State of Ohio

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

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			Chec	k or	10		License Number		Date /					
FOURMAN VORIET			□F	SC) À(RFE		108		9/17/7000					
Address				City/State/Zip Code										
121-8 W (secaso < + 1)					ARCANUM OH C/5304									
License holder Ins					on Time	· 	-/	<u> </u>						
FOUR MEH, INC DBA FOURARS WELLY				Z, (Trav	/el Time	Cat	egory/Descriptive					
L	PUNITE II		<u>ک</u> (<u>ب</u>		20		(()						
	ype of Inspection (che LStandard □ Critica					Follow up date (if required	(t	Water sample date/result						
	Foodborne 30 Day	nce Re	evie	w □ Follow up	۰			(if required)						
		The state of the s												
	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		Compliance Status										
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	DIN DOUT DINA	Person in charge present, demonstrates knowledge, an	nd	00	√ĹIN □ OU									
_		performs duties		23	□N/A □ N/C		Proper date marking and	dispo	osition					
2	A/N D TUOLD NID	Certified Food Protection Manager	15 COLOR	24	□ N □ OU		Time as a public health cor	ntrol:	nrocedures & records					
	Τ,	Employee Health		13.154	□N/A □ N/C)]		40.20000	procedures a records					
3	NA DOUT D N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s; 			т Т	Consumer Adviso	ory						
4	DIN DOUT D N/A	Proper use of restriction and exclusion		25	□IN □OUT ÆIN/A	'	Consumer advisory provid	led fo	or raw or undercooked foods					
5	DN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts				Highly Susceptible Por	oulat	ions					
•	NEW COLLEGE	Good Hyglenic Practices	35		רטס 🗆 או 🖆	Т	Pasteurized foods used; p							
6 7	TELIN OUT ON/C			26	□N/A			מוווטוי	nted foods not offered					
		Preventing Contamination by Hands				T	Chemical							
8	ZIN DOUTDN/C			27	□N/A □ OUT	Т	Food additives: approved	and _I	properly used					
_		Tames of the property washed		-										
9	DOUT DOUT	No bare hand contact with ready-to-eat foods or approve	ed	28	´ ∐∖IN □ OUT □N/A	Γ	Toxic substances properly i	denti	fied, stored, used					
Ü	□N/A □ N/O	alternate method properly followed						Q A THE S						
10	MIN DOUT NA	Adequate handwashing facilities supplied & accessible			□IN □OUT	A. 1844 Landson	oformance with Approved							
		Approved Source		29	DINA LI OUT		Compliance with Reduced specialized processes, and	Oxyg d HA	ien Packaging, other CCP plan					
11	DI€N □ OUT	Food obtained from approved source		30	□ IN □ OUT	-								
12	□→Mi □ OUT □N/A □ N/O	Food received at proper temperature		30	ĎN/A □ N/O		Special Requirements: Fres	ih Jul	ce Production					
13	DIVI □ OUT	Food in good condition, safe, and unadulterated		31	□ IN □ OUT		Special Requirements: Hea	t Trea	atment Dispensing Freezers					
11	TUO □ MF□	Required records available: shellstock tags, parasite		\dashv	OUT OUT		-		, 555					
14	□N/A □ N/O	destruction		32			Special Requirements: Cusi	tom F	Processing					
		Protection from Contamination			□ IN □ OUT	- †	On said De 1							
15	D(IN □ OUT □N/A □ N/O	Food separated and protected	7 [33	ĎN/A □ N/O		Special Requirements: Bulk	Wate	er Machine Criteria					
	DINA LI N/O				□ IN □ OUT	. [Special Requirements: Acid	ified '	White Rice Proparation					
16		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O		Criteria	illou i	Wille Nice Freparation					
7	ĎIN □ OUT	Proper disposition of returned, previously served,			□ IN □ OUT									
Card		reconditioned, and unsafe food			ØŃ/A	- '	Critical Control Point Inspec	tion						
		rature Controlled for Safety Food (TCS food)			□N □ OUT		Process Review							
8	□IN □OUT ☑Ñ(A □N/O	Proper cooking time and temperatures			ĎÍN/A		100000 170 410 44							
\dashv	□IN □ OUT				□IN □ OUT	1	√ariance							
9	[2]N/A □ N/O	Proper reheating procedures for hot holding	-		□/N/A 									
	□ IŅ □ OUT		$\dashv \mid$											
0	ZN/A I N/O	Proper cooling time and temperatures		Ris	k factors are	e foo	d preparation practices	and	employee behaviors					
	□ IN □ OUT	Drown bat halding to	_	tha	t are identified	d as	the most significant con	tribu	ting factors to					
_	N/A □ N/O	Proper hot holding temperatures		foodborne illness.										
		December and heart of	7	Pul	olic health in	iterv	entions are control mea	asure	es to prevent foodborne					
4	ANIE TUO II NI	Proper cold holding temperatures		illness or injury.										

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Type of Inspection

	LOUR	arb Variety		Standret (P 9/17)	120	<u>ン</u>			
15-755		GOOD RETAIL F	PRACTICES			Teras Es			
	1 (1 (1 (1 (1 (1 (1 (1 (1 (1 (ces are preventative measures to control the introd	the street states to the terminal	chemicals, and physical objects into foods.	<u> </u>	100000			
Ma		status (IN, OUT, N/O, N/A) for each numbered item: IN:			applica	able			
	a g	Safe Food and Water 7		Utensils, Equipment and Vending Food and nonfood-contact surfaces cleans	fight to	norly			
38	MIN ON ON ON O	Pasteurized eggs used where required	54 ☑ IN ☐ OUT	designed, constructed, and used	ble, pro	peny			
39	ÛN □OUT □N/A	Water and ice from approved source	55 DIN DOUTE	IN/A Warewashing facilities: installed, maintained	d, used;	test			
	Foo	od Temperature Control	strips 56 UN OUT Nonfood-contact surfaces clean						
40	DIN OUT OUT N/A ON/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities						
41	ÍQ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 TIN OUT ON/A Hot and cold water available; adequate pressure						
42	Ď IN □ OUT □N/A □ N/O	Approved thawing methods used	58 □ N □ OUT Plumbing installed; proper backflow devices						
43	Ŭ√N □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O						
		Food Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed						
44	☑ IN □ OUT	Food properly labeled; original container	60 NIN OUT NI/A Tollet facilities: properly constructed, supplied, cl						
		tion of Food Contamination	61 MIN OUT C	IN/A Garbage/refuse properly disposed; facilities m	naintaine	∍d			
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer	62 1 IN OUT	Physical facilities installed, maintained, and o	lean; do	gs in			
		openings protected Contamination prevented during food preparation,	□N/A □ N/O	outdoor dining areas					
46	☐ IN ☐ OUT	storage & display	63 IN 🗆 OUT	Adequate ventilation and lighting; designated	ed areas used				
47		Personal cleanliness Wiping cloths: properly used and stored	64 E IN OUT D	□N/A Existing Equipment and Facilities					
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables		Administrative		574 5744			
		Proper Use of Utensils	The type and the second	7.1/4	V 42.465 . 13	<u>1 3,717-5</u>			
50	IN ON ON ON ONE	In-use utensils: properly stored	65 🖾 IN 🗆 OUT E]N/A 901:3-4 OAC					
51	⊡∖IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 □ IN □ OUT È	ĬŅ/A 3701-21 OAC					
52	ĎN □ OUT □N/A	Single-use/single-service articles: properly stored, used							
53	D'IN DOUT DN/A DN/O	Slash-resistant, cloth, and latex glove use			. (1550 - 155. (Orani. K			
		Observations and Co							
Iter	m No. Code Section Prior	ity Level Comment			cos	R			
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Pe	rson in Charge	a. At		Date: 9-17-2020	 }				
Sa	nitarian	1 1	Licensor						
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility