State of Ohio

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

N	ame of facility	Radius	Check o			License Number	Date			
	Farmer	DKOMI	/凶(FS	0 🗆	RFE		11/12/2020			
Address 363 HONGYSburg - Sampson KD					City/State/Zip Code ARCANUM OH 45303					
License holder BROWN Ins					Tra	avel Time 20	Category/Descriptive			
ď	pe of Inspection (checestandard ☐ Critical Foodborne ☐ 30 Day	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revi	ew 🗆	Follow up	Follow up date (if required	d) Water sample date/result (if required)			
_	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									
	iank designated compli	Compliance Status	em: IN=II	n comp	liance OUT:					
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)						
1	MIN COUT C N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2		N ☐OUT N ☐ N/O	T Proper data marking and disposition				
2	ZIN OUT N/A	Certified Food Protection Manager Employee Health	2	, , , ,	OUT	Time as a public health co	entrol: procedures & records			
3	MIN DOUT D N/A	Management, food employees and conditional employees	s;	LJIV	A Ц 100	Consumer Advis	ory			
4	DIN DOUT D N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	2	25 PIN DOUT		Consumer advisory provided for raw or undercooked foo				
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal even	its	1 1147	· ·	Highly Susceptible Po				
6	□ IN □ OUT ☐ N/O		20		I 🛘 OUT A	Pasteurized foods used; prohibited foods not offer				
7	O/N-E, TUO NI					Chemical				
8	MN DOUTDN/O	reventing Contamination by Hands Hands clean and properly washed	2		I □ OUT A	Food additives: approved	and properly used			
9	DNA DNO	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	8 IN	I A OUT	Toxic substances properly identified, stored, used				
	-				-440-X3-0000 0-2107-030	onformance with Approve	d Procedures			
10	☐ÌN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	9 DIN 9 DIN/	I 🖺 OUT A	Compliance with Reduced specialized processes, an	d Oxygen Packaging, other nd HACCP plan			
11	D'N DOUT	Food obtained from approved source	3	ال ا	I 🗆 OUT	Special Requirements: Fre				
12	□IN □OUT □N/A ௴N/O	Food received at proper temperature			A 🗆 N/O	opedia requirements, rie	Sit Juice Floduction			
13	ØN □ OUT	Food in good condition, safe, and unadulterated	3	1 BW	OUT N/O	Special Requirements: Hea	at Treatment Dispensing Freezers			
14	□ IN □ OUT □ N/O	Required records available: shellstock tags, parasite destruction	32		OUT A N/O	Special Requirements: Cus	stom Processing			
15	□ IN Ž OUT	Protection from Contamination Food separated and protected	33		OUT A D N/O	Special Requirements: Bull	k Water Machine Criteria			
16	□ IN Æ-OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	4 BIN	TUO 🗆 A	Special Requirements: Acid	dified White Rice Preparation			
17	DOUT DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38		D OUT	Critical Control Point Inspec	ction			
		rature Controlled for Safety Food (TCS food)	36	NI []	□ OUT	Drocese Boyley				
18	図-IN 口 OUT □N/A □ N/O	Proper cooking time and temperatures		/LIN//		Process Review				
19	□IN □OUT □N/A ĎN/O	Proper reheating procedures for hot holding	37	ď ď N//	OUT	Variance				
20	□IN □ OUT □N/A Ď N/O	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. Public health interventions are control measures to prevent foodborne illness or injury.						
21	ĎÍN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo							
22	ĬN □ OUT □N/A	Proper cold holding temperatures	- P							

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Type of Inspection

Date

GOOD RETAIL PRACTICES Mark designated compliance states (N, OUT, NO, NN, NN, NN, NO, NO, NN, NN, NN, NO, NO		farmer 1	<u> B200</u>	UN		<u> </u>	angarg IIII2/	200	20		
Good Retail Practices are preventative measures to control the introduction of pathogans, chemicals, and physical objects into floods. Merit development of compliance OUT-min is compliance OUT-min is compliance OUT-min is compliance OUT-min in compliance OUT-min is compliance OUT-min in OUT-min in Compliance Out-min in OUT-min i	119719	erkan og ombore fyrig at 1985.	Perioda	COOD PETALL	DΛ	TICES.		7.U 1342			
Seleginated complaines actual (N. OLT NO. NA) for out numbered liters. Not complaines (NO-not observed Mindrig) Selegious and Washing Selegious and Washing Selegious and Washing Selegious Selegious (Selegious Selegious Communication and Seleg		Good Retail Pres	ctices are r	ACTION CONTROL OF THE PROPERTY OF THE STATE	2 142 - P.O C. F.F.	ACM/00/00/00/00 00 10 10 10 10 10 10 10 10 10 10 10 1	micals, and physical objects into foods				
She Dut Dut Personal water, She Personal water, She Personal water roughood She Dut Du	Ma							applica	able		
Say	4,65,65 (21,43)		OFF SECTIONS	PLEASTACH COMPANY TO SERVICE STREET SERVICES STREET	A 775.66 2 96.27 25.07	enter frank de frank					
Solid DUT DNA DN	38	₫IN □ OUT □N/A □ N	/O Pasteuri	ized eggs used where required	54	□ IN ☑ OUT		ole, pro	perly		
Selin OUT INA No Proper cooling methods used: adequate outperment for temperature cortor for temperature	39	NOT REAL PROPERTY AND	problems blackstones		55	Ț∄IN □ OUT □N/A					
40 St. OUT DNA DNO For temperature control			LES DESCRIPTIONS OF THE SECOND	CALLE AND	56	ELINARÍ OUT					
Approved thrawing methods used Section Plumbing installed; proper backflow devices Section Secti	40	N/I D A/N D TUO D NI			30						
DNA DNO DNA DNO Tend dentification Food identification Food identification Food properly labeled: original container Frevention of Food Contamination Frevention Freventi	41	M - AVID TUO - N/-	O Plant fo	od properly cooked for hot holding	<u> </u>		Hot and cold water available; adequate pressure				
Food Identification Sevege and waste water properly disposed Sevege and waste water properly disposed, channel Sevege and waste water properly constituted, supplied and and and and and and and and and an	42		O Approve	ed thawing methods used	58		Plumbing installed; proper backflow device	S			
44	43	□ INÞÉ OUT □N/A	Thermo	meters provided and accurate							
Prevention of Food Contamination			Food Id	entification							
Insect, rotests, and animals not present/outer openings protected of certains protected on site during inspection.	44	1 IN □ OUT	Food pr	operly labeled; original container	60	/					
Section Color Specific protected Contamination prevented during food preparation, storage & display Contamination prevented during food preparation, storage & display Specific protection Color		Prev	kis remendedig i	The state of the s	-			aintained			
Storage & display Storage & display Storage & display Personal cleaniness Storage & display Storage & di			opening	s protected	62			ean; do	gs in		
48			storage	& display	63	-⊠-IN □ OUT	Adequate ventilation and lighting; designated	areas u	ısed		
45 D N OUT DNA N/O Washing fruits and vegetables Proper Use of Utensils						·	Existing Equipment and Facilities				
Proper Use of Utonsils	49	<u> </u>		g fruits and vegetables							
Stock Stoc		. /	Proper Us	or Use of Utensils							
State Stat	50	1 IN OUT ON/A ON/			65	IN OUT-JEN/A	901:3-4 OAC				
Sign OUT DN/A N/O Siash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark *X in appropriate box for COS and R: COS-corrected on-site during inspection Rerepeat violation No. Code Section Priority Level Comment Cos R	51	Í IN ☐ OUT ☐N/A		, equipment and linens: properly stored, dried,	66	-	N/A 3701-21 OAC				
Observations and Corrective Actions Mark ** in appropriate box for GOS and R: GOS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level Comment 40 3.20 NC Observed boxes of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in ball of Food on Floor in 0 0 Factor and in paper in Floor 0 0 Factor and in paper in F				se/single-service articles: properly stored, used							
Mark X' In appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation CoS R	53	IN OUT ON/A ON/	O Slash-re					Division (1	# 12 F		
40 3.20 NC Observed boxes of food on floor in a control and in bally strenge after. Please keep food and food tems at a control of inches after a control of inches and inches a control of inches and inches a control of inches and inches			Mark ")	结构的10年10年间,1967年1月1日,1967年1月1日,1967年1日,1967年1月1日,1967年1日,1967年1日,1967年1日,1967年1日,1967年1日,1967年1日,1967年1日,1967年		AND THE PARTY OF THE SECOND SE	n R ≕repeat violation				
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Person in Charge Charles A. James				UP FREEZER AND	W	inse dei	120st trequency.				
Person in Charge Person in Ch			1 /	33 70 0 0		and the second			-		
Person in Charge AC K. Janethan Date: //-/2-2220	16	0 456 N	1	1 1 2 1 2 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1					-		
Person in Charge Date: //-/2-2220					<u>501</u>						
Licensor	P	roon in Charge	/	To the	A.A.	VX CICAII			<u> </u>		
Licensor	Per	Ison in Charge	(O2	K. Amel			11-12-2020)			
LOUT YUU	Sar	Southwise Licensor:									
	Sar	Sanitarian Licensor: SCHO									

Name of Facility

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

Name of	Facility		Type of Inspection Date		
	Sal	ナヤセゼ	Farmer Beaun Standard II/12)	120	<u>ે સ</u>
			Observations and Corrective Actions (continued)		
		Mark "X	"In appropriate box for COS and R: COS-corrected on-site during inspection R-repeat violation		
Item No.	Code Section		Comment	ços	
15	3.26		observed eggs above to 16 tooks in	<u> </u>	
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Person in	Charge:	b002 7	Date: //-/2-3020	\supset	

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Licensor:

Sanitarian: