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

							· ;								
Na	ame of facility	aux Drugel	Check			License Number	Date								
Thwais Barilony To					□RFE	15/	3-27-64								
Ac	ddress	airson sheel	(A)	ity/State/Zip Code											
Lie	cense holder	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	ction	Time Tra	avel Time C	ategory/Descriptive									
	<u> </u>	$M(\Lambda) \alpha \cdot T$			20	(\leq)									
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re						Follow up date (if required)	Water sample date/result								
1		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	eview	' ∐ Follow up		(if required)									
	WHEN THE TOURS IN THE PROPERTY OF THE PROPERTY														
	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														
N	lark designated compli		item: IN	=in c	compliance OUT:	=not in compliance N/O=not o	observed N/A=not applicable								
N. ESSECTION .		Compliance Status		Compliance Status											
	Supervision				Time/Temperature Controlled for Safety Food (TCS food)										
1	OUT N/A	Person in charge present, demonstrates knowledge, a performs duties	ına	23	□N/A □ N/O	Proper date marking and dis	sposition								
2	□IN □OUT □-N/A	Certified Food Protection Manager		24	□IN □ OUT	Time as a public health contro	oli procedures 8 records								
	i i i i i i i i i i i i i i i i i i i	Employee Health		24	□N/A □ N/O										
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		□IN □ OUT	Consumer Advisory									
4	OUT N/A	Proper use of restriction and exclusion		25	N/A	Consumer advisory provided	for raw or undercooked foods								
5	□IN □OUT □ N/A		nts			Highly Susceptible Popu	lations								
6	.din □out □n/o	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OUT □N/A	Pasteurized foods used; pro	hibited foods not offered								
7						Chemical									
	P	reventing Contamination by Hands			DIN DOUT										
8	DIN DOUT NO	Hands clean and properly washed		27	□N/A	Food additives: approved ar	nd properly used								
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro	oved	28	□IN □ OUT □N/A	Toxic substances properly ide	entified, stored, used								
		. , ,			(P)	onformance with Approved	Procedures								
10	□IN □OUT□N/A	Adequate handwashing facilities supplied & accessible Approved Source	9 1945 184	29	□IN □ OUT □N/A	Compliance with Reduced O specialized processes, and	xygen Packaging, other								
11	□IN □OUT	Food obtained from approved source		-	DIN DOUT										
12	OIN DOUT	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fresh	Juice Production								
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated		31	□IN □ OUT □N/A □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers								
13	DIN DOUT	Required records available: shellstock tags, parasite		-	DIN DOUT										
14 tasaw	□N/A □N/O	destruction		ניגיו	☑N/A □ N/O	Special Requirements: Custo	m Processing								
		Protection from Contamination	1/4	33	OUT OUT	Special Requirements: Bulk V	Vater Machine Criteria								
15	□N/A □N/O	Food separated and protected		<u> </u>	□N/A □ N/O										
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	Special Requirements: Acidifi Criteria	ed White Rice Preparation								
17	□N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Critical Control Point Inspection	on								
100	AND DESCRIPTION OF THE PROPERTY OF THE PROPERT	rature Controlled for Safety Food (TCS food)	233		□IN □ OUT	Process Review									
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		<u></u>	□N/A	T TOGGGS TREVIEW									
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□ĬŅ □ OUT □Ñ⁄A	Variance									
20	□IN □ OUT □N/A-□ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors											
21	□IN □ OUT □N/A-□ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.											
22.	_⊠IN □ OUT □N/A	Proper cold holding temperatures													

State of Ohio

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

Nar	ne of Facility	Clarke A Co.	1/		Type of i	nspection	Date		. /				
		fluncity Burilla	" (!!		<u> </u>	SVOCC	3/2/	1-2					
GOOD RETAIL PRACTICES													
М	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		ompliance Od1-		is, Equipment and Vendi		applica	able				
38	□1N □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	☑ IN □ OUT	Foo	od and nonfood-contact suigned, constructed, and us	urfaces cleanal	ole, pro	perly				
39	□ IN □OUT □N/A	Water and ice from approved source	55		Warowaching facilities installed as a late			used:	test				
	Food Temperature Control				strip	os							
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	OUT OUT	Nor	nfood-contact surfaces cle Physical Facilities	an						
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	OUT C	N/A Hot	and cold water available	; adequate pre	ssure					
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	☐ IN ☐OUT	Plu	ackflow device	s						
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
	and the second second	Food Identification	59		N/A Sev	vage and waste water prop	erly disposed						
44	☑ IN ☐ OUT	Food properly labeled; original container	60	□ IN □ OUT □I	N/A Toil	et facilities: properly constr	constructed, supplied, cleaned						
	Preven	tion of Food Contamination	61		N/A Gar	bage/refuse properly dispos	sed; facilities ma	Intaine	d				
45 ,	/□ IN □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT	—-	Physical facilities installed, maintained, and clean; d							
46		openings protected Contamination prevented during food preparation,		□N/A □ N/O	outo	loor dining areas	mamod, and ch	ari, uo	95 III				
47	∠ IN □ OUT □N/A	storage & display Personal cleanliness	63	□ IN □ OUT	Ade	quate ventilation and lighting	ng; designated a	reas u	sed				
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	-DIN DOUT D	N/A Exis	ting Equipment and Facilitie	e						
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	- ' '					Sac 7	46.00				
	P	roper Use of Utensils				Administrative							
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored		65		Ñ/A 901	:3-4 OAC							
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ TUO □ NI □	N/A 370	1-21 OAC							
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53		Slash-resistant, cloth, and latex glove use											
		Observations and (Mark "X" in appropriate box for COS and R. COS=cor	Corre	ctive Action	IS edion P=	enest violation							
Item	No. Code Section Priorit	y Level Comment			ioneir ix i	cpcar violation		cos	R				
		- CALLACIA	IA		<u> </u>	15/10/1	$Z \cap A$						
					- /	1	(w)						
						•							
Person in Charge Date: 3-27-3034													
Environmental Health Specialist Licensor:													
PRIORITY I EVEL: C= CRITICAL NC- NON-CRITICAL													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

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