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

Na	me of facility	Drive-In	Check on				License Number		Date /			
	VIMS .	⊠ FSC	FSO □ RFE			(COV)		0/7/21				
Address City!					ty/State/Zip Code							
100 martz st 16.				prepulle of 45331								
					me	Tro	vel Time					
License holder Inspec)	IIIa	ver rime	Cat	egory/Descriptive			
WITTE POWETT					<u>, </u>		\supset		$\cup \cup \cup \cup$			
Type of Inspection (check all that apply)							Follow up date (if required	(k	Water sample date/result			
ପ୍ର'Standard ଘ Critical Control Point (FSO) ଘ Process Review (RFE) ଘ Variance Rd ଘ Foodborne ଘ 30 Day ଘ Complaint ଘ Pre-licensing ଘ Consultation					∃ Follow u	р			(if required)			
	Toodborne Li 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	-				· · · · · · · · · · · · · · · · · · ·					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
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												
	an doorgnated compile		3111. IN-III									
a state.		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	MIN DOUT D N/A	Person in charge present, demonstrates knowledge, an performs duties	nd 23	21	N/A □ N/		Proper date marking and	disp	osition			
2	ĎÍN □OUT □ N/A	Certified Food Protection Manager Employee Health	24		N/A □ N/		Time as a public health co	ntrol:	procedures & records			
3	DIN DOUT NA	Management, food employees and conditional employees knowledge, responsibilities and reporting	в;	200	and during eigen aum eigen		Consumer Advis	ory				
4	DIN OUT NA	Proper use of restriction and exclusion	25	温	IN □ OL N/A	JT	Consumer advisory provid	ded f	or raw or undercooked foods			
5	ÉN □OUT□N/A	Procedures for responding to vomiting and diarrheal even	ts	124-cm			Highly Susceptible Po	pula	tions			
9-96		Good Hygienic Practices	5 3		-IN □ OL	JT	Pasteurized foods used;	nrobi	bited feeds not offered			
6	□ IN □ OUT D-N/O	Proper eating, tasting, drinking, or tobacco use	26		N/A	rich bas mas	STEEL	prom	bited 100ds flot offered			
7	□ IN □ OUT\Ø1.N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands	Course a	20 10 10 20 10 19	a 17010-1 - 1	10 - 12 - 12 - 12 - 12 - 12 - 12 - 12 -	Chemical					
	J		27		-IN □ OL	JT	Food additives: approved	and	properly used			
8	DIN OUT NO	Hands clean and properly washed		⊔⊔	N/A				properly dood			
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28		ÎN □ OL N/A	JT	Toxic substances properly	iden	tified, stored, used			
20 mg	-1		Suid Suid	Conformance with Approved Procedures								
10	ŬÍN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□	,IN □ OL N/A	JT	Compliance with Reduced	yxO t	gen Packaging, other			
	Yan Bour	Approved Source		-			specialized processes, ar	nd HA	ACCP plan			
11	☑N □ OUT	Food obtained from approved source	— 30	Û.	IN □ OL N/A □ N/	JT O	Special Requirements: Fre	∍sh J	uice Production			
12	□N/A □ N/O	Food received at proper temperature										
13	'ZÍ'N □ OUT	Food in good condition, safe, and unadulterated	31	占	IN OL N/A ON/	0	Special Requirements: He	at Tre	eatment Dispensing Freezers			
14	'ਈ-IN 디 OUT 디N/A 디 N/O	Required records available: shellstock tags, parasite destruction	32		IN □ OL N/A □ N/		Special Requirements: Cu	stom	Processing			
		Protection from Contamination			IN 🗆 OL	JT						
15	DÍN □ OUT □N/A □ N/O	Food separated and protected	33	ď	N/A 🗆 N/	0	Special Requirements: Bul	lk Wa	ater Machine Criteria			
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34		N/A □ OL	JT O	Special Requirements: Aci Criteria	idlfied	White Rice Preparation			
17	ZZI-IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN □ OL N⁄A	JT	Critical Control Point Inspe	 ection				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		_	IN 🗆 OL	т.						
18	☑-IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36		N/A	, ,	Process Review					
19	□IN □_OUT	Proper reheating procedures for hot holding	37		IN □ OL N/A	JT	Variance					
	□N/A ÌZÍ-N/O											
20	□N/A ᠒¬N/O	Proper cooling time and temperatures	— th	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	TI N D OUT	Proper hot holding temperatures	fc	foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	TIN □ OUT □ N/A	Proper cold holding temperatures										

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Name of Facility	and the second s		Type of Inspection Date,									
l Jims VII	NL-SV		Standard (4)71	21								
COOD DETAIL DEACTIOES												
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												
THE PLANTAGE OF A REPORT OF THE PROPERTY OF THE PROPERTY OF THE PARTY	afe Food and Water		Utensils, Equipment and Vending.									
38 1 IN 0 OUT 0N/A 0 N/O	Pasteurized eggs used where required	54 1N 🗆 OUT	Food and nonfood-contact surfaces clean designed, constructed, and used	able, properly								
TAPP SANTE STORY CONTROL OF THE PROPERTY OF TH	Water and ice from approved source	55 X IN _ OUT _	N/A Warewashing facilities: installed, maintaine	d, used; test								
	d Temperature Control	56 ☑ IN ☐ OUT	strips Nonfood-contact surfaces clean									
	Proper cooling methods used; adequate equipment for temperature control	38 29 11 11 12	Physical Facilities									
41 1 IN OUT ON/A ON/O	Plant food properly cooked for hot holding	57 万-IN □ OUT □	Hot and cold water available; adequate pressure									
42 ☑-IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 ⊠IN □OUT	Plumbing installed; proper backflow device	ımbing installed; proper backflow devices								
43 To IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O										
	Food Identification	59 A IN OUT O										
44 1 IN □ OUT	Food properly labeled; original container	60 尾IN 口 OUT口	IN/A Tollet facilities: properly constructed, supplie	d, cleaned								
Preventi	on of Food Contamination	61 IN OUT	IN/A Garbage/refuse properly disposed; facilities i	maintained								
45 prin □ OUT	Insects, rodents, and animals not present/outer openings protected	62 MIN OUT	Physical facilities installed, maintained, and clean; dogs outdoor dining areas									
46 ☑ IN □ OUT	Contamination prevented during food preparation, storage & display											
47 VI-IN OUT ON/A	Personal cleanliness	63 ☑ IN ☐ OUT	Adequate ventilation and lighting; designated	d areas used								
	Wiping cloths: properly used and stored Washing fruits and vegetables	64 ÉIN □ OUT □	N/A Existing Equipment and Facilities	ula are at resident and a second								
area, predetas turisferuntidos (film distributo di territoria de la cultura di territoria de la cultura de la cult	roper Use of Utensils		Administrative									
50 1 IN OUT ON/A NO	In-use utensils: properly stored	65 🗆 IN 🗆 OUT	IN/A 901:3-4 OAC									
51 AIN OUT ONA	Utensils, equipment and linens: properly stored, dried, handled	66 JUN OUT C	IN/A 3701-21 OAC									
52 ☑ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used											
53 1 N OUT ON/A N/O	Slash-resistant, cloth, and latex glove use											
	Observations and Co	CHARLES AND A SECTION OF THE PARTY OF THE PA										
Item No. Code Section Priority	y Level Comment		The state of the property of the state of th	COS R								
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	Notes.		//									
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	process. Fic s	tated to	ey paid for 1+	<u> </u>								
+ never received embit to												
	schedule time	Idote :										
,												
Person in Charge 1/	<i>p</i>		Date: / /									
Kyl	M. H. H.		6/7/21									
Sanitarian Licensor:												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 7 of 7												

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