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

Name of Jacobs				heck one			License Number		Date /		
	Street?	□ FS(	FSO BURFE			1040		9/17/2020			
Ad	dress 35 S	senzer St.	City/Sta	State/Zip Code QREENUME, OH US33/							
ner I					n Time	Trav	rel Time	Cat	egory/Descriptive		
SICKERS WERLINGS 1					$\supset$		10		(35)		
Type of Inspection (check all that apply)  □Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					/ □ Follow up	- 1	Follow up date (if required	)	Water sample date/result (if required)		
	L Fouquome L So Day L Complaint Litte-incensing L 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										
Compliance Status					Compliance Status						
Supervision					Time/Temperature Controlled for Safety Food (TCS food)						
1	ŒÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	23	□N/A □ N/C	)	Proper date marking and	disp	osition		
2	DIN DOUT D N/A	Certified Food Protection Manager  Employee Health	2	24	□fin □ OU □N/A □ N/O		Time as a public health cor	ntrol	procedures & records		
		Management, food employees and conditional employee	98.				Consumer Adviso	эгу			
3	DHN □OUT □ N/A	knowledge, responsibilities and reporting	2	,5	□IN □OU	T	Consumer advisory provid	led :	for raw or undercooked foods		
4	ØÍN □OUT □ N/A	Proper use of restriction and exclusion		ر.	ZN/A						
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal eve	nts	T		_	Highly Susceptible Por	pula	tions		
6	□ IN □ OUT DIÉN/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use	2	26	⊠IN □ OU □N/A	'	Pasteurized foods used; p	orohi	bited foods not offered		
7	ON OUT OUT O	No discharge from eyes, nose, and mouth					Chemical		See an annual see an annual see		
	Pr	eventing Contamination by Hands		, ,,,	¹DIN □ OU	Т	Food additives: approved	and	properly used		
8	□ÌŃ~ □ OUT □ N/O	Hands clean and properly washed	2	27	□N/A		rood additives, approved	anu	properly used		
9	□√IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approaltemate method properly followed	ved 2	28	□N/A □ OU	Т	Toxic substances properly	iden	tified, stored, used		
	7					Co	onformance with Approve	d P	rocedures		
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OU ĎÑ/A	T	Compliance with Reduced specialized processes, an				
11		Food obtained from approved source	:	30	□ IN □ OU □N/A □ N/O		Special Requirements: Fre	sh J	uice Production		
12	□IN □OUT □N/A □N/O	Food received at proper temperature									
13	· · · · · · · · · · · · · · · · · · ·	Food in good condition, safe, and unadulterated		31	□N/A □ N/		Special Requirements: Hea	at II	eatment Dispensing Freezers		
14	□ IN □ OUT □•À/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OU □N/A □ N/0		Special Requirements: Cus	ston	n Processing		
		Protection from Contamination		33	□ IN □ OU		Special Requirements: Bul	lk W	ater Machine Criteria		
15	LIN/A LI N/O	Food separated and protected		34	DIN □ OU	JT	Special Requirements: Aci	idifie	d White Rice Preparation		
16	□AN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		J.4	□N/A □ N/G	0	Criteria				
17	V	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	IT	Critical Control Point Inspe	ectio	n		
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □ OL	ΙΤ	Process Review				
18	□ IN □ OUT □ N/A □ N/O	Proper cooking time and temperatures		37	ÖÑ/A □IN □ OL	JΤ	Variance				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□ŃA		- andinos				
20	□ IN □ OUT ☑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 foodborne illness.  Public health interventions are control measures to prevent foodborne							
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures									
22	⊠ĮŃ □ OUT □N/A	Proper cold holding temperatures		illness or injury.							

## State of Ohio

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Name of Facility	Type of Ins	spection Date Supervisor 201							
Name of Facility Staces Collec Collec	510	17/2029							
GOOD RETAIN	<u> </u>								
Good Retail Practices are preventative measures to control the i Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered ite									
Safe Food and Water		, Equipment and Vending							
38 ⊠ IN □ OUT □N/A □ N/O Pasteurized eggs used where required	1 154   MINITED	i and nonfood-contact surfaces cleanable, properly pad, constructed, and used							
39 □NN □OUT □N/A Water and ice from approved source	55 SIN OUT ONA Ware	ewashing facilities: installed, maintained, used; test							
Food Temperature Control	Sulps	ood-contact surfaces clean							
40 T☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control		Physical Facilities							
41 S IN OUT N/A N/O Plant food properly cooked for hot holding	57 ☐N ☐ OUT ☐N/A Hot a	and cold water available; adequate pressure							
42 IN OUT NA NO Approved thawing methods used	58 🖭 N □OUT Plum	Plumbing installed; proper backflow devices							
43 □ IN □ OUT □ N/A Thermometers provided and accurate	□N/A □ N/O								
Food Identification	59 N IN OUT N/A Sewa	age and waste water properly disposed							
44 ☑·IN ☐ OUT Food properly labeled; original container	00 2 2 00 2	t facilities: properly constructed, supplied, cleaned							
Prevention of Food Contamination		age/refuse properly disposed; facilities maintained							
Insects, rodents, and animals not present/outer openings protected	outdo	ical facilities installed, maintained, and clean; dogs in por dining areas							
46 SIN ☐ OUT Contamination prevented during food preparation, storage & display									
47 DIN OUT N/A Personal cleanliness		quate ventilation and lighting; designated areas used							
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored  49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	64 IN OUT N/A Existi	ing Equipment and Facilities							
49   □ IN □ OUT □N/A □ N/O   Washing fruits and vegetables    Proper Use of Utensils.		Administrative							
50 🗓 IN 🗆 OUT 🗆 N/A 🗀 N/O In-use utensils: properly stored	65 IN OUT ONA 901:3	3-4 OAC							
51 (☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, drie handled	, 66 □ IN □ OUT □(N/A 3701	I-21 OAC							
52 🗹 IN 🗆 OUT 🗆 N/A Single-use/single-service articles: properly stored, u	ed								
53 □ IN □ OUT □ N/A □ N/O Slash-resistant, cloth, and latex glove use	□, IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use								
1 - 하는 사람에도 그렇게 하나 하는 것 같아요? 문항의를 모고 있는데 이번 바람이 되고 있다면, 그리고 있는데 하는데 하는데 하는데 바람이의 얼굴 하는데 모고 있는데, 모고 다른데 바라 하는데 나는데,	Corrective Actions								
Mark "X" in appropriate box for COS and R: COS  Item No.   Code Section   Priority Level   Comment	corrected on-site during inspection R=re	epeat violation cos R							
CO L									
100-10-90	CO 1 (4) 11	N/16C+,C// 00							
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	- U								
,									
Person in Charge		Date: 117 2020							
Sanitarian	Licensor:								
The state of the s	l met	2(1)							

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page \_\_\_\_ of \_\_\_\_