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

					9	License Number			Date			
PAINS 15 max				ˈ☑FSO □ RFE			159		11110000			
Address					City/State/Zip Code							
License holder					Breenville, OH 45331							
					TIMIK	101		221				
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				Inspection Time			ime	С	ategory/Descriptive			
Larre County Humane Society							N.V.		NV2c			
	Type of Inspection (ch □ Standard □ Critica				Follo	Follow up date (if required)		Water comple data (was to				
	☐ Standard ☐ Critica	nce Re	Review 域Follow up			on up date (ii requ	Water sample date/result (if required)					
-		y ☐ Complaint ☐ Pre-licensing ☐ Consultation										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: [N-in across the compliance status]											
Γ	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	□IN □OUT □ N/A	performs duties	d		□ IN □ OUT □N/A □ N/O	-	per date marking a					
2	2 │ □IN □OUT □ N/A	Certified Food Protection Manager			□ IN □ OUT							
£ -0		Employee Health	3534	1 7 41	□N/A □ N/O	Tim	e as a public health	contro	l: procedures & records			
3	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	;				Consumer Adv	/isory				
4		Proper use of restriction and exclusion	1 1		□IN □ OUT □N/A	Con	sumer advisory pro	ovided	for raw or undercooked foods			
5	_ □IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal event	s				ghly Susceptible F					
_	TO IN COURS IN	Good Hygienic Practices		Ι	JIN 🗆 OUT	1						
6 7		o, o, tobacco use			IN/A	Pas	teurized foods used	l; proh	ibited foods not offered			
		No discharge from eyes, nose, and mouth Preventing Contamination by Hands				1.00 mg	Chemical	10.75				
8	□IN □ OUT □ N/O	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		27	TUO 🗆 NI C		-1 1 120					
_	LIN LI COT LIN	O Hands clean and properly washed	_ '	2 ۲	⊒N/A	1 1000	Food additives: approved and properly used					
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 2		JIN 🗆 OUT JN/A	Toxi	c substances proper	ly iden	tified, stored, used			
10 DIN DOUT DN/A Adequate handwashing facilities cumplied 8					Conformance with Approved Procedures							
IU	│□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29 [JIN 🗆 OUT	Com	pliance with Reduce	ed Oxy	(den Packaging other			
11	DIN DOUT	Approved Source Food obtained from approved source	<u> </u>		IN/A	spec	ialized processes, a	and H	ACCP plan			
40	□ IN □ OUT		— з		IN OUT	Spec	cial Requirements: F	resh I	uico Production			
12	□N/A □ N/O	Food received at proper temperature							uico i roduction			
13		Food in good condition, safe, and unadulterated	- 3]IN □ OUT]N/A □ N/O	Spec	ial Requirements: H	eat Tr	eatment Dispensing Freezers			
14	☐ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: shellstock tags, parasite	7	22 [IIN 🗆 OUT							
		destruction Protection from Contamination			IN/A □ N/O	Spec	ial Requirements: C	ustom	Processing			
	□ IN □ OUT		3		IN DOUT	Snec	ial Requirements: D	ulk \A/-	iter Machine Criteria			
5	□N/A □ N/O	Food separated and protected	1 -	12	N/A 🗆 N/O			uir vva				
6	MA □ N/O	Food-contact surfaces: cleaned and sanitized	34		IN □ OUT N/A □ N/O	Speci Criter	ial Requirements: Ad	cidified	White Rice Preparation			
7	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN □ OUT N/A	Critica	al Control Point Insp	ection				
	Time/Tempe	rature Controlled for Safety Food (TCS food)			IN 🗆 OUT	-	· · · · · · · · · · · · · · · · · · ·					
8	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36		N/A	Proce	ss Review					
9	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37		IN 🗆 OUT N/A	Variar	nce					
о	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
1	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	foodborne illness.								
2	□ IN □ OUT □N/A	Proper cold holding temperatures	P	Public health interventions are control measures to prevent foodborne illness or injury.								

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

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection 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 □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT designed, constructed, and used □ IN □ OUT □ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control Proper cooling methods used; adequate equipment 40 56 ☐ IN ☐ OUT ☐ IN ☐ OUT ☐N/A ☐ N/O Nonfood-contact surfaces clean for temperature control **Physical Facilities** ☐ 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 ☐ IN ☐ OUT ☐N/A ☐ N/O 42 Approved thawing methods used 58 ☐ IN ☐OUT Plumbing installed; proper backflow devices 43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate □N/A □ N/O Food Identification ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed ☐ IN ☐ OUT Food properly labeled; original container 60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned Prevention of Food Contamination 61 □ IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained insects, rodents, and animals not present/outer ☐ IN ☐ OUT □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas Contamination prevented during food preparation, □N/A □ N/O ☐ IN ☐ OUT storage & display □ IN □ OUT □N/A 47 □ IN □ OUT Adequate ventilation and lighting; designated areas used Personal cleanliness ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils 50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 66 ☐ IN ☐ OUT ☐N/A 3701-21 OAC 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection R=repeat violation Item No. Code Section Priority Level | Comment cos īR Person in Charge Date: Sanitarian

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

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

Γ	Name of facility		_								
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Address					O 🗆 RFE	1159	12/29/21				
					te/Zip Code	. 1	1.0010011001				
048 MATTIN ST				ال.	reenui	11e. Oh 455	le oh 15331				
License holder				ecti	on Time	Travel Time C	J 1.				
1 DEVE County Humans County				(1 A	ategory/Descriptive				
ŀ	Type of Inspection (cl	neck all that apply)	4-	(4.0	1()	NC3D				
	🖟 Standard 🛭 Critic	al Control Point (FSO) Process Review (REE) Diverse	il ice Re	evie	aw □ Follow up	Follow up date (if required)	Water sample date/result				
Ľ	☐ Foodborne ☐ 30 Da	y □ Complaint □ Pre-licensing □ Consultation		0.10	··· □ rollow up		(if required)				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN OUT NO NA) (
-	Mark designated com	Diance status (IN OUT NO NA) for	(S A	IND	PUBLIC HE	ALTH INTERVENTIONS					
r	0	pliance status (IN, OUT, N/O, N/A) for each numbered its	m: IN:	l =in	compliance OU	T=not in compliance N/O=not o	bserved N/A ≕not applicable				
		Compliance Status	Compliance Status								
	14	Supervision Person in shares			Time/T	emperature Controlled for Safety					
1	MIN DOUT D N/A	performs duties	1	23		Proper date marking and dis					
2	? JÉUN □OUT □ N/A	- Landing of	7		TUO □ NI-E						
	1	Employee Health	(83) 240	24	□N/A □ N/O	Time as a public health contro	l: procedures & records				
3	MIN DOUT D N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting				Consumer Advisory					
4	IZÎN DOUT D N/A	Proper use of restriction and exclusion		25	□IN □OUT	Consumer advisory provided	for row or well-				
5	,⊠į́M □ONL□ N/V	Procedures for responding to vomiting and diarrheal events	-	68	LOSIN/A						
Ŧ	T Z =	Good Hygienic Practices			TUO □ NIŒ	Highly Susceptible Popula					
6 7	AN D OUT D N/Q			26	□N/A	Pasteurized foods used; proh	ibited foods not offered				
1	The second control of					Chemical	g serson				
<u> </u>	1 5	Preventing Contamination by Hands			TUO [] NI-[[]						
8	ATN DOLD NY	O Hands clean and properly washed	-	27	□N/A	Food additives: approved and	properly used				
9	D/N 口 O/N 口	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	2	28	MIN 口 OUT 口N/A	Toxic substances properly iden	tified, stored, used				
10	DIN_COUT C N/A	Adaguata handusakin 6 Juli				Conformance with Approved Pr	ocedures				
		Adequate handwashing facilities supplied & accessible Approved Source		29	□ IN □ OUT	Compliance with Reduced Over	gen Dockoring				
11	`BJ'-IN □ OUT	Food obtained from approved source			`⊠Ñ/A	specialized processes, and HA	ACCP plan				
12	ÌZÌ·IN □ OUT □N/A □ N/O	Food received at proper temperature		30	ĎNYY □ N/O □ IN □ ONT	Special Requirements: Fresh Ju	uice Production				
13	YŒZIN □ OUT	Food in good condition, safe, and unadulterated	- 3	31	□IN □ OUT ■N/A □ N/O	Special Requirements: Heat Tre	Patmont Diananaina F				
4	10 □ OUT	Required records available: shellstock tags, parasite	 		□ IN □ OUT	- qui sinonto, riedt fle	Partient Dispensing Freezers				
	□N/A □ N/O	destruction	3	32	DN/A DN/O	Special Requirements: Custom	Processing				
LED	TO UN DOUT	Protection from Contamination		33	□IN □ OUT	Special Pagula-					
5	□N/A □ N/O	Food separated and protected			ØN/A □ N/O	Special Requirements: Bulk Wa	ter Machine Criteria				
6	O/N D N/O	Food-contact surfaces: cleaned and sanitized	3.		□IN □OUT ☑N/A □N/O	Special Requirements: Acidified Criteria	White Rice Preparation				
7	TUO 🗆 NI 🖫	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:		□IN □ OUT ☑N/A	Critical Control Point Inspection					
	Time/Tempe	rature Controlled for Safety Food (TCS food)	1 -	— -	□ IN □ OUT						
8	□ IN □ OUT □N/A '圓-N/O	Proper cooking time and temperatures	36		ĢſN/A	Process Review					
9	□ IN □ OUT □N/A ⟨□-N/O	Proper reheating procedures for hot holding	37		JIN □ OUT ZÍN/A	Variance					
)	□N/A Þ¦-N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors							
	□N/A \$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\ext{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\tin\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\exititt{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\}}}}}}\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\exititt{\$\text{\$\text{\$\text{\$\text{\$\text{\$\text{\$\}}}}}\\$	Proper hot holding temperatures	fc	foodborne illness.							
:	ŲIN □ OUT □N/A	Proper cold holding temperatures	P	Public health interventions are control measures to prevent foodborne illness or injury.							

State of Ohio

Food Inspection Report

Nai	ne of Facility		Authority: Chapters 3717	and 37	15 Ohio Revised	Code					
1,44	Paul	19 1	Busan		Ту	pe of Inspection \ Date \					
L	T. J. J. A.))	Bingo		S	tuntard 12/2	19/	21			
			COOP DET				<u> </u>	(Variety)			
		Contract of the Contract of th	GOOD REI	AIL PRA	CILCES						
М	ark designated com	pliance s	ces are preventative measures to control the status (IN, OUT, N/O, N/A) for each numbered ite	ntroductio	on of pathogens, che	emicals, and physical objects into foo	ds.	:			
		8	Safe Food and Water	III. II V —III C	ompliance OU1=not	in compliance N/O=not observed N/A=	not appl	licable			
38	A IN OUT ON	A 🗆 N/O	Pasteurized eggs used where required	E4	上 D O UT	Jtensils, Equipment and Vending Food and nonfood-contact surfaces cle	- ld				
39	DIN DOUT DN	'A	Water and ice from approved source	- 54	E IN [] 001	designed, constructed, and used	апаріе, р -	properly			
		Foc	od Temperature Control	55	IN □ OUT □N/A	Warewashing facilities: installed, mainta strips	ined, use	d; test			
40 FINE OUT DNA DNO Proper cooling methods used: adequate equipment				t 56	56 回 N OUT Nonfood-contact surfaces clean						
11			for temperature control			Physical Facilities					
41	SIN O OUT ON/A		Plant food properly cooked for hot holding	57	IN OUT ON/A	N/A Hot and cold water available; adequate pressure					
42		N □ OUT 현N/A □ N/O Approved thawing methods used			58 ☑ IN ☐OUT Plumbing installed; proper backflow devices						
43	拉-IN OUT DN/A Thermometers provided and accurate			□N/A □ N/O							
	•		Food Identification	59	59 1 OUT □N/A Sewage and waste water properly disposed						
44	ф IN □ OUT		Food properly labeled; original container	60	□ IN 近 OUT □N/A	Toilet facilities: properly constructed, supp	lied, clear	ned			
			ion of Food Contamination	.61`	ÚN □ OUT □N/A						
45	Ú IN □ OUT		Insects, rodents, and animals not present/outer openings protected	62	ĬĮN □ OUT	d clean; d					
46	n □ out		Contamination prevented during food preparation, storage & display		□N/A □ N/O	outdoor dining areas		9			
47	MÍ IN □ OUT □N/A		Personal cleanliness	63	ĎIN □ OUT	Adequate ventilation and lighting; designate	ed areas	used			
	Ø-IN □ OUT □N/A		Wiping cloths: properly used and stored	64	ÉIN 🗆 OUT 🗆 N/A						
49	AVID TUO DI NI DI	MICHELLER HOLDER	Washing fruits and vegetables								
50	ÁIN □ OUT □N/A		oper Use of Utensils			Administrative					
	· · · · · · · · · · · · · · · · · ·		In-use utensils: properly stored		□ IN □ OUT MA	901:3-4 OAC					
	⊠ IN □ OUT □N/A		Utensils, equipment and linens: properly stored, dried handled	66	D-IN O OUT ON/A	3701-21 OAC					
	☑ IN ☐ OUT ☐N/A		Single-use/single-service articles: properly stored, use	d							
53	☑-IN □ OUT □N/A I	ן אא בו	Slash-resistant, cloth, and latex glove use								
			Observations and	Correc	tive Actions						
Item		Priority	Mark "X" in appropriate box for COS and R. COS=c	orrected of	1-site during inspection	R=repeat violation					
$\mathcal{H}_{\mathcal{Q}}$	19.5A		- Jobserved lee mach	$1U_3$	Klind IW	25/16 01 011	· □	R			
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Perso	n in Charge	<u> </u>) /								
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	302B Ohio Departr					Page $\mathcal Q$ of $\mathcal Q$					

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