State of Ohio

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

| Name of facility Check one License Number Date | | | | | | | | | | | | |
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| , | | | | ⊒·FSO □ RFE | | 178 | 173 | | | | | |
| X MIC (39) Sychele Plan Mill | | | | 10/1//2 | | | | | | | | |
| | 1201 (1) | CINCAL MS 100 St | VA () | ty/State/Zip Code | | | | | | | | |
| License holder Inspe | | | | | CINCTIME T | 0/50/1,95 | ; T_ | 73246 | | | | |
| Lives coars RAIDIANSESTIC | | | | | | ravel Time | 0 | ategory/Descriptive | | | | |
| BUDSHING) EVIKIPA 13 JULY V | | | | | <u> </u> | | <u>L</u> | () | | | | |
| Type of Inspection (check all that apply) □ Standard | | | | | □ Follow up | Follow up date (if require | d) | Water sample date/result (if required) | | | | |
| _ | | ☐ Complaint ☐ Pre-licensing ☐ Consultation | | J * * | □ I Ollow up | | | (oquirou) | | | | |
| ECODRODUCIUM DOCUMENTO CONTRA DE LA CONTRA DE | | | | | | | | | | | | |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each purphered them Illain compliance OUT, and in a service of the purpher of them. | | | | | | | | | | | | |
| 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 Time/Temperature Controlled for Safety, Food (TCS food) | | | | | | | | |
| | | Supervision Person in charge present, demonstrates knowledge, a | nd | lг | JIN □ OUT | emperature Controlled for 5 | aret | / Food (168 tood) | | | | |
| 1 | ☑IN □OUT □ N/A | performs duties | 23 | 31. | □N/A □ N/O | Proper date marking and | l dis | position | | | | |
| 2 | │ □IN □OUT □ N/A | Certified Food Protection Manager Employee Health | 24 | 7 11 | IN □ OUT | Time as a public health control: procedures & records | | | | | | |
| 3 | ☑IN □OUT □ N/A | Management, food employees and conditional employee | s; | | | Consumer Advisory | | | | | | |
| <u>_</u> | | knowledge, responsibilities and reporting | 25 | 5 5 | JIN □ OUT AVA | Consumer advisory prov | ided | for raw or undercooked foods | | | | |
| 5 | ☐IN □OUT □ N/A □IN □OUT □ N/A | Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever | nts | Highly Susceptible Populations | | | | | | | | |
| | EN Tres as Settle | Good Hygienic Practices | | ΪE | JIN 🗆 OUT | | | | | | | |
| 6 | □ IN □ OUT □ N/O | Proper eating, tasting, drinking, or tobacco use | 26 | 3 E | ∃N/A | Pasteurized foods used; | proi | nibited foods not offered | | | | |
| 7 | OUT IN OUT IN/O | No discharge from eyes, nose, and mouth | 174 | | | Chemical | | | | | | |
| 8 | PI DIN DOUT N/O | reventing Contamination by Hands Hands clean and properly washed | 27 | 71 | TUO 🗆 NIE ANA | Food additives: approved | d an | d 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 | | | ntified, stored, used | | | | | |
| | | | 100 m | | | Conformance with Approv | Conformance with Approved Procedures | | | | | |
| 10 | □IN □OUT □ N/A | Adequate handwashing facilities supplied & accessible | 29 | Cai | IN □ OUT IN/A | Compliance with Reduce specialized processes, a | d Ox | kygen Packaging, other | | | | |
| 11 | □ JN □ OUT | Approved Source Food obtained from approved source | | + | JIN 🗆 OUT | specialized processes, a | - IIu I | ACCF plan | | | | |
| 12 | ☐ IN ☐ OUT ☐ N/A ☐-N/O | Food received at proper temperature | 30 | <u>ا</u> [| N/A N/O | Special Requirements: Fr | esh —— | Juice Production | | | | |
| 13 | □·1N □ OUT | Food in good condition, safe, and unadulterated | 31 | | N/A N/O | Special Requirements: He | ∍at T | reatment Dispensing Freezers | | | | |
| 14 | □ IN □ OUT □N/A □ N/O | Required records available: shellstock tags, parasite destruction | 32 | | JIN □ OUT JN/A □ N/O | Special Requirements: Co | ustoi | n Processing | | | | |
| | The second | Protection from Contamination | 33 | '41 | IN 🗆 OUT | Special Requirements: Bu | ılk W | /ater Machine Criterie | | | | |
| 15 | □ IN □ OUT □N/A □ N/O | Food separated and protected | | <u> </u> - | JN/A 🗆 N/O | | | | | | | |
| 16 | □ IN □ OUT □N/A □ N/O | Food-contact surfaces: cleaned and sanitized | 34 | 1 - | IN □ OUT IN/A □ N/O | Criteria | HIDI | ed White Rice Preparation | | | | |
| 17 | OIN OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | 35 | | TUO 🗆 NI. | Critical Control Point Insp | ectic | on . | | | | |
| | | rature Controlled for Safety Food (TCS food) | 36 | | JIN 🗆 OUT | Process Review | - | | | | | |
| 18 | □-IN □ OUT □N/A □ N/O | Proper cooking time and temperatures | | - | JN/A JIN □ OUT | T TOOGS TROVIOW | | | | | | |
| 19 | .□N/A □ N/O | Proper reheating procedures for hot holding | 37 | | ĬŃ/A | 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 | fc | | | | | | | | | |
| 22 | □ IN □ OUT □N/A | Proper cold holding temperatures | | | | | | | | | | |

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| Nan | ne of Facility | V CVOIS SOL | Type of Inspection Date | 7 | | | | | | | | |
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| | 45- MICC 6 | to sports burt | Type of Inspection One of the control of the contr | ζ., | | | | | | | | |
| 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 | | | | | | | | | | | | |
| | | Safe Food and Water | Utensils, Equipment and Vending | | | | | | | | | |
| 38 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Pasteurized eggs used where required | 54 IN ZOUT Food and nonfood-contact surfaces cleanable, production designed, constructed, and used | roperly | | | | | | | | |
| 39 | □IN □OUT □N/A | Water and ice from approved source | 55 🖂 IN 🖂 OUT 🗀 N/A Warewashing facilities: installed, maintained, used | d; test | | | | | | | | |
| | For | od Temperature Control | strips | | | | | | | | | |
| 40 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Proper cooling methods used; adequate equipment for temperature control | 56 □ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities | | | | | | | | | |
| 41 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Plant food properly cooked for hot holding | 57 IN OUT IN/A Hot and cold water available; adequate pressure | 9 | | | | | | | | |
| 42 | ☐ IN ☐ OUT ☐N/A ☐ N/O | Approved thawing methods used | 58 IN IOUT Plumbing installed; proper backflow devices | | | | | | | | | |
| 43 | .□ 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 ☐ IN ☐ OUT ☐N/A Tollet facilities: properly constructed, supplied, clear | ned | | | | | | | | |
| | Prevent | tion of Food Contamination | 61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintain | ned | | | | | | | | |
| 45 | Í IN □ OUT | Insects, rodents, and animals not present/outer openings protected | 62 I-IN I OUT Physical facilities installed, maintained, and clean; doutdoor dining areas | logs in | | | | | | | | |
| 46 | ☐ IN ☐ OUT | Contamination prevented during food preparation, storage & display | LIN/ALI N/O | | | | | | | | | |
| 47 | ☑ IN □ OUT □N/A | Personal cleanliness | 63 ⊡-IN ☐ OUT Adequate ventilation and lighting; designated areas | used | | | | | | | | |
| 48 | IN OUT ON/A N/O | Wiping cloths: properly used and stored Washing fruits and vegetables | 64 ☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities | | | | | | | | | |
| 10 | | roper Use of Utensils | Administrative | | | | | | | | | |
| 50 | □ IN □ OUT □N/A □ N/O | In-use utensils: properly stored | 65 IN OUT DÑ/A 901:3-4 OAC | | | | | | | | | |
| 51 | -□ IN □ OUT □N/A | Utensils, equipment and linens: properly stored, dried, handled | 66 🗇 IN 🖂 OUT 🗀 N/A 3701-21 OAC | | | | | | | | | |
| 52 | □ IN □ OUT □N/A | Single-use/single-service articles: properly stored, used | _ · <u> </u> | | | | | | | | | |
| 53 | Í IN □ OUT □N/A □ N/O | Slash-resistant, cloth, and latex glove use | | | | | | | | | | |
| | | Observations and C | | | | | | | | | | |
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