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

Name of facility , Check one License Number Date											
Na	me of facility	Alone Home Cally a 1/1	Check on ☐FSO	-	License Number	CICense Number					
Ĺ		orens Home-Oakview 4			090	1 495					
Ac	Idress	is lay 1 ch	City/State/Zip Code								
	100 CHG	DATION ST	OH	@reenuille, OH 45331							
Lic	cense holder	· CONDE	Inspectio	n Time	Travel Time	avel Time Category/Desc					
	JOWN	Namer		\bigcirc	10		CZS				
	pe of Inspection (chec		L		Follow up date (if require	d)	Water sample date/result				
	Standard (②)Critical (Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Reviev	v □ Follow up			(if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation											
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
М	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							
ŭ.		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	ØIN □OUT □ N/A	Person in charge present, demonstrates knowledge, as performs duties	nd 23	D'IN OUT	position						
2	-EÍN □OUT □ N/A	Certified Food Protection Manager		DIN DOUT	Γ						
	r	Employee Health	24	□N/A □ N/O	Time as a public health co	ontroi	: procedures & records				
3	dín □out □ n/a	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		Consumer Advis	ory					
4	√DIN □OUT □ N/A	Proper use of restriction and exclusion	25	□ N/A □ OUT	Consumer advisory provi	ided	for raw or undercooked foods				
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible Populations						
		Good Hygienic Practices	Sica Seco	_□-IN □ OU1							
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	26	□N/A	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	pron	ibited 100ds flot offered				
7	☑ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands		٠٠٠٠	Chemical		ACTION CONTRACTOR OF THE PROPERTY OF THE PROPE				
8	ZIN □ OUT□ N/O	<u> </u>	27	□N/A □ OUT	Food additives: approved	Food additives: approved and properly used					
9	ZIN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	□ÍN □ OUT □N/A	Toxic substances properly	Toxic substances properly identified, stored, used					
4.0			E-963 E-963	apolitic promotive and the	Conformance with Approve	SACRETA!	AND THE PROPERTY OF THE PARTY O				
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	□ IN □ OUT	Compliance with Reduce specialized processes, a	d Oxy	ygen Packaging, other ACCP plan				
11	□.IN □ OUT	Food obtained from approved source		□ IN □ OUT	Г						
12	□ IN □ OUT	Food received at proper temperature	30	ØN/A □ N/O	Special Requirements: Fresh Juice Production						
	□N/A □ N/O		31	□ IN □ OUT	Special Requirements: Heat Treatment Dispensing Free						
13	☑ IN ☐ OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite	$\dashv \vdash$	□ N/A □ N/O							
14	□N/A □ N/O	destruction	32	□N/A □ N/O		uston	n Processing				
Sternic	THIN I OUT	Protection from Contamination	33	☐ IN ☐ OUT		ılk W	ater Machine Criteria				
15	DMN □ OUT □N/A □ N/O	Food separated and protected		EIN/A LI N/O							
16	,⊡¬IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	☐ IN ☐ OUT ☐ N/A ☐ N/O		idifie	d White Rice Preparation				
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OUT	Critical Control Point Insp	ectio	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□ IN □ OUT							
18	□ IN □ OUT -□Ñ/A □ N/O	Proper cooking time and temperatures	36	,⊒·N/A	Process Review						
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ OUT □N/A	Variance						
20	□ IN □ OUT ☑N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	⊠™ □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.							
22	TIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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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.														
Ma	ark de	signated compl	agiri di lasto kalik			h numbered item: IN	l=in co	ompliance OUT =		compliance N/O≒not obser	urar atalah mengana	=not applica	able	
	1_		in management	taniggijtululariisakindi	l and Water		X		Ut	ensils, Equipment and Vend Food and nonfood-contact s	Commence of the Commence of th	eanable pro	onerly	
38	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required					54	ĎIN □ OUT		designed, constructed, and u					
			n do promining manufacture and	nd ice from approved sou erature Control	rce	55	- IN - OUT -]N/A	Warewashing facilities: instal strips	lled, maint	ained, used;	test		
40					cooling methods used; adderature control	equate equipment	56	□ IN □ OUT		Nonfood-contact surfaces cl	ean			
41	∠⊡ IN	□ OUT □N/A [□ N/O	· · · · · ·	od properly cooked for ho	t holdina	57	ID IN DOUT D	1N/A	Physical Facilities Hot and cold water available	e: adequat	te pressure		
42					d thawing methods used		58		21071	Plumbing installed; proper b	· · · · · · · · · · · · · · · · · · ·			
43	1			ometers provided and accurate					ridinolog motalica, proper t	aoknow u	evices			
			EPSZIADZ SIJETOR	Identification		59 🗵 IN 🗆 OUT 🗆 N/A]N/A	Sewage and waste water properly disposed					
44	ti⊓ IN	□ OUT		Food pr	I properly labeled; original container]N/A	A Toilet facilities: properly constructed, supplied, clea				
			Preven	tion of F	on of Food Contamination]N/A	Garbage/refuse properly disposed; facilities maintain				
45				Insects, rodents, and animals not present/outer openings protected		62			Physical facilities installed, ma outdoor dining areas	aintained, a	and clean; do	ogs in		
46	E IN	Conta			nation prevented during foo & display	od preparation,		□N/A□N/O				·		
47					l cleanliness		63	D IN D OUT		Adequate ventilation and light	ing; design	iated areas u	used	
48		OUT IN/A			cloths: properly used and	stored	64	☑IN □ OUT □	⊒N/A	Existing Equipment and Facilities	es			
49	l-∐ IN	OUT IN/A	enggegeleleje.		g fruits and vegetables e of Utensils					Administrative				
50	EZI INI		s in a long and a second and a s	Jantana Utsakabattu kabatik			65	 □ IN □ OUT É	ÎN/A	901:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried,				-	TE IN THE OUT T	751/6	0704 04 040						
52	nandled				66	D'IN DOUTE	IIN/A	3701-21 OAC						
53														
Guera Guera				l.		ations and C	orre	ctive Actio	ns					
Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection R=repeat violation														
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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