State of Ohio

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

		:				I I I I I I I I I I I I I I I I I I I	<u> </u>					
Na	ame of facility	A second	Check one □ FSO □-RFE			License Number		Date				
1	Mc Millers	Carryott Tin ST	Ц ГО	البيا ال	-F\F E	1065		8/3/22				
A	Idress	C. American	City/State/Zip Code									
۱,	(00) Max	etia II	Greenv.14 OH 45331									
Lie	cense holder		Inspect	on Tim	ie	Fravel Time		Category/Descriptive				
/	-isa Reno	h	3	65		1		CII				
_	pe of Inspection (chec	ok all that apply)				Follow up date (if.		W-t				
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revi	ew □	Follow up	Follow up date (if	requirea	Water sample date/result (if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
L _N	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								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	dı́n □out □ n/a	Person in charge present, demonstrates knowledge, ar performs duties	nd 2		N □ OUT /Á □ N/O	Proper date marking and disposition						
2	□IN □OUT Ā'Ñ/A	Certified Food Protection Manager						rol: procedures & records				
		Employee Health]@N	ÍÁ □ N/O		Time as a public health control: procedures & records					
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; E			Consumi	er Advisor	у				
4	☐IN □OUT □ N/A	Proper use of restriction and exclusion	2	5 <u>1</u>	N □ OUT A	Consumer adviso	ory provided	d for raw or undercooked foods				
5	∠DÍN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its &		a Communication	Highly Suscep	Highly Susceptible Populations					
1.505 1.517		Good Hygienic Practices		II	V □ OUT		A CONTRACTOR OF THE PARTY OF TH					
6	DIN DOUT OUT O'N/O	Proper eating, tasting, drinking, or tobacco use	2	6 JEIN	/A	rasteurized 1000	s useu, pro	phibited foods not offered				
7	ON DOUT DNO		- E		y will color! exclusive for a	Che	emical					
		reventing Contamination by Hands	2		N □ OUT	Food additives: a	approved a	nd properly used				
8	-□IÑ □ OUT □ N/O	Hands clean and properly washed		′ ⊆ N/	/A							
9	□ IN □ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed		8 🗆 II	y □ OUT ⁄A	Toxic substances	Toxic substances properly identified, stored, used					
		, , , , , , , , , , , , , , , , , , , ,	10 m			Conformance with Approved Procedures						
10	_A\N □OUT□ N/A	Adequate handwashing facilities supplied & accessible	2	CI1	N D OUT			Oxygen Packaging, other				
11	JOIN DOUT	Approved Source Food obtained from approved source	- Alfrid	-EIN		specialized proce	HACCP plan					
11	□ IN □ OUT		3	아님"	N □ OUT N □ N/O	Special Requirem	ents: Fresh	1 Juice Production				
12	□N/A □/N/O	Food received at proper temperature	3	, IN	V D OUT	On a lat Daniel						
13	□-IN □ OUT	Food in good condition, safe, and unadulterated		' -⊠N/	A D N/O	Special Requirem	ents: Heat Treatment Dispensing Freezers					
14	□ IN □ OUT □□N/A □ N/O	Required records available: shellstock tags, parasite destruction	3		VA II N/O	Special Requirem	ents: Custo	om Processing				
	Andrews Transferred William Co. (C.)	Protection from Contamination	3	3 🗆 1	V □ OUT	Special Regulrem	ents: Bulk '	Water Machine Criteria				
15	□N/A □ N/O	Food separated and protected			'A □ N/O N □ OUT			fled White Rice Preparation				
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3		/A N/O	Criteria	ents. Acidii	ned white rice Freparation				
17	N OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 IN 10 0	N □ OUT 'A	Critical Control Po	oint Inspect	ion				
		rature Controlled for Safety Food (TCS food)	30		v`-□ OŪT	Process Review		•				
18	DIN DOUT	Proper cooking time and temperatures		-L-IN/	'A ₹ □ OUT							
19	□IN □OUT <⊡N/A □ N/O	Proper reheating procedures for hot holding	3	/ - IN		Variance		· · · · · · · · · · · · · · · · · · ·				
20	□ IN □ OUT □ N/O □ 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	f									
22	(⊒-IN □ OUT □ N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Type of Inspection

Date

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					GOOD RETAIL	PRΔ	CTICES					ije odanstoje Kalinganija
<u> Halling S</u>		Good Retail	Practic	ces are p	preventative measures to control the intro-	DESCRIPTION OF THE	TATE AND EMPRESSION OF STREET	chemic	cals, and physical obje	cts into foods.		
Ma	ark d		lance s	tatus (IN	, OUT, N/O, N/A) for each numbered item: IN			not in co	ompliance N/O=not obs	erved N/A=not	applica	ble
			La migraphica e	ngmetal alta eli alumen	l and Water			Self-Marketon School	sils, Equipment and Ver ood and nonfood-contact		ble ore	nanlı (
38		N □ OUT-□Ñ/A I	□ N/O		ized eggs used where required	54	-□'ÍN □ OUT		esigned, constructed, and		pro	peny ——
39				HORSEHHARMANIA TARAH	and ice from approved source erature Control	55	□ IN □ OUT-□		Varewashing facilities: ins trips	talled, maintained	d, used;	test
40		N 🗆 OUT-🗖N/A 🛭	□ N/O		cooling methods used; adequate equipment erature control	56	-IN I OUT	N	lonfood-contact surfaces Physical Facilities	clean		
41	ш	N 🗆 OUT 🗹 N/A [N/O	Plant fo	od properly cooked for hot holding	57	JOIN OOTO	IN/A F	ot and cold water availab	ole; adequate pr	essure	otor and care
42		I IN □ OUT-□N/A □ N/O Approve			ed thawing methods used	58	OUT OUT	F	Plumbing installed; proper	backflow device	 ∋s	
43	11	N 🗆 OUT 🗆 N/A		Thermo	meters provided and accurate		□N/A □ N/O					
	Food Id				ëntification	59	бім почтп	IN/A S	Sewage and waste water pr	operly disposed		
44		Ñ □ OUT		Food pr	operly labeled; original container	60	OUT 🗆	IN/A T	oilet facilities: properly con	structed, supplied	, cleane	d
	Prevention of			tion of F	ood Contamination	61	Ф IN 🗆 ОИТ 🗆	IN/A	Sarbage/refuse properly dis	posed; facilities m	aintaine	d
45					rodents, and animals not present/outer	62	TO IN II OUT		Physical facilities installed,	maintained, and c	lean; do	gs in
46		N 🔲 OUT		Contam	ination prevented during food preparation,		□N/A □ N/O		utdoor dining areas			
47	<u> </u>	Stora			& display	63	TUO 🗆 NI 🗋	A	dequate ventilation and lig	hting; designated	areas u	sed
48	ı	□ IN □ OUT □N/A □ N/O Wiping clo			cloths: properly used and stored	64	☐ ÍN ☐ OUT ☐	IN/A E	xisting Equipment and Facil	lities	S.	
49		N □ OUT/□N/A □	CONTRACTOR		g fruits and vegetables				Administrative			
		N 🗆 OUT 🖃 N/A 🗈			e of Utensils	65		ΙΝΙ/Δ Ο	01:3-4 OAC	Boulderstein in Management 118 Heis	JP 36 TRUME - 15 JAN 1 18 IS	
50	-		J N/O		itensils: properly stored , equipment and linens: properly stored, dried,							
51		handled				66	□ IN □ OUT-□	M/A 3	701-21 OAC			
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use											
					Observations and C	orre	ctive Actio	ns				
Iton	ı No.	Code Section	Priori	Mark ") ty Level	K" in appropriate box for COS and R: COS=corr Comment	ected	on-site during inspe	ection I	R=repeat violation			T _
iteii	INO	Code Section	FIIOII	ty Lever	4	· (/	it Insp	citi	éh		cos	R
					7		1177	<i>L</i> C / ·		104.		
									, acc.			
									·····			片
Person in Charge Date:												
Sanitarian Mark Example							Licensor;	761	41)			
PRIORITY EVEL: (C = CRITICAL NC = NON-CRITICAL Page) of)												

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

Name of Facility