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

Name of facility Chec					~	Licens	License Number		Date				
<u>umerican legion</u> #353				-FSO □ RFE			009		12-14-22				
					y/State/Zip Code								
ĺ	119 mg	ckingu street	ON	ansonia AH USBOK									
Lic	cense holder	C 1110/00 311 00/	Inspection	n Time		Travel Time	1	$\frac{1}{1}$	ategory/Descriptive				
amprican legion post #353							·	0	ategory/Descriptive				
						()	?()		NCSS				
Type of Inspection (check∕all that apply) ☑ Standard						Follow u	up date (if requir	red)	Water sample date/result				
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	v LF	ollow up				(if required)				
, 1													
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													
		Compliance Status		Compliance Status									
		Supervision	53.4E	Time/Temperature Controlled for Safety Food (TCS food)									
X-1.55		Person in charge present, demonstrates knowledge, ar	nd	JETN.	D OUT		Controlled for	Jaiety	/ F000 (TC3 1000)				
1	,⊡N □OUT □ N/A	performs duties	23		□ N/O	Proper	Proper date marking and disposition						
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health	24		OUT 🔲 OVIO	Time as	Time as a public health control: procedures & records						
_		Management, food employees and conditional employee	s:	۱۳/۸	, LIVO		Consumer Advisory						
3	ÖIN □OUT □ N/A	knowledge, responsibilities and reporting	25		□ OUT	Consur	Consumer advisory provided for raw or undercooked for						
4	TIN DOUT D N/A	Proper use of restriction and exclusion		N/A	\$ 100 mayor and a		Consumer advisory provided for raw of undercooked food						
5	-⊠IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its	73-1-1-1			y Susceptible F	opul	ations				
6	1 IN OUT NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	I ∐ IN ⊡N/A	DOUT	Pasteu	rized foods used	d; proh	nibited foods not offered				
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	(C)	July 1			Chemical						
	Pı	eventing Contamination by Hands	Aldy.	ПМ	□ OUT			<u> </u>					
8	□IN □ OUT □ N/O	Hands clean and properly washed	27	□N/A		Food a	idditives: approve	ed and	d properly used				
9	ETIN OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	,⊡∫N □N/A									
	Z DN FOUTEN	Adamsta baseline for Hills	Conformance with Approved Procedures 29 □ IN □ OUT Compliance with Reduced Oxygen Packaging, other						The Street Control of				
10	OUT IN N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	LI IN .⊡N/A		Complia	ance with Reduc ized processes,	ed Ox	kygen Packaging, other				
11	-⊠ÏN □ OUT	Food obtained from approved source	100001000		□ OUT								
12	□ IN □ OUT	Food received at proper temperature	30		□ N/O	Special	Requirements: F	Fresh	Juice Production				
13	□N/A □ N/O □ OUT	Food in good condition, safe, and unadulterated	31	□ IN .□N/A	OUT 🗆 N/O	Special	Requirements: I	Heat T	reatment Dispensing Freezers				
14	□JN □ OUT	Required records available: shellstock tags, parasite	32	<u></u>	OUT	0	Desident		- Du lu				
14	IÐNA □ N/O	destruction	32		□ N/O		Requirements: (Justor	m Processing				
115333	⊡IN □ OUT	Protection from Contamination	33		OUT III	Special	Requirements: I	Bulk V	/ater Machine Criteria				
15		Food separated and protected											
16	.□IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□.IN	OUT N/O	Special Criteria		Acidifie	ed White Rice Preparation				
17	-□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□.liN □N/A	□ OUT	Critical	Control Point Ins	spectic	on				
45047 2017	Time/Tempe	rature Controlled for Safety Food (TCS food)	- Control of	□IN	□ OUT								
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A		Process	s Review						
19	□ IN □ OUT □N/A ·□`N/O	Proper reheating procedures for hot holding	37	□ ļŅ □Ñ/A	D OUT	Variand	;e						
20	□ IN □ OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□ IN □ QUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
22	ÚÍN □ OUT □N/A	Proper cold holding temperatures											

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Nan	ne of Facility	129 101 #353	Тур	e of Inspection Date	>	``								
	arrencom	169 101] # 323	<u> </u>	andard 12-14	<									
	GOOD RETAIL PRACTICES													
2000	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	Ú	tensils, Equipment and Vending										
38	☐ IN ☐ OUT ☐N/A ☐ N/O		54 Æ N □ OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly								
39	□ IN □OUT □N/A Water and ice from approved source Food Temperature Control		55 DÎN DOUT DN/A	Warewashing facilities: installed, maintained strips	l, used;	test								
40,	O IN O OUT ON/A O N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT Nonfood-contact surfaces clean											
41.	-	Plant food properly cooked for hot holding	57 IN I OUT IN/A	Physical Facilities Hot and cold water available; adequate pre	essure									
42		Approved thawing methods used	58 □ IN □OUT	Plumbing installed; proper backflow device										
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		Transing metallica, proper backnow device	70									
		Food Identification	59 1☐ IN ☐ OUT ☐N/A	Sewage and waste water properly disposed										
44	□ IN □ OUT	Food properly labeled; original container	60 IN OUT NA	Toilet facilities: properly constructed, supplied	, cleane	ed								
	Preven	tion of Food Contamination	61 IN OUT ON/A	Garbage/refuse properly disposed; facilities m	aìntaine	ed								
45	© IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 ⊿ IN □ OUT	Physical facilities installed, maintained, and cloutdoor dining areas	ean; do	gs in								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O			-								
47		Personal cleanliness	63 IN I OUT	Adequate ventilation and lighting; designated	areas u	sed								
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored Washing fruits and vegetables	64 IN OUT ON/A	Existing Equipment and Facilities										
70		Proper Use of Utensils		Administrative										
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 IN I OUT IN/A	901:3-4 OAC										
51	-□`IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 TIN OUT N/A	3701-21 OAC										
52	D IN D OUT DN/A	Single-use/single-service articles: properly stored, used			-									
53	☐ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use												
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre		n. Rereneat violation										
lten	No. Code Section Priori	ty Level Comment	sacco on one coming map conc	it it repeat violation	cos	R								
		CHICAGA	Ch TIX	DOCLON										
			(a) 41 C	TUTION										
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	- ABRUTT													
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Person in Charge Date: 12-14-22														
Sanitarian Licensor:														
PRI	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)

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