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

			Oh 1			License Number	Date			
Na	ame of facility	6/104	Check		□'RFE	2010	8/2/14			
[03 013]					ity/State/Zip Code					
	1009 E	Main ST	G	6 recounts of 45 331						
CITC OI					Time	vel Time C	ategory/Descriptive			
(U) Pharmacy						<u></u>	<u> </u>			
Type of inspection (check all that apply) / Standard					☐ Follow up	Follow up date (if required)	Water sample date/result (if required)			
N/	Mark Colombia Colombia de Maria Colombia	FOODBORNE ILLNESS RISK FACTO	****			AND CONTRACTOR OF THE PROPERTY				
IV	rark designated compile		tem: IN-	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\/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□·IN □ OUT □ N/A □ N/O	Proper date marking and di	· ·			
2	□IN □ OUT □-N/A				□IN □ OUT □N/A □ N/O	Time as a public health control: procedures & records				
3	□N □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	25	DUT DOUT	Consumer Advisory provide	d for raw or undercooked foods			
4	DIN DOUT DN/A	Proper use of restriction and exclusion	ato	2.0	DN/A					
5 6	OUT N/A	Good Hygienic Practices	CONTRACTOR OF THE PARTY.	26	□IN □ OUT □N/A	Highly Susceptible Popul Pasteurized foods used; pro				
7	ZÍN OUT OUT NO				P-	. Chemical				
8	PI O√N □, TUO □ NI□	eventing Contamination by Hands Hands clean and properly washed		27	□IN □ OUT □N/A	Food additives: approved a	nd properly used			
9		No bare hand contact with ready-to-eat foods or approv		28	□IN □ OUT □N/A	Toxic substances properly id	entified, stored, used			
	□N/A □ N/O alternate method properly followed				Ğ	onformance, with Approved	Procedures			
10	□IN □ OUT ,□N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OUT ☑·N/A	Compliance with Reduced C specialized processes, and				
11	☑Ñ □OUT	Food obtained from approved source		30	□IN □ OUT □.N/A □ N/O	Special Requirements: Fresh	Juice Production			
12	ON/A PIÑO	Food received at proper temperature Food in good condition, safe, and unadulterated		31	□IN □OUT □N/A □N/O	Special Requirements: Heat Treatment Dispensing Freezers				
14		Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	Special Requirements: Custo	om Processing			
- 1612		Protection from Contamination			□IN □ OUT	Special Requirements: Bulk Water Machine Criteria				
15	□IN □OUT □N/A□N/O	Food separated and protected		33	□N/A □ N/O					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □N/O	Special Requirements: Acidi Criteria	illed White Rice Preparation			
17		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Critical Control Point Inspect	ion			
		rature Controlled for Safety, Food ((TCS food))		36	□IN □OUT ☑·N/A	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□IN □OUT	Variance				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□.N/A	<u>.</u>				
20	□N □ 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.						
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures								
22	DIN OUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						

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Nar	ne of Facility	1 1 man 11			Type of Inspection	Date							
	CUS	6154			Standard	8/7/2	4						
		,											
	Good Retail Practi	GOOD RETAIL	of the Park of the Park										
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	600	Many Early that	Utensils, Equipment and Ve	THE PROPERTY OF THE PARTY OF TH	ICable						
38	□ IN □ OUT ☑ÑÃ □ N/O	Pasteurized eggs used where required	54	ДПЙ □ ОИТ	Food and nonfood-contact designed, constructed, and	t surfaces cleanable, p	oroperly						
39	39 ,☑1Ñ ☐OUT ☐N/A Water and ice from approved source		55	II IN II OUT	VA1		d: test						
machate	all the second of the Fo	od Temperature Control			strips								
40	□ IN □ OUT ☐ÑÃ □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	☑N □ OUT	Nonfood-contact surfaces Physical Facilities	clean							
41	□ IN □ OUT ☑Ñ/A □ N/O	Plant food properly cooked for hot holding	57	☑ TUO □ Ñ □	N/A Hot and cold water availa	ble; adequate pressur	·e						
42	□ IN □ OUT ØN/A□ N/O	Approved thawing methods used	58	☑1Ñ □OUT	Plumbing installed; prope	r backflow devices							
43	☑ IN ☐ OUT ☐N/A Thermometers provided and accurate			□N/A □ N/O									
		Food Identification	59			roperly disposed							
44	D-M D OUT	Food properly labeled; original container	60	7		structed, supplied, clea	ned						
		tion of Food Contamination	61	D-IN O OUT O	N/A Garbage/refuse properly dis	posed; facilities maintai	ned						
45	☐ÎN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	1.	Physical facilities installed, outdoor dining areas	maintained, and clean;	dogs in						
46	□ (N □ OUT	Contamination prevented during food preparation, storage & display		□N/A□N/O									
47		Personal cleanliness	63		Adequate ventilation and lig	Jhting; designated areas	used						
48	□ IN □ OUT □N/A □ N/O □ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored Washing fruits and vegetables	64	Г√К □ ООТ □	Physical Company (1997)	lities							
		roper Use of Utensils		in dependents	Administrative								
50	DIN ON ON ONE	In-use utensils: properly stored	65	ם אולם Ont ם	N/A 901:3-4 OAC								
51	☐ IN ☐ OUT ☑N7A Utensils, equipment and linens: properly stored, dried, handled		66		N/Ä 3701-21 OAC								
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used		I		-							
53	□ IN □ OUT □N/A□ N/O	Slash-resistant, cloth, and latex glove use	40.000										
	The second second	Observations and C Mark "X" in appropriate box for COS and R: COS=corr	orre	ctive Action	ns.								
Item	No. Code Section Priorit	ty Level Comment	ecied (m-site_during_itispe	ection R =repeat violation	Cos	s R						
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	21.50												
Person in Charge Date: 8784													
Environmental Health Specialist Licensor:													
201	Service Wiscons	v v		1	O(HD)								
PRIORITY LEVEL C = CRITICAL NC= NON-CRITICAL Page 2 of)													

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