State of Ohio

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

Name of facility				Check one			License Number		Date			
	REPUBLICATION			☐ FSO ☐ RFE			1131		10 11-20-24			
				City/State/Zip Code								
	1110	ranum hollarsbugo	COVERNON, OH US 300									
License holder			Inspection Time		Trav	vel Time	Ca	tegory/Descriptive				
I MARCHORI I C'ELLY				, CC.			200					
Type of Inspection (check all that apply)					hand hav 11		Follow up date (if required	d)	Water sample date/result (if required)			
□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Varianc □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					v 🗀 Follow u	p			11-202			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
M	ark designated complia		N=in compliance OUT=not in compliance N/O=not observed N/A=not applicable									
1574s		Compliance Status	166,073	Compliance Status								
7/12		Supervision Person in charge present, demonstrates knowledge, a	nd	Time/temperature Controlled for Safety, Food (TOS food)								
1	, □ÎN □ OUT □ N/A	performs duties		23	N/A D N/O	position						
2	□IN □ OUT □ N/A	Certified Food Protection Manager	a de la composição de l	24 ☐ IN ☐ OUT Time as a public health control: procedures & records								
		Employee Health Management, food employees and conditional employee	35.	25			Gonsumer Advisory Consumer advisory provided for raw or undercooked food					
3	DIN DOUT DN/A	knowledge, responsibilities and reporting										
4	DIN DOUT DIN/A	Proper use of restriction and exclusion			Consumer advisory provided for raw or undercooked Highly Susceptible Population's							
5	OIN OUT N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	iis		DIN DOL	JT						
6	□N □OUT □N/O	Proper eating, tasting, drinking, or tobacco use		26 DN/A Pasteurized foods used; pronibited foods not offered					libited toods not offered			
7	│ □IN □ OUT □ N/O	IN □ OUT □ N/O No discharge from eyes, nose, and mouth Preventing Contamination by Hands				Chemical 5 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2						
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A □IN □ Or	JT	Food additives: approved and properly used					
9		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	oved	28	□IN □ OU □N/A	51. AND 10.	Toxic substances properly	Street in	78-11-17-17-17-17-17-17-18-18-18-18-18-18-18-18-18-18-18-18-18-			
	FINE FIGURE Adequate handwashing facilities complied 9 acceptable					Conformance with Approved Proce						
10	☐IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible Approved Source				DIN DOL	ונ	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	DIN DOUT				□IN □OL		Special Requirements: Fresh Juice Production					
12	□IN □OUT □N/A □N/O	Food received at proper temperature										
13	DIN DOUT	Food in good condition, safe, and unadulterated			□N/A □ N/0	0	Special Requirements: Heat Treatment Dispensing Freezer					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction				_	Special Requirements: Custom Processing					
	Protection from Contamination				OIN OOL		Special Requirements: Bu	ulk V	/ater Machine Criteria			
15	□N/A □N/O	Food separated and protected			/ LIN/A LI N/G							
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34		0	Criteria	uulil	ed White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OL	JT	Critical Control Point Inspection					
	Time/Tempe	Time/Temperature.Controlled for Safety/Food (TCS food)		36	DIN DOL	JT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			- DNA		. 155555 11041044		*			
19	□N/A □ N/O	Proper reheating procedures for hot holding		37	DIN DOL		Variance					
20	□IN □ OUT □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. Public health interventions are control measures to prevent foodborne illness or injury.								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	.□ÍN □ OUT□N/A	Proper cold holding temperatures										

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Type of Inspection

Date

Nan	ne of Facility	PH	15 P1279			Type of Inspection	Date 1 - 70 - 10,						
Biographics and		Warrang San Nazi ya sa sa sa sa sa sa sa											
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M:			preventative measures to control to I, OUT, N/O, N/A) for each numbered					abla					
4.TM/V			d and Water		anni svaznoč dičenica	Utensils, Equipment and Vend	AMERICAN STREET	abie					
38 ੂ	.⊡ IN □ OUT □N/A □	N/O Pasteur	rized eggs used where required	54	OUT OUT	Food and nonfood-contact sidesigned, constructed, and		perly					
39 "				55	/ IN OUT C		Warewashing facilities: installed, maintained, used; test strips						
	Food Temperature Control				□ IN □ OUT	·	Nonfood-contact surfaces clean						
40	□ IN □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control			inone serios		Physical Facilities							
41	☐ N ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for hot holding			57	□ IN □ OUT [□N/A Hot and cold water available	Hot and cold water available; adequate pressure						
42	. ☑ IN ☐ OUT ☐N/A ☐ I	N/O Approve	ed thawing methods used	58	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices								
43	□ IN □ OUT □N/A	Thermo	meters provided and accurate		□N/A□N/O								
	T	Food Id	lentification	0020-000002-0	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed								
44	☑ IN □ OUT	Food pr	roperly labeled; original container	60		N/A Toilet facilities: properly cons	Toilet facilities: properly constructed, supplied, cleaned						
-i	Pro		ood Gontamination	61	DIN DOUT D	□N/A Garbage/refuse properly disp	osed; facilities maintaine	∍d					
45	Ø IN Ø OUT	opening	rodents, and animals not present/outer is protected nination prevented during food preparation		62 In Nout Physical facilities installed, maintained, an outdoor dining areas								
46		storage	& display	·	63 E IN OUT Adequate ventilation and lighting; designated a								
48	D IN D OUT DNA D I		al cleanliness cloths: properly used and stored	64	□ IN □ OUT [□N/A Existing Equipment and Facilit	ies						
49		N/O Washin	g fruits and vegetables			Administrative	Administrative						
50	Proper Use of Utensils O □ IN □ OUT □N/A □ N/O In-use utensils: properly stored				ZIN 🗆 OUT E	□N/A 901:3-4 OAC							
51	Utansils, aguinment and linens; properly stored, dried			dried, 66	□ IN □ OUT Ľ	ÍN/A 3701-21 OAC							
52		handled handled				11/A 0/01-21 OAC							
53			esistant, cloth, and latex glove use										
		Manufa 113	Observations a										
Iten	n No. Code Section P	riority Level	Comment	OS-corrected.	on-site during may	bection K-repeat violation	cos	R					
LĄC	P 37	NC	ODS (TH) MOON	<u>ICMS</u>	(1) D(22	a ouly place							
			C/E(MC)				<i>V</i>						
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		James .	11 11 600					占					
Per	son in Charge	I file	May 1 - 12	Jan.		Date: /// 26	424						
Environmental Health Specialist Licensor:													
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page / of /												
						95							

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

Name of Facility