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

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1			Check one ∠☐FSO □ RFE			License Number		Date ((2 1/) ()					
Lo and N							1095		5/30/24				
Address					City/State/Zip Code								
100 Main)1 Yo					Karleshine OH 45388								
License holder Insp					n Time	Tra	vel Time	Ca	tegory/Descriptive				
Mill Broceman				2			3 O		C33				
Type of Inspection (check all that apply)						T	Follow up date (if required	1)	Water sample date/result				
□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					/ □ Follow u	р	ř		(if required)				
H	roodbonic Libo bay	Complaint C1110-notation			1	:							
		FOODBORNE ILLNESS RISK FACTO	RS Al	ND:	PUBLIC H	EAL	THURTERVENTIONS	5					
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								
	. 17. 11. 15. 15. I	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 21Ñ OU N/A N/			Proper date marking and disposition						
2	ON DOUT DN/A	Certified Food Protection Manager Employee Health		24	□IN □ OL		Time as a public health co	ntro	: procedures & records				
		Management, food employees and conditional employee	s.				Consumer Advisory						
3	DIN DOUT DN/A	knowledge, responsibilities and reporting		25	□iÑ □ Oſ	JT		LIFACTURE.	for raw or undercooked foods				
4	DIN DOUT DAYA	Proper use of restriction and exclusion	40		ØN/A	2000/04							
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	its		□IN □ OL	detre villa de la cons	Highly Susceptible Po						
6	O'N' S, TUO II NI	Proper eating, tasting, drinking, or tobacco use	300000000	26	D.N/A		Pasteurized foods used;	proh 	ibited foods not offered				
7	,⊒IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	2000		T		Chemical .						
	l	eventing Contamination by Hands		27	□IN □ OL	JT	Food additives: approved	and	d properly used				
8	OUT DN/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 2	<u> </u>	-								
9	DIN DOUT			28	ONA OF	וו	Toxic substances properly identified, stored, used						
ľ	□N/A.□Ñ/O					· · C	onformance with Approve	d P	rocedures				
10	-□IN □ OUT □ N/A			29	□IN □OU	and the second	Compliance with Reduced	xO b	ygen Packaging, other				
	DIKT DOUT	Approved Source			_ □.N/A		specialized processes, ar	nd H	ACCP plan				
11	□IN □OUT	Food obtained from approved source		30			Special Requirements: Fre	esh .	Juice Production				
12	□N/A □N/O	Food received at proper temperature		31	DIN DOU								
13	DIN DOUT	Food in good condition, safe, and unadulterated		DIN DOLT									
14		Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C	0	Special Requirements: Cu	ston	n Processing				
180	,⊡N □ OUT	Protection from Contamination	() () () () () () () () () ()	33			Special Requirements: Bu	ļk W	ater Machine Criteria				
15		Food separated and protected		-	1		On a del De mala anno 15 A		134/12				
16	-□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU	0	Special Requirements: Ac Criteria	ш	ed white Rice Preparation				
17	ZUOUT □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU ⊡N/A	Л	Critical Control Point Inspe	ectio	n				
		rature Controlled for Safety Food (TCS food)		36		JT	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A	IT							
19	□IN □ OUT □N/A ,⊡~N/O	Proper reheating procedures for hot holding		37 □N/Ã 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									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
22	/SIN OUT ON/A	Proper cold holding temperatures											

State of Ohio

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Type of Inspection Name of Facility 5/30/24 Jandurd

		GOOD RETAIL	PRA	CTICES								
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
М		status (IN, OUT, N/O, N/A) for each numbered item: IN					able					
		Safe Food and Water	Utensils, Equipment and Vending									
38	OIN OUT ONTA ON/O	Pasteurized eggs used where required	54	r⊡ÍN □ OUT	Food and nonfood-contact surfaces clean designed, constructed, and used	able, pro	perly					
39	ØŃ □OUT □N/A	Water and ice from approved source	55	☐ IN ☐ OUT ☐N/A	Warewashing facilities: installed, maintaine	d, used;	test					
	Fo	od Temperature Control			strips							
40 IN I OUT IN/A I N/O		Proper cooling methods used; adequate equipment for temperature control	56	[ш] И □ ОЛТ	Nonfood-contact surfaces clean		vane: XXX					
41				OIN OUT ON/A	Physical Facilities Hot and cold water available; adequate p	rocoure						
			57									
42	□ IN □ OUT □N/A→□ N/O	Approved thawing methods used	58		Plumbing installed; proper backflow device	es						
43 ДÍN □ OUT □N/A		Thermometers provided and accurate		□N/A □ N/O	· · ·							
		Food Identification	59	□ IN □ OUT □N/A	Sewage and waste water properly disposed							
44	.⊠1Ñ□ OUT	Food properly labeled; original container	60		Tollet facilities: properly constructed, supplie		~~~					
	Preven	tion of Food Contamination	61	IN OUT ON/A	Garbage/refuse properly disposed; facilities r	naintaine	d					
45	N □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN ⊡ OUT	Physical facilities installed, maintained, and clean; dog							
46	.⊠ÎN □ OUT	Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas							
47	-⊡¹N □ OUT □N/A	storage & display Personal cleanliness	63	⊡-IN □ OUT	Adequate ventilation and lighting; designated	areas u	sed					
48	☑ÎN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	.⊠'ÎN □ OUT □N/A	Existing Equipment and Facilities							
49	□ IN □ OUT □N/Ą-□*N/O	Washing fruits and vegetables			Administrative		A SPLATER					
337	agrand transfer to the second sec	Proper Use of Utensils					M450					
50		In-use utensils: properly stored	65	□ IN □ OUT ☑NĨA	901:3-4 OAC							
51	□-IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	ŒÑ □ OUT □N/A	3701-21 OAC							
52	□1N □ OUT □N/A	Single-use/single-service articles: properly stored, used										
53	☐ IN ☐ OUT ☐N/A ☐ NÍÓ	Slash-resistant, cloth, and latex glove use										
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre	orre	ctive Actions								
Iten	n No. Code Section Priori	ty Level Comment	icrea :	on-site during inspection	15 R=repeat Violation	cos	R					
60	L 604B N	Observed dies bu	ila	WO IN 1	pottom of all							
		Coolers and prep u	mi	TS'								
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Person in Charge Date: 144 30, 2024												
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Environmental Health Specialist Licensor:												
- war (ya - wheel we (111)												
PRIORITY LEVEL: C CRITICAL NC= NON-CRITICAL Page 2 of)												

PRIORITY LEVEL: C' CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22) Page____of___