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

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				ckone FSO □ RFE			License Number		Date		
1000 5 101110									11/16/22		
	ddress HUS V	nouthn street	WEENUILLE, OH 45331								
					n Time	Trav	vel Time	Ca	tegory/Descriptive		
Darle County MMail Society					7)		10		MC32		
Type of Inspection (check all that apply)  ☑-Standard □ Critical Control Point (FSO) □ Process Review (RFF) □ Variance R							Follow up date (if require	d)	Water sample date/result		
	Foodborne   30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	eview 🗆 Follow up (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											
Compliance Status					Compliance Status						
Supervision					Time/Temperature Controlled for Safety Food (TCS food)						
1	JEÑ □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23			Proper date marking and disposition				
2	DIN DOUT DINA	Certified Food Protection Manager  Employee Health	38 A)	24			Time as a public health control: procedures & records				
3	DHÑ DOUT D N/A	Management, food employees and conditional employee	s;				Consumer Advisory				
		knowledge, responsibilities and reporting		25	□IN □ OU	Т	Consumer advisory provi	ided	for raw or undercooked foods		
<u>4</u> 5	EHN DOUT NA	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nts		JN/A	50,500	   Highly Susceptible Po	22.000 0001			
		Good Hygienic Practices		<u> </u>	□ IN □ OU	T					
6	DIN OUT NO	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized foods used;	proh	ibited foods not offered		
7	D-IN OUT NO	No discharge from eyes, nose, and mouth	gasan.				Chemical				
8	EHN OUT NO	reventing Contamination by Hands  Hands clean and properly washed		27	ZZÑ/A □ IN □ OU	T	Food additives: approved	lanc	l properly used		
9	D'TN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	,⊡·IN □ OU □N/A	Т	Toxic substances properly	/ ider	ntified, stored, used		
		property remotives		i L		Çc	onformance with Approve	∍d P	rocedures		
10	☐ÍN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	Sans d	29 □ IN □ OUT			Compliance with Reduced Oxygen Packaging, other				
11	□-IN □ OUT	Approved Source Food obtained from approved source				☑Ñ/A specialized processes, and HACCP plan  ☐ IN ☐ OUT					
12	□ IN □ OUT	Food received at proper temperature		30	DIN DO		Special Requirements: Fresh Juice Production				
13	DN/A DN/O TUO UT	Food in good condition, safe, and unadulterated		31	□IN □ OU		Special Requirements: Heat Treatment Dispensing Freezers				
14	□_IN □ OUT	Required records available: shellstock tags, parasite		Н	DIN DOU		-				
14	·⊡N/A □ N/O	destruction  Protection from Contamination	(v. Joseph	32	□N/A □ N/C	)	Special Requirements: Cu	istom	n Processing		
15	□ÎN □ OUT □N/A □ N/O	Food separated and protected	4.750-1	33	□ IN □ OU	)	Special Requirements: Bu	lk W	ater Machine Criteria		
16	ZÎ ÎN 🗆 OUT	Food-contact surfaces: cleaned and sanitized		34	□-IN □ OU		Special Requirements: Ac	idifie	d White Rice Preparation		
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□lin □ ou	Т	Critical Control Point Inspe	ection	n		
- 12	Time/Tempe	rature Controlled for Safety Food (TCS food)	See		□ IN □ OU'	т					
18	DIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	⊠Ñ/A		Process Review				
19	DIN OUT	Proper reheating procedures for hot holding		37	□ IN □ OU	ľ	Variance				
20	D'IN OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	ZIN OUT ON/A ON/O	Proper hot holding temperatures		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	IN OUT ON/A	Proper cold holding temperatures									

## State of Ohio

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Name of Facility  PUNS BINGO	Type of Inspection Date									
polico plino	statutara 1 11/16/05									
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 ONA NO Pasteurized eggs used where required	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source	55 DIN DOUT DN/A Warewashing facilities: installed, maintained, used; test									
Food Temperature Control	strips  56 ☑N ☐ OUT Nonfood-contact surfaces clean									
40 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities									
41 Z IN D OUT DN/A D N/O Plant food properly cooked for hot holding	57 IN OUT IN/A Hot and cold water available; adequate pressure									
42 An Out In/A NO Approved thawing methods used	58 ZÍN DOUT Plumbing installed; proper backflow devices									
43 ZÍN OUT N/A Thermometers provided and accurate										
Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed									
44 PiN □ OUT Food properly labeled; original container	60 IIN OUT NA Toilet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination	61 Ti IN OUT ONA Garbage/refuse properly disposed; facilities maintained									
45 Insects, rodents, and animals not present/outer openings protected	62									
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display										
47 OUT N/A Personal cleanliness	63 🗇 IN 🗆 OUT Adequate ventilation and lighting; designated areas used									
48 □ N □ OUT □ N/A □ N/O Wiping cloths: properly used and stored  49 □ N □ OUT □ N/A □ N/O Washing fruits and vegetables	64 IN OUT IN/A Existing Equipment and Facilities									
49   1 OUT   N/A   N/O   Washing fruits and vegetables  Proper Use of Utensils	Administrative									
50 ZIN OUT N/A N/O In-use utensils: properly stored										
51 MIND OUT DN/A Utensils, equipment and linens: properly stored, dried,	66 1 N OUT ON/A 3701-21 OAC									
handled  52 / JN D OUT DN/A Single-use/single-service articles: properly stored, used	66 10 IN 0 OUT 0N/A 3701-21 OAC									
53 N 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										
SON ISCONDER										
3047340099	O TOPECTY)									
Person in Charge Date:										
Sanitarian C. Licensor: DCHD										

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL