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

				ck one FSO □ RFE			License Number		Date / (C) / > 2		
Land Control T					<u> </u>						
Ad	Idress	0.100.701 -1 001	**	y/State/Zip Code							
					SPOONOTIE OIL AZZZ/						
				ioi	n Time	Trav		Cat	egory/Descriptive		
1000000000000000000000000000000000000)			10		C45		
Type of Inspection (check all that apply)							Follow up date (if required)) -	Water sample date/result		
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Red Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					v □ Follow up	р		•	(if required)		
2 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 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						
Page 1911	Supervision				Time/Temperature Controlled for Safety Food (TCS food)						
1	.⊟IN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	d 2	23			Proper date marking and o	dsib	osition		
2	□ IN □ OUT □ N/A	Certified Food Protection Manager Employee Health	2	24	□IN □OU -□N/A □ N/O		Time as a public health control: procedures & records				
3	□IN □OUT □ N/A	Management, food employees and conditional employees	: [Consumer Adviso	ry			
4	□IN □OUT □ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	2	25	□IN □ OU □N/A	ΙT	Consumer advisory provid-	ed f	or raw or undercooked foods		
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal even	ts .	LIN/A			Highly Susceptible Populations				
		Good Hyglenic Practices	516.75 \$13.65		□IN □ OU	JT		3717 00 134			
7		Proper eating, tasting, drinking, or tobacco use	_ 2	26	□N/A	, (Sp. 1.5 1.5	Pasteurized foods used; prohibited foods not offered				
<i>(</i>		No discharge from eyes, nose, and mouth reventing Contamination by Hands	12040				Chemical :				
8	□IN □ OUT □ N/O		2	27	□ IN □ OU □N/A	Food additives: approved and properly used					
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approv alternate method properly followed	ed 2	28			ified, stored, used				
40	□IN □OUT □ N/A	Adagusta bandurashing facilities and lind 0	E	The second secon			onformance with Approved	COALLE	The second secon		
10	LIN LIOUT LINA	Adequate handwashing facilities supplied & accessible Approved Source	2	29 ☐ IN ☐ OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan			gen Packaging, other CCP plan				
11	□IN □ OUT	Food obtained from approved source	-	30	UO U	IT					
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		+	N/A □ N/I⊡ NU □ OU	_	Special Requirements: Fresh Juice Production				
13	□IN □ OUT	Food in good condition, safe, and unadulterated	3	31	□N/A □ N/O		Special Requirements: Heat Treatment Dispensing Freezers				
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	32	□IN □ OU □N/A □ N/O	-	Special Requirements: Custom Processing				
		Protection from Contamination	2	33	□IN □ OU		Special Requirements: Bulk	. \Λ/ <i>-</i>	ter Machine Criteria		
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		+	□N/A □ N/O						
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces; cleaned and sanitized	3	34	□Ñ/A □ N/C) 	Special Requirements: Acid Criteria	illeo	writte Rice Preparation		
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	☑IN □ OU □N/A	T.	Critical Control Point Inspec	ction			
AC D		rature Controlled for Safety Food (TCS food)	36	6	□IN □ OU	T.	Process Review				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		+	√□N/A □ IN □ OU	Т					
19	□N/A □ N/O	Proper reheating procedures for hot holding		37 DN/A Variance							
20	□ IN □ OUT □N/A □ 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 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	f								
22	□IN □ OUT □N/A	Proper cold holding temperatures									

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Name of Facility COVICIO	Type of Inspection Date Date Charles C									
	participation 1/10/22									
	TAIL 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	Food and nonfood-contact surfaces cleanable, properly									
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	designed, constructed, and used Warewashing facilities: installed, maintained, used; test									
Food Temperature Control	strips									
40 GIN OUT ON/A ON/O Proper cooling methods used; adequate equipm for temperature control	lent 56°1° IN □ OUT Nonfood-contact surfaces clean Physical Facilities									
41 1 IN I OUT IN/A NO Plant food properly cooked for hot holding	57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure									
42 ID IN OUT ONA NO Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices									
43 - IN OUT ONA 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, cleaned									
Prevention of Food Contamination	61 GIN OUT N/A Garbage/refuse properly disposed; facilities maintained									
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 TIN OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas									
Contamination prevented during food preparation, storage & display										
47 □ IN □ OUT □N/A Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designated areas used									
48 I IN OUT DN/A DN/O Wiping cloths: properly used and stored	64 ☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities									
49 / ☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ Washing fruits and vegetables Proper Use of Utensils	Administrative									
50	65 IN IN OUT/IN/A 901:3-4 OAC									
51 - IN OUT ONA Utensils, equipment and linens: properly stored, dr	ried, 66 🗇 IN 🗆 OUT 🗆 N/A 3701-21 OAC									
handled 52 ☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored,										
53 IN OUT NA NO Slash-resistant, cloth, and latex glove use										
	nd Corrective Actions S=corrected on-site during inspection R=repeat violation									
Item No. Code Section Priority Level Comment	S-corrected off-site during inspection K-repeat violation cos R									
ECHS FOCIO	CLO INSPECTANT									
5/11/5/07/5/										
(ZHICC// I	CATION POINT:									
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Person in Charge Date: 11/10/22										
Sanitarian Licensor:										
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)