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

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Na	me of facility		Check on	-		License Number	Date						
IΛ	VAID USIA	e sambwich shoppe	/⊡″FSO	□ RFE		1100	918122						
Ad	dress		City/State	ty/State/Zip Code									
	UZKI	Brooway	Carp	opportule out its 221									
Lic	ense holder	1)1000	Inspectio	pection Time Travel Time Category/Descriptive									
7		Sant 10		7	ITav	/K	Category/Descriptive						
	ALOND LI	IMP	l	$\mathcal{Q}_{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline{\underline$		10	B C33						
	pe of Inspection (chec					Follow up date (if required	,						
	Standard ☐ Critical (	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Reviev	v □ Follow u	ир		(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	C. S. 40. S. 50. S.	Compliance Status									
	· All the state of	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	∕ÓIN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23			Proper date marking and	disposition						
2	□IN □OUT □ N/A	Certified Food Protection Manager	24			Time as a public health cor	itrol: procedures & records						
	<u> </u>	Employée Health	500 (8) M603	□N/A □ N	/0		•						
3	OIN OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; <u>                                    </u>	пи по	i it	Consumer Adviso	N <b>y</b>						
4	ÚIN □OUT □ N/A	Proper use of restriction and exclusion	25	□IN □O □N/A	UI	Consumer advisory provid	ed for raw or undercooked foods						
5	ÓIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	nts			Highly Susceptible Por	pulations						
		Good Hygienic Practices			UT								
6	O/N D OUT D N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A		rasieurizeu 1000s useo; p	rohibited foods not offered						
7	D IN D OUT D N/O	No discharge from eyes, nose, and mouth	510			Chemical							
0.50		eventing Contamination by Hands	27		UT	Food additives: approved	and properly used						
8	DIN DOUT NO	Hands clean and properly washed		<b>/</b> □N/A		Food additives: approved and properly used							
9	✓□ IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	28 IN OUT Toxic substances properly identified, stored, used									
	-		1,22		Co	informance with Approve	d Procedures						
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		UT	Compliance with Reduced							
44	□.IN □ OUT	Approved Source Food obtained from approved source	46 1 2 2 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	ØÑ/A		specialized processes, an	d HACCP plan						
11	IN DOUT	rood obtained from approved source	30			Special Requirements: Fre	sh Juice Production						
12	□N/A □ N/O	Food received at proper temperature											
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: Hea	t Treatment Dispensing Freezers						
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □ O		Special Requirements: Cus	stom Processing						
		Protection from Contamination				0 115							
15	ÍN □ OUT □N/A □ N/O	Food separated and protected	33	'⊡N/A □ N		Special Requirements: Bull	K Water Machine Criteria						
16	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	34	□IN □O /□Ñ/A □N		Special Requirements: Acid Criteria	dified White Rice Preparation						
17	/ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ O	UT	Critical Control Point Inspe	etion ·						
ANG-GER GNF-ASS	Time/Temper	rature Controlled for Safety Food (TCS food)	1777 (C-1)		LIT	·							
230,80000	J⊒·IN □ OUT		36	□_IN □ O □N/A	01	Process Review							
18	□N/A □ N/O	Proper cooking time and temperatures											
19	DIN DOUT	Proper reheating procedures for hot holding	37	□N/A	01	Variance	7						
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 foodborne illness.									
21	□ IN □ OUT □ N/A □ N/O	Proper hot holding temperatures	th fo										
22	□ IN □ OUT □N/A	Proper cold holding temperatures	Pilli	Public health interventions are control measures to prevent foodborne illness or injury.									

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Nan	ne of	Facility (21)	25	2011	DUNCH SHOPP	,		Type	of Inspection	2.2		
M: 38 / 39			iance s	tatus (IN Safe Food Pasteur Water a	GOOD RETAIL preventative measures to control the intro , OUT, N/O, N/A) for each numbered item: In d and Water ized eggs used where required and ice from approved source perature Control	ductio	on of pathogens, ompliance OUT= 디N 디OUT	not in	compliance N/O=not observed N/A=not a ensils, Equipment and Vending Food and nonfood-contact surfaces cleanab designed, constructed, and used Warewashing facilities: installed, maintained, strips	le, pro	perly	
40 ^		AVA E SUT ENVA	for temperature control		57			Nonfood-contact surfaces clean Physical Facilities				
41				Plant food properly cooked for hot holding				]N/A	Hot and cold water available; adequate pre			
	42 IN OUT ON/A N/O				ed thawing methods used	58	IN DOUT		Plumbing installed; proper backflow devices	3		
43	43   IN II OUT IIN/A			ingeneral de la superior	meters provided and accurate	59		IN/A	A Sewage and waste water properly disposed			
44	ار تار	N 🗆 OUT		Food Identification  Food properly labeled; original container			60 - IN OUT ON/A					
44			Preven		ood Contamination	61			Garbage/refuse properly disposed; facilities ma			
45	Tí u	N □ OUT		Insects, rodents, and animals not present/outer			N D OUT		Physical facilities installed, maintained, and cle	an; do	gs in	
46		N 🗆 OUT		openings protected  Contamination prevented during food preparation,			□N/A□N/O		outdoor dining areas			
47		N D OUT DN/A			& display al cleanliness	63	B IN OUT		Adequate ventilation and lighting; designated a	reas u	sed	
48	_		□ N/O		cloths: properly used and stored	64	TUOUT [	JN/A	Existing Equipment and Facilities			
49		N □ OUT □N/A [	erigipalpaktikit		g fruits and vegetables	010-11-15-15-15-15-15-15-15-15-15-15-15-15-			Administrative			
50		J A\N□ TUO Å\	CONTRACTOR OF STREET		se of Utensils utensils: properly stored	65	IN OUT	ÍN/A	901:3-4 OAC		-	
51	Utensils, equipment and linens: p			, equipment and linens: properly stored, dried,	66	I IN I OUT D	JN/A	3701-21 OAC				
52	<u></u>	handled IN OUT DN/A Single-use/single-service articles: properly stored, used					7 1 111 11 11 11 11 11		0701210/10			
53	- <u>1</u>	N 🗆 OUT 🗀N/A [	□ N/O	Slash-re	esistant, cloth, and latex glove use		TO THE STATE OF TH	2012/2012/71 TOPS (FEDERAL		Easter No.	1-10-10 <sup>4</sup> /10 <sup>4</sup> /1	
				Mark ")	Observations and C  "In appropriate box for COS and R: COS=corr	QUARTER 25100 (2510)	SELECTION OF THE CONTRACT STREET AND INCOME.	AND AND AND DOCUMENTS	R=repeat violation			
7 /	n No.	77 77 17	Priori	ty Level		V. Y	16 6 133	∠n <″1	1(D (CL (V))	cos ص	R □	
)(;	<i>,</i> *	5. LM	100	· m/	We down DIC of	10	CPI S	11 D	ACINTIE WEST			
,					TOUCHAS ICE.	V I S	The base of the second		77 - 17 16 1			
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26	<i>-</i>	4511	$\Lambda$	(	CREWOOD ILE CIE	<u>(</u> (. / )	n ann	(	coler reading			
					CHORAL COLL				, , , , , , , , , , , , , , , , , , ,			
					a franco sou for	1	171160		precious violations			
					U		<i>J</i>					
				100 E					TEATER			
	***											
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Person in Charge    Date: 1/0/42												
Sar	Sanitarian Licensor: DC 1 (1)											
		TV 1 TV / T 1	CDITIO		IC - NON CRITICAL				_ 11			