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

				k one			Linenas Number		Doto	
Name of facility					□ RFE		License Number		Date	
THE MICH CHANT TOOK										
		s BRECODULING	0	City/State/Zip Code  Cod						
License holder  The Werchard Hase LCC						Trav	rel Time	Ca	itegory/Descriptive	
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					□ Follow u		Follow up date (if required	l).	Water sample date/result (if required)	
N	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									
-	Jan Goognete Googne	Compliance Status		1			Compliance Sta	7.		
1	ØÑ ØÖUT □ N/A	Supervision  Person in charge present, demonstrates knowledge, a performs duties	nd	Time/Temperature Controlled for Safety: Food. (TCS food)  23 □ IN ☑ OUT						
2	□ IN □ OUT □ N/A	Certified Food Protection Manager  Employee Health		24		JT	Time as a public health co	ntro	l: procedures & records	
3	dín □out □ n/a	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	25	□IN □ OL	JT	Gonsumer Advisory provide	200.77	for raw or undercooked foods	
5	OIN OUT N/A	Procedures for responding to vomiting and diarrheal ever	SEC. 200. C. S.		□N/A		Highly Susceptible Po	CHAPPING.		
Good Hygienic Practices  6			<u> </u>		□IN □ OL □N/A		Pasteurized foods used; p	inconin		
8	Article in the control of the contro	Preventing Contamination by Hands		27	□IN □ OL □N/A		Food additives: approved	12040404		
9	-⊡IN □ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed		28	☑ÎN ☐ OL □N/A	JΤ	Toxic substances properly	ider	ntified, stored, used	
	□N/A □ N/O				70 (100 (100)) 14 (100)	. Co	hformance with Approve	d P	Procedures	
10	OUT N/A	Approved Source		29	□IN □ OU ⊡N/A		Compliance with Reduced specialized processes, an	l Ox nd H	ygen Packaging, other IACCP plan	
11 12	□IN □OUT □IN □OUT □N/A □N/O	Food obtained from approved source  Food received at proper temperature		30		)	Special Requirements: Fre	sh .	Juice Production	
13		Food in good condition, safe, and unadulterated		<u> </u>	31		Special Requirements: Heat		Treatment Dispensing Freezers	
14	TUO □ NI□ ,/□N/A □ N/O	Required records available: shellstock tags, parasite destruction			DIN DOU		Special Requirements: Cu	stor	n Processing	
15	DIN DOUT	Protection from Contamination Food separated and protected		33 ,			Special Requirements: Bul	lk W	/ater Machine Criteria	
16	∕□N/A □N/O   □IN □OUT   □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OU □N/A □ N/O		Special Requirements: Aci Criteria	idifie	ed White Rice Preparation	
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	ΙΤ	Critical Control Point Inspe	ectio	pn .	
18	DIN DOUT	rature Controlled for Safety Food (TCS food)  Proper cooking time and temperatures		36	□IN □.OU □N/A	Τ	Process Review			
19	□N/A □ N/O □N/A □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OU ⊡N/A	IT	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.  Public health interventions are control measures to prevent foodborne illness or injury.					nd employee behaviors	
21	⊠IN □ OUT □ N/A □ N/O	Proper hot holding temperatures							ibuting factors to	
22	□IN Ø OUT □N/A	Proper cold holding temperatures								

## State of Ohio

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Type of Inspection

GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the interduction of participens, chemicals, and drysfool objects into foods.  Mark designated complanes tables (N, OuT, No), Out of the other interduction of participens, chemicals, and drysfool objects into foods.  Self Epod and Water.  Self Epod		176	MEKCLONH - HONDE		SURRUGATE 57	<u> </u>			
Marie designated compliance status (IN, OUT, NO, NA) for each numbered item. Net compliance NO-most Subject Averting   September   Septe			GOOD RETAIL	. PRACTICES			Eywe i		
Safe Food and Water    Safe Food and Water   Safe Food and Water   Safe Food and nonfood-octour surfaces cleanable, professional surfaces and control surfac		Good Retail Practi	ces are preventative measures to control the intr	oduction of pathogens,	chemicals, and physical objects into foods	3.	<u> </u>		
Set   Dil   DUT   DNA   NO   Particultzes eggs used where required   Set   Dil   DUT   DNA   Water and ice from approved source   Set   Dil   DUT   DNA   Water and ice from approved source   Set   Dil   DUT   DNA   Water and ice from approved source   Set   Dil   DUT   DNA	Ma			IN=in compliance OUT=		ot applic	able		
See GIN   OUT   DNA   Water and to from approved source   So   DIN   OUT   DNA   DNA	38	The state of the		54 DIN DOUT					
Food   Temperature   Gentrol	ļ								
The control of the	Telephone.	THE RESERVE OF THE PARTY OF THE		55 CIN COUT CIN/A   Walewashing lacinities, installed, maintained, t					
41	40 ,			56 ☑ IN ☐ OUT					
42	41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 MIN OUT	IN/A Hot and cold water available; adequate p	And the state of t			
A3   IN   OUT   IN   Property late   Property   Prope	42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58- TIN DOUT					
44 DINGOUT Food properly labeled; original container  Provention: of Food Contamination  Insects, rodents, and animals not present/outer openings protected during food preparation, storage & display  To DINGOUT DINA Personal cleanliness  Personal cleanliness  Proper Use of Utensils: properly stored, dried, bandled  Washing fruits and vegetables  Proper Use of Utensils: properly stored, dried, bandled  DINGOUT DINA DINGOUT DINA Significant and linens; properly stored, dried, bandled  DINGOUT DINA DINGOUT DINA Significant and linens; properly stored, dried, bandled  DINGOUT DINA DINGOU	43	☑ÎN □ OUT □N/A	Thermometers provided and accurate	FAVA FIAVO					
Prevention of Food Contamination   61			Food Identification	ntification. 59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed					
Insects, redents, and animals not present/outer openings protected o	44	□ IN 🗖 ФЛТ	Food properly labeled; original container	properly labeled; original container 60 .⊡ IN □ OUT □N/A			ed		
openings protocted  openings protocted  contamination prevented during food preparation, storage & display  for Jan No Out		Preven	tion of Food Contamination	61 . IN I OUT I	N/A Garbage/refuse properly disposed; facilities	maintain	ed		
Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designated areas to storage & display   Adequate ventilation and lighting: designation   Adequate ventilation and lighting: designatio	45	,⊒ IN □ OUT	openings protected				ogs in		
Section   Priority Level   Comment   Section   Section   Priority Level   Comment   Section   Section   Priority Level   Comment   Section   Section   Priority Level   Comment   Section   Sect	46	□ IN □ OUT	,			<del></del> -			
Administrative   Proper Use of Utensils   Properly Stored (dred, Indiaded   India OUT DNA   No Utensils, equipment and linens: properly Stored, dried, Indiaded   India OUT DNA   Property Stored, dried, Indiaded   India OUT DNA   Property Stored, Used   India OUT DNA   Property Stored, Used   India OUT DNA   Property Used   India OUT DNA   In				_		d areas u	used ———		
Proper Use of Utensils   So   IN   OUT   OVA   N/O   In-use utensils: properly stored   So   IN   OUT   OVA   N/O   Utensils, equipment and linens: properly stored, dried, handled   So   IN   OUT   OVA   Single-use/single-service articles: properly stored, used   So   IN   OUT   OVA   Single-use/single-service articles: properly stored, used   So   IN   OUT   OVA   Single-use/single-service articles: properly stored, used   So   IN   OUT   OVA   Single-use/single-service articles: properly stored, used   So   IN   OUT   OVA   Single-use/single-service articles: properly stored, used   So   IN   OUT   OVA   Single-use/single-service articles: properly stored, used   So   IN   OUT   OVA   Single-use/single-service articles: properly stored, used   So   IN   OUT   OVA   Single-use/single-service articles: properly stored, used   So   IN   OUT   OVA   Single-use/single-service articles: properly stored, used   Single-use/sin			1 0	nd vegetables					
Standard		The state of the s			Administrative				
State   Stat	50		In-use utensils: properly stored	65 🗆 IN 🗆 OUT 🖽	N/A 901:3-4 OAC				
Signar   Signar   Single-use/single-service articles: properly stored, used   Signar   Sign	51	,⊡ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	dried, 66 IN I OUT IN/A 3701-21 OAC					
Observations and Corrective Actions  Mark**** in appropriate box for COS and R. COS-corrected on-site during inspection Rerepeat violation  Item No. Code Section Priority Level Comment  Observed Part Office Par	52		Single-use/single-service articles: properly stored, used						
Mark W in appropriate box for COS and R: COS corrected on-site during inspection R-repeat violation   cos	53	☑ IN □ OUT □N/A □ N/O					-445-c		
	(1 m)								
Person in Charge  Environmental Health Specialist   U(Q) Q) A D C C C C C C C C C C C C C C C C C C	Item	7 7	ty Level Comment				R		
	VC	104D P	College Con NACON			<del></del>			
Person in Charge  Environmental Health Specialist   Date:			CHARLE CONTAINER	COUNTY C	Cercity.				
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Person in Charge  Environmental Health Specialist    Control of the control of th		ì				1			
Person in Charge  Environmental Health Specialist  OSCIUCIO (GOUCHE O) OFFICIAL CONTROLOGY  DATE:  Date: Date: Date: Date: Date: Date: Date: Date: Date: Date: Date: Date:		346 C	CV/L(O W/1005 1	iens post	PULLA DE CARCAD	ď			
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Person in Charge  Environmental Health Specialist  ODE UD ROSE DISCUSSION OF CONTROL OF	$ \psi\rangle$		C CALLED CACACA	(11 (11 4) (10)	DOLKING (CHUCH)		무		
Person in Charge  Environmental Health Specialist  SOP, 2(MOR) (CON) (CO	. X	X 21/16/10 C	OBETUD TEME	(A )(ZZ(4)	SWELL RIMPLES 63		<del>                                     </del>		
Person in Charge  Environmental Health Specialist    Control   Con	<u> </u>	No.	SOF, DIC MOJE	5 1000 10	y, 2.A				
Person in Charge  Environmental Health Specialist    Control   Con			4						
Person in Charge  Date: 5/1/2014  Environmental Health Specialist		2.41B C							
Person in Charge  Date: 5/1/2014  Environmental Health Specialist  Licensor:				1 2 1					
Environmental Health Specialist Licensor:	Doro	Person in Charge							
Environmental Health Specialist Licensor:	1-618	JANE 5/1/2004							
	Envi	ironmental Health Specialist	C	Licensor:					

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of Facility

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

		No.	
Name of Facility		Type of Inspection	Date
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11	R MAICINI 1100	1341 War 1111 1	2-7-64
		<i>i</i>	

			Observations and Corrective Actions (continued)	0.001/4	a Minist	
		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 (COLO)	cos	R	
			VI TIME ! PMPROXITUR CONTROLLER SOLETY (OU)			
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<i>(/12</i>						
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Person in		De	Date: 5/7/2029			
Sanitarian	Sanitarian: Licensor: CC / Licensor:					

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)