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

	Name of facility TWO BrOWE GIRK Address 106 E EIM St				RFE		License Number		Date ////	
100 prove one)							967		3/14/22	
Add	106 E G	City/Sta	UNION CIFY, OH 45390							
License holder			Inspection Time		Trav	avel Time		Category/Descriptive		
Lugela Kenledy + Moidee luis wath							<u> </u>		~33	
Type of inspection (check all that apply) V ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance				ce Review 🛭 Follow up			Follow up date (if required)		Water sample date/result (if required)	
□ Foodborne □ 30 Day □ 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: 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	Person in charge present, demonstrates knowledge, ar performs duties	d 2		N	Т	Proper date marking and			
2	DÎN □OUT □ N/A	Certified Food Protection Manager			N 🗆 OU	T				
		Employee Health	2		/A 🗆 N/C)	Time as a public health co	ontrol	: procedures & records	
3	☑IN □OUT □ N/A	Management, food employees and conditional employees	s;	To obtain the	Louis Constant		Consumer Advis	sory		
	*	knowledge, responsibilities and reporting	25		й 🗆 оп.	Т	Consumer advisory provi	ided	for raw or undercooked foods	
4	IN OUT N/A	Proper use of restriction and exclusion		′I,□N	/A	6,4350.Ye		Ser-e-constitution		
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	is .	15.	N E OU	<u>-</u>	Highly Susceptible Po	pula	itions	
6	□ IN □ OUT ☑ N/O	Proper eating, tasting, drinking, or tobacco use	26		N □ OU′ ⁄A	1	Pasteurized foods used;	proh	ibited foods not offered	
	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical	2011 L		
		reventing Contamination by Hands			N 🗆 OU	T				
8	□ OUT□ N/O	Hands clean and properly washed	2	7 DN			Food additives: approved	d and	f properly used	
9	☑ÎN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	28 IN OUT			Toxic substances properly identified, stored, used			
				### 5 July ### 10 July 7 July 4 July 6 July 10 J		Cc	onformance with Approved Procedures			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	a)	N 🖺 OU.	Т	Compliance with Reduced			
	ON DOUT	Approved Source		I IN			specialized processes, a	nd H	ACCP plan	
		Food obtained from approved source	30		N □ OU /A □ N/C		Special Requirements: Fre	esh J	Juice Production	
12	□N/A 🖺 N/O	Food is good condition, cofe, and used ultrantal	3		N D OU	Γ	Special Requirements: He	eat Tr	reatment Dispensing Freezers	
	TUO I NII.	Food in good condition, safe, and unadulterated	$\dashv \vdash$	-						
14	√ÍN/A □ N/O	Required records available: shellstock tags, parasite destruction	32		/A D N/C		Special Requirements: Cu	ustom	n Processing	
		Protection from Contamination	33		N 🗆 OU		Special Requirements: Bu	ılk \//	ater Machine Criteria	
15	□ IN ØÖUT □N/A □ N/O	Food separated and protected		LIN	/A □ N/C					
าผา	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	ΒN	/A OU ⁻)	Special Requirements: Ac Criteria	diffe	d White Rice Preparation	
17	عN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ II	/A ∥ □ OU ⁻	Γ	Critical Control Point Inspe	ectio	n	
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		V □ OU	Γ	Process Review			
18	☑IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			/A N □ OU¹	г .	1 Tocess Neview			
101	□ IN □ OUT □N/A □-N/O	Proper reheating procedures for hot holding	37	Π̈́N		'	Variance		,	
	.☑·IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors						
21	☑¹N □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.						
22	□ IN □ 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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

Date

BRUVE GIRIS STOCICUL 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 Food and nonfood-contact surfaces cleanable, properly -□ IN □ OUT □N/A □ N/O Pasteurized eggs used where required 54 IN OUT designed, constructed, and used ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test IN OUT IN/A Food Temperature Control strips 56 DIN DOUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ☐ IN ☐ OUT ☐N/A ☐ N/O for temperature control **Physical Facilities** 41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding □ IN □ OUT □N/A Hot and cold water available; adequate pressure □ IN □ OUT □N/A □ N/O Approved thawing methods used .☑ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O IN I OUT IN/A Thermometers provided and accurate □ IN □ OUT □N/A Sewage and waste water properly disposed Food Identification □ IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned ☐ IN ☐ OUT Food properly labeled; original container 44 A/A TUO IN ID. Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer □ IN_@*OUT Physical facilities installed, maintained, and clean; dogs in □ IN □ OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, □ IN 🗹 OUT 46 storage & display -⊡'IN □ OUT Adequate ventilation and lighting; designated areas used √∐ IN □ OUT □N/A 47 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 □ IN □ OUT ŒÑ/A 901:3-4 OAC 50 ☑-IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A -@~ÍN □ OUT □N/A 3701-21 OAC 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used □ 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 Code Section Priority Level | Comment cos ď ø 'n \Box П Person in Charge Sanitarian Licensor:

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility