## State of Ohio

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

Na	me of facility		Check one			License Number	D	Date				
	Third	Base BAR	Ď,FSO □ RFE			1164		8/4/2020				
Ac	Idress	JOHN DIE	City/State/Zip Code									
ĺ	11 234	5+ R+ 185										
-	cense holder	) 1 163										
	\	_	inspection fillie		Tra		_	ory/Descriptive				
	John B	CUMS		<u> 10                                   </u>		40	<u> </u>					
1 -	pe of Inspection (che				•	Follow up date (if required		ater sample date/result				
1 /	Standard   Critical  Coodborne   30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	ew □ Follow υ	qı		(it	required)				
_	. coascino Li co Day	2 Constitution						, , , , , , , , , , , , , , , , , , ,				
		FOODBORNE ILLNESS RISK FACTOR	PUBLIC F	IEAL	TH INTERVENTIONS							
M	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		Person in charge present, demonstrates knowledge, ar	nd _	OD NIEL								
	DUT   N/A	performs duties	2	<sup>3</sup> □N/A □ N		Proper date marking and o	lisposi	tion				
2	DIN BIQUT D N/A	Certified Food Protection Manager		4 ELIN DO		Time as a public health con	troi: pr	ocedures & records				
ibe		Employee Health			/0			occurres a recorus				
3	₽₩ □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;		. Per	Consumer Adviso	ry					
4	DAN □OUT □ N/A	Proper use of restriction and exclusion	——  2 <u>!</u>	5 □N/A □ OI	UI	Consumer advisory provided for raw or undercooked food						
5	Ð(N □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	its			Highly Susceptible Pop	ulatio	- ns				
		Good Hygienic Practices		;⊠IN □ OI	UT	Pasteurized foods used; p	rohibite	ed foods not offered				
6	DUT NO	Proper eating, tasting, drinking, or tobacco use	26	5  □N/A	W.S. M. W.		Ullibile					
7	☑ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands		T		Chemical						
•			2	IIIN DO	UT	Food additives: approved a	and pro	operly used				
8	□(N □ OUT □ N/O	Hands clean and properly washed	_	LINA				`X <sub>L</sub>				
	IN □ OUT	No bare hand contact with ready-to-eat foods or approv	ed 28	8 □N/A □ OI	UT	Toxic substances properly identified, stored, used						
9	□N/A □ N/O	alternate method properly followed		LINA								
10	⊠UN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			36/12/20/20/20	onformance with Approved						
10	Gan DOOLD MA	Approved Source	29	P □ IN □ OU	JI	Compliance with Reduced specialized processes, and						
11	DIN □ OUT	Food obtained from approved source			JT							
12	□ IN □ OUT	Food received at proper temperature	30	ZN/A □ N/		Special Requirements: Fres	h Juice	Production				
	□N/A □⟨N/O		3		JT	Special Requirements: Hea	t Treat	ment Dispensing Freezers				
13	DIN □ OUT	Food in good condition, safe, and unadulterated	- -	N/A D N/				,				
14	ĭBIŲ/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cusi	om Pro	ocessing				
		Protection from Contamination		Пім По								
15	D∢N □ OUT	Food separated and protected	33	N/U □ N/Ū,		Special Requirements: Bulk	Water	Machine Criteria				
	□N/A □ N/O	, ood oopulated and protected			JT	Special Requirements: Acid	ified M	hite Rice Preparation				
16	⊠'AN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□N/A □ N/	0	Criteria	nou vv	The Most reparation				
47		Proper disposition of returned, previously served,		DIN DOL	JT :							
17	TUO □ NIE	reconditioned, and unsafe food	35	⊠N/A		Critical Control Point Inspec	tion					
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		JΤ	Process Review						
18	□ IN □ OUT	Proper cooking time and temperatures		QN/A		- Trocess ite view						
$\dashv$	□N/A Ṣ⟨N/O		<sub>37</sub>		JT	Variance						
19	□ IN □ OUT □N/A ⊑(Ń/O	Proper reheating procedures for hot holding		`⊠N/A								
-	□ IN □ OUT											
20		Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
	□IN □ OUT			nat are identif	ied a	the most significant contributing factors to						
21	□N/A ☑ N/O	Proper hot holding temperatures	1 !	foodborne illness.								
						ventions are control me	asures	s to prevent foodborne				
22	☐ OUT ☐ N/A	Proper cold holding temperatures	"	illness or injury.								

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Nan	ne of	Facility			-			Type of Inspection Date					
Third Rose Su								510,760	r , $l$	8/4/30	r 9 (	$\bigcirc$	
E 751043	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 applications of the compliance o											applica	able	
	Safe Food and Water				Utensils, Equipment and Vending								
38						54	TUO [] NIF		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
250 0 1 4 1 1 2 1 1 2 1 2 1 2 1 2 1 2 1 1 2 1 1 2 1 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2 1 2				grandering the study of the	and ice from approved source erature Control	55	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, mainta strips				used;	test	
Pror				ne en yezh ye te	cooling methods used; adequate equipment	56	□ IN ⊠ OUT	Nonfood-c	Nonfood-contact surfaces clean				
40					perature control	Pitt	Physical Facilities						
41	☐ IN ☐ OUT ☐ N/A ☐ N/O Plant fo			Plant fo	ood properly cooked for hot holding	57		N/A Hot and c	; adequate pre	ssure			
42	7	N □ OUT □N/A i	□ N/O	Approve	ed thawing methods used	58		Plumbing	installed; proper backflow devices		S		
43		N  OUT  NA		Thermo	meters provided and accurate		□N/A□N/O						
				Food Id	lentification	59			erly disposed				
44	Ì١	N 🗖 OUT		Food p	roperly labeled; original container	60	1		ties: properly constr				
		-510 G TLANDSLAUFULT FRAN	Preven		ood Contamination	61							
45	openin openin			opening	rodents, and animals not present/outer s protected	62		Physical fa outdoor din	icilities installed, ma ning areas	intained, and cle	ean; do	gs in	
46		N 🗆 OUT			ination prevented during food preparation, & display	63		Adaquata	ventilation and lighti	ng: danignated a		and .	
47	-	N OUT ONA			al cleanliness					ileas u	seu		
48	_	N 🗆 OUT 🗆 N/A [ N 🔲 OUT 🗆 N/A [			cloths: properly used and stored g fruits and vegetables	64	IN I OUT I	JN/A Existing Eq	uipment and Facilitie	es			
			English Colonias S	e spagili spresoni.	se of Utensils			Adı	ministrative	LA A TOTAL			
A STATE OF A STATE OF THE STATE			Personal Parker		utensils: properly stored	65	□ IN □ OUT 🗵	IN/A 901:3-4 OA	AC .				
51	C IN C OUT CN/A Ute			Utensils	s, equipment and linens: properly stored, dried,	66	☐ IN ☐ OUT ☐N/A 3701-21 OAC						
52   IN   OUT   DN/A				handled		-00	- IN 11 CO   1	110/A 0/01-21 C					
53													
					Observations and C	orre	ctive Actio	ns			Waxii		
					X" in appropriate box for COS and R: <b>COS</b> =corre	3 3 9 7 7			violation				
Iten	n No. ∕、	Code Section	Priori	ty Level			. \		· / /		cos	R	
<u> </u>	<u>)                                    </u>	011	NJ.	(	phsenica vous of	X.)(		Jave -	19				
					<u> </u>	100			<u> 47 1 1 C C ( ) 1</u>				
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5.	<i>f</i>	7 - 53 -	NK	~	<u> </u>	<u> </u>	<u> لان ای</u>	$\Delta A = 0$	<u>stand</u>	17.2		70	
					PERCENT BY CA	ή	82 CO 11	PICC	<u> </u>				
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Lugar Co.			N	JC Reservot Do less			Mari	1921	Elleria	1400		Ę	
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( 7		L + N	$\mathcal{M}$	<u> </u>	CONTRACTORIZEDE	. ).		$\uparrow$ , $\uparrow$	((()))	KLK 2		ď	
						:	11/	سيافر مي	14.32 11.	( 's ) '			
Person in Charge  Mark & Hard  Date: 8-4-2020													
100 d Har													
Sanitarian Licensor:													
Lea Auto													

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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