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

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Na	THE BREHNERS HOME COKULUS			Check one □∕FSO □ RFE			License Number		Date 1/0-23-24	
							2007			
Ad	dress 150 CW	28Ind st	City/St	City/State/Zip Code  (ONDITION OF ASSIST						
License holder			Inspec	nspection Time		Tra	ravel Time Ca		egory/Descriptive	
JONYI WALLEY				50			>		( Same )	
Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Varianc □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation				nce Review □ Follow up		р	Follow up date (if required	' !	Water sample date/result (if required)	
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 applications.								served N/A=not applicable		
Compliance Status Supervision					Compliance Status Time/Temperature Controlled for Safety Food (TCS food)					
1	□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23 <sub>.</sub>	□N/A □ N/O	JT	Proper date marking and	Link and the		
2	.□IN □ OUT □ N/A	Certified Food Protection Manager		24	DIN DOL	JT	Time as a public health con	atrol	procedures 9 records	
		Employee Health			Time as a public health control: procedures & records					
3	DOUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	·   [		DIN DOL	ΙΤ	Consumer Adviso	11.12 E + 21.11		
4	.□IN □OUT □ N/A	Proper use of restriction and exclusion		25	□Ŋ/A		Consumer advisory provided for raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	ts		Z Du Da	124.00	Highly Susceptible Por	oulat	ions	
6	.□IN □OUT □N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	JI	Pasteurized foods used; p	orohit	pited foods not offered	
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth		15		1.17	Chemical			
8	Pi □IN □ OUT □ N/O	eventing Contamination by Hands  Hands clean and properly washed		27	□IN □ OL	JT	Food additives: approved	and	properly used	
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□N/A □ OL	JT	Toxic substances properly identified, stored, used			
		alternate method properly followed				C	onformance with Approve	d Pr	ocedures	
10.	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	0.01	29	□IN □OU □N/A	JT	Compliance with Reduced specialized processes, an			
11	□IN □OUT	Approved Source Food obtained from approved source			□IN □OU	JT				
12	□IN □OUT	Food received at proper temperature		30	□N/A □ N/0		Special Requirements: Fresh Juice Production			
13	□N/A □N/O □IÑ □OUT	Food in good condition, safe, and unadulterated		31	□IN □OU □N/A □ N/0		Special Requirements: Heat Treatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32	DIN DOU	JT	Special Requirements: Cus	stom	Processing	
7		Protection from Contamination		33	ÓIN □OU	JT	Special Requirements: Bul	(k )///-	ator Machino Critaria	
15	□IN □OUT √□N/A □N/O	Food separated and protected			DIN DOU		Special Requirements: Acid			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	0	Criteria	uniec	write Rice Freparation	
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	JT 	Critical Control Point Inspe	ction		
		rature Controlled for Safety Food (TCS food)		36	□IN □OU □N/A	JT	Process Review			
18	□N/A □ N/O	Proper cooking time and temperatures		37	□ĬN □ O∩	JT	Variance			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□ N/A					
20	DIN DOUT	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						
21	DÍN □ OUT □N/A □ N/O	Proper hot holding temperatures								
22	OIN OUTON/A	Proper cold holding temperatures		illness or injury.						

## State of Ohio

Food Inspection Report
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Name of Facility Type of Inspection BRUNRAS HOW ORLINEW 3 16-23-20 *ACMERGI*C 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 Utensils, Equipment and Vending Safe Food and Water Food and nonfood-contact surfaces cleanable, properly , □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required designed, constructed, and used /□ IN □ OUT □N/A Water and ice from approved source 39 Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control 56 IIN II OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment □ IN □ OUT □N/A □ N/O for temperature control Physical Facilities ☑ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding 41 □/ÎN □ OUT □N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used .□ IN □OUT 42 Plumbing installed; proper backflow devices □N/A □ N/O ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate □ IN □ OUT □N/A Sewage and waste water properly disposed Food Identification .☑ IN □ OUT □ N/A Toilet facilities: properly constructed, supplied, cleaned ☐ IN ☐ OUT 44 Food properly labeled; original container √∏ IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer Р́Д IN □ ООТ Physical facilities installed, maintained, and clean; dogs in 45 IN 🗆 OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, ☐ÎN ☐ OUT 46 storage & display ☑ IN ☐ OUT Adequate ventilation and lighting; designated areas used 47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness 48 ☑ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities ☑ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables 49 Administrative : Proper Use of Utensils □ IN □ OUT ☑Ñ/A 901:3-4 OAC IN OUT OUT N/A N/O In-use utensils: properly stored 50 Utensils, equipment and linens: properly stored, dried, □ IN □ OUT □N/A 51 ☐ IN ☐ OUT ☐N/A 3701-21 OAC IN OUT ON/A Single-use/single-service articles: properly stored, used 52 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection -Code Section | Priority Level | Comment cos П Person in Charge Environmental Health Specialist Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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