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

Na	me of fa	acility			Ch	eck	nno.	License Numbe			
			51	0-69	- 1		O ∕□ RFE	License Number	1	Date	
Ad	dress						te/Zip Code		1	11/ NO/0-	
Two of lower (1)							Versalles on usass				
Lic	ense ho	older		. /	Ins	pect		Travel Time		ategory/Descriptive	
			<u> </u>	<u> </u>				30			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varianc								Follow up date (if	required)	Water sample date/result	
□F	oodbor	ne 🗆 3	0 Day	/ ☐ Complaint ☐ Pre-licensing ☐ Consultation	riance	Revi	ew □ Follow up	•	(if required)		
FOODBORNE III NESS RISK FACTORS AND BURLISHED											
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							
Supervision						Compliance Status Time/Temperature Controlled for Safety Food (TCS food)					
1	PIŃ (J OUT [□ N/A	Person in charge present, demonstrates knowledge, performs duties	and	2	TUOLE, NICH	Proper date mark			
2	DIN [⊒ TUO □	J N/A			-	DIN DOUT				
	Mar of		in line	Employee Health		2	1 DN/A DN/O			l: procedures & records	
3 .	.□IN □	TOUT [N/A	Management, food employees and conditional employers knowledge, responsibilities and reporting	es;		TUO U NIC	Consume	r Advisory	or the second of	
		TUOE TUOE				25	ÚN/A	Consumer adviso	ry provided	for raw or undercooked food	
		1001	J IN/A	Procedures for responding to vomiting and diarrheal eventual Good Hyglenic Practices	ents		<u> </u>	Highly Suscept			
		OUT [Proper eating, tasting, drinking, or tobacco use	966. 1857	26	□IN □ OUT □N/A	Pasteurized foods	s used; proh	ibited foods not offered	
7	LIN L]OUT [No discharge from eyes, nose, and mouth reventing Contamination by Hands	2021420E				mical		
8 1	DIN C	OUT [27	UIN DOUT	Food additives: a	oproved and	properly used	
	□IN □			No bare hand contact with ready-to-eat foods or appraitemate method properly followed	oved	28	□N □ OUT □N/A	Toxic substances	properly iden	tified, stored, used	
1 0		OUT 🗆	N/A	Adequate handwashing facilities supplied & accessible				Conformance with A	pproved Pr	ocedures	
			102	Approved Source		29	□IN □ OUT □N/A	Compliance with F specialized proces	Reduced Oxy	gen Packaging, other	
Ē	ם אוב ם אוב	IOUT IOUT	···	Food obtained from approved source		30	□IN □ OUT				
2 [JN/A □			Food received at proper temperature		-	DINA DINO	Special Requireme	nts: Fresh Ju	uice Production	
Г	ם או <u>ר</u>	TOUT		Food in good condition, safe, and unadulterated		31	□IN □ OUT □N/A □ N/O	Special Requireme	nts: Heat Tre	eatment Dispensing Freezers	
4 E		N/O	e e e	Required records available: shellstock tags, parasite destruction Protection from Contamination		32	□IN □ OUT □N/A □ N/O	Special Requireme	nts: Custom	Processing	
	IN [Food separated and protected		33	DIN DOUT	Special Requireme	nts: Bulk Wa	ter Machine Criteria	
]N/A 🗆			Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	Special Requirement	nts: Acidified	White Rice Preparation	
7 É	ÍIN 🗆			Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT ⊡N/A	Critical Control Poin	t Inspection		
Jп	IN 🗆	OUT	- 1	ature Controlled for Safety Food (TCS food)		36	□IN □ OUT	Process Review			
<u>' ō</u>	N/A 🗖	N/O		Proper cooking time and temperatures			□ N/A	1 Tocess Neview			
	IN 🗆 N/A 🗖			Proper reheating procedures for hot holding			□IN □OUT □N/A	Variance			
	IN 🗆 N/A 🗖	N/O		Proper cooling time and temperatures		Ris	k factors are f	ood preparation pra	ctices and	employee behavior-	
□N/A □ N/O				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.					
	N 🗆 (OUT 🗆 N	/A F	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.					

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

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection strinde 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 Food and nonfood-contact surfaces cleanable, properly ☑ IN ☐ OUT ☐N/A ☐ N/O 38 Pasteurized eggs used where required designed, constructed, and used 39 IN DOUT DN/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control ☐ IN ☐ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ☐ IN ☐ OUT ☐N/A ☐ N/O 40 for temperature control Physical Facilities

58

60

61

62

☐ IN ☐ OUT ☐N/A

√□ IN □ OUT □N/A

□ IN □ OUT □N/A

□ IN □ OUT □N/A

T□ IN □ OUT □N/A

.□ IN □ OUT □N/A

□ IN □ OUT □Ň/A

Licensor:

JUN HOUT

□N/A □ N/O

☐ IN ☐ OUT

□N/A □ N/O

□ IN □ OUT

Hot and cold water available; adequate pressure

Toilet facilities: properly constructed, supplied, cleaned

Garbage/refuse properly disposed; facilities maintained

Physical facilities installed, maintained, and clean; dogs in

Adequate ventilation and lighting; designated areas used

Plumbing installed; proper backflow devices

Sewage and waste water properly disposed

outdoor dining areas

901:3-4 OAC

3701-21 OAC

Existing Equipment and Facilities

Administrative

Plant food properly cooked for hot holding

Approved thawing methods used

Food Identification

Prevention of Food Contamination

openings protected

storage & display

Personal cleanliness

Proper Use of Utensils

Thermometers provided and accurate

Food properly labeled; original container

Wiping cloths: properly used and stored

Washing fruits and vegetables

In-use utensils: properly stored

Insects, rodents, and animals not present/outer

Contamination prevented during food preparation,

Utensils, equipment and linens: properly stored, dried,

Single-use/single-service articles: properly stored, used

53 Î IN DOUT DN/A DN/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 Item No. | Code Section | Priority Level | Comment cos R 5,400 Ø Person in Charge

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page h of A

Environmental Health Specialist

41

42

43

44

45

46

47

48

49

50

51

52

·□ IN □ OUT □N/A □ N/O

IN OUT ON/A N/O

·□ IN □ OUT □N/A

□ IN □ OUT

🔲 IN 🔲 OUT

🖺 IN 🗆 OUT

¹□ IN □ OUT □N/A

☐ IN ☐ OUT ☐N/A

🖺 IN 🔲 OUT 🖽 N/A

☑ IN □ OUT □N/A □ N/O

□ IN □ OUT □N/A □ N/O

IN OUT NA NO