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

Na	ame of facility		Check or	10		License Number	Date				
1	Blue 2 W	hato T. W. Til	I	RFE		2 1/2	9011/11				
#	1100 0 W	HAP TIKE TAVERA		y/State/Zip Code							
AC	Idress	Main ST		, ,	and the same of th						
d	21) A/	Vain II	1/10	Varth Star OH 45350							
Lie	cense holder	•	Inspection	pection Time Trav		el Time	Ca	tegory/Descriptive			
ير ا	Vall Be	Oprinan	2	$\frac{1}{2}$		30	1635				
Ty	pe of Inspection (chec	.7 M	<i> </i>		1	Follow up date (if require	<u>√</u> ed)	Water sample date/result			
,ee ^d	Standard 🛮 Critical	Control Point (FSO) 🗆 Process Review (RFE) 👊 Varia	ance Revie	w □ Follow u			,	(if required)			
므	Foodborne ☐ 30 Day										
2 00a	ECONDODNE III NECE DICKEACTORS AND AUDI IO HEALTH RIVERS HEALTH										
N	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										
	iai k designated compil		tem: IN=In	compliance C	001=r	not in compliance N/O=n	101 01	oserved N/A=not applicable			
Circo		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	ØÎN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2:			Proper date marking and disposition					
2	DIN □OUT □ N/A	Certified Food Protection Manager Employee Health	24	□ IN □ OU □ N/A □ N/		Time as a public health control: procedures & records					
3	∠⊠IN □OUT □ N/A	Management, food employees and conditional employee	es;			Consumer Advis	sory				
	-	knowledge, responsibilities and reporting	25		UT	Consumer advisory provided for raw or undercooked foods					
5	DIN DOUT D N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal eve	nte	□N/A	10/7/200						
J	DEN GOT GIVA	Good Hyglenic Practices			IJТ	Highly Susceptible Po					
6	,☑ IN □ OUT □ N/O		26			Pasteurized foods used;	proh	ibited foods not offered			
7	DIN □ OUT □ N/O	No discharge from eyes, nose, and mouth	7754 1754 1754			Chemical					
3	P	reventing Contamination by Hands	27	, 🗆 IN 🗆 OL	UΤ	Toxic substances properly identified, stored, used					
8	,⊠IN □ OUT □ N/O	Hands clean and properly washed		□N/A							
9	□ IN □ OUT □N/A,⊡-N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	.⊠rin □ ol □n/a	UT						
				man appears to the		informance with Approve	ed P	rocedures			
10	_□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	□IN □ OU	UT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	⊿1N □ OUT	Food obtained from approved source	CONTRACTOR .		UT	· · · · · · · · · · · · · · · · · · ·					
10	□ IN □ OUT	Food received at proper temperature	30			Special Requirements: Fr	esh .	Juice Production			
12	□N/A ☑ N/O ☑ IN □ OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: Heat Treatment Dispensing					
13	DIN DOUT	Required records available: shellstock tags, parasite		ПИПО							
14	□N/A □ N/O	destruction	32	N/A □ N/		Special Requirements: Cu	uston	n Processing			
	THE STATE OF THE PARTY OF THE STATE OF THE S	Protection from Contamination	33			Special Requirements: Bu	ulk W	ater Machine Criteria			
15	,⊿′IN □ OUT □N/A □ N/O	Food separated and protected		N/A LI N/				7			
16	,□N/A□N/O	Food-contact surfaces: cleaned and sanitized	34			Special Requirements: Ac Criteria	antio	d White Rice Preparation			
17	∕□ N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OU □N/A	UT	Critical Control Point Insp	ectio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		UT	Process Review		THE STATE OF THE S			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		,⊠N/A	17	Process Review					
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ OU		Variance					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21	□ IN □ OUT □N/A 📮 N/O	Proper hot holding temperatures	fo	foodborne illness. Public health interventions are control measures to prevent foodborne							
22	.⊿ín □ out □n/a	Proper cold holding temperatures		illness or injury.							

State of Ohio

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Type of Inspection

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COOR DETAIL BRACTICES													
	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													
					d and Water					ment and Vend	de transferior de la como diferent	a de la companya de	
38	□IN	□ OUŢ-□N/A	□ N/O	Pasteu	rized eggs used where req	uired	54	TUO 🗆 NI 🗀		onfood-contact s nstructed, and u		ble, pro	perly
39 ,	✓ IN □ OUT □ N/A Water and ice from approved source				Warewashing facilities: installed, maintained, used; test								
	Food Temperature Control Proper cooling methods used; adequate equipment				56	□ IN □ OUT	strips Nonfood-cor	itact surfaces cl	ean	<u> </u>			
40 .	/	for temperature control				A CONTRACTOR OF THE SECOND	l Facilities	oan :					
41	□ IN [□ OUT □N/A′1	□ N/O	Plant food properly cooked for hot holding			57	IN OUT ON/A	Hot and cold	l water available	; adequate pre	essure	
42	□ IN □ OUT □N/A □ N/O Appro		Approve	oved thawing methods used		58. ☐ IN □OUT		Plumbing installed; proper backflow devices					
43 ,	3 , Í IN 🗆 OUT 🗆 N/A			Thermometers provided and accurate				□N/A□N/O					
			Food Identification			_	OUT IN/A	Sewage and waste water properly disposed					
44 ,	/ 🗀 IN [□ OUT		Food properly labeled; original container			60.	Í IN □ OUT □N/A	Toilet facilities	Toilet facilities: properly constructed, supplied, cleaned			
			Prevent	tion of Food Contamination			61	✓ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities maintained				
45		□ OUT		Insects, rodents, and animals not present/outer openings protected			62	OIN OUT	Physical facil	ities installed, ma	aintained, and cl	ean; do	gs in
46,	46, □ IN □ OUT			Contamination prevented during food preparation, storage & display				□N/A □ N/O				-	
47_		OUT N/A		Personal cleanliness			63	D IN DOUT	Adequate ver	ntilation and lighti	ing; designated	areas u	sed
1	properly aced and closed					stored	64	-□ IN □ OUT □N/A	Existing Equip	ment and Facilitie	es		
49	LINL] A\N□ TUO C	GENERAL SALVA	energy (name	g fruits and vegetables				Admi	nistrative	*		
50	Proper Use of Utensils 50							□ IN □ OUT-□N/A	901:3-4 OAC				
	Iltensils aguinment and linens; properly stored dyied					perly stored, dried,	00	ÍN □ OUT □N/A	0704.04.04	<u> </u>	·		
	handled					onerly stored used	66,	PLIN LI OUT LIN/A	3701-21 OA	<i></i>			
52 O IN OUT OUT OVA Single-use/single-service articles: properly stored, used 53 O IN OUT OVA N/A 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 Item No. Code Section Priority Level Comment Cos										R			
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					SaTil taction	e Timp	57	Suspection					
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Person in Charge Date: (// (//))													
Sanit	tarian	1 7× /		-7	M.SII			Licensor:	111)	& Berry Same		
	016	<u>wwx</u>	- Eff	29	Mr 1 1 per-	CONTROL THE TOTAL P. C. T.			-11/	/		•	
PRIC	PRIORITY LEVEL C = CRITICAL NC = NON-CRITICAL Page of												

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