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

| Name of facility Che   |                             |  |            |  | )  | License Number   | Date  |  |  |  |  |  |
|--|-----------------------------|--|------------|--|--|--|---|--|--|--|--|--|
| Address City Hoad STart City   |                             |  |            |  | □ RFE  | 1/03   | 14/)9/)4  |  |  |  |  |  |
| Δ.   | Idress                      | 1100   | City/S     | ity/State/Zip Code   |  |  |   |  |  |  |  |  |
| ٦  | (1) F                       | 111 57   | 17.        | Union City OH 45390  |  |  |   |  |  |  |  |  |
|  | 11 / 1 / 1 / 411            | 10.1161 -1   |            |  |  | /  | , and |  |  |  |  |  |
| Liberiot Holder  |                             |  |            |  | , , , , , , ,  | favel Time   | ategory/Descriptive   |  |  |  |  |  |
| Union City Head STarl  |                             |  |            |  | _/   | 20/  | 1/C3)   |  |  |  |  |  |
| Type of Inspection (check all that apply)  |                             |  |            |  |  | Follow up date (if required)                             | Water sample date/result  |  |  |  |  |  |
| ľ  |                             | Control Point (FSO) ☐ Process Review (RFE) ☐ Varia   | ance Re    | view   | / ☐ Follow up  |  | (if required)   |  |  |  |  |  |
| Ш  | Foodborne LI 30 Day         | ☐ Complaint ☐ Pre-licensing ☐ Consultation   |            |  |  |  |   |  |  |  |  |  |
| 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 |                             |  |            |  |  |  |   |  |  |  |  |  |
| IV   | rark designated compli      | · · · · · · · · · · · · · · · · · · ·  | tem. IN    |  |  |  |   |  |  |  |  |  |
| 22 - 26  | (SEC.)                      | Compliance Status  | 150 GH 57. | Compliance Status Time/Temperature Controlled for Safety, Food (TGS food). |  |  |   |  |  |  |  |  |
| TO S   | l                           | Supervision  | e in the   | 1/63   | Committee of the commit | emperature Controlled for Sare                           | ty F000 (TG5 1000)  |  |  |  |  |  |
| 1  | -⊠IN □ OUT □ N/A            | Person in charge present, demonstrates knowledge, a performs duties  | nd         | 23   | □4Ñ □ OUT<br>□ N/A □ N/O   | Proper date marking and di                               | sposition   |  |  |  |  |  |
| 2  | □IN □ OUT □ N/A             |  |            | 24   | DIN DOUT   | Time as a public health contr                            | ol: procedures & records  |  |  |  |  |  |
|  | e se companie (extende<br>I | Employee Health  |            |  | □·N/A □ N/O  |  |   |  |  |  |  |  |
| 3  |                             | Management, food employees and conditional employee knowledge, responsibilities and reporting  | ∍s;        | 200  |  | Consumer Advisor   | <b>y</b>  |  |  |  |  |  |
| 4  | .□IN □OUT □ N/A             |  |            | 25   | □IN □ OUT<br>□N/A  | Consumer advisory provide                                | d for raw or undercooked foods  |  |  |  |  |  |
| 5  | SIN OUT N/A                 |  |            |  |  | Highly Susceptible Populations                           |   |  |  |  |  |  |
|  |                             | Good Hygienic Practices  |            | X20.24   | □IN □ OUT  |  |   |  |  |  |  |  |
| 6  | DIN DOUT PN/C               |  |            | 26   | D.N/A  | Pasteurized foods used; pro                              | onibited foods not offered  |  |  |  |  |  |
| 7  | DIN □ OUT □ N/C             |  |            |  |  | Chemical   |   |  |  |  |  |  |
|  |                             | reventing Contamination by Hands   |            | 27   | DIN DOUT   | Food additives: approved a                               | nd properly used  |  |  |  |  |  |
| 8  | -□IN □ OUT □ N/C            | Hands clean and properly washed  | Ī          | 21   |  | 1 ood additives, approved a                              | па ргорену изеа   |  |  |  |  |  |
|  | -⊠IN □ OUT                  | No bare hand contact with ready-to-eat foods or appro  | ved        | 28   | ☑·IN~ □ OUT<br>□ N/A   | Toxic substances properly identified, stored, used       |   |  |  |  |  |  |
| 9  | □N/A □ N/O                  | alternate method properly followed   |            | 4364   |  |  |   |  |  |  |  |  |
|  | FIN FLOUR FLAVA             | A Landa de La Carretta de Carr |            |  | by a reserve construction and the  | Conformance with Approved                                |   |  |  |  |  |  |
| 10   | □N □ OUT □ N/A              | Approved Source  |            | 29   | □IN □OUT   | Compliance with Reduced C specialized processes, and     |   |  |  |  |  |  |
| 11   | ,⊡IN- □OUT                  | Food obtained from approved source   | 18 AV      | -  | DIN DOUT   |  |   |  |  |  |  |  |
|  | □IN □OUT                    |  |            | 30   | □N/A □ N/O   | Special Requirements: Fresh                              | 1 Juice Production  |  |  |  |  |  |
| 12   | □N/A □·N/O                  | Food received at proper temperature  |            | 31   | DIN DOUT   | Special Requirements: Heat Treatment Dispensing Freezers |   |  |  |  |  |  |
| 13   | □IN □OUT                    | Food in good condition, safe, and unadulterated  |            |  | □·N/A □ N/O  | Special (Vequirements, Freat                             | Treatment Dispensing Freezers   |  |  |  |  |  |
| 14   | DIN DOUT                    | Required records available: shellstock tags, parasite  |            | 32   | DIN DOUT   | Special Requirements: Custo                              | om Processing   |  |  |  |  |  |
|  | □N/A□N/O                    | destruction  |            | <u></u>  | ☑·N/A □ N/O  |  |   |  |  |  |  |  |
| 44.13  | DIT FOR                     | Protection from Contamination  |            | 33   | □IN □OUT<br>□N/A □N/O  | Special Requirements: Bulk                               | Water Machine Criteria  |  |  |  |  |  |
| 15   |                             | Food separated and protected   |            | -  |  | •  |   |  |  |  |  |  |
| 16   | □IN                         | Food-contact surfaces: cleaned and sanitized   |            | 34   | □IN □OUT<br>□·N/A □ N/O  | Special Requirements: Acidi Criteria                     | fied White Rice Preparation   |  |  |  |  |  |
| -  | □N/A □N/O                   | <b>B</b>   |            |  | DIN DOUT   |  |   |  |  |  |  |  |
| 17   | .⊡IN □OUT                   | Proper disposition of returned, previously served, reconditioned, and unsafe food  |            | 35   | □N/A   | Critical Control Point Inspect                           | lon   |  |  |  |  |  |
|  | Time/Temp                   | erature Controlled for Safety Food (TCS food)  |            | 26   | □IN □OUT   | Process Review   |   |  |  |  |  |  |
| 18   | □IN □ OUT                   | Proper cooking time and temperatures   |            | 36   | □N/A   | FIOCESS NEVIEW   |   |  |  |  |  |  |
|  | □N/A∠⊡ N/O                  | Topo, cooking the conference of the cooking the cookin |            | 37   | DIN DOUT   | Variance   |   |  |  |  |  |  |
| 19   | DIN DOUT                    | Proper reheating procedures for hot holding  |            | Ľ  | □N/A   | , and to   |   |  |  |  |  |  |
|  | □N/A □-N/O                  |  |            |  |  |  |   |  |  |  |  |  |
| 20   | □IN □ OUT<br>□N/A □ Ñ/O     | Proper cooling time and temperatures   |            | Risk factors are food preparation practices and employee behaviors         |  |  |   |  |  |  |  |  |
| <u> </u>   |                             |  |            | th:  | nat are identified as the most significant contributing factors to   |  |   |  |  |  |  |  |
| 21   | □IN □ OUT                   | Proper hot holding temperatures  |            | foodborne illness.   |  |  |   |  |  |  |  |  |
|  | DN/A D-N/O                  |  |            | Public health interventions are control measures to prevent foodborne      |  |  |   |  |  |  |  |  |
| 22   | IN □ OUT □N/A               | Proper cold holding temperatures   |            | illness or injury.   |  |  |   |  |  |  |  |  |

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| Nan   | ne of Facility   | HI 1 CT T   |                  | Type of Inspection  | Date   |  |  |  |  |  |  |  |
|---|--|---|------------------|---|--|--|--|--|--|--|--|--|
|   | nion City  | Head STarT  |                  | Standard  | 4/28/24  |  |  |  |  |  |  |  |
| [ and a   |  |   | DDAGEGE          |   | ***************************************  |  |  |  |  |  |  |  |
| 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 <sub>€</sub> ⊠NÏA □ N/O   |   | 54 ,⊡√IN □ OUT   |   | surfaces cleanable, properly   |  |  |  |  |  |  |  |
| 39  | -□IN □OUT □N/A   | Water and ice from approved source  | EE MIN COUT      | Warewashing facilities; installed, maintained, used, test |  |  |  |  |  |  |  |  |
|   | Fo.  | od Temperature Control  | 55 ZIN OUT [     | strips  |  |  |  |  |  |  |  |  |
| 40  | □ IN □ OUT □N/A ⊡-N/O  | Proper cooling methods used; adequate equipment for temperature control   | 56 ►□1N □ OUT    | Nonfood-contact surfaces of Physical Facilities           | lean   |  |  |  |  |  |  |  |
| 41  | □ IN □ OUT □N/A.□·N/O  | Plant food properly cooked for hot holding                                | 57 ☑-IN ☐ OUT [  | □N/A Hot and cold water availabl                          | e; adequate pressure   |  |  |  |  |  |  |  |
| 42  | ☐ IN ☐ OUT ☐N/A ☐-N/O  | Approved thawing methods used   | 58 ⊡'IN □OUT     | Plumbing installed; proper                                | backflow devices   |  |  |  |  |  |  |  |
| 43  | ☐ IN ☐ OUT ☐N/A  | Thermometers provided and accurate  |                  | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,                   |  |  |  |  |  |  |  |  |
| 43  |  |   | 59 .☑·IN □ OUT [ | TN/A Comment of the second                                | and the state of t |  |  |  |  |  |  |  |
|   |  | Food Identification   | <u> </u>         |   |  |  |  |  |  |  |  |  |
| 44  | .☑1N □ OUT   | Food properly labeled; original container                                 | 60 DIN DOUT      | □N/A Toilet facilities: properly cons                     | tructed, supplied, cleaned   |  |  |  |  |  |  |  |
|   | Preven   | ition of Food Contamination   | 61 .⊞-IN □ OUT [ | □N/A Garbage/refuse properly dispo                        | osed; facilities maintained  |  |  |  |  |  |  |  |
| 45  | □-IN □ OUT   | Insects, rodents, and animals not present/outer openings protected        | 62 ,⊡-IN □ OUT   |   | Physical facilities installed, maintained, and clean; dogs in  |  |  |  |  |  |  |  |
| 40  | □-IN □ OUT   | Contamination prevented during food preparation,                          | □N/A □ N/O       | outdoor dining areas                                      |  |  |  |  |  |  |  |  |
| 46  |  | storage & display  Personal cleanliness                                   | 63 ☐ IN ☐ OUT    | Adequate ventilation and ligh                             | ting; designated areas used  |  |  |  |  |  |  |  |
| 48  |  | Wiping cloths: properly used and stored                                   | 64 J-IN OUT I    | □N/A Existing Equipment and Facilit                       | les  |  |  |  |  |  |  |  |
| 49  | O)N-Q AND TUO D NI   | Washing fruits and vegetables   |                  | Administrative  |  |  |  |  |  |  |  |  |
|   | , literatura en la companya de la proposición de la proposición de la proposición de la proposición de la prop | Proper Use of Utensils  |                  |   |  |  |  |  |  |  |  |  |
| 50  | O/N  O/N  N/O  | in-use utensils: properly stored  | 65 🗆 IN 🗆 OUT,   | ⊴N/A 901:3-4 OAC  |  |  |  |  |  |  |  |  |
| 51  | í ÎN ☐ OUT ☐N/A  | Utensils, equipment and linens: properly stored, dried, handled           | 66 □AÑ □ OUT [   | □N/A 3701-21 OAC  |  |  |  |  |  |  |  |  |
| 52  | ☑/ÍŃ ☐ OUT ☐N/A  | Single-use/single-service articles: properly stored, used                 |                  |   |  |  |  |  |  |  |  |  |
| 53  | □ IN □ OUT □N/A ② Ñ/O  | Slash-resistant, cloth, and latex glove use                               |                  |   |  |  |  |  |  |  |  |  |
|   |  | Observations and C<br>Mark "X" in appropriate box for COS and R. COS=corr |                  |   |  |  |  |  |  |  |  |  |
| Item  | No. Code Section Priori  | ity Level Comment   |                  | 00.00 1.1.1.1.  | COS R  |  |  |  |  |  |  |  |
| 1.40  | 9,3/11 -   | - Observed divi   | Can of           | Demor plade   |  |  |  |  |  |  |  |  |
|   |  | PSC CPAUPA  | *                |   |  |  |  |  |  |  |  |  |
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| Person in Charge  (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)   |  |   |                  |   |  |  |  |  |  |  |  |  |
| Environmental Health Specialist  Licensor:  Licensor:   |  |   |                  |   |  |  |  |  |  |  |  |  |
| 11  | WINX En  |   |                  | OCGHD   |  |  |  |  |  |  |  |  |
| PRIORITY LEVEL. C= CRITICAL NC= NON-CRITICAL Page 2 of 2  |  |   |                  |   |  |  |  |  |  |  |  |  |

PRIORITY LEVEL. C GRITICAL No. HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)