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

Name of facility			Check one				License Number		Date / / / / / / / / / / / / / / / / / / /		
Johns roodliner convence			□ FSO Ø RFE				12040	(4.)	4/11/24		
Address			City/State/Zip Code								
15PE MAIN STREET			111	K	200 HIG	\leq_{ϵ}					
License holder			Inspec	ction	n Time	Tra	ivel Time	Ca	tegory/Descriptive		
	SOMS FOODMER ME			d	$\langle \rangle$		40		C33		
Ту	Type of Inspection (check all that apply)					'	Follow up date (if required	i)	Water sample date/result		
200	☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation			view	/ □ Follow ι	ιþ	•		(if required)		
Ľ	Foodboille 130 Day		-								
digit.		FOODBORNE ILLNESS RISK FACTO	PUBLIC H	IEAI	ETHEINTERVENTIONS	S :					
M	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	,ĎÎN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23		UT O	Proper date marking and	disp	oosition		
2	-□IN □ OUT □ N/A	Certified Food Protection Manager		24			Time as a public health co	ntrol	: procedures & records		
Mis		Employee Health Management, food employees and conditional employee	ne.				Gonsumer Advis	orv			
3	DIN DOUT DN/A	knowledge, responsibilities and reporting	i	25	DIN DO	JT		5146.F.48	for raw or undercooked foods		
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte		⊠N/A	17. E. I.	 				
		Good Hygienic Practices				JT					
6	, DIN DOUT DN/O			26	D∙N/A		Pasteurized foods used;	Andra Stoppe			
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	Sional de	100	l		Chemical	1869			
8	□IN □ OUT □ N/O			27	DIN DO	IJŦ	Food additives: approved	and	properly used		
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro- aiternate method properly followed	ved	28	□N/A	JT	Toxic substances properly	ider	ntified, stored, used		
						C	onformance with Approve	d P	rocedures		
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible) 3.54	29		JT	Compliance with Reduced specialized processes, ar				
11	□IN □OUT	Approved Source Food obtained from approved source			DIN DOL	JT		 -			
12	□IN □OUT	Food received at proper temperature		30	ØN/A □N/		Special Requirements: Fre	esh .	Juice Production		
13	□N/A □N/Ö	Food in good condition, safe, and unadulterated		31			Special Requirements: He	at T	reatment Dispensing Freezers		
1/	□IN □OUT	Required records available: shellstock tags, parasite		-	DIN DO		Special Descriptions	104-	2 Proposalny		
14	□N/A□N/O	destruction	avosar2460	32		O	Special Requirements: Cu	ston	1 Processing		
	□IN □OUT	Protection from Contamination	3,000	33			Special Requirements: Bu	lk W	ater Machine Criteria		
15		Food separated and protected									
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOL	0	Special Requirements: Ac Criteria	iditle	d White Rice Preparation		
17	DÍN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JT	Critical Control Point Inspe	ectio	n		
	The same of the sa	rature Controlled for Safety Food (TCS food)	2.55	36	□IN □OU	JT	Process Review				
18	DIN DOUT	Proper cooking time and temperatures		-	□N/A □IN □OU	JT					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		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	∕ÁIN □ OUT□N/A	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 Date:										
Name of Facility Onns fooding (Condince)	STANDARD 4/11/24										
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											
38 IN OUT NA NO Pasteurized eggs used where required	54 ☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable, properties.	erly									
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	Warewashing facilities: installed, maintained, used; test										
Food Temperature Control	strips 56 □ IN □ OUT Nonfood-contact surfaces clean										
40 IN I OUT IN/A I N/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities										
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 IN OUT IN/A Hot and cold water available; adequate pressure										
42 IN I OUT IN/A I N/O Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices										
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	□N/A □ N/O										
Food Identification	59 TIN OUT N/A Sewage and waste water properly disposed	Sewage and waste water properly disposed									
44 ,□ IN □ OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied, cleaner	d									
Prevention of Food Contamination	61 ☐-IŃ ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained	.									
45 IN IN OUT Insects, rodents, and animals not present/outer openings protected	62 IN IN OUT Physical facilities installed, maintained, and clean; dog	ıs in									
Contamination prevented during food preparation	□N/A N/O outdoor dining areas										
46 ☐ IN ☐ OUT storage & display 47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness	63 ☑ ÎN ☐ OUT Adequate ventilation and lighting; designated areas us	sed									
48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64 4 IN I OUT IN/A Existing Equipment and Facilities										
49 IN OUT N/A N/O Washing fruits and vegetables	Administrative										
Proper Use of Utensils	65 Í ÎN OUT N/A 901:3-4 OAC	KORALOSI									
50 🗵 IN 🗆 OUT 🗖 N/A 🗋 N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	65 I IN OUT IN/A 901:3-4 OAC										
51 Parin Li OUT Lin/A handled	66 D IN DOUT DN/A 3701-21 OAC										
52 , IN OUT IN/A Single-use/single-service articles: properly stored, used											
53 / IN I OUT IN/A N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions											
Mark "X" in appropriate box for GOS and R: GOS=core											
Item No. Code Section Priority Level Comment		R Æ									
(V2 () - (1) () (C) (C) (C) (C) (C) (C) (C) (C) (C)	$\frac{C}{C} = \frac{C}{C} = \frac{C}$										
Jan. 1997 J. W. Carl C. W. Carl											
GO GUH NO OBECURA COOK	06 2000 510(2 1011) 1016 1	e-									
CINI (III + GOILL)	P. Madella Die Steder denin -										
CONTIGUE PILLO	PRINCES SYCIAL IN										
HRUGH TO preced	H (1/CEA) 1/CM (1695/100) -										
<u> </u>											
		<u> </u>									
Borrow in Charge A	Dete:										
Person in Charge Low Mull K. C. Date: 4/11/121/											
Environmental Health Specialist Licensor:											

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page____ of___