State of Ohio

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

N.	6.6 1114.				N. /		T	_			
	ime of facility			Check one ☑ FSO □ RFE			License Number		Date		
7	illage of	Ansonia Davia	ISL FS	<u> </u>	□ RFE		(18)		1912312	2/	
Ad	Idress.		City/Sta	ity/State/Zip Code							
Address 7 C C C C C C C C C C C C C C C C C C					ANSONIA, OH 45303						
License holder Insp					n Time	-			Category/Descriptive		
unlase of aircona							3 _G				
Tv	, , , , , , , , , , , , , , , , , , ,								()		
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					/ □ Follow un		Follow up date (if req	uired)	Water sample date/re	esult	
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			m i oliow up	´			(ii roquirou)		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN =i	n c	compliance O	UT=r	not in compliance N/	0=not	observed N/A=not app	licable	
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	ØN □OUT□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	23	ON ON	Т	Proper date marking			<u> </u>	
2	DNN □OUT □ N/A	Certified Food Protection Manager			[☐TÍV ☐ OU	T	The same of the sa				
	The state of the s	Employee Health		24	□N/A □ N/O)	rime as a public heal	ın contro	ol: procedures & records		
3	□N □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;			ar i zaza	Consumer A	dvisory	The state of the s	VIEW CONTRACTOR	
4	DIN DOUT D N/A		2	25	□ IN □ OU □N/A	Т	Consumer advisory	orovideo	for raw or undercooked	d foods	
5	DIN DOUT D N/A				шил	. Highly Susceptible Populations					
	To the second se	Good Hygienic Practices	- KO	T	⊠√N □ OU	T			SECTION AND PROPERTY OF STATE AND ASSESSMENT AND ASSESSMENT AND ASSESSMENT AND ASSESSMENT ASSESSMEN		
6	⊠IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2	26	□N/A		Pasteurized foods us	sed; pro	hibited foods not offered	t	
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemic	al 🚉		Section 1	
Swille		reventing Contamination by Hands		27	Ð√N □ OU	Т	Food additives: appr	ovod or	ad proporty wood		
8	DIN OUT N/O	Hands clean and properly washed			□N/A		1 ood additives, appl	oveu ar	ia property used		
: 9	TUO II NIE OVA II AVO	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	oved 2	28	□N/A □ OU	Т	Toxic substances properly identified, stored, used				
				Conformance with Approved Procedures							
10	☑(Ń □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □ OU	Т	Compliance with Rec	luced O	xygen Packaging, other	200000000000000000000000000000000000000	
11	ĎKN □ OUT	Approved Source		_	DIN/A		specialized processe	s, and	HACCP plan		
11	⊠IN □ OUT	Food obtained from approved source	la	30			Special Requirements	s: Fresh	Juice Production		
12	□N/A □ N/O	Food received at proper temperature			□IN □ OU						
13	□ NI □ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C		Special Requirements	s: Heat	Treatment Dispensing Fre	eezers	
14	DIN DOUT	Required records available: shellstock tags, parasite		32	□IN □ OU		Special Requirements	s: Custo	m Processing	***************************************	
[]	□N/A□N/O	destruction		1	□N/A □ N/C		,				
	ĪZI≦N □ OUT	Protection from Contamination	3	33			Special Requirements	s: Bulk V	Vater Machine Criteria		
15	⊠N/A □ N/O	Food separated and protected	-	\dashv	-						
16	,☑ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized]3	34	ĎN/A □ N/C	T D	Special Requirements Criteria	s: Acidifi	ed White Rice Preparatio	nc	
17	ON DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□IN □OU □N/A	Т	Critical Control Point	Inspecti	on		
	Time/Tempe	rature Controlled for Safety Food (TCS food)			□IN □OU	Т	Desert Design				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	3	66	DIN DOU		Process Review	-			
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	37	ĎN\∀ □ IN □ O∩.	1	Variance	2444			
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						ors	
21	□ IN □ OUT □N/A ⊉·N/O	Proper hot holding temperatures	1	that are identified as the most significant contributing factors to foodborne illness.							
22	Q¹N □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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					Authority: Chapters 3717 and							
Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 1												
		Uvil	95	R	of automia - po-	NO	1 5	standard 4/25	3/2	. /		
				1	GOOD RETAIL	PRA	CTICES '					
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											
Ma	ark c	lesignated compl	liance s	status (IN	I, OUT, N/O, N/A) for each numbered item: I	N≃in c	ompliance OUT =not is	n compliance N/O=not observed N/A=not	applica	able		
					d and Water			tensils, Equipment and Vending				
38	L	N 🗆 OUT 🗆 N/A			rized eggs used where required	54	OUT OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	ible, pro	perly		
39		N □OUT □N/A	Park Company	Water and ice from approved source od Temperature Control			☐ IN ☐ OUT ☐N/A	Warewashing facilities: installed, maintained, used; test strips				
40		N □ OUT □N/A	□ N/O		cooling methods used; adequate equipment perature control	56	ĎIN □ OUT	Nonfood-contact surfaces clean Physical Facilities				
41	. <u>[</u>]	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57	☑ IN ☐ OUT ☐N/A	Hot and cold water available; adequate pr	essure			
42		□□□ OUT □N/A □ N/O Approved thawing methods used		ed thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow device	es				
43	ļ Ģ i	N □ OUT □N/A		Thermo	ometers provided and accurate		□N/A □ N/O					
Foo				Food Id	dentification	59						
44	۱۵۱	N 🗖 OUT		Food p	roperly labeled; orlginal container	60	□ IN □ OUT □N/A	Tollet facilities: properly constructed, supplied	, cleane	ed		
			Preven	tion of F	ood Contamination	61	☑ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities m	aintaine	ed		
45	openir			opening	, rodents, and animals not present/outer is protected	62	62 □-IN □ OUT Physical facilities installed, maintained, and cloutdoor dining areas					
46	D I	N 🗖 OUT			nination prevented during food preparation, & display							
47	/	N 🗆 OUT 🗆 N/A		Persona	al cleanliness	63	D IN D OUT	Adequate ventilation and lighting; designated	areas u	sed		
48		N 🗆 OUT 🗆 N/A !			cloths: properly used and stored	64	⊠IN □ OUT □N/A	Existing Equipment and Facilities				
49		N 🗆 OUT 🗖 N/A [Detasteura		g fruits and vegetables			Administrative				
			PARTICIPATION OF STREET	roper Us	se of Utensils	pm#(10)	28-78 HOLDING SHOP IN THE STORE SHIP HOLDING					
50	. (IN □ OUT □N/A □ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,				65		901:3-4 OAC		_		
				handled		66	O IN OUT DINA	3701-21 OAC				
52	/-	N 🗌 OUT 🔲 N/A N 🔲 OUT 🔲 N/A [7 N/O		use/single-service articles: properly stored, used							
os Danie		N LI OUT LINA	IN/O	Siasn-re	esistant, cloth, and latex glove use	Turbiani k		Triples control of the control of th	BIDGETTON AS TWO AS	e- Hola Hall (U.S.		
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation												
Iten	n No	Code Section	Priori	ty Level	Comment COS and N. COS-con	ecieu	on-site during inspection	n R-repeat Violation	cos	Гь		
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n		n Chares										
Person Charge N-23-21												
San	Sanitarian Licensor:											
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of												

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