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

Na	Name of facility Chec					License Number		Date (		
	Dices Dairy barn Inc. De				E	1108		(0)28/21		
Ad	dress		City/Stat	iy/State/Zip Code						
	1271 Su	veiteer St	$\triangle c$	Free 2011/10 Ah 116321						
					spection Time Travel Time Category/Decorlective					
License noider					Tra	vel Time	Cat	legory/Descriptive		
KOTUIO DYCCS						10		235		
Type of Inspection (check all that apply)					, I	Follow up date (if required	(t	Water sample date/result		
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re					wup			(if required)		
Ш	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
D.A										
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	Y∐IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd 2	MIN D						
		performs duties		LIN/A L		Proper date marking and	aisp	osition		
2	IN □OUT □ N/A	Certified Food Protection Manager	24	Z IN 🗆		Time as a public health co	ntrol	procedures & records		
		Employee Health	2000	<sup>™</sup> □N/A □	] N/O	Timo de a pasio notata de	THEOI.	procedures & records		
3	A/N D TUOUT IN IA	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		SAME TAXA	Consumer Advis	ory			
4	道IN 口OUT口N/A		25		OUT	Consumer advisory provide	ded f	for raw or undercooked foods		
4 5	DIN DOUT D N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	to E	,ENVA						
3	<u> Ши шоот штуа</u>	Good Hygienic Practices		<b>₽</b> IN □	LOUT	Highly Susceptible Po	pula	tions		
6	□ IN □ OUT 🗹 N/O	Proper eating, tasting, drinking, or tobacco use	26		001	Pasteurized foods used;	prohi	bited foods not offered		
7	·□-IN-□-OUT-团:N/O	No discharge from eyes, nose, and mouth				Chemical				
	P.	reventing Contamination by Hands	SVESYS SE SESS	MIN D	OUT		Sections of			
8	MIN DOUTDNO	Hands clean and properly washed	27	□N/A	001	Food additives: approved	and	properly used		
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	ÍŽÍ•IN □ □N/A		Toxic substances properly				
					The second secon	onformance with Approve	For Special	the fact of the grant and the fact of the control of the fact of the fact of		
10	MN 口OUT口N/A	Adequate handwashing facilities supplied & accessible	29	□ IN □	OUT	Compliance with Reduced	yxO t	gen Packaging, other		
11	ĭďIN □OUT	Approved Source Food obtained from approved source	1971			specialized processes, ar	IG HA	ACCP plan		
	MIN DOUT		<u> </u>		I N/O	Special Requirements: Fre	esh J	uice Production		
12	□N/A □ N/O	Food received at proper temperature								
13	MIN DOUT	Food in good condition, safe, and unadulterated	3′		I N/O	Special Requirements: He	at Tre	eatment Dispensing Freezers		
14	道IN 口OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cu	stom	Processing		
dids		Protection from Contamination	50 Test							
15	Ď-IN □ OUT	Food separated and protected	33	ŽŃA 🗆	I N/O	Special Requirements: Bu	lk Wa	ater Machine Criteria		
	□N/A □ N/O 泊·IN □ OUT	, , , , , , , , , , , , , , , , , , , ,			OUT	Special Requirements: Ac	idifier	d White Rice Preparation		
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	"ĽIN/A ∐		Criteria		TVIIICO T TOPATAGOTI		
17	TIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □	OUT	Critical Control Point Inspe	etion	1		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	3366	ПИП						
40	□IN □,OUT □N/A Ø·N/O	Proper cooking time and temperatures	36	<b>⅓</b> N/A		Process Review				
18	□N/A Ø-N/O	Proper cooking time and temperatures		ם או,ם	OUT					
19	□IN □OUT □N/A □N/O	Proper reheating procedures for hot holding	37	™ZN/A	- 1-34 ag	Variance	· ——			
20	□IN □ OUT □N/A ፟□·N/O	Proper cooling time and temperatures		Blok factors are food presenting and the						
	J		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21	ĎIN □OUT □N/A ĎN/O	Proper hot holding temperatures	fo	foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.						
22	AND TUO D NIÈ	Proper cold holding temperatures								

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## State of Ohio

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Name of Facility	Type of Inspection Date /								
Ideas Pairy Born	Standard (2/28/21								
COOR PETAIL	DBACTICES / ) '								
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	54 ÈIN ☐ OUT Food and nonfood-contact surfaces cleanable, properl designed, constructed, and used								
39 Ĭ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	55 ☑ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test								
Food Temperature Control	56 ੴ-IN ☐ OUT Nonfood-contact surfaces clean								
40 卢IN □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities								
41 🗀 IN 🗆 OUT 🗆 N/A 🗆 N/O Plant food properly cooked for hot holding	57 ☑ N □ OUT □N/A Hot and cold water available; adequate pressure								
42 TIN OUT ONA NO Approved thawing methods used	58 泊-IN □OUT Plumbing installed; proper backflow devices								
43 J□ IN □ OUT □N/A Thermometers provided and accurate									
Food Identification	59 년 IN OUT DN/A Sewage and waste water properly disposed								
44 IM ID OUT Food properly labeled; original container	60 □ IN □ OUT □ N/A Tollet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 🖾 IN 🗆 OUT 🗆 N/A Garbage/refuse properly disposed; facilities maintained								
45   IN □ OUT   Insects, rodents, and animals not present/outer openings protected	62 IN E OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46 首 IN ロ OUT Contamination prevented during food preparation, storage & display									
47 D IN OUT N/A Personal cleanliness	63 泊 N ロ OUT Adequate ventilation and lighting; designated areas used								
48 ☑ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64 1 OUT N/A Existing Equipment and Facilities								
49 ☑-IN ☐ OUT ☐ N/A ☐ N/O   Washing fruits and vegetables	Administrative								
Proper Use of Utensils  50 ☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored									
Litageile, aguinment and linene: properly stored, dried									
handled	66   □ IN □ OUT IS N/A   3701-21 OAC								
52   N									
Observations and C	Orrective Actions								
Mark "X" in appropriate box for COS and R: COS=core									
Item No. Code Section   Priority Level   Comment	in room bucket wet 1000 1								
Please ensure	mos he mmins to								
ary to avoid	bucterial growthy.								
0.410 0.5010	J 090111								
	PNK. CIOCL								
- FUCILITY 12-r1	( Clean)								
Person in Charge / IUU // OMMU.  Date: U-28-2021									
Sanitarian Licensor:									
HILLIAM BLANCORO PCHD									
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page 4 of 2									

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)