State of Ohio

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

					175						
Na	me of facility	_	Check one			License Number	Date				
1	Nough R	IAS STOP (16	□ FSO □ÆFE		⊉′RFE	2000	16/21/26				
Address				Ditulbitate [7] on the							
Address / SOI Main street					City/State/Zip Code						
	301 WILL	111 31/02/	/VC.	MCM ME 2401/1 0+1 4220/8							
License holder Ins					me T	ravel Time	Category/Des <u>criptive</u>				
BYAD BIGH				10	\supset	60 l	~ 55				
Type of Inspection (check all that apply)						Follow up date (if required) Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					1 Follow up	i ollow up date (ii required	(if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					oo., up		, ,				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered ite	em: IN =in	com	pliance OU	T=not in compliance N/O=no	t observed N/A=not applicable				
		Compliance Status		Compliance Status							
		Supervision	755 - FE	Time/Temperature Controlled for Safety Food (TCS food)							
		Person in charge present, demonstrates knowledge, ar	<u> </u>		IN ZOUT	emperature Controlled for Sa-	lety Food (TCS food)				
1	DIN DOUT DIN/A	performs duties	23	KI .	N/A 🗆 N/O	Proper date marking and	disposition				
2	ÍIN □OUT □ N/A	Certified Food Protection Manager		П	IN 🗆 OUT						
		Employee Health	24		N/A 🗆 N/O	Time as a public health cor	ntrol: procedures & records				
3	⊠ÍN □OUT □ N/A	Management, food employees and conditional employees	3;			Consumer Adviso	ary				
<u> </u>		knowledge, responsibilities and reporting	25		IN 🗆 OUT	Consumor advisory provid	led for raw or undercooked foods				
4	OUT N/A	Proper use of restriction and exclusion			N/A	Consumer advisory provid	led to law of undercooked loods				
5	ÍN □OUT□N/A	Procedures for responding to vomiting and diarrheal even	ts	100		Highly Susceptible Por	oulations				
C.S.		Good Hyglenic Practices	200		JN □ OUT	Pasteurized foods used: n	prohibited foods not offered				
6	-D IN D OUT D N/O	Proper eating, tasting, drinking, or tobacco use	26	 	WA						
7	DIN OUT NO	No discharge from eyes, nose, and mouth				Chemical					
30A.		eventing Contamination by Hands	27	1	IN 🗆 OUT	Food additives: approved	and properly used				
8	DIN DOLL NO	Hands clean and properly washed		الساس	N/A		and property does				
9	MIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 28		ÍN □ OUT N/A	Toxic substances properly identified, stored, used					
.	□N/A □ N/O		27 C 16	Conformance with Approved Procedures							
10	DIN DOUT D N/A	Adequate handwashing facilities supplied & accessible		Onto Marke With Approved Frocedures On □ IN □ OUT □ Compliance with Reduced Oxygen Packaging, other							
11.150 S		Approved Source	29			specialized processes, and HACCP plan					
11	⊿II □ OUT	Food obtained from approved source			IN □ OUT	0					
12	□ IN □ OUT	Food received at proper temperature	30	-11	V/A □ N/O	Special Requirements: Fre	sn Juice Production				
'2	□N/A □ N/O		31		IN □ OUT	Special Requirements: Hea	at Treatment Dispensing Freezers				
13	OUT OUT	Food in good condition, safe, and unadulterated	_ -		Special Requirements: Heat Treatment Dispensing Freezers						
14	□ IN □ OUT □ N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	سد . اا	IN D NO	Special Requirements: Cus	stom Processing				
		Protection from Contamination	117814	-	V/A N/O	•	-				
r pivrš	□ IN ,⊡*OUT	r receion none contamination	33		IN DOUT	Special Requirements: Bull	k Water Machine Criteria				
15	□ N/A □ N/O	Food separated and protected		اب ا	LINO						
10	,☑ IN □ OUT		34		ĬN □ OUT		difled White Rice Preparation				
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		<u></u>	Ñ/A □ N/O ·	Criteria	. 기계 (1 전 기계				
17	□,IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN □ OUT Ñ/A	Critical Control Point Inspe	ction				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	78 (m. 1) 10 (M. 1)		IN 🗆 OUT						
18	. IN OUT	Proper cooking time and temperatures	36	Ø١		Process Review					
10	□N/A □ N/O	Tropol cooking time and temperatures			JN □ OUT						
19	□ IN □ OUT	Proper reheating procedures for hot holding	37		ÑΑ	Variance					
10	□N/A □ N/O	Tropol Tonodang procedures for not notationing									
20	TUO II II	Proper cooling time and temperatures				to a discussion of the contract of					
	☑N/A ☐ N/O	Topo, soomy and and comporatores				food preparation practices					
24	□ IN □ OUT	Proper hat holding tompore turns		that are identified as the most significant contributing factors to foodborne illness.							
21	□N/A □ N/O	Proper hot holding temperatures									
22	DIN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Name of	Facility	R.O	Type of Inspection Date SIGN (C/C)	21/22									
	10-171	731 Km	519 (CAC) 167	<u> </u>									
	GOOD RETAIL PRACTICES												
			es are preventative measures to control the introduction of pathogens, chemicals, and physical objects into f		:								
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 Safe Food and Water Utensils, Equipment and Vending													
38 년	N 🗆 OUT 🗆 N/A	strucket (Foxel Flots Flatisus (Bell)	Pasteurized eggs used where required 54 ☐ IN ☐ OUT Food and nonfood-contact surfaces designed, constructed, and used	cleanable, properi	rly								
39 🗇 1	N DOUT DN/A	 	Water and ice from approved source	ntained, used: test	t								
		Food	1 Temperature Control strips	, , , , , , , , , , , , , , , , , , , ,									
40 🗂 1	N 🗆 OUT 🗆 N/A 🛭		Proper cooling methods used; adequate equipment for temperature control 56 21N 0UT Nonfood-contact surfaces clean Physical Facilities										
41 15 1	N 🗆 OUT 🗆 N/A 🛭	⊐ N/O F	Plant food properly cooked for hot holding	ate pressure									
42 Ø IN 🗆 OUT 🗆 N/A 🗆] N/O /	Approved thawing methods used 58 □-IN □OUT Plumbing installed; proper backflow	devices									
43 🗂	N 🗆 OUT 🗆 N/A	7	Thermometers provided and accurate \text{\sqrt{N/A} \sqrt{N/O}}		-								
	TO THE PARTY OF TH		Food Identification 59 I IN OUT N/A Sewage and waste water properly disp	osed									
44 .21	N 🗖 OUT	F	Food properly labeled; original container 60 □ IN □ OUT □N/A Toilet facilities: properly constructed, s	upplied, cleaned									
		Preventio	on of Food Contamination 61 TIN DOUT DN/A Garbage/refuse properly disposed; faci	íties maintained									
45 TI	N 🗆 OUT		Insects, rodents, and animals not present/outer openings protected 62 🗵 IN 🗆 OUT Physical facilities installed, maintained, outdoor dining areas	and clean; dogs in	'n								
46 🗂	IN 🗀 OUT		Contamination prevented during food preparation,										
47 - 1	N 🗆 OUT 🗆 N/A		storage & display Personal cleanliness 63 IN OUT Adequate ventilation and lighting; designate the state of	ınated areas used	ţ								
	N OUT ON/A		Wiping cloths: properly used and stored 64 🗆 ÎN 🗆 OUT 🗆 N/A Existing Equipment and Facilities										
49 🗀 1	N □ OUT □N/A [Washing fruits and vegetables Administrative										
50 ET	N 🗆 OUT 🗀N/A [saccitisca risinaministi	oper Use of Utensils: Injures utensils: properly etored 65										
			Utancile, aguinment and linene; properly stored dried	<u> </u>									
	N 🗆 OUT 🗆 N/A	<u>h</u>	handled 66 LI IN LI OUT LIN/A 3701-21 OAC										
	N 🗆 OUT 🗆 N/A N 🔲 OUT 🗀 N/A [Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use										
			Observations and Corrective Actions										
Item No.	Code Section	Priority	Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation	1 000 1									
1611 NO.	5.ZC	riongy	observed improved stugger order in retain		R _								
			COOLER DISUSE LEORGER 20 H D NOT										
			dogs on top then eggs then bacon. PK										
			(OPPCIES.										
12	3.41	1	Observed while mills dailed (0/20/22										
()	13,117	(Die aseardat.		 								
			ewil kole morse level										
				. 🗆 🗈									
				·									
Person	n Charge)	Date:		_								
10130111		bush	ni (Jaleman)		\$ 								
Sanitarian Licensor:													
DDIODI	TV EVEL : C =	CDITICA	AL NC = NON-CRITICAL										

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