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

Name of facility						License Number	Date	Date		
١	r.c. Cho	esalle Inc DDH Huston's	FSC	O	□ RFE	1 1098	+(0/17/30	176		
A	ddress		City/State/Zip Code							
	7 E Ws	ter St	Arcanum OH 45303							
Li	cense holder	0	Inspection	nspection Time Travel Time Category/Descripti						
Molacial Vienelshinger					'   1	10 /		-		
_	V PCVJOV OV	· Tar cope to Low open		) <b>«</b>	nin 1	TUMIN	(42			
Type of Inspection (check all that apply)					Mr. I	Follow up date (if required)	Water sample dat (if required)	e/result		
		☐ Complaint ☐ Pre-licensing ☐ Consultation	lice Kevie	2VV 1	A Follow up		(ii 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 applications.										
		Compliance Status				Compliance Stat	us			
		Supervision			Time/Tem	perature Controlled for Saf				
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	nd o	Ji	□ IN □ OUT					
		performs duties	23	.3	□N/A □ N/O	Proper date marking and o	Isposition			
2	□IN □OUT □ N/A	Certified Food Protection Manager	24	<i>,</i> //	□ IN □ OUT	Time as a public health con	rol: procedures & recor	rds		
		Employee Health			□N/A □ N/O		•	-		
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	Τ,	7 IN 17 OUT	Consumer Adviso	ry	Section 2		
4	DIN DOUT D N/A	Proper use of restriction and exclusion	25		⊒IN □ OUT ⊒N/A	Consumer advisory provide	ed for raw or undercoo	ked foods		
_5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	nts			Highly Susceptible Pop	ulations			
		Good Hygienic Practices			□ IN □ OUT	Pasteurized foods used; p	abilitized feeds not offe	arod		
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	3 [	□N/A	r datedrized 100da daed, pi	offibited foods flot offe	rieu 		
7	∐ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		<del></del>		Chemical				
•			27	' /	□IN □ OUT	Food additives: approved a	and properly used			
8	DIN DOUT NO	Hands clean and properly washed	_	_ե	□N/A 					
	□ IN □ OUT	No bare hand contact with ready-to-eat foods or approv	red 28	ואי	JIN OUT	Toxic substances properly in	lentified, stored, used			
9	□N/A □ N/O	alternate method properly followed		_ _	□N/A					
40	DIN DOUT DAY	Adequate bandurable of alltitation will be a second		<u> </u>		onformance with Approved	***************************************			
10	OUT N/A	Adequate handwashing facilities supplied & accessible  Approved Source	29	aı	⊒IN □ OUT ⊒N/A	Compliance with Reduced specialized processes, and	Oxygen Packaging, oth HACCP plan	er		
11	□IN □OUT	Food obtained from approved source		-	⊒IN □ OUT					
12	□IN □OUT	Food received at proper temperature	30		□N/A □ N/O	Special Requirements: Fres	h Juice Production			
12	□N/A □ N/O		31		JIN □ OUT	Special Requirements: Hea	Treatment Dispensing	Fronzors		
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	—    <u> </u>	<u> </u>	□N/A □ N/O			. 1002013		
14	□ IN □ OUT □ N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	21	⊒IN □ OUT ⊒N/A □ N/O	Special Requirements: Cust	om Processing			
		Protection from Contamination		+	IN OUT			11000000		
	□IN □ OUT		33			Special Requirements: Bulk	Water Machine Criteria	ì		
15	□N/A □ N/O	Food separated and protected		<b> </b>	IN FLOUT	Consid Demoles of 1	E. JAHLE D. D.			
16	□ IN □ OUT	Food-contact surfaces: cleaned and sanitized	34	ᆌᅣ	⊒IN □ OUT ⊒N/A □ N/O	Special Requirements: Acid Criteria	fied White Rice Prepara	ation		
	□N/A □ N/O			+	JIN 🗆 OUT					
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	h.I	J N/A	Critical Control Point Inspec	ion			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		T	JIN 🗆 OUT					
18	□ IN □ OUT	Proper cooking time and temperatures	36	i I	JN/A	Process Review				
-10	□N/A □ N/O	Troper cooking time and temperatures		, [	IIN 🗆 OUT	\/i				
19	□ IN □ OUT	Proper reheating procedures for hot holding	37		⊒N/A	Variance		i		
	□N/A □ N/O	,		-						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	p	}je!	( factore are fo	od preparation practices	and ampleyes hele	viore		
			- th	hat	are identified as	s the most significant cor		VIUIS		
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures			lborne illness.	•	3			
						ventions are control me	asures to prevent fo	odborne		
22	□IN □OUT□N/A	Proper cold holding temperatures	illi	lnes	ss or injury.					
- 1			1 1					!		

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

Type of Inspection

Nar	ne of Facility		11		N DO	١	$\lambda = 1$	(	1 -		of Inspection		Date		10.	a -2.
	L.t. Ch	620	dle I	$\Delta C$ .	HCKI	'	MUS	40	Λ', 2	1	ullowu	· P	121		100	70V
P				٠,								*			1	
141					GOO	D R	RETAIL	PRA	CTICES							
	Good Retail F	Practice	s are preventa	ative me	asures to cor	ntrol	the introd	ductio	n of pathogens	s, chen	nicals, and phy	sical objec	cts into f	oods.		-
_ M	ark designated complia	Contract Contract of the Contr	ali - Makana alik ini Masi nemitasa yan	COLUMB DESCRIPTION OF PROPERTY	NAME OF THE PARTY	ibere	d item: IN	<b>√</b> =in c	ompliance OUT	=not in	compliance N/	<b>⊃</b> =not obs∈	erved N/	<b>A</b> =not	applica	able
7-18		Saf	fe Food and Wa	ater						Ut	ensils, Equipme	and interesting and an extension	and the second control of the		1	
38		N/O F	Pasteurized eggs	s used w	here required			54	□ IN □ OUT		Food and nonfo designed, const			cleanal	ole, pro	perly
39	□ IN □ OUT □ N/A	Commission Company	Water and ice fro	ALLIGNOS CONTRACTOR	ved source		Table in the late of the late	55	□ IN □ OUT	□N/A	Warewashing fa strips	cilities: insta	alled, maiı	ntained.	, used;	test
40		F	Proper cooling m	nethods u	ised: adequate	eaui	ipment	56	□ IN □ OUT		Nonfood-contac	t surfaces o	lean			
40	OUT ON/A O		or temperature o		.,			Elac Electric			Physical F	acilities	re total inter-			
41		N/O F	Plant food prope	rly cooke	d for hot holdir	ng		57		□N/A	Hot and cold wa	ater availab	le; adequ	ate pre	ssure	
42		N/O A	Approved thawin	ng method	ds used			58	□ IN □OUT	İ	Plumbing instal	led; proper	backflow	device	s	
43			Thermometers pr	rovided a	nd accurate				□N/A □ N/O							
				erkonteuernekon.	algaratia ya.	MA.A	3.54.55.345 Z	59	□ IN □ OUT I	ΠN/A	Sewage and was	to water pro	nodu dian			
		- F	ood Identificati	ЮП				-								
44	□ ІИ □ ООТ	F	Food properly lai	beled; ori	iginal container	r		60	□ IN □ OUT I	LIN/A	Toilet facilities: p	roperly cons	tructed, s	upplied,	cleane	∌d
	Pi	: 11g, step \$6 a	n of Food Con	y ayran 1964 bad				61	□ IN □ OUT	□N/A	Garbage/refuse p	roperly disp	osed; facil	lities ma	aintaine	ıd
45	MIN □ OUT		nsects, rodents, a penings protecte		als not present/	outer	.	62	□ IN □ OUT		Physical facilities outdoor dining are		naintained,	and cle	ean; do	gs in
46		C	Contamination pro torage & display	evented d	luring food prep	paratio	on,		□N/A □ N/O		outdoor diffing an					
47	□ IN □ OUT □N/A		Personal cleanlin					63	63 IN OUT Adequate ventilation and lighting; designated areas used						sed	
48			Viping cloths: pr					64 IN OUT IN/A Existing Equipment and Facilities								
49	□ IN □ OUT □N/A □	1000 1000 2000	Vashing fruits ar	95.78 V. 194.1964/30	second or an income of a collection of a	345 <u>4</u> 753	Magadia anaka	627			Administ	rative		1-12-04		
		100000000000000000000000000000000000000	per Use of Ute	CTATANA CONT.   4				, 05	EN FOUT	- N.V.A	004.0 4 0 4 0					
50	IN I OUT IN/A		n-use utensils: p	<u> </u>				65	OUT I	LIN/A	901:3-4 OAC					
51	51 Utensils, equipment and linens: properly stored, dried, handled					66	□ IN □ OUT I	□N/A	3701-21 OAC							
52 IN OUT IN/A Single-service articles: properly stored, used														-	-	
53	☐ IN ☐ OUT ☐N/A ☐	N/O S	Slash-resistant, c	loth, and	latex glove use											
-5/1				Ol	oservatio	ns	and C	orre	ctive Action	ons		1681 VI 167			an Care	
			Mark "X" in appr			2 34 2 34	建筑 化自动 化烷酸邻酯医烷酸	さい アシャミン 孝	AND DESCRIPTION OF PARTY OF PARTY OF PARTY OF PARTY.	e graph et 12 bir	R=repeat violat	ion				elekta 10 Ez
Iten	No. Code Section	Priority	Level Comme	ent											cos	R
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				70	ulation	112	2 C	CYX	ected	*				ال		
				UN	dates	<u> </u>	$\sqrt{V}$	40	run lu	000	lveatl					
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Per	son in Charge	ul.	Ross	3							Date:	117	120		$\mathcal{O}^{-}$	
	itarian // 1	~ //	· Killian	7						10	<u> </u>	111				
San	itarian Jahana	1	B. A	110					Licensor	п ү	CHD					
PRI	ORITY LEVEL: C = C	RITICA	NC = NO	N-CRITI	ICAI						<u> </u>	Раде	Of	$\overline{}$		

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

Name of Facility

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

					v						
Na	ame of f	acility		Check or	•	License Number	Date				
L	{	t Ch	eadle Inc, DBAHuston	」。FSC	D□RFE	1098	5/18/2020				
A	ddress			City/Stat	City/State/Zip Code						
	9	E 1,)	ster St	M	Arcanum OH 45303						
Li	cense h	older		Inspection		vel Time	Category/Descriptive				
		Ocho	solo Pianolahaman	111	1 m = 1		CUS				
_		TYEDO	rah Riegelsburger	110	MIN	10 min	047				
l ly Ival	Standa	ispection (cnec	:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Pevie	w D Follow up	Follow up date (if required	l) Water sample date/result (if required)				
	Foodbo	rne 🔲 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	nce nevie	W DIONOW up	within 2 we	165				
	1 7 7 1 7 2 7 7 7 7 7 7 7 7 7 7 7 7 7 7										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
M	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 Sta	itus				
		for the	Supervision		Time/Ten	nperature Controlled for Sa	fety Food (TCS food)				
1	ΑΣίΝ	□OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	MIN OUT	Proper date marking and	disposition				
2	MIN	□OUT □ N/A	Certified Food Protection Manager	24	ZEKIN 🗆 OUT	Time as a public health as	atuali mua a adunas O na ud-				
	•		Employee Health	22	□N/A □ N/O	Time as a public fleatin col	ntrol: procedures & records				
3	√ <b>Z</b> IN	□OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	T a	Consumer Advise	ory				
4	<b></b>	□OUT □ N/A	Proper use of restriction and exclusion	25	DN/A	Consumer advisory provid	led for raw or undercooked foods				
<u>4</u> 5			Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible Po	nulations				
	,		Good Hygienic Practices		ŒIN □ OUT		<u> </u>				
6		OUT INO	Proper eating, tasting, drinking, or tobacco use	26		Pasteurized foods used; p	prohibited foods not offered				
7	NI <b>X</b>	OUT   N/O	No discharge from eyes, nose, and mouth			Chemical	•				
	L		reventing Contamination by Hands	27	DIN DOUT	Food additives: approved	and properly used				
8	XIN	OUT II N/O	Hands clean and properly washed		ZQN/A						
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	MA □ OUT □ OUT □ OUT	Toxic substances properly	identified, stored, used				
			, , , , , , , , , , , , , , , , , , , ,		c	onformance with Approve	d Procedures				
10	ZENN I	□OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□ IN □ OUT	Compliance with Reduced					
	ICT IN	T OUT	Approved Source		J≰(N/A	specialized processes, an	d HACCP plan				
11			Food obtained from approved source	<u>—</u>  зċ	□IN □OUT ☑N/A □N/O	Special Requirements: Fre	sh Juice Production				
12		□ N/O	Food received at proper temperature		DIN DOUT	0	1.T. ( 1.D. ) .T.				
13		□ OUT	Food in good condition, safe, and unadulterated	31	ĮĮ́N/A □ N/O	opecial Requirements: Hea	at Treatment Dispensing Freezers				
14	N/A	□ OUT □ N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □ OUT IIN/A □ N/O	Special Requirements: Cus	stom Processing				
	T		Protection from Contamination	33	□IN □ OUT	Special Requirements: Bull	k Water Machine Criteria				
15	□N/A	d OUT □ N/O	Food separated and protected		O'N D A'N						
16		Va OUT V□ N/O	Food-contact surfaces: cleaned and sanitized	34	M/N/A □ N/O	Criteria	dified White Rice Preparation				
17	Α̈́IN	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN MOUT □N/A	Critical Control Point Inspe	ction				
	T .		rature Controlled for Safety Food (TCS food)	36	□ IN □ OUT	Process Review					
18	⊠.IN □N/A	OUT N/O	Proper cooking time and temperatures		JEJN/A						
19		□ OUT □ N/O	Proper reheating procedures for hot holding	37	尺N/A	Variance					
20		□ OUT □ N/O	Proper cooling time and temperatures				and employee behaviors				
21		□ OUT □ N/O	Proper hot holding temperatures	fc	odborne illness.	as the most significant co	-				
22	,≅ď IN	□ OUT □N/A	Proper cold holding temperatures		ublic health inte	rventions are control me	easures to prevent foodborne				

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

Name of Facility	\ \ \	T 000 11 .		Ţ	ype of Inspection Date	10				
L.E. Chea	dle	Inc DBA Hust	ON) S	5	Standard (CP) 18	190	<u>190</u>			
		GOOD RETAI	I PRAC	TICES			V24-34			
Good Retail Pro	actices are		T 4 4 15 1 10 4 10 10 10 10 10 10 10 10 10 10 10 10 10	And the second section of the property of the second	hemicals, and physical objects into foods.	<u> </u>	2 (27) 102 (12)			
					ot in compliance N/O=not observed N/A=not		able			
	Safe Foo	od and Water			Utensils, Equipment and Vending					
38 X IN DOUT DN/A D I		rized eggs used where required	54	∕∆IN □ OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	operly			
39 X IN □OUT □N/A		and ice from approved source perature Control	55		Warewashing facilities: installed, maintained strips	d, used;	; test			
40 1 OUT ON/A O N	I/O Proper	cooling methods used; adequate equipment perature control	56	56 □ IN OUT Nonfood-contact surfaces clean						
41 X IN 🗆 OUT 🗆 N/A 🗆 N		ood properly cooked for hot holding	57	Physical Facilities  57 🖈 IN 🗆 OUT 🗆 N/A Hot and cold water available; adequate pressure						
		ved thawing methods used	<b>⊣                                    </b>	XD IN DOUT						
43 1 IN   OUT   ON/A   N		ometers provided and accurate	-   56		Plumbing installed; proper backflow device	es				
	. Lagranda de la companio de la comp	dentification	59	N D TUO I I LOX	I/A Sewage and waste water properly disposed					
44 1 IN □ OUT		properly labeled; original container	60	XQ IN □ OUT □N	//A Toilet facilities: properly constructed, supplied	l, clean	ed			
	This could be about day.	Food Contamination	61,	M I OUT IN	//A Garbage/refuse properly disposed; facilities m	naintaine	ed			
45 IN OUT		s, rodents, and animals not present/outer	62	ΣŲ IN □ OUT	Physical facilities installed, maintained, and c	lean; do	gs in			
46 1≦ IN □ OUT	Contan	nination prevented during food preparation,		□N/A □ N/O	outdoor dining areas					
47 X IN OUT N/A		& display al cleanliness	63	AD IN DOUT	Adequate ventilation and lighting; designated	areas u	used			
48 1N 0UT 0N/A 0 N		cloths: properly used and stored	64	MI TUO II NI	I/A Existing Equipment and Facilities					
49 Min dout din/a din	79-6-912-2-42220-6	ng fruits and vegetables se of Utensils			Administrative	ulai - Tyl- - Le Yyda				
50 X IN COUT CN/A CN		utensils: properly stored	65	□ IN □ OUT N	/A 901:3-4 OAC					
51 📶 IN 🗆 OUT 🗆 N/A		s, equipment and linens: properly stored, dried,	66	MIN OUT ON	/A 3701-21 OAC					
52 IN	handled Single-	use/single-service articles: properly stored, use			313121313					
53 AQ IN OUT ON/A ON	/O Slash-r	esistant, cloth, and latex glove use								
	Mark "	Observations and X" in appropriate box for COS and R: COS=co								
·	iority Level	Comment				cos	R			
35	<u> </u>	Observed Dies in a	3 4C/6	age in a	Storage room rear	<u> </u>	<u> </u>			
22		restrooms with	DUL	COVEVS	or dates rec					
		stated the pies	CYYCY	e made	ACLES OF SING					
		she would cut the	TRAN.	and but	Them inthe ple					
		Case.								
15/3.20	<u></u>	Gladay and Calaga	. (			7				
35	<u></u>	Observed Colesan	2,70	185, SOU	ces and other	<del>                                     </del>				
33		1) 10 CT ( 5)	W.Ca	IN LYGIC	hin cooler in the					
		Ritchen PZC sta	Teer	COMICIN	my morder we	<del></del>				
		covered when v	WI I	N 172691	NOCCOVER.					
115/ 1 11/	C	Classical and a								
45/ 64K		Observed gap in 5	CYER	an groon	Mar restrooms.					
2.2		NISON MANAGORON	6N.8	we do	or is fitted to the					
		TYSUVIL OF STROY	W.C.	RULEZ E	ere used to prevent					
Person in Charge	)	pest entag.								
	Pich	6/2/4			Date: 5-18-2020					
Sanitarian	(JA)	ent the		Licensor:	OCHO	-	_			
PRIORITY LEVEL: C = CRI	TICAL N	NC = NON-CRITICAL			Page Q of					

## Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name or	L.F	- Cho	adle Inc DBA Huston's Standard (CCP 5/18	12	$\sim$
				1	
			Observations and Corrective Actions (continued)		
item No.	Code Section		" in appropriate box for COS and R: COS=corrected on site during inspection. R=repeat yiolation	cos	R
52	4.45	NC	Observed several types of sources stored in		
	_		Single use containers Please do not reuse		
			single use mun articles for food operation.		
			IF your keeping the containers for personal use prease storage separate from other		
			use prease storage separate from other	<u> </u>	
			containers and label for personal use.		
161	45B		MARIN Observed utensils stored in containors	'X	
35	7100		offood librar acked don't the foodings	名	
<del></del>			of food. When asked about the frequency of replacement PIC stated they are	-	
			Switched everyday. Once specified that		
			it should be dromp4 hours PIC shoot the		
			Drocedine would Change!		
			4		
mara 1	11 mh m	N16			
<u>56</u>	4.5A3	NC	Observed & Duildup of Frost All Langue Car		
			Man in the various freezers throughout		
			the facility and some corrison of the outside of the ice machine TIT Prostection from Contamination		
			OUTSIDE OF THE TOWN CONTINUES AT ON	+	
		(	CRITICAL CONTROL POINT		
15	3.2C	<u> </u>	Observed pres in Stridge in a storage room	y	
	7	,	near restrooms without covers or dates PIC		
			stated the Desilve made uestorday and shu		
* .			would cut thema nut then sin the pie case		
1	0 3 6		XL Prostection from Contamination		
10	320	(	Observed colesaw, tries, sauced other		
			products not covered in reach in cooler inthe	<u> </u>	
			Covered when not in use.		
			CONSTRUCTION IN THE		
			TIT Protection from Contamination		
Ne	4.5B		Observed intensity stored in containers of		
			Food When sched shout the Ecoaumicy of		
			CROISCEMENT O Stated they are switched		
			every day once specified that it should be		
			everal hours DIC stated the procedur		
			monke words.		
	$\overline{}$				
Person in	Charge	. ^	Detail (1/202)		
	NO/	CALSOR	Date: 9- (8-2020)		
Sanitariar	· lot	TAD	Licensor: V () V		
	Telia	my / Ja	will(9) I DCAD		-

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

Name of Facility	Le Inc DBA Huston's Standard (CC) 5/18/	2	~~
		<u>or</u>	,O <sub>K</sub>
	servations and Corrective Actions (continued)	1.	
Item No.   Code Section   Priority Level   Comme	priate box for GOS and R; GOS=corrected on-site during inspection. R=repeat violation ent	cos	R
	Jotes: Women's restroom sink appears to be plumbed blackwarks Please either have it tixed or label the		
	ailland me thise or tabel that		
	not and cold handles		
	•	П	
	hank you for taking core of the repeat		
	Vollatibus.		
	Trull make sive to email 164 the		
	bodily flyid procedure to replace the		
	Twill make sure to email you the bodily fluid procedure to replace the written one.		
			<u> </u>
	Mank MW:		
			<u></u>
×			
() (2,1)			
Person in Charge:	Date: 6 18-2020		
Sanitarian:	2010 Licensor: 0C110		
John John	NCHP		1

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL