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

			Check	, on			License Number		Date ,	
Na	me of facility	1 1	DKF						9/21/2020	
	Picnics	Fizza à Brille Woodside dr Arcanum ILC					224		71-112020	
Ad	dress	• , , ,	City/S	ity/State/Zip Code						
	3 Post	Moodside dr	Arcanum				, oh 453	2	1	
Lic	ense holder	0,000,01	Inspe		n Time		vel Time		tegory/Descriptive	
LIC	loo A	0 110		30	4		20		C3S	
	CBS of	Hicanain ice	L			L				
~	pe of inspection (checi	( all that apply)				_	Follow up date (if required	d)	Water sample date/result (if required)	
		ontrol Point (FSO)  □ Process Review (RFE)  □ Varia □ Complaint  □ Pre-licensing  □ Consultation	ance Ke	viev	v 🗆 Follow u	p			(	
	Foodborne 🗆 30 Day	Complaint Diffe-licensing Disconsultation							,	
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	EAL	TH INTERVENTION:	S	+	
D.A	ark designated complia	nce status (IN, OUT, N/O, N/A) for each numbered i							oserved N/A=not applicable	
171	ark designated compila			Ť					<del></del>	
36,006.00		Compliance Status		Compliance Status  Time/Temperature Controlled for Safety Food (TCS food)						
54.15	Supervision				umi Jo√Q NI 🔲	Garage, sources	iperature Controlled for Sa	пет	P000 (163 1000)	
1	MIN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	ind	23	□N/A□N/	/O	Proper date marking and	disp	position	
2	MIN DOUT N/A	Certified Food Protection Manager			DIN DO					
	MIN DOOLD MA	Employee Health		24	DN/A DN/	0	Time as a public health co	ntro	: procedures & records	
		Management, food employees and conditional employee	es.				Consumer Advis	ory		
3	ĎN □OUT □ N/A	knowledge, responsibilities and reporting	,	0.5	□ IN □ OL	JT		طمط	for row or underscaled foods	
4	ŽÍJN □OUT □ N/A	Proper use of restriction and exclusion		25	ĎľN∀ □ IN □ Oſ		Consumer advisory provi	ueu	for raw or undercooked foods	
5	A/N D TUO N/A	Procedures for responding to vomiting and diarrheal even	nts				Highly Susceptible Po	pula	ations	
		Good Hygienic Practices		26		UT	Pasteurized foods used;	proh	ibited foods not offered	
6	MIN ONT NO	Proper eating, tasting, drinking, or tobacco use		26	ÌZÍN/A	CIA SE				
7	D(N OUT N/O	No discharge from eyes, nose, and mouth					Chemical			
		eventing Contamination by Hands		27	DYÍN 🗆 OI	UT	Food additives: approved	land	d properly used	
8	ÀTÍN □ O∩L□ N\O	Hands clean and properly washed			□N/A					
	J	N. Land band and a with made to get foods or opprove		,     28	ATIN □ OI	UT	Toxic substances properly	idei	ntified, stored, used	
9	☐N/A ☐ OUT	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved		NA					
		· · · ·				200000000000000000000000000000000000000	onformance with Approve	ed F	rocedures	
10	□IN DOUT □ N/A	Adequate handwashing facilities supplied & accessible	Э	29		UT	Compliance with Reduce	d Ox	ygen Packaging, other	
	· 	Approved Source			29 N/A specialized processes, and HACCP plan				IACCE plait	
11	CKIN COUT	Food obtained from approved source		30	DIN DO	U I /O	Special Requirements: From	esh	Juice Production	
12	TUO U N/N	Food received at proper temperature		<del>  -  </del>	MIN DO		T			
13	7	Food in good condition, safe, and unadulterated		31 ÞKVA 🗆 N/C			Special Requirements: He	reatment Dispensing Freezers		
	MIN DOUT	Required records available: shellstock tags, parasite		O IN OUT			Special Requirements: Custom Processing			
14	□N/A □ N/O	destruction		32	Ď(v/a □ n/	/0	opedia requirements. Of	a G L U I		
		Protection from Contamination		33			Special Requirements: Bu	ılk V	/ater Machine Criteria	
15	IZI IN □ OUT	Food separated and protected			Ďaki\a □ N	/0	Openial requirements			
15		1 ood separated and proteoted				UT	Special Requirements: Ad	idifie	ed White Rice Preparation	
16	DIN □ OUT	Food-contact surfaces: cleaned and sanitized		34	⊠N/A □ N	/O	Criteria			
_	LIN/A LI N/O	Down diagonities of actions of municipality named		-		UT				
17	TUO □ NIÆ	Proper disposition of returned, previously served, reconditioned, and unsafe food	ļ	35	` 1⊠€NZA		Critical Control Point Insp	ectio	n	
	Time/Tempe	rature Controlled for Safety Food (TCS food)				UT	Dragge Douley			
0.0000	MIN DOUT			36	Ďlý/A		Process Review			
18	□N/A □ N/O	Proper cooking time and temperatures		0.7	. DIN DO	UT	Variance			
	□ IN □,OUT	Draner reheating presedures for het helding	-	37	IŞMSI/A		Variance			
19	□N/A ▼N/O	Proper reheating procedures for hot holding								
	ĬŽÍN □ OUT	Proper cooling time and temperatures		_	) i a le f = - f =	a '	and proporation prosting	· ·	nd amployee behaviore	
20	□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to						
	ÀTN □ ONI	Proper hot holding temperatures			odborne ilin				<b>U</b>	
21	□N/A □ N/O	Froper not notating temperatures			ublic health	ı infa	erventions are control n	ายละ	sures to prevent foodborne	
-	HIN MOUTHNA	Proper cold holding temperatures			Iness or inju				,	
22	TELESTINE LECTURE BWA	r r rober com nomina temperatures	- 1							

## State of Ohio

Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code Date 1/21/2020 Type of Inspection

Nam	ne of F	acility Picni	23	Piz	20 1 prills		51	fondard 1/21/2	020	ر			
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													
					and Water	417	/ U	tensils, Equipment and Vending					
38	右IN		⊒ N/O	Pasteuriz	ed eggs used where required	54	ĮN □ OUT	Food and nonfood-contact surfaces cleanab designed, constructed, and used	ie, prop	eriy			
			Saulie on.	DATE STATES OF THE	d ice from approved source	55	MU □ OUT □N/A	Warewashing facilities: installed, maintained, strips	used; te	est			
Food Temperature Control						56	DIN OUT	Nonfood-contact surfaces clean					
40 `			] N/O	Proper cooling methods used; adequate equipment for temperature control				Physical Facilities					
41	□IN	□ OUT)ĆN/A □	3 N/O	Plant foo	d properly cooked for hot holding	57	MIN OUT ON/A	Hot and cold water available; adequate pre					
42 IN OUT NA NO Approve			O/N Ç	Approved	thawing methods used	58	N DOUT	Plumbing installed; proper backflow devices	S				
43 IN OUT N/A Thermon				Thermon	neters provided and accurate		□N/A □ N/O						
	Food Ide			Food Ide	ntification	-	N D OUT DN/A	Sewage and waste water properly disposed					
44 IN OUT FO				Food pro	perly labeled; original container	-	MIN OUT ON/A	Toilet facilities: properly constructed, supplied,	cleaned	٠			
Prevent			Prevent	ion of Fo	od Contamination		DÉ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities ma					
45	)DĮ IN	Openings			odents, and animals not present/outer protected	62	TOUT IN ID OUT	Physical facilities installed, maintained, and cloutdoor dining areas	ean; dog	įs in			
46	A IN	☐ IN ☐ OUT Contam storage			nation prevented during food preparation, display	63	Z IN □ OUT	Adequate ventilation and lighting; designated	areas us	sed			
47	<del></del>	<del></del>			cleanliness loths: properly used and stored		ŽIN □ OUT □N/A						
					fruits and vegetables	10.64	<b>冷</b>	Administrative		Jan 19			
	1/2(		S. 25. 25 ST	STORE VEHICLES	e of Utensils	3.81				gerene.			
50	N (A)	I 🗆 OUT 🗆 N/A 🛭	(a. qu', r. n t (red)	TO THE OWNER OF THE PARTY OF TH	tensils: properly stored	65	A/MIZKTUO [] NI []	901:3-4 OAC					
51				Utensils, handled	equipment and linens: properly stored, dried,	66	Ç IN □ OUT □N/A	3701-21 OAC					
52	Translet				se/single-service articles: properly stored, used		-						
53	NQ IN	I □ OUT □N/A [	□ N/O	Slash-re	sistant, cloth, and latex glove use	14_ (d+1)				Elvico)			
				Mark "X	Observations and C in appropriate box for COS and R: COS=corr	OFF6 ected	On-site during inspections	on R=repeat violation					
Ite	m No.	Code Section	Priori	ty Level	Comment				cos	R			
2	3	3.44	0	<i>-</i>	Observed & mul	+17	ole itemis						
				Importise mix wildberry may 16 2020,									
					+ shredded lette	باكد	<u>e septem</u>	nber 20,2020.					
							1						
		14000B				_	IN The second	214	垣				
4	4_	3.2D	421	NC			- ' ' ' '	Mnown Towder					
					1 CALL CONTRACTOR AND ASSESSMENT	-10	ibeled du	uring timic of	<del> </del>				
					inspection.								
								) - 4 - 5 - 7		╁			
10 5.1		5.10	NC_		Shor not water temperature a 740F.								
					SINK NOT MOTEN		EMPEROTA	17e 0 740 F.J					
					3 mould be 100° E	۲.		<u> </u>		믐			
		N 5301 0 0 0 13 0 0					2011-21-0	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	╁				
					<del>-</del>	collecting	grease + other						
Date:													
Pe	erson i	n Charge	0	ons	2 Mendenball			9.21.2020	•				
Sanitarian							Licensor:	2117					
		1/11			2			2HD	,				

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility