## State of Ohio

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

	ame of facility	1		Check one		License Number	Date						
1	american		Ģ′FSC 	□RFE		100 d	12/10/21						
A	ddress	GINGW St	City/Stat	City/State/Zip Code									
	114 Ma	GINGW ST	AI	Almonia 10H 45303									
Lie	cense holder		Inspecti		····	el Time	Category/Descriptive						
	ANVENICO	Median post assi	•	45		16	11035						
	pe of Inspection (chec	The state of the s			F	ollow up date (if required	) Water sample date/result						
o d	Standard □ Critical	Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w 🗆 Follow u	ıp aı	·	(if required)						
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	MAR. 404 HOLLES			The state of the s	No. 14 April 2017 Control of the Con						
		Compliance Status											
		Supervision	37	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
4	ØIN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	nd	DAN DOL	UT								
1		performs duties	23	DN/A DN/		Proper date marking and o	disposition						
2	∕ ÓIN □OUT □ N/A	Certified Food Protection Manager	24	□-IN □ OL	I .	Time as a public health con	ntrol: procedures & records						
36.58	The state of the s	Employee Health	100000 F1 0	ÜN/A □ N/	/0		•						
3	□ÍN □OUT□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		□IN □ OL	IT	Consumer Adviso	MARTIN O HOUSE IN ART IN AN IMPROVE CALLETTE LEADER TO A PROVINCE						
4	OIN OUT N/A	Proper use of restriction and exclusion	25	□N/A	'	Consumer advisory provid	led for raw or undercooked foods						
5	ÍN □OUT□N/A	Procedures for responding to vomiting and diarrheal ever	its			Highly Susceptible Pop	oulations						
6	□ IN □ OUT □-N/O	Proper eating, tasting, drinking, or tobacco use	26	│□JN □ OU □N/A	UT	Pasteurized foods used; p	rohibited foods not offered						
7	☐ IN ☐ OUT ☐-N/O	No discharge from eyes, nose, and mouth											
	p	reventing Contamination by Hands	(107.61 (1.51.62 (1.51.62	□-IN □ OL	UT								
8	☑IN □ OUT□ N/O	Hands clean and properly washed	27	N/A		Food additives: approved	and properly used						
	Min H aug	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	<sub>/ed</sub> 28	ON OO	UT .	Toxic substances properly identified, stored, used							
9	□IN □ OUT □N/A □ N/O			N/A □N/A									
	/			The state of the s	Con	iformance with Approved	l Procedures						
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	29 ☐ IN ☐ OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan									
11		Approved Source Food obtained from approved source	300	DIN DOL		specialized processes, and	d HACCP plan						
	□IN □ OUT		30			Special Requirements: Fres	sh Juice Production						
12	□N/A □ N/O	Food received at proper temperature	31			Special Requirements: Hea	at Treatment Dispensing Freezers						
13	□1N □ OUT	Food in good condition, safe, and unadulterated			0		Troduction Dioportoling (1002010						
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□N/A□N/		Special Requirements: Cus	stom Processing						
	Track part 17 March 1997 (1997) Track part 1997 (1997)	Protection from Contamination	Cardio Militar	□IN □ OL	JT								
15	□-IN □ OUT	Food separated and protected	33	□N/A □ N/	′o '	Special Requirements: Bulk	Water Machine Criteria						
	□N/A □ N/O □ÎN □ OUT		34	DIN DOL	JT :	Special Requirements: Acid	dified White Rice Preparation						
16		Food-contact surfaces: cleaned and sanitized	34	□Ñ/A □ N/		Criteria	•						
17	□N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OU	JT (	Critical Control Point Inspec	etion						
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		JT ,	Process Review							
18	□.IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	30	□N/A		-Tocess Keview							
19	□N/A □-N/O	Proper reheating procedures for hot holding	37	ØN/A	\	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 foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.									
21	□ IN □ OUT □N/A □.N/O	Proper hot holding temperatures	fc										
22	□ÍN □ OUT □N/A	Proper cold holding temperatures											

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Nan	ne of Facility		4		ype of Inspection	Date								
	CONTRACT	an legion	# 355 <u></u>		Stauxland	12/16/21								
		<i>V</i>												
	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		ialus (IN, OOT, N/O, N/A) for each number	ibered item: <b>in</b> =in comp	pliance OU1=no	Utensils, Equipment and Vend									
38	Z IN O OUT ON/A O N/O	Pasteurized eggs used where required	54 E	] IN □ OUT	Food and nonfood-contact s	surfaces cleanable, properly								
39	DIN DOUT DN/A	Water and ice from approved source			designed, constructed, and u									
		od Temperature Control	55 L	IN □ OUT □N	A Warewashing facilities: insta strips	illed, maintained, used; test								
40	É IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate for temperature control	equipment 56 E	IN □ OUT	Nonfood-contact surfaces c	lean								
41	- IN OUT N/A N/O	Plant food properly cooked for hot holdin	ng 57 E	IN OUT ON	/A Hot and cold water available	e; adequate pressure								
42	.□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 □	JIN □OUT	Plumbing installed; proper l	backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate		]N/A □ N/O										
		Food Identification	59 C	I-IN 🗆 OUT 🗆 N	/A Sewage and waste water pro	perly disposed								
44	,□ IN □ OUT	Food properly labeled; original container	r 60 🗆	IIN 🗆 OUT 🗆 N	/A Toilet facilities: properly consi	ructed, supplied, cleaned								
	Prevent	tion of Food Contamination	61 ⊏	IN DOUT DN	/A Garbage/refuse properly dispo	osed; facilities maintained								
45	□ IN □ OUT	Insects, rodents, and animals not present/or openings protected	outer 62 □	] IN □ OUT	Physical facilities installed, m outdoor dining areas	aintained, and clean; dogs in								
46	□ IN □ OUT	Contamination prevented during food prepare	paration,	N/A   N/O	outdoor diffing areas									
47 /	☐ IN ☐ OUT ☐N/A	storage & display  Personal cleanliness	63 🗆	IN 🗆 OUT	Adequate ventilation and light	ting; designated areas used								
48	.☑ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64 -	IN □ OUT □N	A Existing Equipment and Faciliti	ies								
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables			Administrative									
		roper Use of Utensils	65 □	מון דעס מען מען	/A 901:3-4 OAC									
50	IN LI OUT LIN/A LI N/O	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored		·										
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly st handled	66 Z	IÍN □ OUT □N/	/A 3701-21 OAC									
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly												
53	☐ IN ☐ OUT ☐N/A ☐ N/O ☐	Slash-resistant, cloth, and latex glove use												
		Mark "X" in appropriate box for COS and	ins and Correct											
Iten	n No.   Code Section   Priorit	ty Level Comment	24			COS R								
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Person in Charge Cut harf														
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PRI	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)