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

N	ame of facility		Check			License Number		Date			
	Harry BIG	245 Stope L22	□ F\$	O <u>Q</u> RFE		1/009		10/02/202			
A	ddress		City/Sta	ity/State/Zip Code							
(ol maj	n street		New Weston OH USS4							
Li	cense holder		Inspect	ection Time Tra		vel Time	Ce	ategory/Descriptive			
	BRAD	B)2+	5	Ä		1015		(25)			
T	pe of Inspection (chec				1	Follow up date (if required	4)	Water sample date/result			
È	∕≨tandard □ Critical ৷	Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revi	iew 🗆 Follow u	р	Tollow up date (il required	uj	(if required)			
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
	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											
	Tank doorgraded compil										
		Compliance Status		Compliance Status							
- 1000		Supervision Person in charge present, demonstrates knowledge, ar	nd -	Time/Temperature Controlled for Safety Food (TCS for							
1 2	/ `	performs duties				23 □ IN IOUT Proper date marking and disposition					
	DIN LIOUT LI N/A	QIN □OUT □ N/A Certified Food Protection Manager Employee Health				24 SHN DOUT Time as a public health control: procedures & i					
3	- IN OUT ON/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		. □IN □ OU	IT.	Consumer Advis	ory				
4	ØIN □OUT □ N/A	Proper use of restriction and exclusion	2	5 FINA 11 00	, i	Consumer advisory provid	ded	for raw or undercooked foods			
5	DUN OUT N/A	Procedures for responding to vomiting and diarrheal ever	ts		: 10	Highly Susceptible Po	pula	itions			
6	☐ IN ☐ OUT ☐ W/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	2	6 ON/A OL	JT	Pasteurized foods used;	proh	ibited foods not offered			
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth				Chemical					
	Pi	reventing Contamination by Hands		_ DIN OU	JT		<u></u>				
8	UN □ OUT□ N/O	Hands clean and properly washed		?/ ☐N/A		Food additives: approved	and ——	properly used			
9	☑ IN ☐ OUT ☐N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	28 □N/A □ OU	ntified, stored, used						
10	ÌZÎN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		TON BOIL		onformance with Approve	C 3 C 3 C 3 C 3 C 3 C 3 C 3 C 3 C 3 C 3	The state of the s			
10	A LOST LINE	Approved Source	2	9 □IN □OU 8/M2) (Compliance with Reduced specialized processes, an					
11	⊠IN □ OUT	Food obtained from approved source	2	O DIN DOU	JΤ	Special Poquiromento, Ere		I dea Draduction			
12	□IN □OUT □N/A ⊡-N/O	Food received at proper temperature		DIN DOU	DIN DOUT			uice Production			
13	™ □ OUT	Food in good condition, safe, and unadulterated		I N/A D N/C	о 	Special Requirements: Hea	eatment Dispensing Freezers				
14	□ N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	2 □ IN □ OU 2 □ IN □ OU 2 □ IN/A □ N/O		Special Requirements: Cus	stom	Processing			
		Protection from Contamination	3	3 IIN II OU		Special Requirements: Bull	k \//-	ater Machine Criteria			
15	IĢAN □ OUT	Food separated and protected		³ □N/A □ N/C)	appoint requirements. Dull		ACT MIGORITIC OFFICERS			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	4 DIN DOU		Special Requirements: Acid	dified	d White Rice Preparation			
17	Ŭ¹Ņ □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 DIN DOU	Т	Critical Control Point Inspe	ction	1			
- /-	Time/Tempe	rature Controlled for Safety Food (TCS food)		□ IN □ OU	т	<u>'</u>					
18	□ IN □ OUT ☑N/A □ N/O	Proper cooking time and temperatures	36	DN/A		Process Review					
19	☐ IN ☐ OUT ☐ N/O	Proper reheating procedures for hot holding	37	IN DOU	Т	Variance					
20	□ IN □ OUT □Ń/A □ N/O	Proper cooling time and temperatures	F	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	□ IN □ OUT □ N/A □ N/O	Proper hot holding temperatures	fo								
22	À'N □ OUT □ N/A	Proper cold holding temperatures									
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Nam	ne of	Facility		- Part - 195	Admonty, Onapters of 17 and	, 0, 1		Type of Inspect		Date	,		
		<u> </u>	REU	13	315 SHORR			Starri	$f \in \mathcal{F}$	10/0 <	<u> </u>		
nakiski	COOD DETAIL DOACTICES												
	GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
 Ma	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												
					and Water						Service Control		
38					54 口 IN 內 OUT Food and nonfood-contact surfaces cleanable, prodesigned, constructed, and used								
39				TOTAL CALCULATION AND AND AND AND AND AND AND AND AND AN	and ice from approved source			IMIA I	Warewashing facilities: installed, maintained, used; test strips				
					poling methods used; adequate equipment	56	JUO II OUT		ontact surfaces c	lean			
40					perature control			without on with the distribution of the	Physical Facilities				
41	10	N OUT ON/	N/O	Plant foo	ood properly cooked for hot holding 57 □ 'IN □ OUT			IN/A Hot and c	A Hot and cold water available; adequate pressure				
42	10	N 🗆 OUT 🗆 N/A	N/O	Approved	thawing methods used	58	58 ☐N ☐OUT Plumbing installed; proper backflow de						
43		N □ OUT □N/A		 	nometers provided and accurate			IN/A 0					
				Food Ide	ntification	59	ÖNN □ OUT □N/A Sewage and waste water properly disposed □NN □ OUT □N/A Toilet facilities: properly constructed, supplied, clean						
44		N 🗆 OUT		Food pro	perly labeled; original container	60	 						
			Preven		od Contamination	61	61 ☐ IN ⚠ OUT ☐ N/A Garbage/refuse properly disposed; fac						
45	<u>B</u> ,II	N 🗆 OUT		openings		62	□ IN 🖸 OUT	Physical fa outdoor dir	cilities installed, m ing areas	aintained, and cle	ean; do	gs in	
46	ا <u>ا</u>	N □ OUT		Contamir storage &	nation prevented during food preparation, display		√Ö IN □ OUT	Adoquato	vontilation and ligh	ting: decignated	rose II	read	
47		N OUT ON/			cleanliness	-	X X		Adequate ventilation and lighting; designated areas use				
48		N OUT ON						JN/A Existing Eq	uipment and Facilit	ies			
49	العاز	N 🗆 OUT 🗆 N/A	ettestivez	Laboratericoniza	fruits and vegetables of Utensils	107		Adı	ninistrative				
50	\pi 1	N □ OUT □N/	15 Dept. 5 Feb.	T-12 10 76 (T	ensils: properly stored	65	TELIN II OUT I]N/A 901:3-4 OA	.c				
51				Utensils,	equipment and linens: properly stored, dried,	66		IN/A 3701-21 C	AC.	•			
52		N 🗆 OUT 🗀 N/A		handled Single-us	e/single-service articles: properly stored, used		H H OO L	0,01210	7.0				
53		N 🗆 OUT 🗆 N/A			sistant, cloth, and latex glove use								
440 (641) (47 (80)					Observations and C	orre	ctive Actio	ns			1		
	de:				in appropriate box for COS and R: COS =corr				violation	The second of			
	n No.	Code Section	n Priori	ity Level	Comment	(10 t	1 <2a		m the	rr P	cos	R ∃⊡	
-	•	12: . 4 / 1	110		KIALNIN COOLER	75	Pipin	<u> </u>	30 1 1 2 .	· · · ·			
				-		<u></u>	, , ,		21. (12.)				
10	7	10 HA	100	7 /	Observe imp bee	1 1/22	000 11	(10)2 +	1105 6	7 9 /		Ď(
32	(121		16 175	- 1		ROON	(· //			
					1 2 3 4 7 00/	\overline{V}	Life H	1 Special control is					
1.1		5U3	14((Observed Aumos	(10	ZON	apas	< DIG	20-50			
10))			TOR Place	$\frac{1}{C}$	COVV	CLIE	717 W	reen			
					ENTA ROSINOID	1 (M+(1/V)	JIMAT	(7)	p sactioning			
					TOCH 002 19	· ·	INFO		9200,	171			
					1 1		F F X 1 No. 20	A Salasana	d'in Circle) '			
					((CM))			<u> </u>					
			-		1 X Said 1								
Por	Person in Charge Date:												
	(Kris	this	1	ateman				10 - 02 -	20			
San	Sanitarian Licensor:												

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page___ of ____

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Name of F	acility C(104	Birds	510pe CCC	Type of Inspect		20	20
in the second		Mark "X"	Observations and Corrective Action appropriate box for COS and R: COS=corrected on-sit Comment	ions (continued) e during inspection. R=repeat vi	iolation	cos	R
tem No.	S. J.	- Indity Level	Observed Various the discount Cla	ozo and 8 20 Cups 7/5 Clackers	60 past 109: 17/7/2020 12020 9/6/2020 9/6/2020		
			MANA	1000			
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	2.						
Person i	7.7	Justinia.	Boteman 11		te: 10/02/20 censor: 1) L/D		