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

			Chec				License Number		Date 5/10/)}					
Address					City/State/Zip Code									
750 Chast not ST					Greene No OH 45331									
License holder Insp					41									
age and a second				0		lla	/ ()	Cat	egory/Descriptive					
Type of Inspection (check all that apply)							Follow up date (if require	d)	Water sample date/result					
	Standard ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	eviev	v 🗆 Follow up	p			(if required)						
_	Toolbay	2 company 2 re-rectioning 2 consultation												
	r i i i i i i i i i i i i i i i i i i i	FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	EAL	THE INTERVENTION	S						
N	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	DIÑ DOUT DN/A	Person in charge present, demonstrates knowledge, all performs duties	nd			Т	Proper date marking and disposition							
2	□IN □OUT ÛN/A	Certified Food Protection Manager			□IN □ OU	Т	Time as a public health control: procedures & records							
		Employee Health	32.34	24	□N/A □ N/O		<u> </u>							
3	OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;				Consumer Advisory							
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	□IN □ OU □N/A	Т	Consumer advisory provided for raw or undercooked food							
5		Procedures for responding to vomiting and diarrheal even	its				Highly Susceptible Po	soular	ions ** 1					
		Good Hygienic Practices		- Contract	□N □ OU	T								
6	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use		26	□ N/A	and the	Pasteurized foods used;							
7		No discharge from eyes, nose, and mouth reventing Contamination by Hands					Ghemical Chemical							
8	□IN □ OUT □ N/O			27	□IN □ OU □N/A	Τ	Food additives: approved	and	properly used					
9.	□IN □ OUT □N/A □ Ñ/O			28	□N/A □ OU	T	Toxic substances properly identified, stored, used							
						C	onformance with Approve	ed Pr	ocedures .					
10	,⊠ÎN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	9.00 G	29	□N/A □N/A	Т	Compliance with Reduced	d Oxy	gen Packaging, other					
11	□ĬŃ □OUT	Approved Source (sp. see		-			specialized processes, ar	nd HA	CCP plan					
12	DIN DOUT	Food received at proper temperature		30	DIN DOU	)	Special Requirements: Fre	esh Ju	lice Production					
13	□IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freezers							
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction		32 - IN IN OUT Special Requirements: Custom Processing					Processing					
		Protection from Contamination		33	רטס 🗆 מוַם	Γ	Propiel Parada		A M					
15	□IN □OUT □N/A□N/O	Food separated and protected		33	□N/A □ N/O		Special Requirements: Bu	<u>anir                                     </u>						
16	□ÎN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT	<u> </u>	Special Requirements: Ac Criteria	idified	White Rice Preparation					
17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Г	Critical Control Point Inspe	ection						
	AND DESCRIPTION OF THE PROPERTY OF THE PROPERT	rature Controlled for Safety Food (TCS food)		36	DIN DOUT	Γ	Process Review							
18	ONA ONO	Proper cooking time and temperatures		-	□'N/A □IN □ OUT	г	:							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT		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.										
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures												
22	OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

## **State of Ohio**

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	) *{(/ **/ (! ! (// 10)	J GO RON COM J		1190000	17 (0)								
		GOOD RETAIL	PRACTICES			NAMES OF A							
		ices are preventative measures to control the intro											
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 Ver	And the second s								
38		Pasteurized eggs used where required	54 DIN DOUT	designed, constructed, and	t surfaces cleanable, prope I used	ərly							
39	│ □ IN □ OUT □ N/A Fo	Water and ice from approved source	55 🖳 IN 🗀 OUT 🛭	□N/A Warewashing facilities: ins strips	talled, maintained, used; tes	st							
40		Proper cooling methods used; adequate equipment for temperature control	56 □-IŃ □ OUT	Nonfood-contact surfaces  Physical Facilities	clean	e de la companya de l							
41		Plant food properly cooked for hot holding	57 DIN DOUTE		ole; adequate pressure								
42		Approved thawing methods used	58 🗆 IN 🗆 OUT	Plumbing installed; proper	r backflow devices								
43	□-IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O										
		Food Identification	59 🗖 IN 🗖 OUT 🛭	IN/A Sewage and waste water p	roperly disposed								
44	□-IN □ OUT	Food properly labeled; original container	60 IN OUT	N/A Toilet facilities: properly con	structed, supplied, cleaned								
ann said	l Prever	ition of Food Contamination	61 □-IN □ OUT □	□N/A Garbage/refuse properly dis	posed; facilities maintained								
45	□.IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 □⁄IN □ OUT	Physical facilities installed,	maintained, and clean; dogs	in							
46	□-IN □ OUT	Contamination prevented during food preparation,	□N/A □ N/O	outdoor dining areas									
47	□ IN □ OUT □N/A	storage & display  Personal cleanliness	63 ☐ÏÑ ☐ OUT	Adequate ventilation and lig	hting; designated areas use	ed							
48		Wiping cloths: properly used and stored	64 DAN DOUT	□N/A Existing Equipment and Facil	ities								
49		Washing fruits and vegetables		Administrative									
<u> </u>		Proper Use of Utensils	65 🗆 IN 🗆 OUT 💆	TM7A 004-2 4 0AC		21112020							
50		In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,			,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,								
51	☐ IN ☐ OUT ☐N/A	handled	66 DIN OUT D	]N/A 3701-21 OAC									
52	DAN DOUT DNA	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											
lten	No. Code Section Prior	ity Level Comment			cos	R							
		Satisfactory @ Trap	at surpedi	l's .									
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Person in Charge Date:													
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Env	Environmental Health Specialist  Licensor:												
- May any													
PRIORITY LEVEL: C4-CRITICAL NC=NON-CRITICAL Page of													

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)