	Food in good condition, safe, and unadulterated	_	□ □ N/A □ N/		Special Requirements: Hea	t Treatment Dispensing Freezers					
14	ÉLIN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	ŬN\V □ N\		Special Requirements: Cus	tom Processing					
		Protection from Contamination		ПІМПОІ								
15	II(IN □ OUT	Food separated and protected	33	⊠N/A □ N/		Special Requirements: Bulk	: Water Machine Criteria					
	□N/A □ N/O □N/A □ OUT				JT	Special Requirements: Acid	lified White Rice Preparation					
16		Food-contact surfaces: cleaned and sanitized	34	ŪN/A □ N/	0	Criteria	 					
17	TUO U NYÉ	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OL ဩN/A	JT	Critical Control Point Inspec	ition					
		rature Controlled for Safety Food (TCS food)	36		JT	Process Review						
18	Ĭ∭ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		■N/A		Flocess Review						
19	Ď√IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□IN □OL r□N/A	JT	Variance						
20	ĎIN □ OUT □N/A □ N/O	Proper cooling time and temperatures	- R	Risk factors are food preparation practices and employee behaviors								
21	ÉLIN 🗆 OUT	Proper hot holding temperatures	— th	that are identified as the most significant contributing factors to foodborne illness.								
22	DIN DOUT DN/A	Proper cold holding temperatures	P	Public health interventions are control measures to prevent foodborne illness or injury.								
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Nan	ne c	of Facility								Inspection	Date /		
	()	MAINT C	290 H	11:12.2	Learning CEAR				Sta	melere!	17/17	/20	20
FOR STREET			o Consolela	/ ====================================							entraria de la composición dela composición de la composición de la composición de la composición dela composición dela composición dela composición de la composición de la composición de la composición de la composición dela composición	Turke waterman	ears Mi
1.47	17-35	Cood Dotal				Martin and a state of the	The control	TO SELECT AND ASSESSMENT OF A PARTY.					And the said
Ma	ark				preventative measures to control the , OUT, N/O, N/A) for each numbered it								able.
(A) 4.15	W.301 W.401		MARKET KENDER	TANK TANK	d and Water			and the second second	76160867815	ils, Equipment and V	SAGAWAY SEAR STATE OF AND C	r applica	able
38	ď	IN □ OUT □N/A	□ N/O	Pasteur	ized eggs used where required		54	□(IN □ OUT	F	ood and nonfood-conta esigned, constructed, a	ict surfaces clean	able, pro	perly
39		N □ OUT □N/A		Water a	and ice from approved source				10	arewashing facilities: ir		ad Head.	tost
Food Te				od Temp	erature Control	71-31-5 21-31-5	55	TU TUO II II	st	rips			1001
40					cooling methods used; adequate equipme perature control	ent	56	□ IN □ OUT	N	onfood-contact surface Physical Facilities	WAR THE THE PERSON CO.	All and	
41	□ IN □ OUT □N/A □ N/O Pla		Plant fo	Plant food properly cooked for hot holding			ÍÓLIN □ OUT □	N/A H					
42			Approved thawing methods used			58	□ IN □OUT	Pl	Plumbing installed; proper backflow devices				
43	☐ IN ☐ OUT ☐N/A		Thermometers provided and accurate				□N/A □ N/O						
			Food Id	Food Identification			□-IN □ OUT □	N/A S	wage and waste water	properly disposed			
44	à	-IN □ OUT		Food pr	Food properly labeled; original container		□ TUO □ NI □	N/A To	Toilet facilities: properly constructed, supplied, cleaned				
			Preven		ood Contamination		61	⊡ TUO □ NI.⊡	N/A G	arbage/refuse properly d	isposed; facilities r	maintaine	ed
45	Ō	IN 🗆 OUT		Insects, rodents, and animals not present/outer openings protected			62 ☐ IN ☐ OUT			nysical facilities installed tdoor dining areas	, maintained, and	clean; do	gs in
46	ı́nı □ out			Contamination prevented during food preparation, storage & display				□N/A □ N/O					
47	-	IN 🗆 OUT 🗆 N/A			al cleanliness		63			lequate ventilation and l	lighting; designated	areas u	sed
48		IN OUT ONA			cloths: properly used and stored		64	ÉNN 🗆 OUT 🗆	N/A Ex	isting Equipment and Fa	cilities		
49 🖺		Í IN 🗆 OUT 🗀 N/A 🗀 N/O		Washing fruits and vegetables Proper Use of Utensils			6.539 64.W						
50	Ď	IN □ OUT □N/A	C. St. 1901 . A Samuel	25 4545 14410 1441	itensils: properly stored		65	□ TUO X E NI □	N/A 90	1:3-4 OAC			
51			Utensils, equipment and linens: properly stored, dried,			66	JETIN □ OUT □N	N/A 37	01-21 OAC				
52	nanc			handled Single-u	se/single-service articles: properly stored, u	sed		<u> </u>	1171	01210/10	<u>,,</u>		
53													
					Observations an								
Iten	ı No	. Code Section	Priori	Mark "ک ty Level	(" in appropriate box for COS and R: COS Comment	=correct	ed c	on-site during inspe	ction R	repeat violation		cos	R
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		13 - 10 13			MICHIT ROOM			J	•	· · · · · · · · · · · · · · · · · · ·			
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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