State of Ohio

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

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	me of facility	. C	Check o	one	9	License Number	Date				
(20/Cancim	builerschools	<u></u> ≱FS	0	□ RFE	1005	9/13/2/				
Ad	dress		City/Sta	ity/State/Zip Code							
	Vall +10	van ave		ONCANON OH USSOL							
						7					
License notice					, ''	avei Time	Category/Descriptive				
<u> </u>	JACHIOM	1 acricos				4()	VC3>				
ן עין	pe of inspection (cnec	k all that apply)				Follow up date (if required)	Water sample date/result				
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Revi	iew	v ⊔ Follow up		(if required)				
, —											
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		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	ब्रोN □OUT□N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	DIN □ OUT	Proper date marking and disposition					
2	ह्याN □OUT □ N/A	Certified Food Protection Manager		24	D'ÍN □ OUT	Time as a public health conti	rol: propoduros 9 reservis				
		Employee Health		-7	□N/A □ N/O	Time as a public fleatur conti	oi. procedures & records				
3	√∏IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; <u></u>	Ť		Consumer Advisory Consumer advisory provided for raw or undercooked foods					
4	DÍN DOUT D N/A	Proper use of restriction and exclusion	2	25	□IN □OUT □N/A						
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts \$			Highly Susceptible Popu	llations				
		Good Hyglenic Practices		T	☑-ÍN ☐ OUT						
6	DIN DOUT DINO			26	□N/A	Pasteurized foods used; pro	Julilled loods not offered				
7	□IN□OUT□ÍÆNO	No discharge from eyes, nose, and mouth									
		eventing Contamination by Hands		27	D/N D OUT	Food additives: approved a	and properly used				
8	□/N □ OUT □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed			□N/A						
9	∏I∕IN □ OUT □N/A □ N/O			28	□J√N □ OUT □N/A	Toxic substances properly identified, stored, used					
						Conformance with Approved	Procedures 3				
10	□ÍN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□ IN □ OUT	Compliance with Reduced C					
11	DIVIN □ OUT	Approved Source Food obtained from approved source			IN/A	specialized processes, and	HACCP plan				
	DIN DOUT		;	30	□ IN □ OUT □Ń/A □ N/O	Special Requirements: Fresl	Juice Production				
12	□N/A □N/O	Food received at proper temperature		31	□ IN □ OUT	On which Downstone is the	T / / DI				
13	☑ÍN □ OUT	Food in good condition, safe, and unadulterated		3	□N/A □ N/O	Special Requirements: Heat Treatment Dispensing Free					
14	□/N □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OUT □N/A □ N/O	Special Requirements: Cust	om Processing				
		Protection from Contamination		33	□IN □ OUT	Special Requirements: Bulk	Water Machine Criteria				
15	□/ÍN □ OUT □N/A □ N/O	Food separated and protected	}		□N/A □ N/O	Special Requirements: Acidified White Rice Preparation					
16	□'ÎN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	IIIN/A N/O	Criteria	Total Villio Tropalation				
17	ĎIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□JN □ OUT □N/A	Critical Control Point Inspect	ilon				
	-	rature Controlled for Safety Food (TCS food)	3	36	□ IN □ OUT	Process Review					
18	DIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		27	□N/A □N/A □ OUT □N/A	Verience					
19	□ IN □ OUT □N/A □√N/O	Proper reheating procedures for hot holding		37 N/A Variance							
20	□IN □ OUT □N/A ☑'N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□N/A □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	□ OUT □ N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Nan	ne of	Facility	1 < 1	ſ ·				Type of Inspection	Date,		,	
	U	$\mathcal{L}(\mathcal{A} \cup \mathcal{A})$	1/1	10UH	ler schools			Standard	9/15/	121		
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												
IVI	ark u	esignated compi		Facilities of the	and Water		ompliance OUT=	not in compliance N/O=not Utensils, Equipment and	MANAGEMENT TO A SECURE OF THE PARTY OF THE P	applica	ible	
20	Ī,	N 🗆 OUT 🗆 N/A	to from the party of the party of	gard freeze carried as				THE PARTY OF THE P	ntact surfaces cleana	ble, pro	perly	
38	,		LI N/O		zed eggs used where required	54	ZIN 🗆 OUT	designed, constructed				
39	NAMES OF THE OWNER.	N □OUT □N/A	Foo	care a leading converse more	nd ice from approved source	55	TIN DOUTE	N/A Warewashing facilities	s: installed, maintained	, used;	test	
					cooling methods used; adequate equipment	56	☐ IN ☐ OUT	Nonfood-contact surfa	aces clean			
40		N 🗆 OUT 🗖 N/A 🛚	□ N/O		erature control		greeklas Radiskus kalkas	Physical Faciliti	a participate magazina de paratro a color			
41	ďΙ	I A\N□ TUO □ N	⊐ N/O	Plant foo	od properly cooked for hot holding	57	Ø IN 🗆 OUT 🗆	N/A Hot and cold water a	vailable; adequate pre	essure		
42	42 _☐ IN ☐ OUT ☐ N/A ☐ N/O			Approve	d thawing methods used	58	ы пол⊥	Plumbing installed; p	roper backflow device	s		
43	<u>10</u> 1	N 🗆 OUT 🗆 N/A		Thermor	meters provided and accurate		□N/A□N/O					
				Food Ide	entification	59	□ IN □ OUT □	IN/A Sewage and waste wa	ter properly disposed			
44		N 🗆 OUT		Food pro	pperly labeled; original container	60	15 IN DOUTE		y constructed, supplied	cleane	d	
			Preven	PERMANENTE LA LA	ood Contamination	61	☐ IN □ OUT □	IN/A Garbage/refuse properl	y disposed; facilities m	aintaine	d	
45	101	N 🗖 OUT			rodents, and animals not present/outer	62		Physical facilities insta outdoor dining areas	lled, maintained, and c	ean; do	gs in	
46	白口	N 🗆 OUT		Contami storage 8	nation prevented during food preparation, & display		□N/A□N/O					
47	凹口	N □ OUT □N/A			I cleanliness	63		Adequate ventilation a	nd lighting; designated	areas u	sed	
48		N 🗆 OUT 🗆 N/A [Wiping o	cloths: properly used and stored	64	1 IN DOUT D	IN/A Existing Equipment and	Facilities			
49	- <u> </u> -	N □ OUT □N/A [THE PROPERTY OF THE PARTY OF TH	LATER CHARGE WASHINGTON	fruits and vegetables	2.5		Administrative				
			As I was I say	State of the State	e of Utensils	0.5		IN/A 901:3-4 OAC	2-2013 A DI 1970 13 - 10 - 10 - 10 - 10 - 10 - 10 - 10	PAGE, THE CLUS	Fuzzilenini (18)	
50		N 🗆 OUT 🗆 N/A [N/O		tensils: properly stored	00		111/A 901.3-4 OAC				
51	Utensils, equipment and linens: properly stored, dried, handled				equipment and linens: properly stored, dried,	66	m in □ out □	IN/A 3701-21 OAC				
52	· .	N 🗆 OUT 🗀N/A		Single-u	se/single-service articles: properly stored, used							
53 DIN OUT DN/A N/O Slash-resistant, cloth, and latex glove use												
				: Mark "X	Observations and Co in appropriate box for COS and R: COS=corre				, ,			
Ite	n No.	Code Section	Priori	ty Level	Comment	CIEU.	on-site during insp	ections K-repeat violations	CAMPINE CONTRACTOR OF THE CONT	cos	R	
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				7		-						
Po-	eon !	n Charge	-/	/ 1	/			B-4	/ /			
Person in Charge Date: 7/3/2/												
Sanitarian Licensor:												
		TV LEVEL. C -	CDITIO		C - NON CRITICAL				- /			

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