## State of Ohio

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

N	ame of facility	Complexe	Check				License Number		Date		
Ŀ	releis batehouse			□ FSO , □ RFE			266		10/14/2020		
Address OSY Wan Dr			City/State/Zip Code GNEC/NCILLE GH (1533)								
Li				Inspection Time		Trav	Travel Time		tegory/Descriptive		
	Shave reed			60			40		(35		
Ū	Type of Inspection (check all that apply)				<u>-</u>		Follow up date (if required	(k	Water sample date/result		
	Standard □ Critical	nce Rev	vie	w 🛚 Follow up	.			(if required)			
	roodbome 🖺 30 Day	□ Complaint □ Pre-licensing □ Consultation									
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
V	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 Status						
Supervision					Time/Temperature Controlled for Safety Food (TCS food)						
1	ĎÍN □OUT□N/A	Person in charge present, demonstrates knowledge, an performs duties	d	23	Math □ OUT		Proper date marking and disposition				
2	DN □OUT □ N/A	Certified Food Protection Manager  Employee Health		24	II OUT □N/A □ N/O		Time as a public health con	ntrol:	procedures & records		
_	A	Management, food employees and conditional employees			LIMA LIMO		Consumer Adviso	nev.			
3	ON OUT ON/A	knowledge, responsibilities and reporting	´   [	25	Ø IN □ OUT	-					
4	DIN DOUT DINA	Proper use of restriction and exclusion		2.0	□N/A		Consumer advisory provided for raw or undercooked for				
5	MIN □ TUO□ NIA	Procedures for responding to vomiting and diarrheal even  Good Hygienic Practices	S		Den Cour	_	Highly Susceptible Pop	oulat	lions		
6	Î IN OUT ON/O	Proper eating, tasting, drinking, or tobacco use		26	Dan Dout Dn/A		Pasteurized foods used; p	rohit	pited foods not offered		
7	É⊒IN □ OUT □ N/O	No discharge from eyes, nose, and mouth				181	Chemical				
	Ι,	reventing Contamination by Hands		27	⊠JN □ OUT	-	Food additives: approved	and	proporty used		
8	OUT OUT ON/C	Hands clean and properly washed			□N/A		1 ood additives, approved	anu ——	property used		
9	☐IN ☐ OUT ☐N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed :	28	1 ÎN □ OUT □N/A	-	Toxic substances properly i	ident	ified, stored, used		
	<del>2</del>					Co	nformance with Approved	d Pro	ocedures		
10	<sup>2</sup> ⊡IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source		29	□IN □OUT	•	Compliance with Reduced specialized processes, and				
11	Y⊒IN □OUT	Food obtained from approved source			□ IN □ OUT	.	internal control of the control of t				
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		30	□N/A □ N/O		Special Requirements: Fres	sh Ju	lice Production		
13		Food in good condition, safe, and unadulterated	:	31	□/IN □ OUT		Special Requirements: Heat Treatment Dispensing Freezer				
14	ÆHN □ OUT	Required records available: shellstock tags, parasite		_	□ IN □ OUT				100		
1-1	Ĭ□N/A □ N/O	destruction		32	Ñ/A □ N/O		Special Requirements: Cust	tom	Processing		
15	□IN Œ-OUT	Protection from Contamination Food separated and protected		33	□ IN □ OUT ÍN/A □ N/O		Special Requirements: Bulk	(Waf	ter Machine Criteria		
-	□N/A □ N/O	. 555 ooparated and protected		34	□IN □ OUT		Special Requirements: Acid	lified	White Rice Preparation		
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	_	54	ÑN/A □ N/O		Criteria		- Toparator		
17	☑ÎN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT		Critical Control Point Inspec	tion			
	Ilme/Tempe	rature Controlled for Safety Food (TCS food)	3	6	□IN □ OUT ·□N/A		Process Review				
18	□N/A □ N/O	Proper cooking time and temperatures	i l		□IN □ OUT	-	Madaga				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	Д̀м/а		Variance				
20	□ÎN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	DNA □ OUT	Proper hot holding temperatures	1	that are identified as the most significant contributing factors to foodborne illness.							
22	Tin outon/a	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.							

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Type of Inspection

Date

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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	Utensils, Equipment and Vending										
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	Food and nonfood-contact surfaces cleanable designed, constructed, and used	e, properly									
39 To IN □OUT □N/A Water and ice from approved source	55 ☐ IN/☐ OUT ☐N/A Warewashing facilities: installed, maintained, u	used; test									
Food Temperature Control	suips										
40 ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 N □ OUT Nonfood-contact surfaces clean  Physical Facilities										
41 SIN OUT DN/A NO Plant food properly cooked for hot holding	57 IN OUT NA Hot and cold water available; adequate pres	sure									
42 É-IN OUT N/A N/O Approved thawing methods used	58- 🗀 IN □OUT Plumbing installed; proper backflow devices										
43 IN ☐ OUT ☐N/A Thermometers provided and accurate	□N/A□N/O										
Food Identification	59 IN OUT N/A Sewage and waste water properly disposed										
44 □ IN □ OUT Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied, of	leaned									
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities main	ntained									
45 □ IN □ OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and clear outdoor dining areas	an; dogs in									
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	63 D.IN OUT Adequate ventilation and lighting; designated ar	eas used									
47 È IN ☐ OUT ☐N/A Personal cleanliness  48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64 ☑ IN ☐ OUT ☐ N/A Existing Equipment and Facilities										
49 DUT N/A N/O Washing fruits and vegetables	Administrative	one earlies in the con-									
Proper Use of Utensils		areas, 1, 19a-27, 9190									
50 Thin Out On/A N/O In-use utensils: properly stored	65   IN   OUT   M/A   901:3-4 OAC										
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled	66 X5 IN □ OUT □N/A 3701-21 OAC										
52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles; properly stored, used											
53   IN OUT NA NO Slash-resistant, cloth, and latex glove use	 	m filodori san Siya									
Observations and Co	Directive Actions										
Item No. Code Section Priority Level Comment		COS R									
15 3.4C ( 000 x 10 x 10 x 10 x 10 x 10 x 10 x 1		<u> </u>									
13 1 10 100 class	mover them to										
10 to the Stiell		пп									
CS 127 NO MERCEREL NO SC	marzec test Frie										
5/C 50 10 Sive 1	DOLLE NOVE										
	1 400.										
T. F. W.	(/										
	V										
- CIVE SEQ IS STI	LUCTURING ON TEXEL ?										
Person in Charge  ANGULULIA  Date: 10-14-20											
Sanitarian Licensor:											

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility