State of Ohio

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

					ck or			License Number	Date			
Ansonia Local K-1)						□RFE		1005	11/1/24			
Ač	dress	NE	1 87	ity/State/Zip Code								
	2 (/ (20	(4Mil))		0419	<u>_(</u>	117 7536) 5				
Co 1 / marine						n Time	Tra	vel Time	Category/Descriptive			
	v/20	· · · · · · · · · · · · · · · · · · ·	16 00 1) <u>(</u> _			<u> </u>	11015				
Type of Inspection (check all that apply) ு of Inspection (check all that apply) ு of Inspection (RFE) □ Variance R						v □ Follow i	up	Follow up date (if required)) Water sample date/result (if required)			
	Foodbo	rne 🗆 30 Da	y □ 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												
			Compliance Status		Compliance Status							
Supervision						Time/Temperature Controlled for Safety. Food (TCS food).						
1	-⊡IN	OUT	/A Person in charge present, demonstrates knowledge, performs duties	and	23			Proper date marking and d	disposition			
2	□IN	□ OUT □ N			24			Time as a public health con	itrol: procedures & records			
		e partir testing	Employee Health Management, food employees and conditional employ	, aac.		JETN/A LI N	/U	Consumer Adviso				
3	√⊠IN	OUT IN	knowledge, responsibilities and reporting	000,	25		UT		ed for raw or undercooked foods			
<u>4</u> 5				/onto	20	ØÑ/A	AND SEC					
3	١١٧		Good Hygienic Practices	in the second		NO	UT	Highly Susceptible Pop				
6	1	TOUT IN			26	DN/A	enale:	Pasteurized foods used; pr				
7	I∿I⊒IIN	OUT IN	O No discharge from eyes, nose, and mouth Preventing Contamination by Hands				u it	Chemical				
8	DIN	□ OUT □ N	O Hands clean and properly washed		27		101	Food additives: approved a	and properly used			
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or appalternate method properly followed	roved	28		UT	Toxic substances properly id	dentified, stored, used			
	mySi.				1	- 1	***************************************	onformance with Approved				
10	□N	OUT DN	 Adequate handwashing facilities supplied & accessil Approved Source 		29	□IN □OI □N/A	UT	Compliance with Reduced specialized processes, and	Oxygen Packaging, other display the HACCP plan			
11		Поит	Food obtained from approved source		30	DIN DO		Special Requirements: Fres	sh Juice Production			
12		□out ,⊠Ñ/o	Food received at proper temperature		-							
13,		DOUT	Food in good condition, safe, and unadulterated			□ N/A □ N/O		Special Requirements: Heat Treatment Dispensing Freezers				
14	□IN □N/A	□OUT □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cust	tom Processing			
	refúsi	□OUT	Protection from Contamination	200	33			Special Requirements: Bulk	Water Machine Criteria			
15	□N/A	□N/O	Food separated and protected					Special Paguiromento: Asid	Nified Mileto Disc Proposation			
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized		34	EN/A EN/	/0	Criteria	dified White Rice Preparation			
17,	-DÍN	□OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN ,□TOI □N/A	UT	Critical Control Point Inspec	etion			
		Time/Tem	perature Controlled for Safety Food (TCS food)		36	□ІИ □ОІ	UT	Process Review				
18	□IN □N/A	□ OUT □ N/O	Proper cooking time and temperatures			.⊡·N/A □IN □OI	LIT					
19		□ OUT □ N/O	Proper reheating procedures for hot holding		37	, D.N/A		Variance				
20		□ OUT ⊡´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.							
21		□ OUT □ N/O	Proper hot holding temperatures									
22	_DIN	OUT ON/	Proper cold holding temperatures									

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Nai	ne of Facility	18	Type of Inspection	Date								
L_	A1080-1:4 K	* D.	Standowy / CV	9/13/19								
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 Vend									
38	☐ IN ☐ OUT ☐N/A ☐ N/O		Food and nonfood-contact s designed, constructed, and u	surfaces cleanable, properly used								
39	,□¹ÍN □OUT □N/A	Water and ice from approved source 55	OUT □N/A Warewashing facilities: insta	alled, maintained, used; test								
10		Proper cooling methods used; adequate equipment 56 🗆 IN 🗆 C		lean								
40	IN OUT ON/A ON/O	for temperature control	Physical Facilities									
41		Plant food properly cooked for hot holding 57 TIN C	OUT □N/A Hot and cold water available	e; adequate pressure								
42	O/N A/N OND A/N OND OND OND OND OND OND OND O	Approved thawing methods used 58 🗀 IN 🖂 OI	UT Plumbing installed; proper to	backflow devices								
43	.□ IN □ OUT □N/A	Thermometers provided and accurate □N/A□N/	'O									
		Food Identification 59 1 N 0	UT N/A Sewage and waste water prop	perly disposed								
44	☐ ÎN ☐ OUT	Food properly labeled; original container	UT □N/A Toilet facilities: properly const	tructed, supplied, cleaned								
1100	Preven	tion of Food Contamination 61 DAN DO	UT □N/A Garbage/refuse properly dispo	osed; facilities maintained								
45	.☑ ĨÑ □ OUT	Insects, rodents, and animals not present/outer openings protected 62 ☐ ÎN ☐ O	,	aintained, and clean; dogs in								
46	Í IN □ OUT	Contamination prevented during food preparation, □N/A□N	/O outdoor dining areas									
47	☑ÎN □ OUT □N/A	storage & display Personal cleanliness 63 □ IN □ O	UT Adequate ventilation and light	ting; designated areas used								
48		Wiping cloths: properly used and stored 64 ☑ ÎN ☐ 0	UT □N/A Existing Equipment and Facilitie	es								
49		Washing fruits and vegetables	Administrative									
50		In-use utensits: property stored 65 □ IN □ 0		E THE CHIEF THE PROPERTY OF TH								
50 .	O'IN OUT ON/A ON/O	In-use utensils: properly stored 65 ☐ IN ☐ O Utensils, equipment and linens: properly stored, dried,	UT ☑N/A 901:3-4 OAC									
51	□ IN □ OUT □N/A	handled 66 LIN LIO	UT □N/A 3701-21 OAC									
52 53	☑ N □ OUT □N/A □ N/O	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use										
			Move.									
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation												
	No. Code Section Priori	ty Level Comment Observed, Cve. of colle	Vililla not	COS R								
		Covered PIC remayed	Cha at catela									
		Critical Control Point	Inspection									
		I Good Hy giene Pra	(15 (P)									
6/2	5 23/9 1	(Missey Kind & cotto	11 1.140									
) SN// 1 ///	Concred PAC convert	16 of cottee									
		CONTRACTOR CO	p or cour									
		Leep up good work										
		4 3										
Person in Charge Kuth Walter & Date: 9-17-24												
Envi	Environmental Health Specialist Licensor:											
PRI	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)