## State of Ohio

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

ا من سا					on			License Number		Date		
Two Brolle Girls					☑FSO □ RFE			1267		9(15/2)		
					/State/Zip Code							
13/ 5 1-1						nion City OH 45390						
										itegory/Descriptive		
1 1 1/2 1/201 / 1					. ,	. ,		2				
Angela Kennedy & Mandee Long worth					7	<u>/</u>	<u></u>	2	Щ.	3 C S		
Type of Inspection (check all that apply)					_			Follow up date (if required	1)	Water sample date/result		
						/ La Follow u	1b			(if required)		
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												
		ngnatou compile										
Compliance Status					Compliance Status							
			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	_⊠IN	□OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23			Proper date marking and	disp	position		
2	□IN	□OUT □ N/A	Certified Food Protection Manager				UT	Time				
	T	Exercise to all the Control of the C	Employee Health	367.4	24	N/    N/A	/0	Time as a public health cor	ntro	: procedures & records		
3	_⊡IN	□OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	Sind Sind		A Fried	Consumer Adviso	ory			
4	45IN	□OUT □ N/A	Proper use of restriction and exclusion	<b> </b>  ₂	25	□ IN □ OU	JT	Consumer advisory provid	ded.	for raw or undercooked foods		
5		□OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	3 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -			Highly Susceptible Por	ıluq	ations		
	e properties de la compansa de la co		Good Hygienic Practices	March 1			UT					
6		OUT, NO	Proper eating, tasting, drinking, or tobacco use		26	-⊡·N/A		Pasteurized foods used; p	oron	ibited toods not offered		
7	NÌ⊡,	OUT [] N/O	No discharge from eyes, nose, and mouth					Chemical				
200		Pı	eventing Contamination by Hands	10272			UT					
8	J⊒1N	OUT N/C	Hands clean and properly washed	2	27	.⊒N/A		Food additives: approved and properly used				
9		OUT N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28 PIN OUT OUT ON/A			Toxic substances properly identified, stored, used				
		1						onformance with Approved Procedures				
10	∐IN J	ØOUT □ N/A	Adequate handwashing facilities supplied & accessible		29 NO OUT Compliance with Reduced Oxygen Packaging, ot specialized processes, and HACCP plan							
	Falki	T OUT	Approved Source	\$75591	4	.⊒N/A		specialized processes, an	ia H	ACCP plan		
11		□ OUT	Food obtained from approved source	:	30	JIN □ OU N/A □ N/E⊒,		Special Requirements: Fre	sh .	Juice Production		
12		☑°Ń/O	Food received at proper temperature		_	JO U OI						
13	ATE,	□ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/		Special Requirements: Heat Treatment Dispensing Freezers				
14	□ IN □ N/A	□ OUT □ N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU		Special Requirements: Cus	ston	n Processing		
			Protection from Contamination									
15		□ OUT □ N/O	Food separated and protected		33	-⊠NÌA □ N/		Special Requirements: Bul	k W	ater Machine Criteria		
16	Æ'IN	□ OUT □ N/O	Food-contact surfaces: cleaned and sanitized		34		JT O	Special Requirements: Acid	difie	d White Rice Preparation		
17		□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU	JT .	Critical Control Point Inspe		n		
7-120 7-120		Time/Tempe	rature Controlled for Safety Food (TCS food)	-	+		4T					
200938	□ IN	□ OUT		3	36	□ IN □ OU □N/A	۱ ر	Process Review				
18	□N/A	ÆN/O	Proper cooking time and temperatures			□ IŅ □ OL	JT					
19		□ OUT ☑ N/O	Proper reheating procedures for hot holding		37 □M/A Variance							
20		□ OUT □ 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		□ OUT □ N/O	Proper hot holding temperatures		foodborne illness.							
22	⊒¹N	□ OUT □N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.							

## State of Ohio

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

Name of Facility Two Broke Girls	Type of Inspection  Standard  Officers  Date  Officers  Date										
I WO WOILE GIFT	314444 (1) chala	44.44									
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 O  Safe Food and Water	UT=not in compliance N/O=not observed N/A=not appli Utensils, Equipment and Vending	cable -									
38 □ IN □ OUT □ N/A □ N/O Pasteurized eggs used where required 54 □ IN □ OU	Food and nonfood-contact surfaces cleanable, p	roperly									
39 -FTIN TIOUT TIN/A Water and ice from approved source	Managed to the state of the sta										
Food Temperature Control	strips	i; test									
40 D IN DOUT DNA NO Proper cooling methods used; adequate equipment for temperature control	JT Nonfood-contact surfaces clean Physical Facilities										
41 DIN DUT DNAD NO Plant food properly cooked for hot holding	JT □N/A Hot and cold water available; adequate pressure	9									
42 DIN DOUT DNA NO Approved thawing methods used 58, D1N DOU	T Plumbing installed; proper backflow devices										
43, IN I OUT IN/A Thermometers provided and accurate IN/A IN/A IN/A	0										
Food Identification 59- TIN DO	JT □N/A Sewage and waste water properly disposed										
44 ☐ IN ☐ OUT Food properly labeled; original container 60 - ☐ IN ☐ OU	JT □N/A Toilet facilities: properly constructed, supplied, clear	ned									
Prevention of Food Contamination 61 ☐ IN ☐ OL	JT □N/A Garbage/refuse properly disposed; facilities maintain	ned									
45 - IN I OUT Insects, rodents, and animals not present/outer openings protected 62 IN IOU	JT Physical facilities installed, maintained, and clean; or	ni agot									
Contamination prevented during food preparation,	O outdoor dining areas										
storage & display  47 Î IN D OUT DN/A Personal cleanliness	JT Adequate ventilation and lighting; designated areas	used									
48 D IN OUT N/A N/O Wiping cloths: properly used and stored 64 D IN OUT	JT □N/A Existing Equipment and Facilities	mAL.									
49 IN OUT NA-2 NO Washing fruits and vegetables	Administrative										
Proper Use of Utensils  50 -	JT↑										
Litensils equipment and linens: properly stored dried											
51 JULIN LI OUT LIN/A handled 66 PL IN LI OU	JT □N/A   3701-21 OAC										
52 DIN DOUT DN/A Single-use/single-service articles: properly stored, used  53 DIN DOUT DN/A NO Slash-resistant, cloth, and latex glove use											
53   □ IN □ OUT □ N/A/□ N/O   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										
1 tem No. Code Section Priority Level Comment  46 3.24 NC Observed houd needing cleaning	above truers										
ad 6.4A NE Observed hole in flow in truit	of hands will in Kilcher -	<b>~</b> □~									
10 5.10 C Observed hands only Kitchen	with a container and -										
Villately in it. PSC renaul iten		+-									
56 4,5A3 NC Observed dirt build up in refrige-	T. with Alexander										
56 4.5 A3 NC Observed dist build up in refrige- behind bar, outside of ice much oven and Tunster over one disty unt	a lev with glas door	-									
Wer and Tunter were are diety out	no visible										
, , , , , , , , , , , , , , , , , , ,		<del></del>									
54 4.1 A NO Observed cutting board on prop	Tuble with decocots										
in it and discolared	′ □										
Para dath Chaves											
Person in Charge  And	Date: 15.22										
Sanitarian Licer	DCHD										
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)