State of Ohio

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

Na	me of facility	200 Hansis	Check one ☑FSO □ RFE				License Number	Date							
	<u> </u>	een Healthouse Center	<u>U</u> FS	so	□ RFE		150	15124121							
Ad	dress	3 0 10	City/State/Zip Code												
	1315 V	itchen Hid way	(γ_0)	Greenulle on 45331											
Lic	ense holder		Inspec	ctio	n Time	Trave	el Time	Category/Descriptive							
	Triboni	Health Services) /	7		5	0114							
Tv	pe of Inspection (chec		U	<u>X, (</u>		<u> </u>	Follow up date (if required)								
l		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	viev	v 🗡 Follow u	p '	rollow up date (if required)	Water sample date/result (if required)							
		☐ Complaint ☐ Pre-licensing ☐ Consultation			`										
					^										
D 4	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														
	ark designated compile		In compliance OUT=not in compliance N/O=not observed N/A=not applicable												
		Compliance Status	Qu-687	Compliance Status											
		Supervision	20.55	Time/Temperature Controlled for Safety Food (TCS food)											
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	na	23	IN □ OL □N/A □ N/	Proper date marking and disposition									
2	□IN □OUT □ N/A	Certified Food Protection Manager		24			Time on a public health and the								
		Employee Health		24		'O	Time as a public health control: procedures & records								
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	W			Consumer Advisory								
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	□IN □OU □N/A	וי	Consumer advisory provided for raw or undercooked foods								
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its	1.52			Highly Susceptible Popu	ulations							
		Good Hygienic Practices	Superior POST			JT	Pasteurized foods used nr	ohibited foods not offered							
6 7		Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized foods used; prohibited foods not offered								
	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands	N.C.P.	100			Chemical								
8	□IN □ OUT □ N/O		patro (Vila	27	I □ IN □ OL □ DN/A	JT	Food additives: approved a	and properly used							
9		Trained dicarr and properly washed	red 2												
	□ IN □ OUT	No bare hand contact with ready-to-eat foods or approv		28	□IN □OU	TL	Toxic substances properly identified, stored, used								
0	□N/A □ N/O	alternate method properly followed		P.S.	Total	ြင်	nformance with Approved	Drocodura							
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		Spend C	□IN □ OU	Section Co. Williams	Compliance with Reduced (THE RESERVE OF THE PROPERTY OF							
		Approved Source		29	□N/A	HACCP plan									
11	□ IN □ OUT	Food obtained from approved source		30			Special Requirements: Fresh Juice Production								
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		_		-	, , , , , , , , , , , , , , , , , , ,								
13	□IN □ OUT	Food in good condition, safe, and unadulterated		31	□IN □OL □N/A □ N/		Special Requirements: Heat Treatment Dispensing Front								
14	□IN □ OUT	Required records available: shellstock tags, parasite		20	□IN □OL	JT	Special Dequirements, Cust	nto: Custom Dunanci							
10000	□N/A □ N/O	destruction	Transcript V	32	□N/A □ N/	0	Special Requirements: Cust	om Processing							
		Protection from Contamination		33		1	Special Requirements: Bulk	Water Machine Criteria							
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		\vdash	□N/A □ N/	-									
16	Ø√IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Acidi Criteria	ified White Rice Preparation							
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU □N/A	JT	Critical Control Point Inspection								
	Time/Tempe	rature Controlled for Safety Food (TCS food)		26	□ IN □ OL	JT	Droope Deview								
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A		Process Review								
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding		37	□ IN □ OU □N/A	JT	Variance								
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to											
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	foodborne illness.												
22	□ IN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.												

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			J		_									***		ada garaga				l management		
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													hla									
												Marian Control	Park Street	ensils, E	LUBERTHE STREET	CANADA SHIPS	Sense mondaying	1,000		251 S. S. S. S. S.	au Paris	
38							**************************************		54	□ IN □ OUT		Food ar				ırfaces	cleanal					
39 □ IN □ OUT □ N/A Wa					ater and ice from approved source						55		IN/A		shing fa	acilities	: install	ed, ma	aintained	 , used; f	test	
			F	ood Tempe	Hillory (197	(A. D.L. S. M. B. Maria Balance a	20019322610000		* * * * * * * * * * * * * * * * * * * *	200 010 052				strips								
40				r cooling methods used; adequate equipment nperature control						56 IN OUT Nonfood-contact surfaces clean Physical Facilities												
41	□ 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	2			Approve	Approved thawing methods used						58	□ IN □OUT		Plumbin	ng instal	lled; pr	oper b	ackflov	w device	JS		
43	B IN IN OUT IN/A			Thermoi	Thermometers provided and accurate							□N/A □ N/O										
751	The Control of the Co			Food Id	Food Identification						59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly dis							sposed				
44				Food pr	Food properly labeled; original container						60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed,							ucted,	ed, supplied, cleaned			
	C.GA-Hilmon Silinguia		Drava	a napis a ngalambigana a sa	of Food Contamination							61 IN OUT IN/A Garbage/refuse properly disposed;										
. 45			CHARLES OF THE SHARES		Insects, rodents, and animals not present/outer										Physical facilities installed, maintained, and clean; dog							
45	5 IN II OUT				openings protected									outdoor	dining ar	eas	icu, ma	IIItaliie	u, anu u	ean, uog	J8 III	
46				I	Contamination prevented during food preparation, storage & display						-											
47	☐ IN ☐ OUT ☐ N/A			Personal cleanliness							63	□ IN □ OUT		Adequat	e ventila	ation ar	nd lightii	ng; des	signated	areas us	sed	
48				+	Wiping cloths: properly used and stored							□ IN □ OUT [⊐N/A	Existing	Equipme	ent and	Facilitie	ıs				
49 ☐ IN ☐ OUT ☐N/A ☐ N/O ☐ Washing fru						WORLD CAPE	ables	la de la composición						, t	Ndminis	trative						
Proper Use o											65	□ IN □ OUT [IN/A	901:3-4	OAC							
50	LIto				n-use utensils: properly stored Jtensils, equipment and linens: properly stored, dried,					- -												
51	han			handled	ndled						66		JN/A	3701-21	1 OAC							
52	_	OUT		use/single-service articles: properly stored, used																		
00	63 ☐ IN ☐ OUT ☐N/A ☐ N/O ☐ Slash-resistant, cloth, and latex glove use Observations and Co										7 07	stivo Actic										
				Mark ">	(" in app							n-site during ins		ı R =repe	at viola	tion						
Iter	n No.	Code Sec	tion Prio	rity Level	Comm	ient								,		1	•			cos	R	
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Person in Charge Date: $h/24$											4	10	/									
Sar	nitaria	n / / /	,		31	1				-		Licensor	12/	1		- //	•	1 /		·		
PRIORITY LEVEL C - CRITICAL NC - NON CRITICAL											.0											

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

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