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

License Number Deta								
Na	ime of facility	Carta B. + Call	Check of FS		□ RFE	License Number	Date	
JCHIP (11/1) 2/10/13 1/4/11 (9/11)				14/1/ 1/1/1/21				
Address City/State/Zip Code								
1) 4 W. WashingTon ST New Ma						1104 01199	5 3 4 6	
Lie	cense holder	CET		Tra	avel Time C	ategory/Descriptive ンフィウ		
13	WSOMIC) Culcipina Lac	90	<u>/</u>		J. S.		
Type, of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					□ Follow up	Follow up date (if required)	Water sample date/result (if required)	
Charles .		□ 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 Confrolled for Safety Food (TCS food)			
1	□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	☑1Ñ □ OUT □N/A □ N/O	Proper date marking and dis	sposition	
2	ZÍN DOUT DN/A	Certified Food Protection Manager			□IN □ OUT	Time as a public health contr	ol: procedures & records	
		Individues, responsibilities and reporting Individues and reporting		24 □ N/A □ N/O				
3	OUT ON/A			25	□IN □ OUT			
4	OUT ON/A			²⁵ DN/A		Consumer advisory provided for raw or undercooked foods		
5	IN OUT ON/A	Procedures for responding to vomiting and diarrheal evel Good Hygienic Practices	nts	# 612	□IN □ OUT	Highly Susceptible Popu	The state of the contract of the state of th	
6	DIN ZOOT D N/O	Proper eating, tasting, drinking, or tobacco use	2	26	□N/A	Pasteurized foods used; pro	phibited foods not offered	
7	DIN DOUT DN/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands				Chemical :		
8	□ÍN □OUT□N/O	Hands clean and properly washed		27	□IN □ OUT □N/Ā	Food additives: approved a	nd properly used	
9	ON DOUT	No bare hand contact with ready-to-eat foods or appro	ved	28 ′	☑Ñ □ OUT □N/A	Toxic substances properly ide	entified, stored, used	
-	□N/A □ N/O	alternate method properly followed	Conse		(Conformance, with Approved	Procedures (1) Average	
10	.□ÍŃ.□OUT □ N/A	Adequate handwashing facilities supplied & accessible	9	29	□IN □OUT	Compliance with Reduced C specialized processes, and		
11	-DIN DOUT	Approved Source Food obtained from approved source	500		□'N/A □IN □ OUT	-		
10	□IN □ QUT	Food received at proper temperature		30 	N/A N/O	Special Requirements: Fresh	Juice Production	
12	DN/AFDN/O	Food in good condition, safe, and unadulterated			□IN □OUT ☑N/A □N/O	Special Requirements: Heat	Treatment Dispensing Freezers	
13		Required records available: shellstock tags, parasite			□IN □OUT	Special Requirements Cont	Droppeding	
I.A	□Ñ/A □N/O	destruction		32	☑·N/A □ N/O	Special Requirements: Custo	om Processing	
	.⊡ÍN □OUT	Protection from Contamination.			□IN □OUT □N/A □N/O	Special Requirements: Bulk	Water Machine Criteria	
15		Food separated and protected				Special Postulare ante: A -1-10	find White Dies Drang-"-"	
16	DIVA DIVO	Food-contact surfaces: cleaned and sanitized			□IN □OUT ☑·N/A □ N/O	Special Requirements: Acidi Criteria	neu wille rice Preparation	
17		Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OUT □'Ñ/A	Critical Control Point Inspect	ion	
		rature Controlled for Safety Food (TCS:food)			□IN □OUT □N/A	Process Review		
18	DN/A D N/O	Proper cooking time and temperatures	-					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DIN/ DOUT DIN/A	Variance		
20	□IN □ OUT □N/A □ Ń/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	□N/A □ N/O	Proper hot holding temperatures						
22	DIN OUT ON/A	Proper cold holding temperatures						

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Name of Facility	Type of Inspection Date							
Schlety Sports Bay & Grill	Standard 11/4/24							
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 Vending							
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	54 ,☑-IN ☐ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
39 IN OUT N/A Water and ice from approved source	Warewashing facilities: installed, maintained, used; test							
Food Temperature Control	Surps							
40 ☑ IÑ ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 J. ☑ ÎN ☐ OUT Nonfood-contact surfaces clean Physical Facilities							
41 ☐ IN ☐ OUT ☐N/A,☐ N/O Plant food properly cooked for hot holding	57 .⊡ IN □ OUT □N/A Hot and cold water available; adequate pressure							
42 PIN OUT ONA NO Approved thawing methods used	58, EIN □OUT Plumbing installed; proper backflow devices							
43 OUT NA Thermometers provided and accurate	□N/A □ N/O							
Food Identification	59 Tin U OUT IN/A Sewage and waste water properly disposed							
44 ☐ OUT Food properly labeled; original container	60, □ N □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned							
Prevention of Food Contamination	61. 1 N OUT N/A Garbage/refuse properly disposed; facilities maintained							
45 In OUT Insects, rodents, and animals not present/outer openings protected	62, TN OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas							
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	LIN/A LI N/O							
47 DIN OUT NA Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designated areas used							
48 IN OUT IN/A IN/O Wiping cloths: properly used and stored	64 🗷 ÍN 🗆 OUT 🗆 N/A Existing Equipment and Facilities							
49 IN OUT NA IN NO Washing fruits and vegetables	Administrative							
Proper Use of Utensils								
50	65 ☐ IN ☐ OUT ☑Ñ/A 901:3-4 OAC							
51 ☐ N ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried handled	' 66 -□ IN □ OUT □N/A 3701-21 OAC							
52 JIN OUT IN/A Single-use/single-service articles: properly stored, use	ed							
53 IN OUT IN/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 R=repeat violation								
Item No. Code Section Prigrity Level Comment	COS R							
6 Das A NC Observed peverage	GUPS PPINS USED by							
Priployees sn 16	il chen without bids on I hem -							
Person-in Charge / / /	Date:							
(1) out (Nation								
Environmental Health Specialist Licensor:								
or with officer								
PRIORITY LEVEL: C CRITICAL NC= NON-CRITICAL Page 2 of 2								