State of Ohio

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

				Check one □∕FSO □ RFE			License Number			Date 10(C// 7/			
					City/State/Zip Code								
you refurred are					UNION CITY, OH USSOO								
License holder Inspec					pection Time Tra				Ca	Category/Descriptive			
- NATURE CHE MAINDE LA				\supset			40			C45			
Type of Inspection (check all that apply)								date (if require	.eq)	Water sample date/result			
✓ Standard ✓ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re					☐ Follow up			iate (ii roquii	(if required)				
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	·										
F 0.83	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered ite	em: IN=in	compli	ance Ol	JT=not in	comp	liance N/O=	not o	oserved N/A=not applicable			
Compliance Status					Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	DÍN DOUT D N/A	Person in charge present, demonstrates knowledge, an performs duties	nd 23				er da	te marking an	nd dist	position			
2	ZIN □OUT□N/A	Certified Food Protection Manager	24	4 ₺ IN □ OUT			Time as a public health control: procedures & records						
65.75		Employee Health											
3	IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	, I	D-IN	□ OUT	· [onsumer Advi					
4	MIN DOUT D N/A	Proper use of restriction and exclusion	25	□N/A		Cons	sumer	advisory pro	vided	for raw or undercooked foods			
5	.ØÎN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	nts			Hig	ihly S	usceptible P	opula,	ations			
	. ØÎN □ OUT □ N/O	Good Hygienic Practices	26	D IN	TUO 🔲 ,	Paste	eurize	d foods used	l; proh	ibited foods not offered			
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth			\ \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Displayer, being	4.00	St. St. B. De Market Landson (1999)	orter values				
<u>,</u>	West of the company o	reventing Contamination by Hands			1 82 3 8 1 1 1 1 1 1	8.12 8.19 E.18.	<u> 147,4149</u>	Chemical	£8.85				
8	√DÍN □ OUT□ N/O		27	□N/A	TUO 🗆	Food	d addi	tives: approve	∍d and	d properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	IN OUT T		Toxic	Toxic substances properly identified, stored, used						
				Conformance with Approved Procedures						The Control of the Co			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		TUO 🔲			e with Reduction of the contract of the contra		ygen Packaging, other			
11	□·IN □ OUT	Approved Source Food obtained from approved source	dictions!		TUO 🗆		- Idii 260	i processes,	and H	Acor plan			
	OIN OUT		30				Special Requirements: Fresh Ju		Juice Production				
12	□N/A □-Ń/O	Food received at proper temperature	31		□ out		cial Re	equirements: F	 Heat T	reatment Dispensing Freezers			
13		Food in good condition, safe, and unadulterated			N/O		Special Requirements: Heat Treatment Dispensing Freezers						
14	□IN □ OUT □M/A □ N/O	Required records available: shellstock tags, parasite destruction	32		TUO [] O/N [] A	LiShed	ial Re	equirements: C	Custon	n Processing			
		Protection from Contamination	33		D OUT		cial Re	aduirements: F	- 3ulk W	ater Machine Criteria			
15	□-in □ OUT □N/A □ N/O	Food separated and protected		~	N/O								
16	☑ IN ☐ OUT ☐N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	34	□ _N /A	TUO [] N/O [] A	Crite		quirements: A	voidille	d White Rice Preparation			
17	OIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		D OUT	Critic	cal Co	ntrol Point Ins	pectio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		□ OUT	- Droot	000 B	eview					
18	DIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		J2N/A I2√N									
19	□ IN □ OUT □N/A .□ N/O	Proper reheating procedures for hot holding	37	N/A		Varia	ance						
20	□ IN □ OUT □N/A -⊡ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□ IN □ OUT □N/A .□^N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.									
22	□∕N □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

State of Ohio

Food Inspection Report

Name of Facility	Authority: Chapters 3/1/ and	3/1	· · · · · · · · · · · · · · · · · · ·		7	: D-4-							
1 t	1 christel march		Type	of Inspection	100	Date							
LUNION CH	1 CALLERY AND A			IN C COLV	(11	10/4/6/							
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 Vending													
38 / Ó IN 🗆 OUT 🗆 N/A 🗆 N/C		54 ☐ ÎN ☐ OUT Food and nonfood-contact surfaces cleanable,											
		54		ructed, and u									
39 ∤□ IN □ OUT □ N/A.	Water and ice from approved source od Temperature Control	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, user strips											
40 🖃 IN 🗆 OUT 🗆 N/A 🗆 N/O	Proper cooling methods used; adequate equipment for temperature control	56	ean										
41 / IN OUT N/A N/O	Plant food properly cooked for hot holding	57	e; adequate pressure										
42 - IN - OUT - N/A - N/O	Approved thawing methods used	58	.☑ IN □OUT	Plumbing instal	lled; proper b	packflow devices							
43 ÎIN 🗆 OUT 🗆 N/A	Thermometers provided and accurate		□N/A □ N/O										
	Food Identification	59	<u> </u>	perly disposed									
44, -□ IN □ OUT	Food properly labeled; original container		/ IN OUT ON/A	ructed, supplied, cleaned									
Prever	tion of Food Contamination	61	,⊡ IN □ OUT □N/A	Garbage/refuse	properly dispo	sed; facilities maintained	d						
45 ,- IN 🗆 OUT	Insects, rodents, and animals not present/outer openings protected	62	N/A 🗆 N/O	Physical facilities outdoor dining ar		aintained, and clean; dog	gs in						
46, □ IN □ OUT	Contamination prevented during food preparation, storage & display	60		Adaquata vantila	tion and links								
47 / IN I OUT IN/A	Personal cleanliness	-	B D IN D OUT	ting; designated areas us	sea								
48 1 IN 0 OUT 0N/A 0 N/O	Wiping cloths: properly used and stored	64	OUT ON/A	Existing Equipme	ent and Faciliti	9S							
49 IN OUT IN/A N/O	Washing fruits and vegetables			Adminis	trative								
	Proper Use of Utensils	65	OIN OUT DN/A	901:3-4 OAC			,						
50 - IN OUT ON/A ON/O	In-use utensils: properly stored	00		901.3-4 OAC									
51 IN OUT IN/A	Utensils, equipment and linens: properly stored, dried, handled	66	66 IN OUT ON/A 3701-21 OAC										
52 / IN OUT N/A	Single-use/single-service articles: properly stored, used												
53 IN OUT ONA ONO	Slash-resistant, cloth, and latex glove use												
	Observations and C	S. SBX" 2:38FBC	THE CONTRACTOR OF THE PROPERTY										
Item No. Code Section Prior	Mark "X" in appropriate box for COS and R: COS=corrity Level Comment	ected	on-site during inspection	n R=repeat viola	tion	cos							
51 11002 N	C Observed silverius	6	TACIDO 185	- FOIC 11	15 0	OWN.	R						
		Vic	1 roverte										
	p 10 /000/30 - C C	• 4	1 (0, 1										
	CCHICAL (CAA)	(C)	CONT	-									
	K Ma Currice (B)		1 ROCL	5c.1/1									
	A A Care Com	- Land	1 Dpal	/\(\mathcal{P}\)									

				n .									
Person in Charge Date: 10-11-21													
Sanitarian	1440)	Lineanous et a											
Jaillarian		Licensor:											
				- C	100								

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page ___ of ___