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

Nic	Name of facility Check one License Number Date										
IN E	ime of facility	5 Broom		Check one □ FSO RFE			3//0		Date 2/0/22		
_	The FIQ	s Barrel		2191 21116							
Ac	ldress つ(フーヘ)	101 >	City/State/Zip Code								
	<u> </u>	rt so		BRADFORZD OH 45308							
Lie	cense holder		Inspect	Inspection Time Tra			Timé	Cat	egory/Descriptive		
1	MONKERS	8014 FOO(3)	(e				30		CZI		
Ту	pe of Inspection (chec	k all that apply)					ollow up date (if required	d) (t	Water sample date/result		
100		Control Point (FSO)	nce Revi	iew	☐ Follow up	4			(if required)		
-	Poodbome 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					1				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	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							
2272		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	☑ÎN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	nd ,		⊡riÑ □ OUT	гΙ	Proper date marking and disposition				
		performs duties		23	□N/A □ N/O) '					
2	☑IN □OUT □ N/A	Certified Food Protection Manager	2		.⊟-IN □ OUT		Time as a public health control: procedures & records				
(##G		Employee Health	70 Liperio 20 Liperio 20 Liperio		□N/A □ N/O	tiggs since		646 J. S.			
3	ÍIN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting			□ IN □ OUT	en a company	Consumer Advisory				
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	2		□N/A	' '	Consumer advisory provided for raw or undercooked foods				
5	□ÎN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	7.23	MOTALISM STARTS INCREME		Highly Susceptible Populations				
		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	2		☑ÎN □ OUT □N/A	Γ F	Pasteurized foods used;	prohil	bited foods not offered		
7	IN OUT NO	No discharge from eyes, nose, and mouth	- G		DIVIA	Chemical					
	CONTRACTOR OF THE PROPERTY OF	eventing Contamination by Hands	Surrey Strage		□-IN □ OUT	г	Food additives: approved and properly used				
8	-⊡IN □ OUT □ N/O	Hands clean and properly washed	2	271	□N/A	' F					
9	.□IN □ OUT	No bare hand contact with ready-to-eat foods or appro		78	型ÍN 口OUT 口N/A	г	Toxic substances properly identified, stored, used				
	□N/A □ N/O	alternate method properly followed		Constant of		Conformance with Approved Procedures					
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			☐ IN ☐ OUT		Compliance with Reduced Oxygen Packaging, of				
		Approved Source	1475 Z		⊡Ñ/A		pecialized processes, ar				
11	Z'IN OUT	Food obtained from approved source			□ IN □ OUT		Special Requirements: Fresh Juice Production				
12	□IN □ OUT □N/A □ N/O	Food received at proper temperature		-+							
13	□IN □ OUT	Food in good condition, safe, and unadulterated	3		DN/A DN/O		Special Requirements: Heat Treatment Dispensing Freezers				
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3		□ IN □ OUT □N/A □ N/O		Special Requirements: Cu	stom	Processing		
		Protection from Contamination	100000	マスロー	□ IN □ OUT	1 5	Special Requirements: Pu	lk \A/r	ter Machine Criteria		
15	□N/A □ N/O	Food separated and protected		_	□N/A □ N/O □ IN □ OUT		Special Requirements: Bulk Water Machine Criteria Special Requirements: Acidified White Rice Preparation				
16	_□'IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3		□N/A □ N/O		Criteria	iamec	i white Rice Preparation		
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	く らに	□IN □OUT □N/A	r	Critical Control Point Inspe	ection	•		
1000		rature Controlled for Safety Food (TCS food)			□ IN □ OUT	г <mark>-</mark>	Process Review		. P		
18	-™ÍN □ OUT □N/A □ N/O	Proper cooking time and temperatures	-		□N/A □ IN □ OUT				i		
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding			⊡N/A	\	/ariance				
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		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	□.IN □ OUT □N/A	Proper cold holding temperatures									

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Type of Inspecțion

Date

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GOOD RETAIL PRACTICES																
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.															
M	ark d	esignated complia	read fluxibilities		CONTRACT PRINCIPAL AND A	BIBIS BURBIRARI, A GRANT THE	numbered item: II	N =in co	ompliance OUT	=not ir	n compliance N/O=not observed N/A=	not applica	able			
Safe Food and Water										יט יי	tensils, Equipment and Vending					
38	38 1 IN OUT ON/A ON/O				Pasteurized eggs used where required				54 ☐ IN ☐ OUT Food and nonfood-contact surfaces cleana designed, constructed, and used							
39 ☐ IN □OUT □N/A Foo				Water and ice from approved source od Temperature Control				55	□ N □ OUT	□N/A	Warewashing facilities: installed, maintained, used; test strips					
40	O II IN II OUT II N/A II N/O			Proper cooling methods used; adequate equipment for temperature control				56	□IN □OUT		Nonfood-contact surfaces clean Physical Facilities					
41	□ II		N/O	Plant food properly cooked for hot holding					□ IN □ OUT	□N/A	Hot and cold water available; adequate pressure					
42	! ☐ IN ☐ OUT ☐N/A ☐ N/O			Approved thawing methods used					□ IN □OUT Plumbing installed; proper backflow devices							
43	<u> </u>	N 🗆 OUT 🗆 N/A	-	Thermometers provided and accurate					□N/A □ N/O							
				Food Identification					☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed							
44	44			Food properly labeled; original container				60	□ IN □ OUT	□N/A	Tollet facilities: properly constructed, supplied, cleaned					
			revent	tion of Food Contamination					□ IN □ OUT	☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained						
45	Táu	N □ OUT		Insects, rodents, and animals not present/outer					.□ IN □ OUT		Physical facilities installed, maintained, ar	d clean; dc	oas in			
46					contamination prevented during food preparation,				□N/A□N/O	outdoor dining areas						
47	□ IN □ OUT □N/A			storage & display Personal cleanliness				63	☑ IN ☐ OUT		Adequate ventilation and lighting; designa	ed areas u	used			
48	٦	N 🗆 OUT 🗆 N/A 🗀	N/O	Wiping cloths: properly used and stored					бім □ о∪т	□N/A	Existing Equipment and Facilities					
49	ا لِرَا		N/O	Washing fruits and vegetables							Administrative					
			P	Proper Use of Utensils												
50	-01	OUT IN/A	N/O	In-use utensils: properly stored					ZIN □ OUT	∐N/A	901:3-4 OAC					
51	.□ IN □ OUT □N/A			Utensils, equipment and linens: properly stored, dried, handled						□.N/A	A 3701-21 OAC					
52 IN IN OUT IN/A				Single-use/single-service articles: properly stored, used							*					
53			N/O	Slash-re	sistant, clo	th, and latex glov							en e			
Ito	n No.	Code Section	Priorif	Mark ">		riate box for CC	ations and C S and R: COS=cor				n R=repeat violation	000				
itei	11 110.	Code Section	THOIR	y Level	Commen	,	7	/		t	3001- 10	cos	R			
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Person in Charge Date:																
Person in Charge Bcv Mahler Date: 3-8-22																
Sanitarian Licensor:										and the same of th						
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility