State of Ohio

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

Name of facility Cher							License Number	Date					
MINOPHACIE					FSO DRFE 107								
Address City/s					y/State/Zip Code								
507 C Brownian Co					000000000 Ah 116221								
License holder Inspe					Dection Time Travel Time Category/Descriptive								
00000						IIav	F	Category/Descriptive					
MITTEL LA)		<u></u>	1'40					
Type of inspection (check all that apply)							Follow up date (if required)	,					
	中ি≲tandard ্স-Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					' '		(if required)					
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
e ta	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
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											
Davi 15	Control of the contro		-1944A	Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)									
(6/11)		Supervision .	4472603	2.2			perature Controlled for Safe	ety Food (TCS food)					
1	MIN □OUT□ N/A	Person in charge present, demonstrates knowledge, ar performs duties	na	23	□N/A □ N/C		Proper date marking and d	disposition					
2	AM DOUT D N/A	Certified Food Protection Manager Employee Health	A CASA	24	□N\Ý □ N\C À IN □ ON		Time as a public health conf	itrol; procedures & records					
3	MIN OUT ONA	Management, food employees and conditional employee	s;	LUN LUN LUN LUN LUN LUN LUN LUN LUN LUN			Consumer Adviso	ry					
	MIN DOUT D N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □ OUT	Т	Consumer advisory provide	ed for raw or undercooked foods					
<u>4</u> 5	ZIN DOUT D N/A	Procedures for responding to vomiting and diarrheal even	ıfe	D.C	ZIN/A	racini	A Company of the Comp	XX-14-12-12-12-12-12-12-12-12-12-12-12-12-12-					
		Good Hygienic Practices	500	1007	.È,∖IN □ O∩.	r (Sing) T	Highly Susceptible Pop	PARTIES AND THE PROPERTY OF THE PARTIES OF THE PART					
6	O/N/IC TUO NI	Proper eating, tasting, drinking, or tobacco use	Section of Asia	26	ĎN/A		Pasteurized foods used; pr	rohibited foods not offered					
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical						
	Pı	eventing Contamination by Hands	ASSET DEL ARRESTONES DESCRIPTION		Ď-IN □ OU.	Т							
8	AN □ ON □ N/O	Hands clean and properly washed		27	ĎN/A		Food additives: approved and properly used						
9	□ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	`⊡^IN □ OU ⁻ □N/A	Storen L	Toxic substances properly identified, stored, used						
						Co	nformance with Approved	a region and the contract of t					
10 =-	GIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	Arres S	29	□IN□OU™ ⊡IN□OU™	Т	Compliance with Reduced	Oxygen Packaging, other					
11	-ØIN □ OUT	Food obtained from approved source	The same	H			specialized processes, and	I HACCP plan					
	-□ IN □ OUT			30	│□IN □OU □N/A □N/C		Special Requirements: Fres	sh Juice Production					
12	ĎN/A □ N/O	Food received at proper temperature		31	□IN □OU	Т	Special Regultements: Hea	At Transferred Discours in Fig.					
13	·∡IN □ OUT	Food in good condition, safe, and unadulterated		51	`⊠'N/A □ N/C	at Treatment Dispensing Freezers							
14	√ZI.IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	IZÎN/A □ N/C		Special Requirements: Cust	tom Processing					
		Protection from Contamination			DIN DOU								
15	□ IN -□ OUT □N/A □ N/O	Food separated and protected		33	.ДN/A □ N/O		Special Requirements: Bulk	Water Machine Criteria					
16	IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OU ⁻	T	Special Requirements: Acid Criteria	dified White Rice Preparation					
17	MIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN I⊠-QUI	Т	Critical Control Point Inspec	ction					
100	Time/Temne	Professional de Later de Communication (1984), la later de Communication d		-		_	•						
grov. 570.	ZÎN 🗆 OUT		685,58	36	□IN □ OU1 泊N/A	'	Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures		27	□IN □ OU	Т							
19	園N/A XI N/O	Proper reheating procedures for hot holding		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
20	-ДIN □ OUT □N/A □ N/O	Proper cooling time and temperatures											
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
22	IN □ OUT □ N/A	Proper cold holding temperatures											

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Name of Facility NON-LOCE	Type of Inspection Type of Inspection CCT Date 1	1/2	$_{\lambda}$									
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 Vehding /												
38 IN OUT DVA N/O Pasteurized eggs used where required	Food and nonfood-contact surfaces cleanab	THE POST OF THE PARTY OF THE PARTY.	rly									
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	designed, constructed, and used	unod: too										
Food Temperature Control	Warewashing facilities: installed, maintained, used; test strips											
40 ♥☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 ☐ IN ☐-OUT Nonfood-contact surfaces clean Physical Facilities											
41 1 DÍ⊒ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding	57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure											
42 7 IN OUT ONA NO Approved thawing methods used	58 1 IN OUT Plumbing installed; proper backflow devices	3										
43 ☐ N □ OUT □N/A Thermometers provided and accurate												
Food Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed											
44 ☐ IN ☐ OUT Food properly labeled; original container	60 1 OUT NA Tollet facilities: properly constructed, supplied,											
Prevention of Food Contamination	61 🖸 IN 🗆 OUT 🗆 N/A Garbage/refuse properly disposed; facilities ma											
Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation.	Physical facilities installed, maintained, and cle outdoor dining areas	ean; dogs	in									
storage & display	63 Ż IN ☐ OUT Adequate ventilation and lighting; designated a	areas use	d									
47 Y ☐ IN ☐ OUT ☐ N/A Personal cleanliness 48 Y ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 G IN DOUT DN/A Existing Equipment and Facilities											
49 ∑⊡-IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables	Administrative		125									
Proper Use of Utensils												
50 In OUT NA NO In-use utensils: properly stored	65 □ IN □ OUT;ŚN/A 901:3-4 OAC											
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled	66 1⁄2 - IN □ OUT □ N/A 3701-21 OAC											
52 Single-use/single-service articles: properly stored, used												
53 To IN OUT OUT N/A N/O Slash-resistant, cloth, and latex glove use												
Mark ³ "X" in appropriate box for COS and R: COS=cor												
Item No. Code Section Priority Level Comment Comment Comment Comment Comme	con below hood on	2	R 🗆									
fryer without	being covered. PIC	-										
covered ov tin	ne of inspection											
	ection oven in back	 										
Storage area W	build up of tood debris.											
to awaid contarn	mation.											
5 EX C												
	Observed raw eggs in walk in cooler											
of butter. PIC	Justiting on sticks											
Inspection.	model & mic of											
		-										
Person in Charge	Date:											
Sanitarian Olasel	Licensor:											
PRIORITY IS CONTROL NO MONORITION												

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

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100		()		1	AND MAN
			Observations and Corrective Actions (continued)		
Item No.	Code Section	Priority Level	in appropriate box for COS and R COS =corrected on-site during inspection R =repeat violation Comment		
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		-	UII. Projection from contamination		
15	320	7	Many and and many long a bound	Į,	
1.2	D. AC.		Observed raw bacan below how on		
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			colleged at time of I inspection		
			Olan di la casa la cas		
			Observed raw eggs in walk in conter	<u>`</u> \\	
			outside directly withing on sticks		
			of putter. PIC I moved an time of		
			Irepection.		
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Person ir	n Charge: ∭ (V)k (at	Date:		
Sanitaria	n: 7 ,	. 1	Licensor:		
	HILL	AN	(Sleesvee) PCHD		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL