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

			Check one				1					
Name of facility							License Number		Date			
Mary 30's sore Us					☐ FSO ,☐ RFE				<u> 1973/739</u>			
Àc	ldress		City/State/Zip Code						16			
	501 M	un street		New Weston, GH 45344								
License holder In					n Time	Trav	vel Time	C	ategory/Descriptive			
KAMON RICH				Č.	)		- 35		(35)			
Type of Inspection (check all that apply)						1	Follow up date (if require	ed)	Water sample date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					Follow u	р	. , ,	•	(if required)			
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							110167167			
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	DÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23	DN/A DN/	JT	Proper date marking and disposition					
2	ÓIN □ OUT □ N/A	Certified Food Protection Manager  Employee Health		24 IN OUT Time as a			Time as a public health c	a public health control: procedures & records				
3	□N/A	Management, food ampleyees and conditional ampleyees:			4.	Consumer Advisory						
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	□IN □ OU □N/A	ונ	Consumer advisory provided for raw or undercooked food					
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal ever	its				Highly Susceptible P	opul	lations .			
		Good Hygienic Practices				JT	Pasteurized foods used	; pro	hibited foods not offered			
7	DIN DOUT DN/O	oper eating, tasting, drinking, or tobacco use discharge from eyes, nose, and mouth		26	□N/A		   Chemical	ALC:				
	Participant of the second of t	eventing Contamination by Hands		SACE N	DIN DOL	ıΤ		7182				
8	-□IN □ OUT □ N/O	Hands clean and properly washed		27	2/ N/A Food additives: approved and properly used							
9	ÍN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28 □ IN □ OUT □ Toxic substances properly identified, stored, used  Conformance with Approved Procedures  29 □ IN □ OUT □ Compliance with Reduced Oxygen Packaging, other								
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible							xygen Packaging, other			
	□IN □OUT	Approved Source Food obtained from approved source			DN/A		specialized processes, a	and I	HACCP plan			
11	DIN DOUT	Food received at proper temperature			□IN □OU	0	Special Requirements: Fresh Juice Production					
13,		Food in good condition, safe, and unadulterated		31	31 DIN DOUT Special Requirements: Heat Treatment Dispensing Freezers							
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	parasite				Special Requirements: Custom Processing					
	/fin Поит	Protection from Contamination		33			Special Requirements: B	Bulk V	Vater Machine Criteria			
15	□N/A □N/O	Food separated and protected		34	DIN DOL	JT		cidifi	led White Rice Preparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized			□N/A □ N/		Criteria					
17		Proper disposition of returned, previously served, reconditioned, and unsafe food	35		.□N/A		Critical Control Point Inspection		on			
		ature Controlled for Safety Food (TCS food)		36	□IN □ OL	JΤ	Process Review					
18	ÓIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□IN □OL	JΤ	Variance					
19	□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								
21	.□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	ÓIN □ OUT □N/A	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

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Name of	f Facility	A second	Type of Inspection / Date	7 37 1 7 1 1									
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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													
Weik		Safe Food and Water	for an annual control of the control	Utensils, Equipment and Vending	N/A=not applicable								
38 📮	N □ OUT □N/A □ N/O		54 ,⊡ IN □ OUT	Food and nonfood-contact surface designed, constructed, and used	es cleanable, properly								
39 □	IN □OUT □N/A	Water and ice from approved source		Warawashing facilities; installed in	gaintained used test								
	For	od Temperature Control	55 IN OUT C	strips	iaintaineu, useu, test								
40 📮	ÌN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 ☐ ÎN ☐ OUT	Nonfood-contact surfaces clean   Physical Facilities									
41	IN 🗆 OUT 🗀 N/A 🗀 N/O	Plant food properly cooked for hot holding	57. M OUT C	IN/A Hot and cold water available; ade	quate pressure								
42 🗇 IN 🗆 OUT 🗆 N/A 🗆 N/O		Approved thawing methods used	58 IN DOUT	Plumbing installed; proper backflo	ow devices								
43 □ IN □ OUT □N/A		Thermometers provided and accurate	□N/A □ N/O										
T		Food Identification	59 🖺 IN 🗆 OUT 🗆	7.7,	lisposed								
44	IN 🗖 OUT	Food properly labeled; original container	60 IN OUT C										
		tion of Food Contamination Insects, rodents, and animals not present/outer	61 IN OUT C										
45	IN 🗆 OUT	openings protected	62 IN □ OUT □ N/A □ N/O	Physical facilities installed, maintain outdoor dining areas	ed, and clean; dogs in								
	IN 🗖 OUT	Contamination prevented during food preparation, storage & display	63 🗇 IN 🗆 OUT	Adequate ventilation and lighting; d	onignated areas ward								
	IN  OUT  N/A  IN OUT  N/A  N/O	Personal cleanliness  Wiping cloths: properly used and stored	64 D IN D OUT D		ssignated areas used								
	IN OUT ON/A N/O	Washing fruits and vegetables	04   11111 11 11 11 11	N/A Existing Equipment and Facilities  Administrative									
arte de la company	P	roper Use of Utensils		Auministrative									
50 🔎	IN  OUT  N/A  N/O	In-use utensils: properly stored	65 DIN DOUT	IN/A 901:3-4 OAC									
51 🔟	IN 🗆 OUT 🗀 N/A	Utensils, equipment and linens: properly stored, dried, handled	66 IN IN OUT I	IŃ/A 3701-21 OAC									
<del> </del>	IN OUT ON/A	Single-use/single-service articles: properly stored, used											
53	IN 🗆 OUT 🗆 N/A 🗆 N/O	Slash-resistant, cloth, and latex glove use	response to a second second										
	Salara Baragana	Observations and Con Mark "X" in appropriate box for COS and R: COS=correcte											
Item No	. Code Section   Priori	ty Level   Comment		Appeal tooland	COS R								
		CASS CONTRAL	$-\bigcirc$	VS 12/12/2									
		3/1/2/1/1/1/1/	1	13/20/11									
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				<b>,</b>									
Person in Charge													
But But 10 - 27 27													
Environmental Health Specialist  Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of 2													

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