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

| Na   | ame of facility  |  | Chec             | ķ one   | )                    |                 | License Number                                  |         | Date   |  |  |  |  |  |
|--|--|--|------------------|---|----------------------|-----------------|---|---------|--|--|--|--|--|--|
| Boot Farmer  |  |  |                  | ∄ÉSO □ RFE  |                      |                 | 1066  |         | 1111111111   |  |  |  |  |  |
| Address City/Share Ossad City/Share Inspe  |  |  | y/State/Zip Code |   |                      |                 |   |         |  |  |  |  |  |  |
| 1368/ Bull on 1 1  |  |  |                  | 21/21/2 OH 4538)  |                      |                 |   |         |  |  |  |  |  |  |
| License holder Inspec  |  |  |                  |   | <i></i>              | Tra             | vel Time  | Cat     | tegory/Descriptive   |  |  |  |  |  |
| $\downarrow f^{\prime} \qquad \phi = f^{\prime}$   |  |  |                  | 7 (   | ,-                   | 11-a            | 3 ()  | Cal     | 4// 3  |  |  |  |  |  |
| Dual Tormel  |  |  | 7 )              |   | L                    |                 |   |         |  |  |  |  |  |  |
| Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R |  |  |                  | eview   | □ Follow us          | n               | Follow up date (if require                      | d).     | Water sample date/result (if required)   |  |  |  |  |  |
| 1  |  | ☐ Complaint ☐ Pre-licensing ☐ Consultation   |                  |   | ۲                    |                 |   | , , ,   |  |  |  |  |  |  |
| and the second   |  |  | e usuns          |   |                      |                 |   |         |  |  |  |  |  |  |
| Marie A  | 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 compile  |  | tem: in          | 1-in c  | compliance C         | - וטל           |   |         | , , , , , , , , , , , , , , , , , , ,  |  |  |  |  |  |
| 200  |  | Compliance Status  |                  | Compliance Status Time/Temperature Controlled for Safety Food (TGS food)  |                      |                 |   |         |  |  |  |  |  |  |
|  |  | Supervision  |                  | DIN DOUT  |                      |                 |   |         |  |  |  |  |  |  |
| 1  | □ OUT □ N/A  | Person in charge present, demonstrates knowledge, performs duties                            | .ma    :         | 23  | DN/A, D N/C          |                 | Proper date marking and disposition             |         |  |  |  |  |  |  |
| 2  | /□ÍÑ □OUT□N/A  |  |                  |   | □IN □ OU             | JT              | Time as a public health co                      | ontro!  | trol: procedures & records   |  |  |  |  |  |
|  |  | Employee Health  |                  |   | ⊠N/A ÎÎ N/C          |                 |   |         |  |  |  |  |  |  |
| 3  | OUT N/A  | Milowiedge, responsibilities and reporting   |                  |   | 25 DIN DOUT          |                 | Consumer Advisory                               |         |  |  |  |  |  |  |
| 4  | '□ÎŊ. □OUT □ N/A   |  |                  |   |                      |                 | Consumer advisory provided                      |         | d for raw or undercooked foods   |  |  |  |  |  |
| 5  | -∐ÍN □OUT □N/A   | Procedures for responding to vomiting and diarrheal eve                                      |                  |   |                      | 100             | Highly Susceptible Po                           | pula    | tions  |  |  |  |  |  |
|  | TON DOUT DAYO  | Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use                    |                  | 26  | □IN □ OU<br>□N/A     | JT              | Pasteurized foods used;                         | prohi   | ibited foods not offered   |  |  |  |  |  |
| 7  |  | No discharge from eyes, nose, and mouth  |                  | , Phys  | District Control     |                 | <br>  Chemical                                  | ilari.  |  |  |  |  |  |  |
|  |  | eventing Contamination by Hands  |                  | Side fre  | DIN DOU              | IT              |   |         |  |  |  |  |  |  |
| 8  | DIN DOUT D'NO  | Hands clean and properly washed  |                  | 27  | □ N/A                |                 | Food additives: approved                        | and     | properly used  |  |  |  |  |  |
| -  |  |  |                  | 28  | ⊡1Ñ □ OU             | JT              | Toxic substances properly                       | , idon  | utified stared ward  |  |  |  |  |  |
| 9  | □IN □ OUT<br>□N/A □ N/O  | No bare hand contact with ready-to-eat foods or appro-<br>alternate method properly followed | ived             | 20  | □ N/A                | Notes & Section | Toxic substances properly                       | y idei  | miled, stored, used  |  |  |  |  |  |
| <u></u>  |  |  |                  |   |                      |                 | onformance with Approve                         | ed P    | rocedures  |  |  |  |  |  |
| 10   | J.□IN □ OUT □ N/A  |  |                  |   | □IN □OUT             |                 | Compliance with Reduce specialized processes, a |         |  |  |  |  |  |  |
| 11-  | DIN DOUT   | Approved Source  ☐N ☐OUT Food obtained from approved source                                  |                  |   | DIN DOU              | JT              |   |         |  |  |  |  |  |  |
| 12   | DIN DOUT   | Food received at proper temperature  |                  | 30  | □N/A □ N/C           |                 | Special Requirements: Fresh                     |         | Juice Production   |  |  |  |  |  |
|  | LIN/A, EIN/O   | Food in good condition, safe, and unadulterated  |                  | 31  | IN IOU               |                 | Special Requirements: He                        | eat Tr  | Treatment Dispensing Freezers  |  |  |  |  |  |
| 13   | DIN DOUT   | Required records available: shellstock tags, parasite  |                  | -   | DIN DOU              |                 |   |         |  |  |  |  |  |  |
| 14   | □N/A □N/O  | destruction  |                  | 32  | □N/A □ N/C           |                 | Special Requirements: Cu                        | ustom   | n Processing   |  |  |  |  |  |
| 100  |  | Protection from Contamination  |                  | 33  | □ІМ □ОИ              |                 | Special Requirements: Bu                        | ılk W   | ater Machine Criteria  |  |  |  |  |  |
| 15   | □IN □OUT<br>□N/A.⊡·N/O   | Food separated and protected   |                  | -   | □N/A □ N/C           |                 | '         |         |  |  |  |  |  |  |
|  | DIN DOUT   |  |                  | 34  | □IN □OU<br>□N/A □N/O | JT<br>C         | Special Requirements: Ad<br>Criteria            | cidifie | d White Rice Preparation   |  |  |  |  |  |
| 16   | □N/A.□N/O  | Food-contact surfaces: cleaned and sanitized   |                  |   |                      |                 | Ontena  |         |  |  |  |  |  |  |
| 17   | ,⊠ÍN □OUT  | Proper disposition of returned, previously served, reconditioned, and unsafe food            |                  | 35  | □IN □OU              | JT              | Critical Control Point Insp                     | ectio   | n  |  |  |  |  |  |
| a la   | Time/Tempe   | L  |                  |   | DIN DOU              | JT              |   |         |  |  |  |  |  |  |
| 18   | DIN DOUT   | Proper cooking time and temperatures   |                  | 36  | .□N/A                |                 | Process Review                                  |         |  |  |  |  |  |  |
| 10   | □N/A □ N/O   | 1 Topol Gooking and and temperatures   |                  | 37  | □ІМ □ОИ              | JT              | Variance  |         |  |  |  |  |  |  |
| 19   | □IN □ OUT<br>□N/A □ N/O  | Proper reheating procedures for hot holding  | ŀ                |   | □.N/A                |                 | , variance                                      |         | William Control of the Control of th |  |  |  |  |  |
|  | DIN DOUT   |  |                  |   |                      |                 |   |         |  |  |  |  |  |  |
| 20   | □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. |                      |                 |   |         |  |  |  |  |  |  |
| 0.1  | □IN □ OUT  | Proper hat holding towns are times   |                  |   |                      |                 |   |         |  |  |  |  |  |  |
| 21   | □N/A ☐: Ň/O  | Proper hot holding temperatures  |                  | Public health interventions are control measures to prevent foodborne   |                      |                 |   |         |  |  |  |  |  |  |
| 22   | DÍN DOUT DNA   | Proper cold holding temperatures   |                  | illness or injury.  |                      |                 |   |         |  |  |  |  |  |  |

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

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

Type of Inspection

Date

Name of Facility

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

| - (,  | 2091 Farme   | -/  |  | S'andered 10/18/  | 74   |  |  |  |  |  |  |
|---|--|---|--|---|--|--|--|--|--|--|--|
| i i i i i i i i i i i i i i i i i i i                 |  |   | PRACTICES  |   |  | SEC. 35  |  |  |  |  |  |
|   |  | ces are preventative measures to control the introd                     | Totage applications of the first the field boke in region of | chemicals, and physical objects into foods                              |  |  |  |  |  |  |  |
| Ма  |  | status (IN, OUT, N/O, N/A) for each numbered item: IN                   |  | , , ,   |  | able   |  |  |  |  |  |
|   |  | Safe Food and Water   |  | Utensils, Equipment and Vending   |  |  |  |  |  |  |  |
| 38  | IN I OUT IN/A I N/O  | Pasteurized eggs used where required                                    | 54 .⊡¹IN □ OUT   | Food and nonfood-contact surfaces clean designed, constructed, and used | able, pro  | perly  |  |  |  |  |  |
| 39  | .ØÍN □OUT □N/A   | Water and ice from approved source                                      | 55 IN OUT C  |   | ed, used;  | test   |  |  |  |  |  |
|   | Foot   | od Temperature Control  |  | strips  |  |  |  |  |  |  |  |
| 40  |  | Proper cooling methods used; adequate equipment for temperature control | 56 ∤ÜİN □ OUT  | Nonfood-contact surfaces clean  Physical Facilities                     |  |  |  |  |  |  |  |
| 41  | □ IN □ OUT □N/A □ N/O  | Plant food properly cooked for hot holding                              | 57 ZEIN OUT  | IN/A Hot and cold water available; adequate p                           | ressure  |  |  |  |  |  |  |
| 42  | □ IN □ OUT □N/A.☑ N/O  | Approved thawing methods used   | 58 □ IN □OUT   | Plumbing installed; proper backflow device                              | ces  |  |  |  |  |  |  |
| 43  | .☐ÍN □ OUT □N/A  | Thermometers provided and accurate                                      | □N/A·□N/O  |   |  |  |  |  |  |  |  |
|   |  | Food Identification   | 59 ,⊡-IN □ OUT □   | IN/A Sewage and waste water properly disposed                           |  |  |  |  |  |  |  |
| 44  | □ÍN □ OUT  | Food properly labeled; original container                               | 60 ☑ 1N □ OUT □  | IN/A Toilet facilities: properly constructed, supplie                   | Toilet facilities: properly constructed, supplied, cleaned |  |  |  |  |  |  |
| (E.M. 1)  | -  | ition of Food Contamination   | 61 DIN DOUT D  | IN/A Garbage/refuse properly disposed; facilities in                    | maintaine  | ∍d   |  |  |  |  |  |
| 45  | DIN DOUT   | Insects, rodents, and animals not present/outer                         | 62 IN OUT  | Physical facilities installed, maintained, and                          | clean; do  | gs in  |  |  |  |  |  |
| 46  | ☐ IN ☐ ÕUT   | contamination prevented during food preparation,                        | □N/A □ N/O   | outdoor dining areas  |  |  |  |  |  |  |  |
| 47  | ☐ IN ☐ OUT ☐ Ñ/A   | storage & display  Personal cleanliness                                 | 63 ⊿1N □ OUT   | Adequate ventilation and lighting; designated                           | d areas u  | sed  |  |  |  |  |  |
| 48  | OIN OUT ON/A D N/O   | Wiping cloths: properly used and stored                                 | 64 DIN DOUT  | IN/A Existing Equipment and Facilities                                  |  |  |  |  |  |  |  |
| 49  | □ IN □ OUT □N/A.☐ N/O  | Washing fruits and vegetables   |  | Administrative  |  | 4.734X I   |  |  |  |  |  |
|   | A DE TAKE DI DESCRIPTION DE CARROL DE CONTRA DE LA TRANSPORTA DE CARROL DE C | Proper Use of Utensils  | 65   IN   OUT,E  | ĬŃ/A 901:3-4 OAC  |  | DESCRIPTION OF STREET                            |  |  |  |  |  |
| 50  | ☐ IN ☐ OUT ☐N/A-Ď N/O  | In-use utensils: properly stored  | 65   IN   OUT, E   | 1N/A 901:3-4 OAC  |  |  |  |  |  |  |  |
| 51  | ☐ IN ☐ OUT ☐N/A  | Utensils, equipment and linens: properly stored, dried, handled         | 66 TIN OUT   | IN/A 3701-21 OAC  |  |  |  |  |  |  |  |
| 52  | ☐ IN ☐ OUT ☐N/A  | Single-use/single-service articles: properly stored, used               |  |   |  |  |  |  |  |  |  |
| 53  | □ IN □ OUT □N/A ☐ N/O  | Slash-resistant, cloth, and latex glove use                             |  |   | A Part Halle   |  |  |  |  |  |  |
| 77.   |  | Observations and C Mark "X" in appropriate box for COS and R: GOS=core  |  |   |  |  |  |  |  |  |  |
|   |  | ity Level Comment   |  |   | cos  | R  |  |  |  |  |  |
| 76  | 6 308 M  | C Observed darry tru  | gound -  | for wolfs unitia  |  |  |  |  |  |  |  |
|   |  | 120116 19 (00Cc   |  |   |  |  |  |  |  |  |  |
|   |  |   |  |   |  |  |  |  |  |  |  |
|   | ·  |   |  |   |  |  |  |  |  |  |  |
|   |  |   |  |   |  |  |  |  |  |  |  |
|   |  |   |  |   |  |  |  |  |  |  |  |
|   |  |   | · · · · · · · · · · · · · · · · · · ·                        |   |  |  |  |  |  |  |  |
|   |  |   |  |   |  |  |  |  |  |  |  |
| -   |  |   |  |   |  |  |  |  |  |  |  |
|   |  |   |  |   |  | <del>                                     </del> |  |  |  |  |  |
|   |  |   |  | ÷   |  |  |  |  |  |  |  |
|   |  |   |  | · · · · · · · · · · · · · · · · · · ·                                   |  |  |  |  |  |  |  |
|   |  |   |  |   |  |  |  |  |  |  |  |
|   |  |   |  |   |  |  |  |  |  |  |  |
| Person in Charge Date: Date: 1/5/17/4                 |  |   |  |   |  |  |  |  |  |  |  |
| Environmental Health Specialist Licensor:             |  |   |  |   |  |  |  |  |  |  |  |
| Licensor: DCHD  |  |   |  |   |  |  |  |  |  |  |  |
| PRIORITY EVEL C-CRITICAL NC- NON-CRITICAL Page ) of ) |  |   |  |   |  |  |  |  |  |  |  |