## **State of Ohio**

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

Ná	ame of facility		Check o			License Number	Date						
	oreenulli	2 CITIZENS baseball	<b>述</b> FS			1007	10/9/2020						
Ac	idress	Otrast Cogue		te/Zip Code		1							
Suffer Street Constitutions baseball Street 1007 10/9/2020													
Lie	cense holder	31	nspect	ion Time .		rel Time	Category/Descriptive						
ز	RECOUNT	e Citizens buseballlean	20		10	NC35							
Ту	pe of Inspection (che	ck all that apply) // // // // // // // // // // // // //			· T	Follow up date (if required)							
1 '	Standard ☐ Critical	Control Point (FSO) □ Process Review (RFE) □ Varian □ Complaint □ Pre-licensing □ Consultation	ce Revi	ew □ Follow up	р		(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													
		Compliance Status		Compliance Status									
	T .	Supervision j		Time/Temperature Controlled for Safety Food (TCS food)									
1	MIN DOUT D N/A	Person in charge present, demonstrates knowledge, and performs duties	2			Proper date marking and disposition							
2	ÀHN □OUT □ N/A	Certified Food Protection Manager  Employee Health	_   2	4 MN/A D N/		Time as a public health con	trol: procedures & records						
0.0000		Management, food employees and conditional employees		PANA DIV	0	Consumer Advisory							
3	MIN DOUT D N/A	knowledge, responsibilities and reporting	_ 2	5 DIN DOU	JT								
4	ĎiN □OUT □ N/A	Proper use of restriction and exclusion		S DANA	X - X - X - X - X - X	Consumer advisory provided for raw or undercooked							
5	☑ IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal event  Good Hygienic Practices		T.Q⁻IN □ OU	)T	Highly Susceptible Pop	ulations						
6	סעא ם דטס ם אעם ו		2		'	Pasteurized foods used; pr	ohibited foods not offered						
7	D'IN DOUT DN/O	No discharge from eyes, nose, and mouth				Chemical							
	\ /	reventing Contamination by Hands	_   2	7 ⊠HN □ OU	JT	Food additives: approved a	and properly used						
8	MIN OUT NO	Hands clean and properly washed		LIN/A									
9	EIN DOUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	d 2	8 DN/A DOU	JT	Toxic substances properly identified, stored, used							
Э	□N/A □ N/O			1	Co	nformance with Approved	Procedures						
10	MIN DOUT D N/A	Adequate handwashing facilities supplied & accessible		□IN □OU	CONTRACTOR OF STREET	Compliance with Reduced							
	<b>1</b>	Approved Source	2	MANNA -		specialized processes, and							
11	ÀN □ ONL	Food obtained from approved source	<u> </u>		TI C	Special Requirements: Fres	h Juice Production						
12	□N/A □ N/O	Food received at proper temperature	3	ПИ ПОП		Consist Description of the Head	To the of D						
13	TUO UN UNIT	Food in good condition, safe, and unadulterated				Special Requirements: Heat	Treatment Dispensing Freezers						
14	西IN 口 OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3		TI O	Special Requirements: Cust	om Processing						
	AN FOUR	Protection from Contamination	3	3 ZEN/A □ N/C		Special Requirements: Bulk	Water Machine Criteria						
15	冶N 口 OUT □N/A □ N/O	Food separated and protected											
16	DNA □ N/O	Food-contact surfaces: cleaned and sanitized	34	IN OUT	T D	Special Requirements: Acidi Criteria	fied White Rice Preparation						
17	MÉ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	□ IN □ OU	T	Critical Control Point Inspec	tion						
		rature Controlled for Safety Food (TCS food)	36	□ IN □ OU	Т	Process Review							
18	MIN DOUT	Proper cooking time and temperatures		JEIN/A		LIOCOSS VENICA							
19	DIN DOUT	Proper reheating procedures for hot holding	37		'	Variance							
20	□IN □,OUT □N/A 闰,N/O	Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors									
21	TUO UI OVAÈE AND	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.									
22	□ IN □ OUT □N/A	Proper cold holding temperatures	i	Public health interventions are control measures to prevent foodborne illness or injury.									

## **State of Ohio**

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

Name	e of F	acility	1/ 2	1	Louis Racalail	/ ,.	Ту	pe of Inspection	Date /	1	<b>9</b> 24.	
	<u> </u>	221101	16		Heens Bastball	مكسك	IGAC L	ITANINO PO	10/9/	<u> 20                                   </u>	<u> </u>	
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												
			1 118	Safe Foo	d and Water		Itensils, Equipment and Vend	200 TO 100 TO 10				
<u> </u>	30					54						
C. C				* 1200 to 1970 to 1970 to	and ice from approved source	55 ☐ IN ☐ OUT ☐ N/A Warewashing facilities: installed, main strips				, used;	test	
	Food Temperature Control					strips  56 \ ☐ IN ☐ OUT Nonfood-contact surfaces clean						
40	Proper cooling methods used; ade for temperature control		cooling methods used; adequate equipment perature control	36	/E   V    001	Physical Facilities	lean					
41 )	ΔIN	I-IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding		57 ☑ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure								
42	2 /Ď IN □ OUT □N/A □ N/O   App		Approve	ved thawing methods used 58 泊 II		ÁIN □OUT	Plumbing installed; proper	backflow device	:S			
43 IN OUT ON/A Thei				Thermo	meters provided and accurate	□N/A □ N/O						
	Food		Food Id	lentification	59 ☑ IN ☐ OUT ☐N/A Sewage and waste wa			perly disposed				
44	Ó IN	□ OUT.		Food p	roperly labeled; original container	60	Ď IN □ OUT □N/A	tructed, supplied	, cleane	∍d		
	1133		Preven	tion of F	ood Contamination	61	☑ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities maintained				
45	oper oper		opening	cts, rodents, and animals not present/outer ings protected amination prevented during food preparation, ge & display		AD IN DOUT	Physical facilities installed, maintained, and clean; d outdoor dining areas			gs in		
/	storag		storage			⊠ IN □ OUT	Adequate ventilation and lighting; designated areas used					
- /	,	OUT N/A OUT N/A			al cleanliness cloths: properly used and stored	-	7					
					g fruits and vegetables	64	TO IN OUT ON/A	Existing Equipment and Faciliti	es			
			No. Compt. Serve	PROFESSION STATE	se of Utensils			Administrative				
50 ]	ď IN I	□ OUT □N/A [	And the second second	argera aceptor san	utensils: properly stored	65	□ IN □ OUT,MN/A	901:3-4 OAC				
51 1	☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried,						☑IN □ OUT □N/A	3701-21 OAC				
		□ OUT □N/A		handled Single-	use/single-service articles: properly stored, used	00	дан 🗖 оот Дила	3701-21 OAC				
	-,		 □ N/O		esistant, cloth, and latex glove use							
75715	Air.				Observations and C	orre	ctive Actions			H.		
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									cos	R		
	2/2/2/2/20											
	0/13/0/9/10/10/10/10/10/10/10/10/10/10/10/10/10/								111			
							/	1 9 9 9				
							-	/				
							1000					
	_				<u> </u>							
	$\perp$						<del></del>					
	$\perp$		<b>}</b>									
Person in Charge Date:												
Sanitarian Licensor:												
DRIORITY LEVEL, C - CRITICAL NC - NON CRITICAL												

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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