## **State of Ohio**

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

				Check one			License Number		Date			. 7. 4	
(	-01den 1	⊠ĘS	⊠(FSO □ RFE			12		8	10	1730	120		
Address					/Zip Code			+	<u> </u>	+			
					Palestine, OH 45352								
Caegoly (2016)						rav	el Time		tegory/		criptive	<b>e</b>	
/ / /							<u> </u>		<u> </u>	<u>)</u>			
Type of Inspection (check all that apply)						ļ	Follow up date (if require	:d)				te/result	
	Standard ☐ Critical Foodborne ☐ 30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revi	wei	/ □ Follow up				(if requ	uired	1)		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
М	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	MIN DOUT D N/A	Person in charge present, demonstrates knowledge, at	nd .		TUO U NIE				88-8 LANSEL VI 400 •		1004)		
1		performs duties		23	□N/A □ N/O		Proper date marking and	l disp	osition				
2	M_IN □OUT □ N/A	Certified Food Protection Manager		24	IIIO □ MPI		Time as a public health or	ontrol	proced	urae	& reco	rde	
		Employee Health		<sup>24</sup> □N/A □ N/O			Time as a public health control: procedures & records						
3	,⊠(IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	- T			Consumer Advis	ory					
4	A/N □ TUO□ N/K	Proper use of restriction and exclusion	2	25	□IN □ OUT 匠N/A		Consumer advisory provi	ided	for raw	or ur	idercoc	ked foods	
5	ĬĮN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its				Highly Susceptible Po	opula	tions				
1		Good Hygienic Practices		Ī	<b>Ճ</b> N □ OUT	Г		20-000000000000000000000000000000000000					
6	□ IN □ OUT (N/O		2	26	□N/A		Pasteurized foods used;	prom	bited 10	ous	not one	ered	
7	□ N □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical						
Kiloke.		reventing Contamination by Hands	2	27	TUO □ OUT	Г	Food additives: approved	and	properl	v us	ed		
8	ZQÍÚ □ O∩L □ N\O	Hands clean and properly washed			□N/A				propor.	,			
	MIN □ OUT	No bare hand contact with ready-to-eat foods or approv alternate method properly followed	ed 28	28	ENN OUT	Г	Toxic substances properly identified, stored, used						
9	□N/A □ N/O				□N/A								
	<del>-X</del>				100 M	22/2006/2009/20	nformance with Approve	SC202-36192-3	Angeles and the second	other parties of			
10	□ N/A □ TUO□ N/A	Adequate handwashing facilities supplied & accessible	<u> </u>	29 TN OUT			Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	.⊠.IN □ OUT	Approved Source Food obtained from approved source	<del>-</del>	+	□ IN □ OUT		opedianzed processes, an		100F p				
	□ IN □ OUT		3	30	ABN/A □ N/O		Special Requirements: Fresh Juice Production						
12	□N/A □√U/O	Food received at proper temperature	[	31	□IN □ OUT	-	Special Requirements: Heat Treatment Dispensir					Г	
13	DAN OUT	Food in good condition, safe, and unadulterated			☑N/A □ N/O		Openial Requirements. Fleat Treatment Dispensing Fleez					rreezers	
14	ĎÍN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	32	□ IN □ OUT □ N/O		Special Requirements: Cu	ıstom	Process	sing			
		Protection from Contamination	<del></del>	+		_							
	Ď√N □ OUT		3		□IN □OUT @N/A □N/O		Special Requirements: Bu	lk Wa	iter Mac	hine	Criteria	3	
15	ĎN/A □ N/O	Food separated and protected		Ť			On the D						
16	□¶N □ OUT	Food-contact surfaces: cleaned and sanitized	] 3	4	☐ IN ☐ OUT		Special Requirements: Aci Criteria	idified	White I	Rice	Prepar	ation	
	□N/A □ N/O			+									
17	TUO II NIÈ	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		□IN □ OUT □N/A		Critical Control Point Inspe	ection					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		$\top$	□ IN □ OUT	-							
18	□ IN □ OUT	Proper cooking time and temperatures	30		ばN/A		Process Review						
10	□N/A □(N/O	Proper cooking time and temperatures		_	□IN □ OUT								
19	□ IN □ OUT	Proper reheating procedures for hot holding	3		⊠N/A		Variance						
	□N/A ☐ N/O		_										
20	□ IN □ OUT	Proper cooling time and temperatures		Qi.	sk factors on	a fac	d proporation prost!	۰.۰	1 0	01	a ha!-	ndor-	
	□N/A ZIN/O						ed preparation practices the most significant co					IVIOIS	
21	□IN □OUT □N/A ⊡™/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
$\dashv$			F	Pu	blic health in	nterv	rentions are control m	eası	res to	prev	ent fo	odborne	
22	GIN OUTONA	Proper cold holding temperatures			ess or injury.								

HEA 5302A Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

## State of Ohio

## **Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

heistian Center 0 Standard 70 i 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly TIN OUT OUT N/A IN/O Pasteurized eggs used where required 54 BIN DOUT designed, constructed, and used IN DOUT DN/A Water and ice from approved source Warewashing facilities; installed, maintained, used; test 55 M IN □ OUT □N/A Food Temperature Control 56 ☑ IN ☐ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment TIN OUT ONA ONO for temperature control Physical Facilities 41 Ya in □ Out □n/a □ N/O Plant food properly cooked for hot holding TIJIN III OUT IIIN/A Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices IN □ OUT □N/A □ N/O Approved thawing methods used ≠□ IN □OUT □N/A □ N/O IN OUT ON/A Thermometers provided and accurate ☑ IN ☐ OUT ☐N/A Sewage and waste water properly disposed Food Identification TUO 🗆 OUT 60 IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container 61 ÍSLIN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer 'ÉIN □ OUT Physical facilities installed, maintained, and clean; dogs in 62 TUO ITI OUT 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, TUO 🗆 NI'🗂 46 storage & display IN MOUT Adequate ventilation and lighting; designated areas used ☐ IN ☐ OUT ☐N/A 47 Personal cleanliness ☐ IN ☐ OUT ☐ N/A ☐ N/O 48 Wiping cloths: properly used and stored ÌN □ OUT □N/A Existing Equipment and Facilities IN OUT ON/A ON/O Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT/SN/A 901:3-4 OAC ⊠JN □ OUT □N/A □ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 66 11≦ IN □ OUT □N/A 51 3701-21 OAC IN OUT ON/A 52 Single-use/single-service articles: properly stored, used ÉIN OUT ONA ONO Slash-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 R=repeat violation Item No Code Section Priority Level | Comment П Person in Charge Date: ally Best Sanitarian Licensor:

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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