State of Ohio

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

Na	me of facility			Charles			License Number		Date			
Na ()iller		neen Healthcare	Check one ☐ FSO ☐ RFE			150		10/7/22			
Ad	dress	,		City/State	/Zip Code		1					
1315 kitchen air way					Corporate; ort 45331							
License holder					n Time	Trav	vel Time	Cate	gory/Descriptive			
I TIMES HEALTH RIVINGS I							10		$\langle \zeta \zeta \rangle$			
			k all that apply)				Follow up date (if required)		Water sample date/result			
			Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	nce Reviev	v □ Follow u	р		í	(if required)			
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation												
oner:	FOODDODNE'I I NESS DISK EACTORS AND DUDI IS THE ALTH INTERVENDE											
NA.	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											
171	ark uesignau	eu compile		compliance C	JU I =1	Tot in compliance N/O≈no	DE ODS	served N/A=not applicable				
Section present			Compliance Status	Compliance Status								
24			Supervision	Time/Temperature Controlled for Safety Food (TCS food)								
1	DON □ON.	T 🗆 N/A	Person in charge present, demonstrates knowledge, an performs duties	nd 23			Proper date marking and disposition					
2	□IN □OU	T 🗆 N/A	Certified Food Protection Manager Employee Health	24	□IN □ OU □N/A □ N/□		Time as a public health control: procedures & records					
3	□1Ñ □OU	T [7] N/A	Management, food employees and conditional employee	s;			Consumer Advis	ory				
			knowledge, responsibilities and reporting	25		JΤ	Consumer advisory provided for raw or undercooked foods					
<u>4</u> 5	□IN □OU		Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		´□N/A		L \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\					
5		I LI IWA	Good Hygienic Practices	118	□IN □OU	iT.	Highly Süsceptible Po					
6	☑ IN □ OU	JT 🔲 N/O	Proper eating, tasting, drinking, or tobacco use	26	ŪN/A	J 1	Pasteurized foods used;	prohib	ited foods not offered			
7	□ IN □ OL	JT 🗆 N/O	No discharge from eyes, nose, and mouth		HEST WAR	20.00	Chemical	\$ (S. 164)				
	- 100 mm 20 mm - 111	Pr	eventing Contamination by Hands		□IN □ OL	IT						
8	ON □ O	UT 🗖 N/O	Hands clean and properly washed	27	-EIÑ/A		Food additives: approved and properly used					
9	□ IN □ O □N/A □ N		No bare hand contact with ready-to-eat foods or approvalernate method properly followed	/ed 28	□N/A □N/A		Toxic substances properly					
	<u> </u>		Conformance with Approved Procedu						The state of the s			
10	□IN □OU	I ∐ N/A	Adequate handwashing facilities supplied & accessible	29	□IN □ OL □N/A	JT	Compliance with Reduced specialized processes, ar					
.11	□IN □ O	UT	Approved Source Food obtained from approved source	16.014	□IN □OL	IT	opodanzed processes, an	9	OOI plan			
7.	IN DO	-		30		0	Special Requirements: Fre	əslə Ju	ice Production			
12	□N/A □ N	/0	Food received at proper temperature	31		JT	Special Paguiromente: He	ot Tra	atment Dispensing Freezers			
13	□IN □O	UT	Food in good condition, safe, and unadulterated		,⊿N/A □ N/	0	Special Requirements, ne	aument Dispensing Freezers				
14		UT /O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cu	ıstom	Processing			
	70		Protection from Contamination	33	□ № □ ОГ		Special Paguiromente: Bu	IL MA	tor Machine Criteria			
15			Food separated and protected	33			Special Requirements: Bu					
16			Food-contact surfaces: cleaned and sanitized	34			Special Requirements: Aci Criteria	idified	White Rice Preparation			
17	□ÎN □ O	UT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	Z∏N □ OL □N/A	ĮT .	Critical Control Point Inspe	ection				
	Ti	me/Tempe	rature Controlled for Safety Food (TCS food)	200		JT	December 1					
18		UT /O	Proper cooking time and temperatures	36	ÓN/A	·T	Process Review					
19			Proper reheating procedures for hot holding	37	DN/A OU		Variance		Ps.			
20		UT	Proper cooling time and temperatures	 . Ri	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.							
21		UT	Proper hot holding temperatures	th:								
22	□ IN □ OI	UT □N/A	Proper cold holding temperatures		Public health interventions 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

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)	. C 50					1	, y , r , r , r , r , r , r , r , r , r				
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 applicate													
					l and Water	Utensils, Equipment and Vending							
38	☐ IN ☐ OUT ☐N/A ☐ N/O Paste			Pasteur	ized eggs used where required	54	□ IN □ OUT		Food and nonfood-contact surfaces cleans designed, constructed, and used	ble, pro	perly		
39		IN □OUT □N/A	uni dall'i d	1, 10 TO 10	nd ice from approved source	55	☑ÍN □ OUT □	JN/A	Warewashing facilities: installed, maintained	d, used;	test		
	T			Proper cooling methods used; adequate equipment			☐ ÎN ☐ OUT		strips Nonfood-contact surfaces clean				
40					erature control	56			Physical Facilities				
41	☑ IN □ OUT □N/A □ N/O Plant			Plant fo	od properly cooked for hot holding	57		JN/A	Hot and cold water available; adequate pr	essure			
42	-□ IN □ OUT □N/A □ N/O			Approved thawing methods used			□ IN □OUT		Plumbing installed; proper backflow devices				
43	□ IN □ OUT □N/A			Thermometers provided and accurate			□N/A □ N/O						
				Food Identification				JN/A	Sewage and waste water properly disposed				
44	☐ IN ☐ OUT			Food properly labeled; original container			D'IN DOUT D	1	Toilet facilities: properly constructed, supplied				
	Preven			tion of Food Contamination					Garbage/refuse properly disposed; facilities m				
45	□ IN □ OUT			Insects, rodents, and animals not present/outer openings protected					Physical facilities installed, maintained, and coutdoor dining areas	lean; do	gs in		
46		IN 🗆 OUT		Contamination prevented during food preparation, storage & display									
47		IN □ OUT □N/A		Personal cleanliness			□ IN □ OUT		Adequate ventilation and lighting; designated	areas u	sed		
48		IN OUT ON/A		Wiping cloths: properly used and stored Washing fruits and vegetables			□ IN □ OUT [⊒N/A [Existing Equipment and Facilities				
40		IN EL OUT ELIVA			e of Utensils			1	Administrative				
50/	ſΠ	IN □ OUT □N/A	Market Astronomic	1	ttensils: properly stored	65		∃N/A	901:3-4 OAC				
51		N 🗂 OUT 🗆 N/A		Utensils, equipment and linens: properly stored, dried,				JN/A	3701-21 OAC				
52	handled In OUT N/A Single-use/single-service articles: properly stored, used												
53 '-													
				Mark ">	Observations and C "in appropriate box for COS and R: COS=corr				R=repeat violation				
Item	ı No	1 (1 7 7)	Prior	ity Level	Comment	· · · · /	`\	120		COS	R		
	1 UNION NC OBSCIDED CIE					- (V	12110	((and the	70			
-							1						
					CZ(+1C,G/)	SCHIGGL CONFROZ POT							
					BNO CRIFICATS (G) INSPECTION								
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		in Oberne M	<u> </u>						D.				
Person in Charge Date: 10-7-33													
Sanitarian Licensor:													
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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