State of Ohio

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

es esta												
Na	me of fa	acility		Check one			License Number	•	Date			
		Kath.	į.	⊠ ′FSC	□RFE		24	5-28-2020				
		Kathy 416 M	12	01/ 10/ 1								
Ad	dress	111/ 40		-	e/Zip Code							
		416 /	aln St.	(4	neenville,	Oi	H 45331					
Lic	ense h			Inspection	on Time		vel Time	Ca	tegory/Descriptive			
		4	, na	. 12		114	~	Ca				
		Kathy	Fontaria	15	O		5		C45			
Ty	pe of Ir	spection (chec	k all that apply)				Follow up date (if require	d)	Water sample date/result			
	Standar	d 🐷 Critical 0	Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	nce Revie	w 🛮 Follow u		, , ,	•	(if required)			
	Foodbo	rne 🛚 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
	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											
		<u> </u>										
			Compliance Status		Compliance Status							
		1	Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	WIN I	□OUT □ N/A	OUT N/A Person in charge present, demonstrates knowledge, and performs duties				JT O Proper date marking and disposition					
2	DMN I	OUT N/A	Certified Food Protection Manager			ΙΤ						
			Employee Health		□N/A □ N/e		Time as a public health co	ıntrol	: procedures & records			
	1		Management, food employees and conditional employee	s:			Consumer Advis	ory				
3	IMIN I	□OUT □ N/A	knowledge, responsibilities and reporting		III □ OU	Т						
4	⊡ IN I	□OUT □ N/A	Proper use of restriction and exclusion	25	□N/A		Consumer advisory provi	ded	for raw or undercooked foods			
5		□OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Po	sluai	ations			
		200.000	Good Hygienic Practices			IT						
6	Œ/IN	OUT N/O	Proper eating, tasting, drinking, or tobacco use	26			Pasteurized foods used;	proh	ibited foods not offered			
7	園 IN	OUT NO	No discharge from eyes, nose, and mouth				Chemical					
######################################		Pi	eventing Contamination by Hands			ıŦ		2272222	200			
8 M/N □ OUT □ N/O Hands clean and properly washed					IEDN/A		Food additives: approved	and	d properly used			
 			Thanke dream and properly reading									
	L Stini	OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	_{red} 28	IIIN □ OU	IT	Toxic substances properly	/ ider	ntified, stored, used			
9				ved	N/A				,			
						Co	informance with Approve	ed P	rocedures			
10	4EHN(☑OUT □ N/A	Adequate handwashing facilities supplied & accessible		□IN □ OU	Т	Compliance with Reduced	d Ox	ygen Packaging, other			
			Approved Source	29	D√N/A		specialized processes, a	nd H	ACCP plan			
11	₫ IN	□ OUT	Food obtained from approved source	30	□,IN □ OU	Т	Special Requirements: Fro	ooh	luice Draduction			
4.0		🗖 OUT	Food received at proper temperature	30	DYN/A 🗆 N/C)	Special Requirements, Fre	3511 0	Juice Production			
12	□N/A	□ N/O	1 300 10001700 at proper temperature	31	□,IN □ OU	т	Special Poquiroments: He	at T	reatment Dispensing Freezers			
13	I I∕IN	□·OUT	Food in good condition, safe, and unadulterated		☑N/A □ N/O)	oposiai Nequilelliellie, He	-ut II	Todamont Dispensing Fleezers			
14		□ OUT	Required records available: shellstock tags, parasite		□IN □ OU		Special Requirements: Cu	ieton	Processing			
	WNA)□ N/O	destruction		☑N/A □ N/)	opoda raquilements. Ot	.3(0)1	*			
		1	Protection from Contamination	33			Special Requirements: Bu	III- 344	ator Machino Critoria			
15		□ OUT	Food separated and protected	33	DIN/A □ N/G)	opedia Nequirements. Du	IK VV	ator iviacimile Cilitetia			
15		□ N/O	1 ood separated and protected				Special Poquirements: As	idifi-	d White Rice Preparation			
16		OUT	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU	; l	Special Requirements: Ac Criteria	ulle	o white rice rieparation			
"	□N/A	□ N/O	. 555 contact carraces. Granica and Santizad									
17	⊡ ′IN	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	I⊒ÍIN □ OU □N/A	Т	Critical Control Point Inspe	ection	n			
Time/Temperature Controlled for Safety Food (TCS food)					□IN □ OU	Т						
	। । ।	□ OUT		36	⊡⁄N/A		Process Review					
18	□N/A	N/O	Proper cooking time and temperatures		DIN DO	т						
	Γ⊒ V INI				□.IN □ OU ■N/A	'	Variance					
19	II'IN □ OUT □N/A □ N/O		Proper reheating procedures for hot holding									
H												
20	BH-IN- □ OUT		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors				nd employee behaviors			
							s the most significant o					
21		□ OUT	Proper hot holding temperatures		odborne illne		Ş	•				
_'	□N/A	□ N/O	Tropor not notaling temperatures				nterventions are control measures to prevent foo					
	_1				ublic nealth ness or injury		ventions are control m	edS	nies to bieseùr ioogbotue			
22	Ū IN	□ OUT □N/A	Proper cold holding temperatures	""		ry.						

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Name	of Facility		Type of Inspection, Date									
	Kat	his	Standard / CCP 5-28-2	0.20								
		/	31 Mast & 1001 3 50 2	-40								
	GOOD RETAIL PRACTICES											
Mark	Good Retai	il Practices are	preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
IVICIN	designated comp		IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not od and Water Utensils, Equipment and Vending	t applic	able							
38 🗓	Z'IN 🗆 OUT 🗖 N/A		urized eggs used where required 54	able, pr	operly							
	I/IN □ OUT		designed, constructed, and used									
			perature Control 55 VIN OUT OUT N/A Warewashing facilities: installed, maintained strips	d, used;	; test							
40 🗆	IN OUT N/A		r cooling methods used; adequate equipment operature control 56 🗆 IN 🗘 OUT Nonfood-contact surfaces clean									
41 ☑	IN OUT ON/A	□ N/O Plant	food properly cooked for hot holding 57 III OUT IN/A Hot and cold water available; adequate pr	essure								
42 🗷	Í IN 🗆 OUT 🗆 N/A	□ N/O Appro	the discourse of the di									
43	IN OUT ON/A	Therm	nometers provided and accurate 59 🗆 IN 🗆 OUT 🗆 N/A Sewage and waste water properly disposed	7,100,000								
		Food	identification 60 ☐ IN ☐ OUT ☐ N/A Tollet facilities: properly constructed, supplied	. clean								
44 🗓	Í IN □ OUT	Food	properly labeled; original container 61 🗹 N 🗆 OUT 🗆 N/A Garbage/refuse properly disposed; facilities m									
			Food Contamination 62 IN FOUT Physical facilities installed, maintained, and c		,u 							
45 1	IN 🗆 OUT	Insects	s, rodents, and animals not present/outer									
46 🖸	I'IN 🗆 OUT	Contai	mination prevented during food preparation,	areas t	isea							
47 🗹	IN OUT	storage Persor	e & display 64 IN OUT N/A Existing Equipment and Facilities al cleanliness									
	IN OUT ONA		g cloths: properly used and stored Administrative									
49 🗆	IN OUT ON/A		ng fruits and vegetables 65 IN OUT PN/A 901:3-4 OAC Temp Date: Fecha- Fecha-	>Rite _®	3 -							
50 🗹	IN OUT ONA	□ N/O In-use	utensils: properly stored 66 LV IN OUT OUT N/A 3701-21 OAC Emp: PASS WHE	EN BLUF								
51	IN □ OUT □N/A	Utensi handle	Is, equipment and linens: properly stored, dried,	S ORANGE JANDO LA BARRA COLOR NARANJA	: 							
52 	IN OUT ON/A		use/single-service articles: properly stored, used	F/82°C	İ							
53 🗖	IN 🗖 OUT 🗐N/A I	□ N/O Slash-i	resistant and cloth glove use									
Item No	o. Code Section	Mark '	Observations and Corrective Actions "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Comment									
62	6.1A	NC		cos	R							
		7	non-early cleanable surface. Please cover with smooth a	占								
			clemable surface									
10	6.2 E	NC	Observed absence of handwarking signs in kitchen and									
			bathroom. Please port signage in these areas									
<i>f</i> =	(11)											
63	6.4 D	NC	Observed deep cleaning of hood to be overdue recommend									
			vent cleaning every six months									
56	4.SA3	NO	Observat fort hall so a C									
J8 1.3/13 NO		_/\(\)	Observed front build up in freezer in storage room next to pizza kitchen									
			Meri to pizza Michem									
\bigcirc			Note: Please ensure that map is hanging to dry when									
			not in we									
Person in Charge												
Person in Charge 5-28-2020												
Sanitari	Roy	Kulbins	· · · · · · · · · · · · · · · · · · ·	٠	-							
PRIOR	ITY LEVEL: C =											
			NC = NON-CRITICAL Page 2 of 3	_								

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

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

Name of Facility	•	 		Type of Inspection,	Date
-	Kathy			Standard/CCP	5-28-2020
		 		•	

		E AASSI TVI	Observations and Corrective Actions (continued) In appropriate box for COS and R: COS=corrected on-site during inspection R=repeal violation		
Item No.	Code Section	Priority Level	Comment	cos	R
			Critical Control Points:		
			No critical violations		뷥
			100 Cultical Modallow		
			& Please obtain ODH version of manager food safety		
		·	training centificate		
					\exists
			<u>-</u>		
				<u>-</u>	
				<u>-</u>	
]
				<u> </u>	
1					
Person i	n Charge:	Klid	Date: 5-28-2020		
Sanitaria		B.M	Date: 5-28-2020 Licensor: DCHP		-
V	Roy	Kolbinst	UCT/P		

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