State of Ohio

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

| Na | ame of facility | · · · · · · · · · · · · · · · · · · · | Check | k or | 16 | | License I | Number | | Date |
|----------|---|--|---|-------------------|--------------------------|----------------------------------|-------------------------|---------------------------|--------------------------------|------------------------------|
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| Δ. | ddress | 1011 1262 | Cityle | | | | 11 | / | | 7-30-2020 |
| ``` | 71 | 9 NOL: 1+ | City/State/Zip Code | | | MI 115-31 | | | | |
| <u> </u> | 211 / Uhio JT. | | | | | | | 45331 | | |
| - | VFW Port 7262 Address 219 N Ohio St. License holder VFW Port 7262 | | | ctic | on time | | el Time | | Cat | tegory/Descriptive |
| | VF | W Port 1262 | | | | | 10 M | Uns | / | VC3 |
| _ | ge of Inspection (che | ck all that apply) | | | | | Follow up | date (if require | ed) | Water sample date/result |
| | | Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation | nce Re | vie | w □ Follow up | · | | | | (if required) |
| | Teodbollio El de Bay | 2 Company 2 Te-learning 2 Consultation | | | 161701 | | | | | |
| | | FOODBORNE ILLNESS RISK FACTOR | RS AI | ND | PUBLIC HI | EAL' | TH INTE | RVENTION | is . | |
| N | lark designated compli | ance status (IN, OUT, N/O, N/A) for each numbered it | em: IN= | =in | compliance O | U T =r | not in comp | oliance N/O= | not ob | pserved N/A=not applicable |
| | | Compliance Status | | Compliance Status | | | | | | |
| | | Supervision | | | Time | /Temp | CONSTRUCTION CONTRACTOR | | conduction that the conduction | Food (TCS food) |
| 1 | DIN DOUT D N/A | Person in charge present, demonstrates knowledge, ar performs duties | d | 23 | □N/A □ N/C | | Proper da | te marking an | d disp | osition |
| 2 | MÍN □OUT □ N/A | Certified Food Protection Manager | mode, a X | 24 | טס 🗆 און 🗆 OU | Т | Time as a | public health c | ontrol: | procedures & records |
| | | Employee Health | | 10.35 | MIN/A □ N/C |) | | | | procedures a roceras |
| 3 | IN LOUT L N/A | Management, food employees and conditional employees knowledge, responsibilities and reporting | s; | | | - | G | onsumer Advi | sory | |
| 4 | IZÍN □OUT □ N/A | Proper use of restriction and exclusion | | 25 | DIN DOU' DIN/A | ' | Consumer | advisory prov | /ided f | for raw or undercooked foods |
| 5 | □IN BOUT □ N/A | Procedures for responding to vomiting and diarrheal even | ts | | | | Highly S | Susceptible P | opula | tions |
| | Hu Bourbuc | Good Hygienic Practices | | 26 | □IN □ OU | T | Pasteurize | ed foods used: | : prohi | bited foods not offered |
| 6 7 | MIN OUT NO | Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth | | 20 | ØN/A | 5.00000000 | 7,000,000 | 171.7 | | |
| | 21.6. 313. 313. 314. 314. 40-40-40-40-40-40-40-40-40-40-40-40-40-4 | reventing Contamination by Hands | | | | _ 1 | | Chemical | | |
| 8 | ZÍN OUTONO | T | 4.536.9 | 27 | IDIN DOU™ IDDÍN/A | ' | Food addi | tives: approve | d and | properly used |
| 9 | MIN OUT | No bare hand contact with ready-to-eat foods or approvaltemate method properly followed | ed | 28 | IZÍN □ OU | Т | Toxic subs | stances properl | y ident | tified, stored, used |
| | / | alternate method properly followed | İ | | | Conformance with Approved Proces | | ocedures | | |
| 10 | MIN □OUT □ N/A | Adequate handwashing facilities supplied & accessible | | 29 | □и □ оп | | Compliand | e with Reduce | ed Oxy | gen Packaging, other |
| 44 | IM □ OUT | Approved Source | 22 | 20 | ØN/A | | specialized | processes, a | ind HA | ACCP plan |
| 11 | TUO U NI D | Food obtained from approved source | | 30 | IDIN DOU" IDIN/A DN/C | T | Special Re | quirements: Fi | resh Ju | uice Production |
| 12 | □N/A ☑ N/O | Food received at proper temperature | | 24 | □ IN □ OU | | 0 115 | | | |
| 13 | ☑IN □ OUT | Food in good condition, safe, and unadulterated | | 31 | I IN/A □ N/C | | Special Re | equirements: H | eat Tre | eatment Dispensing Freezers |
| 14 | □IN □OUT DEN/A □N/O | Required records available: shellstock tags, parasite destruction | | 32 | □IN □ OUT | | Special Re | equirements: C | ustom | Processing |
| | #w = | Protection from Contamination | | 33 | □IN □OUT | τ | Special Re | equirements: B | uik Wa | ater Machine Criteria |
| 15 | LEZÍN □ OUT □N/A □ N/O | Food separated and protected | | H | Marin/A ∐ N/O | | · | | | |
| 16 | ØIN □ OUT □N/A □ N/O | Food-contact surfaces: cleaned and sanitized | | 34 | □ IN □ OUT | T | Special Re Criteria | quirements: A | cidified | White Rice Preparation |
| 17 | b IN □ OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | | 35 | □IN □ OUT | г | Critical Co | ntrol Point Insp | ection | |
| | | rature Controlled for Safety Food (TCS food) | | 36 | □JN □ OUT | г | Process Re | oviow | | |
| 18 | □IN □OUT □N/A ■ N/O | Proper cooking time and temperatures | | \dashv | ØN/A □IN □ OUT | Г | | 5 V 16 VV | | |
| 19 | □IN □OUT MÉN/A □N/O | Proper reheating procedures for hot holding | | 37 | □IN □ OUT | | Variance | | | |
| 20 | □IN □OUT ■N/A □N/O | Proper cooling time and temperatures | | | | | | | | d employee behaviors |
| 21 | □,IN □ OUT | Proper hot holding temperatures | | fo | odborne illnes | SS. | | J | | outing factors to |
| 22 | edin □ out □ n/a | Proper cold holding temperatures | Public health interventions are control measures to prevent foodbook illness or injury. | | | | | ires to prevent foodborne | | |

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| prep tuble PIC directed autitated foods S 2.4C16 NC Observed lack of bodily fluid cleanup proceduret Gave corpy of DCHD example procedure to PIC. Directed to keeping a cleanup kit ready | | Date | oe of Inspection | Туре | | į. | | | acility | Name of |
|--|--|---------------------------------|--|-----------------------------------|----------|--|---|-----------------------|---------------------------|------------------|
| Good Retail Practices are preventative measures to control the introduction of pethogens, chemicals, and physical objects into foods. Special Mark designated compliance status (IN, OUT, No.) No. (In coch numberos limited to compliance) Widenside classress (Mark of observed (Mark of | 2020 | 7-30-2 | Standard | 5 | | 7262 | Port | V_{\perp} | Vr | |
| Good Retail Practices are preventative measures to control the introduction of pethogens, chemicals, and physical objects into foods. Special and water with the process of the pethogens, chemicals, and physical objects into foods. Special and water properly stored days. See Food and process of the pethods used some Food Temperature Control. See Food Temperat | de la | | | | | | gyrifig 1470 fe y "Politikano" | Detti siyaa | | Frak extinción s |
| Ment designated compliance status (IN, OUT, NO, NA) for each numbered lamit. He in compliance OUT=riot in compliance NO=riot operated Materials | | | | | | | | Decet | Cood Dotail | |
| Safe Food and Water Safe Food and Water Safe Food and water required Safe Sa | annlicable | | | | | | | | | Mark de |
| 38 | аррисавие | a Standforké i vojastalo staloš | u kongruéncia katalang kan Pintoviki s | CAP TO THE PLANT OF THE WHILE WAR | | Reservation than to provide the Lifetime Anneal Property and the Anneal State of the Control of | Contract of the Contract of | | | |
| Feed Temperature Control | ble, properly | urfaces cleanab | Food and nonfood-contact su | _ | 54 | ized eggs used where required | N/O Pasteur | □ N/O | □ OUTÆN/A | 38 🗆 🛭 |
| Solution Control Proper cooling methods used; adequate equipment for temperature control Physical Facilities Physical Faci | d, used; test | ed, maintained | | MIN FI OUT FINA | 55 | nd ice from approved source | Water a | 2 (1) (4) (2) (1) (2) | □OUT □N/A | 39 12 11 |
| Physical Facilities | | | strips | | | erature Control | Food Temp | Fo | | 10.00 |
| 1 In OUT Out In OUT Out In OUT Out In Out Ou | | an . | CA TO STANFORD THE STANFORD ST | IMIN LI OUI | 56 | | | □ N/O | □ OUT □N/A I | 40 1 I |
| Thermometers provided and accurate Spool Identification Sewage and waste water properly disposed Sewage Sewage and waste water properly disposed Sewage | essure | ; adequate pre | C 12 10 10 10 10 10 10 10 10 10 10 10 10 10 | IÓ IN □ OUT □N/A | 57 | | - · · · · · · · · · · · · · · · · · · | □ N/O | □ OUT (宮 N/A I | 41 🗆 II |
| Thermometers provided and accurate Special Content Special C | 98 | ackflow device | Plumbing installed proper b | # IN □OUT | 58 | ed thawing methods used | I/O Approve | ———— П N/O | □ OUT □N/A I | 42 17 11 |
| Food Identification | ,0 | 20111011 0011001 | Transing metanea, proper s | | - " | | | | | |
| State Prevention of Food Contamination | | erly disposed | Sewage and waste water prop | (ĎIN □ OUT □N/A | 59 | | | | | |
| Prevention of Food Contamination | , cleaned | ucted, supplied, | Toilet facilities: properly constr | 11 IN □ OUT □N/A | 60 | operly labeled; original container | Food p | 6948 malah | □ OUT | 44 11/11 |
| Insects, rodents, and animals not present/outer openings protected openings openings protected openings openings protected openings protected openings ope | aintained | sed; facilities ma | Garbage/refuse properly dispos | IZ IN □ OUT □N/A | 61 | | | Preven | arwii. Siyaya qaa saa saa | |
| Openings protected Openings protected Openings protected Openings protected Openings Op | | | | 6€1 IN □ OUT | 62 | rang pak tahangan Birang dapat sapung dan parang pangan sa Birang menggan dapat sanggan panggan panggan pangga Panggan panggan pangga | <u> </u> | | | 45 (1/1) |
| Storage & display Storage & display Storage & display Personal cleaniness | really angle in | | | | - 52 | | | | | |
| Personal cleanliness | areas used | na: designated : | Adequate ventilation and lighti | 17 IN □ OUT | 63 | | | | | |
| Administrative Proper Use of Utensils In use utensils: properly stored Utensils, equipment and linens: properly stored, dried, handled Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly stored, used Deservations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level Comment Observed outdated nozzorella and nuchrouing stored in properly stored outdated four and stored outdated four stored outdated four stored in properly stored for the store of the sto | | | | | | | | | | |
| Proper Use of Utensils | | S | Existing Equipment and Facilitie | LIN LOUI (EIN/A | 64 | | | | | |
| Utensils, equipment and linens: properly stored, dried, handled 51 MINOUTONIA Single-service articles: properly stored, used 52 MINOUTONIA N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level Comment co Observed outdated regretally and representation of the properly stored of the pr | | | Administrative | | | THE THE PARTY OF T | ar ratius siatissa ei | 131.15 H 21.151 | | |
| Single-use/single-service articles: properly stored, used Single-use/single-service articles: properly stored, used | | | 901:3-4 OAC | □IN □ OUT#IN/A | 65 | tensils: properly stored | I/O In-use i | □ N/O | | 50 <u>#</u> IN |
| 52 IN OUT ONA Single-service articles: properly stored, used 53 IN OUT ONA NO Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation No. Code Section Priority Level Comment Observed Outdated Auzzgrella and Australia folds prop table. FIC directed and and table folds Superiority of Dodge for the first properly stored in the first properly stored | | | 3701-21 OAC | IF IN □ OUT □N/A | 66 | , equipment and linens: properly stored, dried, | | | □ OUT □N/A | 51 E IN |
| Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Coco Section Priority Level Comment Coco Observed Ontdotted mozzgrella and much most my stored in Prop table PIC directed antidated foods Supplies the property of the first procedure to first Directed Coco Necessary of DCHD example procedure to first Directed Coco Necessary of Coco Necessary | | | | | " | se/single-service articles: properly stored, used | | | | 52 VÍ IN |
| Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level Comment Observed outdated mozzgrella and mushroums stored in properties PIC discounted and addited foods S 2.4016 NC Observed lack of bod. by fluid cleanup procedures Gave corpy of DCHD example procedure to PIC. Discounted to the properties of the procedure of the proced | | | | | 1 | | - + | □ N/O | OUT N/A | 53 1 IN |
| Item No. Code Section Priority Level Comment 23 3.4 H C Observed outdated mazzarella and mushrous stored in properties PIC discorded and addited foods 5 2.4 C 16 NC Observed lack of bodily fluid cleanup procedures Gave copy of DCHD example procedure to PIC. Discorded to Reselve and Cleanup to PIC. Discorded to Reselve and Cleanup to PIC. Discorded to Reselve and Cleanup to PIC. Discorded to PIC. Disco | | | | | | | | | | |
| 3.4H C Observed autdated mozzarella and mushrooms stored in property fuble. PIC discounted autdated foods 5. 2.4C16 NC Observed lack of body fluid cleanup proceduret. Gave copy of DCHD example procedure to PIC. Discounted to keeping a cleanup kit ready. | | | n R=repeat violation | on-site during inspection | rected o | | | Priori | Code Section | item No |
| prep tuble. PIC directed autitated foods S 2.4C16 NC Observed lack of bodily fluid cleanup proceduret Gave cory of DCHD example procedure to PIC. Directed to keeping a cleanup kit ready | cos R | | | L . 1 1 . | 2000 11 | | | | | |
| 5 2.4C16 NC Observed lack of bodily fluid cleanup pracedures Gave copy of DCHD example procedure to PIC. Discussed keseling a cleanup kit ready | | | | | | | | ` | .7+-1 11 | |
| Gave copy of DCHD example procedure to PIC. Directed become keeping a cloump kit ready | | | | 1. [] | 111 | | λ <i>(c</i> | λ / | \ \(\daggregar\) | (|
| Keeping a cloune kit ready | | | | | | | /V C | | 2.7016 | |
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| Person in Charge January Model Six Date: 130-20 | | - 20 | Date: | | | Madai | 1 W 0 a t a | | Charge | Person in |
| Person in Charge Sanitarian Por X. Date: 130-20 Licensor: DC HD | | | | Licensor: | |) negros | , | K. | Box | Sanitaria |

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL