State of Ohio

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

Na	me of facility		Check o				License Number		Date /			
	TWO SIN	XXX Shop	□¥S	PFSO □ RFE			243		11/9/2026			
Address					ity/State/Zip Code							
395 N MOM St					NEW MADISON, OH							
License holder Insp				pection Time			vel Time					
-"	1-510 110	141,055	((γ (IIav	and No.	Cai	tegory/Descriptive			
	F 272 40	2(CU71) 2	<u> </u>				30		<u> </u>			
\-	pe of Inspection (chec						Follow up date (if required	d)	Water sample date/result			
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	ew	☐ Follow up	'			(if required)			
	· · · · · · · · · · · · · · · · · · ·	Complaint Differncerising Diconstitution	-			-						
		FOODBORNE ILLNESS RISK FACTOR	D P	UBLIC HI	EAL	TH INTERVENTION:	S	1 mg.				
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)								
4	DIN DOUT DINA	Person in charge present, demonstrates knowledge, ar	nd _	ΙÈ	D.M. L. OII							
1	MIN LIOUT LI N/A	performs duties		731]N/A □ N/C		Proper date marking and disposition					
2	III □OUT □ N/A	Certified Food Protection Manager		2/11	UO □ NLE		Time as a public health co	ntrol	procedures & records			
		Employee Health		-] []N/A 🗆 N/C)			. procedures a records			
3	DIN DOUT NA	Management, food employees and conditional employees knowledge, responsibilities and reporting	в;				Consumer Advis	ory				
<u> </u>	DÎN DOUT N/A	Proper use of restriction and exclusion	2:	5 2]IN □ OU [.]	T	Consumer advisory provided for raw or undercooked for					
5	DÍN DOUT NA	Procedures for responding to vomiting and diarrheal even	ts		TAN I		Highly Susceptible Po	mula	tions			
	Ших Дест Д тил	Good Hygienic Practices		TK	J]N □ OU.	Т						
6	`⊠ýN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	20]N/A		Pasteurized foods used;	prohi	bited foods not offered			
7	OUT NO	No discharge from eyes, nose, and mouth					Chemical					
	P	reventing Contamination by Hands	,	, -[jin □on.	Т						
8	DIN ONLONO	Hands clean and properly washed	4	27 🗀	N/A		Food additives: approved	and	properly used			
	7	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		. 1	TI-IN II OUT		Today of the control					
9	'QIN □ OUT □N/A □ N/O		ed 2	28			Toxic substances properly identified, stored, used					
	,	anomato memos property followed					nformance with Approve	d Procedures				
10	Y□1N □OUT □ N/A	A Adequate handwashing facilities supplied & accessible]IN □ OU	Т	Compliance with Reduced Oxygen Packaging, other					
		Approved Source			N/A		specialized processes, and HACCP plan					
11	□ IN □ OUT	Food obtained from approved source	з	ol 5	IN □ OU N/A □ N/C	T	Special Requirements: Fre	esh Juice Production				
12	DUT □ OUT □ N/O	Food received at proper temperature	i H	+-	IN OU							
13	TUO U NE	Food in good condition, safe, and unadulterated	3		N/A D N/C		Special Requirements: He	at Tr	Treatment Dispensing Freezers			
14	Ц № 🗆 ОИТ	Required records available: shellstock tags, parasite		<u>_</u>	IN 🗆 OU	Т	Special Requirements: Cu	oton	December			
20020000	ŪN/A □ N/O	destruction			N/A □ N/C		Special Requirements, ou	Storii	Processing			
		Protection from Contamination	3	3 5	ĮIN □ OU	Т	Special Requirements: Bul	lk Wa	ater Machine Criteria			
15	図JN 口 OUT □N/A □ N/O	Food separated and protected			ÌN/A □ N/C)						
	D¹IN □ OUT	144	— ₃ ,	4 5	IN □ OU	т	Special Requirements: Aci	idified	d White Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized			ÍN/A □ N/C)	Criteria					
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	5 🗆	I,IN □ OUT ÎN/A	Т	Critical Control Point Inspe	ection	1			
	Time/Tempe	rature Controlled for Safety Food (TCS food)			IN DOUT							
	□ N □ OUT		36	自否	N/A		Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		12	IIN 🗆 OUT	т			,, ,=			
19	□ IN □ ОПТ	Proper reheating procedures for hot holding	37	(右	AN/A		Variance	i				
18	□N/A □IN/O	Tropor remeating procedures for not notaling										
20	IN POUT	Proper cooling time and temperatures] .);~!-								
	□N/A 🖆 N/O	, and an		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.								
21	Ď¹IN □ OUT	Proper hot holding temperatures										
	□N/A □ N/O		F	•ubl	ic health i	nter	ventions are control ma	easi	ures to prevent foodborne			
22	IN OUT ON/A	Proper cold holding temperatures			s or injury.							
- 1		psia noraing temperatures										

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Type of Inspection

Date

		15	. d 	1.45.0	-CYI DICE				+6410	(CM)	111/4/	20		
	Good Potal Practices are proventative measures to central the introduction of pathagens, chemicals, and physical chicate into feeds													
Ma	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													
	WEST TEAS		1212 Aug 147	Assessment and	d and Water		75.	e de 1961 de la la Colonia de la Colonia	· Committee that the con-	Equipment and Vend				
38	38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteuri			Pasteur	urized eggs used where required			⊠ĮN □ OUT	Food and nonfood-contact surfaces cleanable, prop designed, constructed, and used					
39 ☐ IN ☐ OUT ☐ N/A Water				Water a	and ice from approved source			☐ IN ☐ OUT ☐N/A	Warewashing facilities: installed, maintained, used; tes					
			Foo	od Temp	erature Control		55		strips					
40					cooling methods used; adequate equipment operature control			OUT OUT	Nonfood-contact surfaces clean Physical Facilities					
41	IÒ IN □ OUT □N/A □ N/O Plant fo				food properly cooked for hot holding			ELIN OUT ON/A	OUT DN/A Hot and cold water available; adequate pressure					
42		N 🗆 OUT 🔲 N/A	□ N/O	Approve	ved thawing methods used			□ IN □OUT	Plumbing installed; proper backflow devi					
43	1	N 🗆 OUT 🗆 N/A		Thermo	ometers provided and accurate			□N/A□N/O						
				Food Id	dentification			□ IN □ OUT □N/A	Sewage	e and waste water pro	perly disposed			
44	4 ☑ IN ☐ OUT Food p				properly labeled; original container			*SIN OUT ON/A	tructed, supplied,	, cleane	ed			
W.			Preven	OBLINE SAME AND SAME	Food Contamination			□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities maintain				d	
45					sects, rodents, and animals not present/outer enings protected			□ UN □ OUT	Physica outdoor	ean; do	gs in			
46	اارا	N,⊠(OUT			Contamination prevented during food preparation, torage & display			□N/A□N/O						
47	1 × 			Persona	Personal cleanliness			OUT OUT	1	te ventilation and ligh	ting; designated	areas u	sed	
48		N 🗌 OUT 🗌 N/A N 🔲 OUT 🔲 N/A			ng fruits and vegetables			64 S IN □ OUT □N/A Existing Equipment and Facilities						
76705.8 - 1111	AL DES		ESA PRETIONALIA	a which they was a long	se of Utensils			The distriction of the second		Administrative	4.00			
50	/D II	N D OUT DN/A	50. 11110-17. 1		utensils: properly stored		65	□ IN □ OUT ŪN/A	901:3-4	OAC				
51	TIND OUT DN/A Utensil				ils, equipment and linens: properly stored, dried,			ĎIN □ OUT □N/A	3701-2	1 OAC				
52	ØI	N D OUT N/A		handled Single-u	ıse/single-service articles	: properly stored, used	-	L	1					
53	اا 🗖	N D OUT DN/A	□ N/O	Slash-re	esistant, cloth, and latex of	plove use	İ							
						vations and C						litis.	Arie.	
Itom	ı No.	Code Section	Driori	Mark ")	K" in appropriate box for Comment	COS and R: COS=corre	ected o	on-site during inspection	n R =repe	eat violation				
4		3 77	NI	ty Level	CASSEL-CA	17205	-1	72 722		- OO 6V	21 10-1	cos	R	
1-4C		1218	: 10	*******	161 66		<i></i>)10 (12 <u>(12 (12 (12 (12 (12 (12 (1</u>	5 1/1	} 	1 (/X .			
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of Facility