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

Na	me of facility  Brown	2 Grill		heck one ZFSO 🗆 RFE			License Number		Date 5/4/23			
Ad	Idress		City/St	City/State/Zip Code								
1	475 111	ner Ave	7									
116	ense holder	Ally TTVC		Orecasion Time Trave			7 75 771					
LIC	A/		liispec	Jection Time Tr		Tra	avel Time		Category/Descriptive			
/	VPW Green	ville Enterpresses	10	00			S		693			
	pe of Inspection (che			* v		,	Follow up date (if required		,			
	Standard Pritical	Control Point (FSO)	nce Rev	iew	v □ Follow u	р			(if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
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											
E-12			gasta:	Compliance Status								
		Supervision  Person in charge present, demonstrates knowledge, at	od	I PIN DOUT								
1	ÆIN □OUT □ N/A	performs duties		23 □N/A □ N/O			Proper date marking and disposition					
2	DIN DOUT NA	Certified Food Protection Manager	D- NAME	24 DIN DOUT			Time as a public health control; procedures & records					
KT S.Y		Employee Health										
3	⊡IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	9			Consumer Advi	The second secon				
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	<del> </del>  2	25	□IN □OU ,□N/A	<i>1</i>	Consumer advisory provided for raw or undercooked food					
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its	Highly Susceptible Populations								
		Good Hygienic Practices □ IN □ OUT					Pasteurized foods used; prohibited foods not offer					
6	□ IN □ OUT/EI-N/O	Proper eating, tasting, drinking, or tobacco use	2	26	,□N/A	esse is to the file	rasteurized loods used	, pro	minuted loods not offered			
7	-□-IN □ OUT □ N/O		2011/12/2020				Chemical	Chemical				
_		reventing Contamination by Hands	per Director	27	□IN □ OL	JΤ	Food additives: approve	ed ar	nd properly used			
8	DIN OUT NO	Hands clean and properly washed			□N/A							
9	⊸□.IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red	28	□IN □OU □N/A	JT	Toxic substances properly identified, stored, used					
		TINI COLIT CLAVA Adequate handwashing facilities complied 9					Conformance with Approved Procedures					
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source	10 an (4)	29	□IN □OU ⊡NĴA	JT	Compliance with Reduce specialized processes,					
11	-□-IN □ OUT	Food obtained from approved source			□IN □OU	IT						
	□ IN □ OUT	Food received at proper temperature		30	⊡N/A □ N/O		Special Requirements: Fresh Juice Production		Juice Production			
12	□N/A,-□-N/O			31			Special Requirements: H	Treatment Dispensing Freezers				
13		Food in good condition, safe, and unadulterated		$\dashv$	1□N/A □ N/O		'					
14	□ IN □ OUT ∠⊡N/A □ N/O	Required records available: shellstock tags, parasite destruction					Special Requirements: C	usto	m Processing			
		Protection from Contamination	MG-W	$\dashv$	□IN □OU							
15	□ IN □OUT		3	33	-⊠N/A □ N/0		Special Requirements: B	ulk V	Water Machine Criteria			
10	□N/A □ N/O	Food separated and protected			□IN □ OUT		T Special Requirements: A.		cidified White Rice Preparation			
16	.□-IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	N/A D N/O		Criteria		illied white Rice Preparation			
17	ONT □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □·ÓU □N/A	IT	Critical Control Point Inspection					
	Time/Tempe	rature Controlled for Safety Food (TCS food)	2	36	□IN □ OU	IT	Process Review					
18	JUO □ NIN□ NIN□ NIN□ NIN□ NIN□ NIN□ NIN□ N	Proper cooking time and temperatures			⊡N/A	-	F TOCOSS TOVIOW					
19	□IN □ OUT	Proper reheating procedures for hot holding		37	□ IN □ OU □N/A	ΙΤ	Variance					
20	□N/A □.N/O □ IN □ OUT □N/A .□.N/O	Proper cooling time and temperatures		Pick factors are food propagation practices and applicate his								
21	□ IN □ OUT	Proper hot holding 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						sures to prevent foodborne						
22	□-IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

## State of Ohio

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<u> </u>	U)rok	1 C	7/11				Stewa	(a) (1) 3/ V	<u> </u>			
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Mark des	signated compli			, OUT, N/O, N/A)-for each numbered item: IN I and Water	=in c	ompliance <b>OUT</b> =	Lotelania mesapada		t applica	able		
38 □ IN	OUT-IN/A	STREET STREET, STREET	and of the light of the factors	zed eggs used where required	54	□ INJ OUT	4. manufacturing riplication	nsils, Equipment and Vending Food and nonfood-contact surfaces clean	able, pro	perly		
		L 14/0		nd ice from approved source	54	<u>п пулц оот</u>	-   (	designed, constructed, and used				
				erature Control	55	-□IN □ OUT E		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				
40 🗆 IN				cooling methods used; adequate equipment erature control	56			Nonfood-contact surfaces clean  Physical Facilities				
41 🗆 IN	41 IN OUT NA NO Plant fo			od properly cooked for hot holding	57	ressure	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					
42 - IN	OUT N/A	⊒ N/O	Approve	d thawing methods used	58	-∐ IN □OUT	□OUT Plumbing installed; proper backflow devices					
43 - IN	□ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O						
			Food Id	entification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed							
44 🗆 IN	∕ <b>⊡</b> OUT		Food pr	operly labeled; original container	60	TIN OUT D	JN/A □	d, cleane	ed .			
		Prevent	ion of Fo	ood Contamination	61-		JN/A	Garbage/refuse properly disposed; facilities maintai				
45□ IN	□ OUT	- Constant		rodents, and animals not present/outer	62	Ó IN □ OUT		Physical facilities installed, maintained, and	clean; do	gs in		
46 🗆 IN-	 ∕₫ out		Contami	nation prevented during food preparation,		□N/A □ N/O	'	outdoor dining areas				
	OUT IN/A		storage 8	& display  I cleanliness	63	-OIN OUT	,	Adequate ventilation and lighting; designated	areas u	sed		
<del></del>	OUT IN/A-E	1 N/O		cloths: properly used and stored	64	IN. OUT [	]N/A [	Existing Equipment and Facilities		***		
49 □ IN	□ OUT □N/A-E	⊒~N/O	Washing	fruits and vegetables				Administrative				
			roper Us	e of Utensils								
50 ₹ 1 IN	OUT ON/A	□ N/O		tensils: properly stored	65	IN I OUT.E	1N/A   1	901:3-4 OAC				
51 1 IN	□ OUT □N/A		handled	equipment and linens: properly stored, dried,	66	-ØÍN □ OUT □	3701-21 OAC					
52 IN OUT N/A Single-use/single-service articles: properly stored, used									-			
53   🗆 IN	OUT IN/A-E	] N/O [	Slash-re	sistant, cloth, and latex glove use  Observations and Co	AKDA	otivo Aotio						
				(" in appropriate box for COS and R: <b>COS</b> =corre				R=repeat violation				
Item No.	Code Section	Priorit	ty Level		10 . 1	in bot	to i		cos	R ,'⊡^		
70	1	70 C		Observed dirly tan cul	(17)	10 1001	η ι	well in				
19357,0B C			Observed several both bothler of cleaver not lable of						-			
				PIC Tabled				7. ( ) 7. 0				
44 3	120	NC	,-	Observed Containers of	500	14x 101	Tak	Meda	>>r= 🖭			
				PIC Tabled								
<del>(</del> 3) 3	26	C		Absent by With the	17	1		1 071 - 01 - 1				
721		(,,		Sprewed bucket of p.	CIC	17) 7101 C	0011	Ida FIC COUPLED				
56 -	1,50	111		Observed dirty seals or	, (	ala / ace	0 (1	43.7		╁		
	17.32			,						<del>  -</del>		
54 4	14 A	NO	<i>,</i>	Observed Torn Seal on	10	YED UN	7/	optupen pizza				
	·			oven and grill	/			,				
						THE CONTRACT OF THE CONTRACT O						
Person in	Charge	X 07	tT.					Date: \$45-4-23				
Sànitarian	W Edd	(_	الريد.			Licensor	: _ /	<u></u>				
2 17 17							<u>C 1</u>					
PRIORITY	Y^LEVE'L: ´C ≅́	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of of										

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

## **State of Ohio** Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility SPIEE	261,	Type	of Inspection	Date 5/4/2	<u> </u>
			Observations and Corrective Actions (continu			
Item No.	Code Section	<u> </u>	In appropriate box for COS and R. COS=corrected on-site during inspection.  Comment		CO	
			Critical Control Point Inspec	1109		
			III Prolection from Contamination			
15/35	3,26	C	Observed budget of preller not con	word PIC Co	Weed E	
			X Chemical			
2.8/35	70B	1	Obc. of hatter of low of little	1 871 1-11	<u> </u>	<del></del>
24/1 1 1	1,0 1	- Committee of the comm	Observed pottles of clean not lable	or 11 1 1481/		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL