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

.									
Name of facility			Check or			License Number		Date	
Mew MADISON MINI MAGEL			LIFSC) __ ⊿′RFE		10007		17/25/20	
Ac	ldress		City/Stat	y/State/Zip Code					
İ	400 5	MAIN ST	$\sqrt{100}$	NLW MADISON, OH US546					
				on Time	Tro	vel Time		· · · · · · · · · · · · · · · · · · ·	
V7 (2000) 0 0000 C (2000)			/		l IIa	. 41500-	'	Category/Descriptive	
License holder Ins			(30			
Type of Inspection (check all that apply)						Follow up date (if red	quired)	Water sample date/result	
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow u	ıp			(if required)	
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation									
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it				and the second of the second o	21 41 40 11 1 0 30	-1	
	and designated compli		em. IN-m	compliance C	JU 1 –	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	□IN □OUT, 図 N/A	Person in charge present, demonstrates knowledge, at performs duties	nd 2:			Proper date marking and disposition			
2	□IN □OUT □ N/A	Certified Food Protection Manager	24			Time as a public hos	alth contr	ol: procedures & records	
833		Employee Health		UN □ N/M⊡	0	Time as a public health control: procedures & records			
3	.EÎN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; <u> </u>			Consumer /	Advisor	y in the second	
<u> </u>			25	□IN □OL □N/A	JT	Consumer advisory	provide	d for raw or undercooked foods	
5	DIN DOUT NA	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte .	۱۳۰۲۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰۰	1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	III N. O. O. O.			
		Good Hygienic Practices			ir	Highly Susceptibl	e ropu	ilauotis	
6	DIN OUT NO		26	-⊡Ñ/A	01	Pasteurized foods u	ised; pro	phibited foods not offered	
7	-□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth				Chemi	ical		
	Pı	reventing Contamination by Hands	Control Control	, □·IN □ OL	JT				
8	ÍN □OUT□N/O	Hands clean and properly washed	27	□N/A		Food additives: appr	roved ar	nd properly used	
9	ONA ONO	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	DIN DOL	JT	Toxic substances pro	operly ide	entified, stored, used	
		The state of the s			C	onformance with App	proved	Procedures	
10	□ÍN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		JT			xygen Packaging, other	
15 m jul		Approved Source	200	In N/A		specialized processe	es, and	HACCP plan	
11	-EI'N □ OUT	Food obtained from approved source	30		JT 'C	Special Requirement	ts: Fresh	Juice Production	
12	□ IN □ OUT □N/A □.N/O	Food received at proper temperature		N/A □ N/□ IN □ OL	JT				
13	~®IN □ OUT	Food in good condition, safe, and unadulterated	31	¹₫N/A □ N/	0	Special Requirement	Treatment Dispensing Freezers		
14	□ IN □ OUT ☑N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirement	ts: Custo	om Processing	
4.4		Protection from Contamination		□ IN □ OL	JT	Consider Description	ter Divilia	Matan Marka Commission	
15	□ N/O □ N/O	Food separated and protected	33	UN/A □ N/		Special Requirement	ts: Bulk \	Water Machine Criteria	
16	-□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OL -□N/A □ N/		Special Requirement Criteria	ts: Acidif	ied White Rice Preparation	
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OL	JT	Critical Control Point	Inspecti	ion	
Time/Temperature Controlled for Safety Food (TCS food)				ПІЛ ПОІТ				**************************************	
18	□ IN □ OUT □ N/A . □ N/O	Proper cooking time and temperatures	36	.⊡N/A	IT.	Process Review			
19	□ IN □ OUT □N/A∠⊡^N/O	Proper reheating procedures for hot holding	37	□ IN □ OL ,□N/A	I	Variance			
20	□ IN □ OUT □N/A ˙□˙N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.					
21	□ IN □ OUT □N/A ⊡*N/O	Proper hot holding temperatures	fo						
22	-dÍIN □ OUT □N/A	Proper cold holding temperatures							

State of Ohio

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Type of Inspection

Date

MENTANHOLZON KRITAN ANTE	102+ Studioaked 7/2/22								
GOOD RETAIL	PRACTICES								
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									
Safe Food and Water	Utensils, Equipment and Vending								
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	54 D-IN DOUT Food and nonfood contact surfaces cleanable, properly designed, constructed, and used								
39 IN OUT N/A Water and ice from approved source Food Temperature Control	55 ☐ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained, used; test strips								
40 D'IN DOUT DN/A DN/O Proper cooling methods used; adequate equipment for temperature control	56 IN OUT Nonfood-contact surfaces clean Physical Facilities								
41 DIN DOUT N/A N/O Plant food properly cooked for hot holding	57 .☑'IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure								
42 IN OUT OUT N/A N/O Approved thawing methods used	58 ☐ IN ☐ OUT Plumbing installed; proper backflow devices								
43, f IN ☐ OUT ☐N/A Thermometers provided and accurate									
Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed								
44 ☐ IN ☐ OUT Food properly labeled; original container	60 - N OUT N/A Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 1 IN OUT N/A Garbage/refuse properly disposed; facilities maintained								
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	62 ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
storage & display	63 IN OUT Adequate ventilation and lighting; designated areas used								
47 □ IN □ OUT □N/A Personal cleanliness 48 □□·IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored	64 IN OUT IN/A Existing Equipment and Facilities								
49 II IN OUT IN/A NO Washing fruits and vegetables	Administrative								
Proper Use of Utensils									
50 PIN OUT NA NO In-use utensils: properly stored	65 N OUT N/A 901:3-4 OAC								
51 ☑ ÎN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled	66 IN IN OUT IN/A 3701-21 OAC								
52 I N OUT N/A Single-use/single-service articles: properly stored, used									
53									
Observations and C Mark "X" in appropriate box for COS and R: COS=corn Item No. Code Section Priority Level Comment (ected on-site during inspection R=repeat violation								
Item No. Code Section Priority Level Comment Code Section Priority Level Comment Code Section Cod	ten in welland								
" (308/LQ) (OSF-4)	pop Racios in walkin oo								
9									
Person in Charge Sumark 1002 Date: 7-25-22									
Sanitarian Licensor:									
.,,	a A								

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of Facility