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

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1				neck one □ FSO			License Number		Date (1 - 2 )			
	BISMOUCK DONUD -				µ KFE		249		11-11-64			
Ac	Idress	, O , O , A , O , A	City/S	ty/State/Zip Code								
	PIG CC	agrer alence	$\frac{\varphi}{\varphi}$	A.	CRACI	HC			<u> </u>			
Lie	cense holder	200	• .		n Time	Tra	vel Time	Ca	tegory/Descriptive			
	5541	all 6195	ĺ	4	$\bigcirc$ .		10		(4.5)			
1 1	pe of Inspection (chec		_				Follow up date (if require	d)	Water sample date/result			
✓ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					/ □ Follow u	p			(if required)			
一												
100	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
_ M	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											
SERVE		Compliance Status		Compliance Status								
	) 	Supervision			Total Cily of Miles Harries almost in	SCHOOL STRAIGHT	perature Controlled for S	afety	/ Food (TCS food)			
1	MIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23-			Proper date marking and	sib t	position			
2	OUT N/A	Certified Food Protection Manager Employee / Health		24			Time as a public health co	ontro	l: procedures & records			
		Management, food employees and conditional employee	19'				Gonsumer Advis	sorv				
3	OIN OUT ON/A	knowledge, responsibilities and reporting		25	□IN □ OL	JT	Consumer advisory prov	ided	for raw or undercooked foods			
4	PIN DOUT DN/A	Proper use of restriction and exclusion		20.	Í□N/A	(Project)		un name				
5	_⊡IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	C-22.00.10.001		DIN DOL				A STATE OF THE STA			
6	DIN DOUT DN/O	Proper eating, tasting, drinking, or tobacco use	NAME OF TAXABLE PARTY.	26	√□N/A·		Pasteurized foods used;	prof	hibited foods not offered			
7/	□IN □OUT □N/O						Chemical.					
0	DIN DOUT DN/O	eventing Contamination by Hands  Hands clean and properly washed	10.76	27	□IN □ OL	JT .	Food additives: approve	d an	d properly used			
8.	- IIII II 001 II 11/0	Trailus Gearr and properly washed		-		1-7-						
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approv	/ed ∶	28′	□N/A □ OL	)	Toxic substances properly	y ide	ntified, stored, used			
	□N/A □ N/O	alternate method properly followed			134 25 11	Ġ	onformance with Approv	ed F	rocedures			
10	JIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OL		Compliance with Reduce	ed Ox	ygen Packaging, other			
	Lew eour	Approved Source		20	, ☑ N/A		specialized processes, a	and F	IACCP plan			
11-	OUT OUT	Food obtained from approved source		30			Special Requirements: Fi	resh	Juice Production			
12	□N/A·□N/O	Food received at proper temperature		31	DIN DOL		Special Poquiroments: H	loot T	reatment Dispensing Freezers			
13	OUT OUT	Food in good condition, safe, and unadulterated			ZN/A DN/G		- Opeoidi Nequilottici II		reactions bispensing i reezers			
14	DN/A DN/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: C	ustor	m Processing			
164		Protection from Contamination		.20	□IN □OL	JT	Choolel Beginster D		Johan Machine Cultural			
15	□IN□OUT	Food separated and protected		33	DN/A DN/G	)	Special Requirements: B	uik V	rater iviacrime Criteria			
16	□N/A□N/O □IN □OUT	Food-contact surfaces: cleaned and sanitized		34		JT O	Special Requirements: A Criteria	.cldifi	ed White Rice Preparation			
17	□N/A□N/O □IN □OUT	Proper disposition of returned, previously served,		35			Critical Control Point Insp					
		reconditioned, and unsafe food	21.50007		. □ N/A		Officer Control Form map		л I			
	.□IN □ OUT			36	□IN □ OU	JΤ	Process Review					
18	N/A N/O	Proper cooking time and temperatures			DIN DOL	IT						
19,	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		Variance					
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 foodborne illness.  Public health interventions are control measures to prevent foodborne								
21	.⊠IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	OIN OUT ON/A	Proper cold holding temperatures			ublic health ness or injur		rventions are control r	nea	sures to prevent foodborne			

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BISMOUCK DONUS		S + (1) \( (1)										
COOD PETALL	эр <b>лене</b>											
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	a metal to the second s	Utensils, Equipment and Vend	ALTER CHARLES BY HE SHAPE AND A SECRETARY OF THE PROPERTY.									
38 ✓ IN □ OUT □N/A □ N/O Pasteurized eggs used where required	54 DIN DOUT	Food and nonfood-contact s designed, constructed, and u										
39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source  Food Temperature Control	55 IN I OUT	□N/A Warewashing facilities: installed, maintained, used; test strips										
Proper cooling methods used; adequate equipment	56 1 IN □ OUT	Nonfood-contact surfaces of	ean									
40 IN I OUT IN/A I N/O   Troper cooling methods used, adequate equipment for temperature control		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	e; adequate pressure									
42 IN OUT NA NO Approved thawing methods used	58 ☐ IN ☐OUT	Plumbing installed; proper b	packflow devices									
43 . IN OUT ONA Thermometers provided and accurate	ÚN/A □ N/O											
Food Identification	59 ☑ IN ☐ OUT	□N/A Sewage and waste water prop	perly disposed									
44 IN I OUT Food properly labeled; original container	60 IN OUT	□N/A Toilet facilities: properly const	ructed, supplied, cleaned									
Prevention of Food Contamination	61 DIN DOUT	□N/A Garbage/refuse properly dispo	sed; facilities maintained									
45 ☐ IN ☐ OUT  Insects, rodents, and animals not present/outer openings protected  Contamination prevented during food preparation.	62 ☐ IN ☐ OUT	Physical facilities installed, ma outdoor dining areas	aintained, and clean; dogs in									
storage & display	63 / IN I OUT	Adequate ventilation and light	ting: designated areas used									
47 ☑ IN ☐ OUT ☐N/A Personal cleanliness  48 ☑ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64   IN   OUT											
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	04 13 10 10 001		38 Avendra (1911)									
Proper Use of Utensils		Administrative										
50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored	65 IN I OUT	□N/A 901:3-4 OAC										
51 D OUT DN/A Utensils, equipment and linens: properly stored, dried, handled	66   IN   OUT	☑Ñ/A 3701-21 OAC										
52 IN OUT N/A Single-use/single-service articles: properly stored, used												
53 J IN OUT ON/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 Priority Level Comment			COS R									
15376 Cogned savar	ee rais	in treazerune										
M. M. Arta												
120 CLEAN	-+M60	of dat										
	1 1 20 1 1 3											
			0 0									
Person in Charge												
11/19/24												
Environmental Health Specialist  Licensor:												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of /												

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