State of Ohio

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

Name of facility Che							License Number	Date Communication (1)				
1011 2 JOHN 1 10016 3 11 1/24/10 1					□ RFE		259	9/11/29				
A	ddress	or of onl	City/State/Zip Code									
L	81/>	31 K1 S //	1-1	<u>/</u>	Caulon	_0	PH 45309	1				
License holder Insp				ctio	n Time	Tra	vel Time C	ategory/Descriptive				
Joni & John & Ructe 571					0		30	C35				
Type of Inspection (check all that apply)							Follow up date (if required)	Water sample date/result				
1		Control Point (FSO) □ Process Review (RFE) □ Varla □ Complaint □ Pre-licensing □ Consultation	ince Re	oview	/ L.I Follow u	p		(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 applicable												
_ N	fark designated compli											
		Compliance Status		Compliance Status								
351	Supervision Person in charge present, demonstrates knowledge, and				IIME	/Temperature Controlled for Safety Food (TCS food)						
1	, □IN □ OUT □ N/A	performs duties		23			Proper date marking and dis	osition				
2	DIN □ OUT □ N/A					JT	Time as a public health contro	ol: procedures & records				
		Employee Health Management, food employees and conditional employee			ØN/A□N/G)	Gonsumer Advisory					
3	,⊒IN □OUT □ N/A	knowledge, responsibilities and reporting	15,	os DIN DO		JT	Consumer advisory provided for raw or undercooked foods					
4	/□N/□OUT □ N/A	Proper use of restriction and exclusion		25	,⊡N/A							
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts				Highly Susceptible Popu	lations				
6	□IN □ OUT ŒÑ/O				□IN □ OU □N/A	, ,	Pasteurized foods used; pro	hibited foods not offered				
7	,⊡ÍN □OUT □ N/O						Chemical					
O.	T -	reventing Contamination by Hands		27	□IN □ OU	JT	Food additives: approved ar	nd properly used				
8	ON DOUT DN/O	Hands clean and properly washed		-	. ☑ N/A							
	□IN □ OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28	, □ jin □ ou □ n/a	JΤ	Toxic substances properly identified, stored, used					
9	□N/A ☑ N/O				Conformance with Approved Pro			Procedures				
10	.☑Ñ □OUT □ N/A	A Adequate handwashing facilities supplied & accessible			□ім □о∪	THE PERSON NAMED IN	Compliance with Reduced O	Contraction of the Contraction o				
	du Bour	Approved Source			N/A		specialized processes, and HACCP plan					
11	JEIN □OUT	Food obtained from approved source			□IN □OUT ☑N/A □N/O		Special Requirements: Fresh Juice Production					
12	□N/A □·N/O	Food received at proper temperature			□IN □ OUT □·N/A □ N/O		Special Requirements: Heat Treatment Dispensing Freezers					
13	V	Food in good condition, safe, and unadulterated		31	□·N/A □ N/O □ IN □ OUT		Sports requirements real frequirement Dispensing Freezers					
14	OUT OUT	□OUT Required records available: shellstock tags, parasite □N/O destruction				JT O	Special Requirements: Custom Processing					
		Protection from Contamination				JT	Special Requirements: Delle 1	Natar Machine Criteria				
15	-⊟IN □OUT □N/A □N/O	Food separated and protected		33	□N/A □ N/C)	Special Requirements: Bulk V	vacer machine Cillena				
16		Food-contact surfaces: cleaned and sanitized		34	□IN □OU ,□N/A □N/C	JT O	Special Requirements: Acidifi Criteria	ied White Rice Preparation				
17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU	ΙΤ	Critical Control Point Inspection	on				
	Time/Tempe	rature Controlled for Safety Food (TCS food)			DIN DOU	JT						
18	DIN DOUT	Proper cooking time and temperatures		36 	, 🗔 (N/A		Process Review					
<u> </u>			_	37	□IN □ OU	T Variance	Variance	· .				
19	│ □IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□N/Ã		,					
20	DIN DOUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	DIN DOUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	DIN DOUT DN/A	Proper cold holding temperatures										

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Nar	ne of Facility	Rocal	les 21 Dina			Туре	of Inspection Date August 4/7/					
						JE MANUTO	7 (7		T through through			
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
М			N, OUT, N/O, N/A) for each numbered item: If						ablo			
valence)			od and Water	No.			tensils, Equipment and Vending	ot applic	abie			
38	□ IN □ OUT □ N/A □ N/O Pasteurized eggs used where required				DIN DOUT		Food and nonfood-contact surfaces clear designed, constructed, and used	nable, pro	perly			
39	AM □ OUT □N/A	Water	and ice from approved source		ZIN DOUT D	TA1/A	Warewashing facilities: installed, maintain	ed. used:	test			
		1	perature Control		OIN OUT		strips Nonfood-contact surfaces clean	,				
40	N □ OUT □N/A □ N		cooling methods used; adequate equipment perature control	30			Physical Facilities					
41		I/O Plant fo	ood properly cooked for hot holding	57	DIN OUT C]N/A	Hot and cold water available; adequate	oressure				
42		/O Approv	ed thawing methods used	58	ÉIN □OUT		Plumbing installed; proper backflow devices					
43	☑ ÍN □ OUT □N/A	Thermo	ometers provided and accurate		□N/A □ N/O							
		Food Id	dentification	59	DIN DOUT D]N/A	Sewage and waste water properly disposed	d				
44	☐ IN ☐ OUT	Food p	roperly labeled; original container	60	G IN G OUT E]N/A	Toilet facilities: properly constructed, suppli-	ed, cleane	∍d			
de de la	Pre		ood Contamination	61	DÎN □ OUT □]N/A	Garbage/refuse properly disposed; facilities	maintaine	ed			
45	TUO UT		, rodents, and animals not present/outer ps protected	62	⊡-IN □ OUT		Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in			
46	ĎÎN □ OUT		nination prevented during food preparation, & display		□N/A □ N/O							
47	☐ N ☐ OUT ☐ N/A	Person	al cleanliness	63	∏ IN □ OUT		Adequate ventilation and lighting; designate	d areas ι	sed			
48	IN OUT ONAON		cloths: properly used and stored	64	TÎIN 🗆 OUT 🗆]N/A	Existing Equipment and Facilities					
43		100 - 100 - 100 - 100	g fruits and vegetables se of Utensils	# 15 mm			Administrative					
50	TÎ IN 🗆 OUT 🗆 N/A 🗆 N		utensils: properly stored	65	□ IN □ OUT/₫	Ñ/A	901:3-4 OAC					
51	Utensils, equipment and linens: properly stored, dried,			66	 ∉∐ÎN □ OUT □	1N/A	3701-21 OAC					
52	Ø IN □ OUT □N/A	handled ا-Single	use/single-service articles: properly stored, used	-								
53	□ IN □ OUT □N/A,□ N	/O Slash-re	esistant, cloth, and latex glove use									
		Morle"	Observations and C X" in appropriate box for COS and R: COS=corr									
Iten	n No. Code Section Pr	iority Level	Comment	ected c	m-site guring∍insp	ecuor	R=repeat Violation	cos	R			
<u> </u>	3,414	<u>(</u>	Observed Milled a	14.	10,01 V	115	124					
			@ PIC Oscan	A co	1							
			12 (12 1									
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		Sale E. Sale North Steady	/									
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n	cys mand	Summer of the	Land State Control of the Control of									
rers	son in Charge	17					Date: 9/17/214					
Environmental Health Specialist Licensor: D(H)												
בום	IORITY LEVEL: C	COUTIC	CAL NC= NON-CRITICAL			4,7	Page) of	1				

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