State of Ohio

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

Na	me of facility		Check	on	е		License Number	Date						
Palestine Community SICRE				□ FSO >□ RFE			113	11/3/2020						
					City/State/Zip Code									
	106 8	CRUSS St.	P	Palestine, OH US35Z										
License holder Cloue!					n Time	_	/ vel Time	Category/Descriptive						
Les coneil				50			30	C/S						
Type of Inspection (check all that apply)				_				. 155						
		nce Rev	riev	v 🗇 Follow ur	,	Follow up date (if required) Water sample date/result (if required)							
Ò	Foodborne □ 30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	1100 1101		· Li rollow u			(
etrasta (**														
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
IV.	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered in	in compliance OUT=not in compliance N/O=not observed N/A=not applicable											
Compliance Status					Compliance Status									
10000		Supervision					nperature Controlled for Safety Food (TCS food)							
1	DÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□ IN Æ OUT □ N/A □ N/O		Proper date marking and disposition							
2	A/N □OUT □ N/A	Certified Food Protection Manager			PNN DOUT									
	a land a final section of the sectio	Employee Health		24			Time as a public health control: procedures & records							
3	1 DOUT □ N/A	Management, food employees and conditional employee	s;				Consumer Advisory							
4	TIN DOUT D N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	:	25	5 □ IN □ OUT		Consumer advisory provided for raw or undercooked food							
5	A'N DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts	EFISIA			Highly Susceptible Pop	vulations						
		Good Hygienic Practices			,Ø IN □ OU	Т								
6	ON DOLD NO	Proper eating, tasting, drinking, or tobacco use		26 □N/A			Pasteurized roods used; p	rohibited foods not offered						
7	OVN 🗆 TUO 🗆 NIÁ	No discharge from eyes, nose, and mouth reventing Contamination by Hands		T			Chemical							
8	TIN DOUTDNO	•		27	DN/A □ OU	Т	Food additives: approved	and properly used						
0	<u> </u>	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 2		· · · · · · · · · · · · · · · · · · ·									
9	⊠N □ OUT			28	ÎÎIN □ OUT □N/A		Toxic substances properly identified, stored, used							
פו	□N/A □ N/O			Conformance with Approved Procedures										
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		ПІМ ПОЦТ			Compliance with Reduced Oxygen Packaging, other							
		Approved Source		29 > N/A			specialized processes, and HACCP plan							
11	ØN □ OUT	Food obtained from approved source	;	30 DIN DOUT			Special Requirements: Fresh Juice Production							
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		30 ₽N/A □ N/O										
13	Î N OUT	Food in good condition, safe, and unadulterated		31	UO □ NI□ N/C □ N/C		Special Requirements: Heat Treatment Dispensing Freezers							
14	□ IN □ OUT	Required records available: shellstock tags, parasite		30	□IN □OU		Special Requirements: Com	tom Proceeding						
e present	Ďñ/A □ N/O	destruction		32 ⟨□N/A □ N/O			Special Requirements: Custom Processing							
	TUO U MINU	Protection from Contamination		33 DIN DOUT			Special Requirements: Bulk	Water Machine Criteria						
15	□N/A □ N/O	Food separated and protected	-	+	-2-20									
16	TUO [] NK	Food-contact surfaces: cleaned and sanitized	<u> </u>	34	□ IN □ OU	T	Special Requirements: Acid Criteria	lified White Rice Preparation						
	□N/A □ N/O		_ -	-										
17	TUO □ NI T̈̀	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU ⁻ □M/A	Г	Critical Control Point Inspec	tion						
1	Time/Tempe	rature Controlled for Safety Food (TCS food)		+	□ IN □ OUT	г								
18	□ IN □ OUT	Proper cooking time and temperatures]	6	™N/A		Process Review							
-	ĎŃ/A □ N/O	Tropor cooking time and temperatures	,	37	□IN □ OUT ÈN/A	г	Verience							
19	□IN □OUT ⊠N/A □N/O	Proper reheating procedures for hot holding		<u>'</u>	.⊒N/A		Variance							
\dashv	□ IN □ OUT													
20	DIN □ OUI	Proper cooling time and temperatures		Ris	sk factors ar	e fo	od preparation practices	and employee behaviors						
	□IN □ OUT		 	tha	it are identifie	ed as	s the most significant cor	ntributing factors to						
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness.										
20	MIN FLOUR FINA	Description (ublic health interventions are control measures to prevent foodborn ness or injury.									
22	OUT N/A Proper cold holding temperatures													

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Nan	me of Facility		-101	(2)	Type of Inspection /	Date	/						
	上(1)(3)	re community	770		5 Spele CC	11/	3/	Je 🤇					
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 4 Utensils, Equipment and Vending													
38	Ď IN □ OUT □N/A □ N/O	angeneral and enterpendicularities of the annualistic of the first Dark Settle State of the Stat	54	□ N □ OUT	Food and nonfood-contact designed, constructed, and	t surfaces	cleanable, pro	operly					
39	ĎIN □OUT □N/A	Water and ice from approved source		EIN DOUT D	Warewashing facilities: ins	Warewashing facilities: installed, maintained, used; test							
	Foo	od Temperature Control	55 t 56		strips	\ strips \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \							
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	t 50		Physical Facilities								
41	Ĭ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	food properly cooked for hot holding 57 🗔 II			N/A Hot and cold water available; adequate pressure							
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58		Plumbing installed; proper backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
	T	Food Identification	59		· · · · · · · · · · · · · · · · · · ·								
44	■ IN □ OUT	Food properly labeled; original container		ID IN DOUT DI		Tollet facilities: properly constructed, supplied, cleaned							
	Preven	tion of Food Contamination	61	*	N/A Garbage/refuse properly dis	posed; facili	ities maintaine	ed					
45	,⊠.IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, outdoor dining areas	maintained,	and clean; do	ogs in					
46	IN □ OUT	Contamination prevented during food preparation, storage & display	63	□ IN □ OUT	Adequate ventilation and lig		nated areas i	used					
47	IN OUT N/A N/O	Personal cleanliness	_	`									
48		Wiping cloths: properly used and stored Washing fruits and vegetables	64	64 S IN OUT NA Existing Equipment and Facilities									
		Proper Use of Utensils			Administrative								
50	TE IN □ OUT □N/A □ N/O	The state of the s			N/A 901:3-4 OAC								
51	¹⊡ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried handled	1, 66	O IN O OUT ON	☐ IN ☐ OUT ☐N/A 3701-21 OAC								
52	/☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, use	ed										
53	O/N O/N N/O	Slash-resistant, cloth, and latex glove use											
		Observations and				1.14							
Iten	n No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=o	corrected o	on-site during inspe	ction R=repeat violation	7,511715.4	cos	R					
7	3.4HIC	Orselved paval	95.25	5 0 12	779 <9USG	\$ C							
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-	ann in Cha												
Person in Charge Date: 1/3/20													
San	Sanitarian Licensor:												
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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