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

N.	man of facility					License Number		Data				
ı	me of facility NAC BOCHNO	ens Home-Jumperlane 3		Check one ☐FSO ☐ RFE			296		Date (0/3/2Z			
Ad	dress	01-1 110-11C 30 1101 1-11-3	City/State/Zip Code									
750 Chestnut St					Greenule OH 45331							
Lic	ense holder			nspection Time Tr		Trav			Category/Descriptive			
	- Man W	ximer	/ (100			O		C2S			
Tv	pe of Inspection (chec					Т	Follow up date (if require	۲) ا	Water sample date/result			
	Štandard 🚜℃ritical (Control Point (FSO) 🗆 Process Review (RFE) 🗀 Varia	nce Revie	ew	☐ Follow up		Tollow up date (il require	uj	(if required)			
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
1907/75												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
IVI	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								
35 in 10		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	ZIN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2		ĽÍN □OU □N/A □N/C		Proper date marking and disposition					
2	ĎIN □OUT □ N/A	Certified Food Protection Manager	2	24 IN OUT			Time as a public health control: procedures & records					
		Employee Health	State of the state	24 □N/A □ N/O								
3	DIN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	7 .			Consumer Advis	ory				
4	ØÍN □OUT □ N/A	Proper use of restriction and exclusion	25	25 PAN DOUT			Consumer advisory provided for raw or undercooked foods					
5	☑ÎN ☐OUT ☐ N/A	Procedures for responding to vomiting and diarrheal eve	nts				Highly Susceptible Po	pul	ations			
_	FÎN DOUT DIVO	Good Hygienic Practices	26		□N/A □N/A	T	Pasteurized foods used;	prol	nibited foods not offered			
6 7	DIN OUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth			LINA	A CEST						
	Tally and the second of the se	reventing Contamination by Hands	345 345 452	T,		_	Chemical	-112				
8	-□ÎN □ OUT □ N/O	1	2	71	⊒v/a ⊒vivi □ ou.	1	Food additives: approved	d an	d properly used			
9	MÍN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2	XI.	ÍN □OU □N/A	Т	Toxic substances properly identified, stored, used					
			E.16	Conformance with Approved Procedures								
10	DIN OUT N/A	Adequate handwashing facilities supplied & accessible	2		⊒IN □ OU	Т	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	☑IN □ OUT	Approved Source Food obtained from approved source	1550.25	- 4	ĬN/A		specialized processes, a	na r	TACCP plan			
	ZIN DOUT		31		IN □OU IN/A □N/C		Special Requirements: Fresh Juice Pro-		Juice Production			
12	□N/A □ N/O □ IN □ OUT	Food received at proper temperature Food in good condition, safe, and unadulterated	3	1 [□IN □ OUT	T	Special Requirements: Heat Treatment Dispensing F					
	ZÍN DOUT	Required records available: shellstock tags, parasite	-+		JIN DOU							
14	□N/A □ N/O	destruction	3:	21.	ZN/A D N/C		Special Requirements: Custo		om Processing			
		Protection from Contamination	3:		□IN □OU		Special Requirements: Bu	ılk M	Vater Machine Criteria			
15	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected		-	□N/A □ N/C				· · · · · · · · · · · · · · · · · · ·			
16	☑ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	34	4 1	□N/A □ N/C)	Criteria	aldili	ed White Rice Preparation			
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38		JIN □OU ⁻ ∐N/A	Т	Critical Control Point Inspe	ectio	on			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	0.0] ,	□IN □OU	T	D					
18	□ IN □ OUT ☑N/A □ N/O	Proper cooking time and temperatures	36	-1	⊠N/A		Process Review					
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding	37		⊒ÍN/A	I	Variance					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	Risk factors are food preparation practices and employee behaviors									
21	ÍN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne								
22	LIN DOUT DN/A	Proper cold holding temperatures		illness or injury.								

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L	INA	<u>CDITATI</u>	MC.I	17+	10me - Ju	111/21 10	J/t	ر د) T	and and feet of	2/6		
	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												cable	
				nach er eiterzen des	l and Water				ad Keredall Care	tensils, Equipment and Vending			
38	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteu			Pasteur	eurized eggs used where required			4. 🗇 IN 🗆 OU	ΙΤ	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
39		N □OUT □N/A	mit at resident Association	Water and ice from approved source od Temperature Control			5	5 din 🗆 ou	JT □N/A	Warewashing facilities: installed, maintained, used; test strips			
40					er cooling methods used; adequate equipment mperature control			6 ☐ IN ☐ OU	JT	Nonfood-contact surfaces clean Physical Facilities			
41	1 IN □ OUT □N/A □ N/O Plant fo			Plant fo	food properly cooked for hot holding			7 🗖 IN 🗆 OU	JT □N/A	Hot and cold water available; adeq	uate pressure	Э	
42	- IN OUT IN/A IN/O App			Approve	proved thawing methods used			8 1 □ IN □OU	T	Plumbing installed; proper backflov	v devices		
43	B III II OUT IIN/A			Thermometers provided and accurate)				
				Food Identification				9 🗖 IN 🗆 OU		Sewage and waste water properly dis	sposed		
44	1 □1	N □ OUT		Food properly labeled; original container				O TO IN ID OU	JT □N/A	Toilet facilities: properly constructed,	supplied, clea	ned	
			Preven	tion of Food Contamination				1 ⊡ IN □ OU		Garbage/refuse properly disposed; fac			
45	Ď IN □ OUT			Insects, rodents, and animals not present/outer openings protected						Physical facilities installed, maintained outdoor dining areas	d, and clean; d	logs in	
46		N 🗆 OUT		Contamination prevented during food preparation, storage & display			- 6	3 🗀 N 🗆 OU		Adequate ventilation and lighting; des	signated areas	used	
47	1	N	□ N/O	Personal cleanliness Wiping cloths: properly used and stored				4 🗆 IN 🗆 OU	IT LINIA	Existing Equipment and Facilities			
49		N 🗆 OUT 🗆 N/A I			fruits and vegetables					Administrative			
			P	roper Us	e of Utensils					Auministrative			
50	1□ IN □ OUT □N/A □ N/O In-use utensils: properly stored						_ 6	5	JT □N/A	901:3-4 OAC			
51					Utensils, equipment and linens: properly stored, dried, handled			6 🛮 🗓 N 🗆 OU	JT □N/A	3701-21 OAC			
52	'□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used									1			
53		N □ OUT □N/A I	□ N/O	Slash-re	sistant, cloth, and latex	glove use rvations and							
				Mark ">	Obse in appropriate box for		ALLENDON HOLES	en remonarchia cuttimbili essi catos fiol fiol and distribution of		n R=repeat violation			
Iten	n No	. Code Section	Priori	ty Level	Comment	1	<u>.</u>	1 N		1 1 1 1	COS		
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Person in Charge Jalua Golf Com-CTPP Date: (0) 3(22													
Sanitarian Licensor:													
<u> </u>			CDITI		IC - NON CRITICAL					1 7	.) _		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page___ of ___