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

Addr	R		18		Check	V OHE			License Nu					
Licer  Type  □ Sta		n ) $n$	Rame of facility  BISMICICK DONUTS						23	( a	Date (C. (C. A)			
Licer  Type  ∠□ Sta	1						rSO LIRFE 304 (0.00)/							
Type ∠□ Sta □ Fo		Υ7		USINE CLEACE		ORCENUILE GH 45231								
Type ∠□ Sta □ Fo							CEAR n Time		vel Time					
∠E Sta							/`\	ıra	avei iime		ategory/Descri	ptive		
J⊡ Sta	SUP CHERS								( (		\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \			
□ Fo	Type of Inspection (check all that apply)  L☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R						/ □ Follow	้นอ	Follow up da	te (if required)	Water sample (if required)	e date/result		
NAME OF TAXABLE PARTY.				☐ Complaint ☐ Pre-licensing ☐ Consultation										
NAME OF TAXABLE PARTY.	a area		12.03A	FOODBODNE III NESS PIGUESACTO	IDO A	KI S	DUDUIG	TIE A	KANSINALA	VENTIONS				
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														
IVIGIT	· acc	ngriatou oo	ПРПС			Sompilarioc		T			not applicable			
Compliance Status Supervision						Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)								
Person in charge present demonstrates knowledge and						ZIN DOUT								
	_	OUT		performs duties		23 □ N/A □ N/O			Proper date marking and disposition					
2   [	⊒IN		N/A	Certified Food Protection Manager  Employee Health					Time as a public health control: procedures & records					
3 (	JINI		N 1/Λ	Management, food employees and conditional employee	es;		7.4		Con	sumer Advisor	у			
				knowledge, responsibilities and reporting		25	□IN □ □	TUC	Consumer advisory provided for raw or undercooked foods					
		OUT [			nts		12		Highly Su	sceptible Popu	ilations			
	16		1.	Good Hygienic Practices	6,14			TUC	Pasteurized	foods used: pro	phibited foods no	t offered		
- + r-						26	□N/A	24 354 200		Chemical				
12000	1114		or commence of	reventing Contamination by Hands				OUT		Grieningal		No. of the second		
8 .	JIN		N/O	Hands clean and properly washed		27	DN/A	501	Food additiv	ves: approved a	nd properly used			
		□ OUT		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			28 NOUT Toxic substances properly identified, stored, used							
									100 100 100 100 100 100 100 100 100 100	with Approved	And the second s			
10   L	JIN		N/A	Adequate handwashing facilities supplied & accessible Approved Source	9	29	□IN □ 0 □IN/A	DUT		with Reduced C processes, and	Oxygen Packaging HACCP plan	g, other		
<del>                                      </del>		TUOUT		Food obtained from approved source		30			Special Req	uirements: Frest	1 Juice Production	· · · · · · · · · · · · · · · · · · ·		
101		□OUT □N/O		Food received at proper temperature	ļ	31 DIN DOUT Special Requirements: Heat Treatment Dispensing I					-			
13 -E		DOUT		Food in good condition, safe, and unadulterated			D'N/A D I		Special Req	uirements: neat	Treatment Disper	nsing Freezers		
1 14 1		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32			Special Req	uirements: Custo	om Processing			
		F.O. 17		Protection from Contamination	1997	33			Special Req	uirements: Bulk	Water Machine C	riteria		
15 /E	ÍN/A	□OUT □N/O		Food separated and protected										
		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	BN/A B		Criteria	uirements: Acidi	fied White Rice P	reparation		
17 É	ÍIN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ ( □N/A	DUT	Critical Cont	rol Point Inspect	ion			
		Time/Te	mpe	rature Controlled for Safety Food (TCS food)	12	36		DUT	Process Rev	view				
18	]IN ]N/A	OUT N/O		Proper cooking time and temperatures				DUT						
		□ OUT □ N/O		Proper reheating procedures for hot holding		37	⊠N/A		Variance					
		OUT 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.  Public health interventions are control measures to prevent foodborne illness or injury.								
		OUT N/O		Proper hot holding temperatures										
22 /É	JIN	OUT 🗆	N/A	Proper cold holding temperatures										

## State of Ohio

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Nar	ne of Facility	nally Donuts	Type of Inspection Date	11				
	7)13/	HOLDOW CONTO	2100 Marc 6.00 W	4				
		GOOD RETAIL	PRACTICES	v valete.				
			oduction of pathogens, chemicals, and physical objects into foods.	STABLE STATE OF THE				
M			IN=in compliance OUT=not in compliance N/O=not observed N/A=not app	licable				
SCHOOL ST		afe Food and Water	Utensils, Equipment and Vending					
38 ,	.□'IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 □ IN □ OUT Food and nonfood-contact surfaces cleanable, designed, constructed, and used	properly				
39	JOUT □N/A FOO	Water and ice from approved source of Temperature Control		ed; test				
beeritek.	Annina mana ang Austrian ang Sarah ang S	Proper cooling methods used; adequate equipment	56 /□ IN □ OUT Nonfood-contact surfaces clean	Nonfood-contact surfaces clean				
40	IN OUT ON/A ON/O	for temperature control	Physical Facilities	and litters				
41	.☑ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressu	Hot and cold water available; adequate pressure				
42	. ☑ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 .□ IN □OUT Plumbing installed; proper backflow devices	Plumbing installed; proper backflow devices				
43	☑ IN ☐ OUT ☐N/A	Thermometers provided and accurate						
		Food Identification	59 ✓□ IN □ OUT □N/A Sewage and waste water properly disposed					
44	Б IN □ OUT	Food properly labeled; original container	60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, clear	Toilet facilities: properly constructed, supplied, cleaned				
	Prevent	ion of Food Contamination	61 □ IN □ OUT □N/A Garbage/refuse properly disposed; facilities mainta	ined				
45	/□ IN □ OUT	Insects, rodents, and animals not present/outer	62 IN I OUT Physical facilities installed, maintained, and clean;	dogs in				
46	-⊡ IN □ OUT	openings protected  Contamination prevented during food preparation,	~ □ □ N/A □ N/O outdoor dining areas					
47	. IN OUT ON/A	storage & display  Personal cleanliness	63	s used				
48		Wiping cloths: properly used and stored	64 □ IN □ OUT □N/A Existing Equipment and Facilities					
49	□-IN □ OUT □N/A □ N/O	Washing fruits and vegetables	Administrative					
	P	roper Use of Utensils		Lingson.				
50	,☑ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65   TÎN   OUT   N/A   901:3-4 OAC					
51	- IN OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled	66 ☐ IN ☐ OUT-☐Ñ/A 3701-21 OAC					
52	,⊡ N □ OUT □N/A	Single-use/single-service articles: properly stored, used						
53		Slash-resistant, cloth, and latex glove use						
		Observations and C						
Iten	No. Code Section Priorit	y Level Comment	cc	s R				
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		agent and the second		1 🗆				
Per	son in Charge	8	Date: 06/06/2 CJ					
Env	ironmental Health Specialist	Con Mi	Licensor:					
PR	IORITY LEVEL: C= (	CRITICAL NC= NON-CRITICAL	Pageof	7				

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