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

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Na	ame of facility		Check one			License Number	Date					
	THR 1-10	W Barret	□ FSO ,□ RFE			144	3/16/23					
Ac	ldress 🧳	(City/State/Zip Code									
	315 ら	+ 10 30	ELAFTORD, OH USSON									
Lie	cense holder		Towns of the Town				0.					
L.11	AACAA 275	FULL COOPS	()		ı rav	rel Time	Ca	tegory/Descriptive				
	WEAL OF	2011 1 W. 12	C-1				1	_(>)				
	pe of Inspection (chec					Follow up date (if required	(k	Water sample date/result				
		Control Point (FSO)	nce Revie	w □ Follow u	p l	•		(if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
10 15 G	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	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											
			oompilanoo C									
52758		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	☑IN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	d 23			Proper date marking and	disposition					
2	Í ÍIN □OUT □ N/A	Certified Food Protection Manager	24			Time as a public health co	ntrol	: procedures & records				
e co		Employee Health	-	-□N/A □ N/	O Comment		0 sac (0 <u>,7</u>)					
3	ÍN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	3;			Gonsumer Advis	ory					
4	ÓIN □OUT □ N/A	Proper use of restriction and exclusion	25	□IN □OU □N/A	ול	Consumer advisory provide	ded	for raw or undercooked foods				
5	IIN OUT NA	Procedures for responding to vomiting and diarrheal even	ts	# 7 m		Highly Susceptible Po	pula	tions				
		Good Hyglenic Practices	70%		JT		A straight on					
6		Proper eating, tasting, drinking, or tobacco use	26	,⊵N/A		Pasteurized foods used;	pron	Dited 1000s not offered				
7	_□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth				Chemical						
		eventing Contamination by Hands	27		JT	Food additives: approved	and	nronarly used				
8	OUT OUT NO	Hands clean and properly washed		⊡N/A		- ood additivee: approved	una	property asea				
9	.□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	□-IN □ OU □N/A	JT	Toxic substances properly identified, stored, used						
			(C) (C)	Conformance with Approved Procedures								
10	DUT □ N/A	Adequate handwashing facilities supplied & accessible	29		Л	Compliance with Reduced						
11	□IN □OUT	Approved Source Food obtained from approved source		_DN/A	(T	specialized processes, ar		ACCP plan				
	□ IN □ OUT		30	□ IN □ OU □N/A □ N/C		Special Requirements: Fre	sh J	uice Production				
12	□N/A □ N/O	Food received at proper temperature	31	□ IN □ OU	JT	0						
13	√□ IN □ OUT	Food in good condition, safe, and unadulterated		□N/A □ N/O	0	Special Requirements: Me	eatment Dispensing Freezers					
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□IN □OU .⊡N/A □N/0	- 1	Special Requirements: Cu	stom	ı Processing				
		Protection from Contamination	33	□ IN □ OU		Special Requirements: Bul	II. YAz	ofor Machine Criteria				
15	□ IN □ OUT □N/A □ N/O	Food separated and protected	33	ĎN/A □ N/0	0	Special Requirements. But	K VV	ater Machine Criteria				
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU -□N/A □ N/O	O I	Special Requirements: Aci Criteria	difie	d White Rice Preparation				
17	_□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU -⊡N/A	JΤ	Critical Control Point Inspe	ction	1				
0 75.5 Web 33	Time/Tempe	rature Controlled for Safety Food (TCS food)	Traces	□IN □ OU	л							
18	□ IN □ OUT	Proper cooking time and temperatures	36	□N/A		Process Review						
	□ IN □ OUT		37	□IN □ OU □N/A	JT	Variance						
19	□N/A □ N/O	Proper reheating procedures for hot holding			ļ							
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.								
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo									
22	OIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of	Facility ((F)	001	Ballel			Type of I	nspection	Date 5/100/	65		
Mark designated compliance status Safe			Practic lance s	ces are particular to the control of	GOOD RETAIL F re preventative measures to control the introde (IN, OUT, N/O, N/A) for each numbered item: IN: cood and Water eurized eggs used where required er and ice from approved source mperature Control er cooling methods used; adequate equipment emperature control et food properly cooked for hot holding eved thawing methods used mometers provided and accurate Identification et properly labeled; original container of Food Contamination ets, rodents, and animals not present/outer ings protected amination prevented during food preparation, ge & display onal cleanliness ng cloths: properly used and stored hing fruits and vegetables Use of Utensils ee utensils: properly stored sils, equipment and linens: properly stored, dried, led le-use/single-service articles: properly stored, used in-resistant, cloth, and latex glove use Observations and Co		on of pathogens, ompliance OUT= IN OUT IN OU	Chemica chot in con Utens Fo de Strong In Con Utens Fo de Strong In Con	als, and physical ob- mpliance N/O=not ob- mpliance N/O=not ob- ilis, Equipment and Vi- od and nonfood-conta- signed, constructed, and arewashing facilities: in- ips infood-contact surface: Physical Facilities of and cold water avail ambing installed; prop- wage and waste water allet facilities: properly of urbage/refuse properly of dysical facilities installed ddoor dining areas equate ventilation and isting Equipment and Fa Administrative 1:3-4 OAC 01-21 OAC	jects into foods. Deerved N/A=not ending Interpretation of the served of	erved N/A=not applicable ding surfaces cleanable, properly used alled, maintained, used; test clean le; adequate pressure backflow devices operly disposed structed, supplied, cleaned losed; facilities maintained maintained, and clean; dogs in httng; designated areas used		
lten	ı No.	Code Section	Priorit	Mark ">	in appropriate box for COS and R: COS=con	ected	on-site during insp	pection R	repeat violation		cos	R	
					# 20 10								
Person in Charge Date: 2 /6-22 Sanitarian Licensor:													
PRIORITY LEVEL C - CRITICAL NC - NON CRITICAL													

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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