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

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Name of facility Ch									License Number		Date (7) ST) (
THE TAUTE TRUCKETIVE							□f\$0 □ RFE 335 12-5-						
Address City							City/State/Zip Code Con Pont III						
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Elocito iloidei								Trav	vel Time	Ca	tegory/Descriptive		
The wayne 1+D							<u> </u>		6/63		(4)		
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R							/ □ Follow ι	αι	Follow up date (if required	l)	Water sample date/result (if required)		
1	☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation										,		
200000000000000000000000000000000000000	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												
	ark doc	ngriatou	Compile	Compliance Status		Compliance Status							
Supervision					7.5	Time/Temperature Controlled for Safety Food (TCS food)							
1	ŻΙΝ	□ OUT □ N/A Person in charge present, demonstrates knowledge, and performs duties			nd	23		UT /O	Proper date marking and disposition				
2	∫□IN					24	4 ☐ IN ☐ OUT Time as a public health control: procedures & records						
e e e		Employee Health Management, food employees and conditional employees;				Consumer Advisory							
3	□IN	IN DOUT D N/A knowledge, responsibilities and reporting				25	DIN DO	for raw or undercooked foods					
4	ΠÍΝ						□N/A	averkero	Consumer advisory provided for raw or undercooked for Highly Susceptible Populations.				
5	□IN	<u>П</u> О01	LI IVA	Good Hygienic Practices	110		□IN □ OI			A PROPERTY.	THE RESERVE OF THE PARTY OF THE		
6		□ OUT		Proper eating, tasting, drinking, or tobacco use	-	26	□ N/A		Pasteurized foods used; p	(heriarre)			
7	ΠIN	□ OUT	□ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands		202	i je svoje i jedina i T		Chemical				
8	ДΙΝ	□ OUT	□ N/O	Hands clean and properly washed		27	□IN □ OI □N/A	UT	Food additives: approved	and	properly used		
9		OUT		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	□IN □ OI □N/A	UT	Toxic substances properly	ider	ntified, stored, used		
				alternate metrica properly renewed				C	onformance with Approve	d/P	rocedures		
10	ПIN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OI .⊡·N/A	UT	Compliance with Reduced specialized processes, an	Ox nd H	ygen Packaging, other ACCP plan		
11	,1E	DOUT		Food obtained from approved source		30			Special Requirements: Fre	sh .	Juice Production		
12				Food received at proper temperature					,				
13	~□IN	□OUT Food in good condition, safe, and unadulterated			31	Special Requirements: Heat Treatment Dispens			reatment Dispensing Freezers				
14	□IN .□N/A	OUT N/O		Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ston	n Processing		
		K (1.4	Protection from Contamination		33			Special Requirements: Bu	lk W	ater Machine Criteria		
15	□N/A	□OUT □N/O		Food separated and protected					Special Requirements: Ac	<u> </u>			
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	N/A N/		Criteria		writte Nice Preparation		
17	ΔΊΝ	□out		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OI □N/A	UT	Critical Control Point Inspe	ectio	n		
			COLUMN TO SERVICE SERV	rature Controlled for Safety Food (TCS food)		36	□IN □OI □N/A	UT	Process Review				
18	□IN □N/A	□ OU1	·	Proper cooking time and temperatures		37		UT	Variance				
19		OUT N/O		Proper reheating procedures for hot holding		31	· □ N/A		Variance				
20		OUT 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							
21		D O/O		Proper hot holding temperatures		foodborne illness.							
22	ZiN	□ out	- □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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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 Safe Food and Water Utensils, Equipment and Vending													
38	☐ IN ☐ OUT ☐N/A ☐ N/O		E.4	I I IN I D'OUT	Food and nonfood-contact		properly						
39	□ IN □ OUT □N/A		54	□ IN □ OUT	designed, constructed, and	designed, constructed, and used							
38		Water and ice from approved source od Temperature Control	55	AD TUO D NI D	alled, maintained, use	ed; test							
40	Í IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces of	ood-contact surfaces clean							
40		for temperature control		Physical Facilities									
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57		N ☐ OUT ☐N/A Hot and cold water available; adequate pressure								
42	· IN I OUT IN/A I N/O	Approved thawing methods used	58	58 TIN DOUT Plumbing installed; proper backflow device									
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A□N/O									
gy P		Food Identification	59	Ø IN □ OUT □N	perly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □N	Toilet facilities: properly constructed, supplied, cleaned								
11 N N N N	Preven	tion of Food Contamination	61	□ÎN □ OUT □N	I/A Garbage/refuse properly disp	Garbage/refuse properly disposed; facilities maintained							
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□_IN □ OUT	Physical facilities installed, m	aintained, and clean;	dogs in						
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	-	□N/A □ N/O	outdoor dining areas	outdoor dining areas							
47	□ IN □ OUT □N/A	Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and ligh	ting; designated areas	s used						
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64	OUT ON	I/A Existing Equipment and Facilit	les							
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables	0.783	en Challe de Alexandra	Administrative								
		Proper Use of Utensils	0.5		VA 004.9.4.0.4.0		ESSENCE TES						
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	IN I OUT IN	I/A 901:3-4 OAC								
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		I/A 3701-21 OAC								
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use		e e e e e e e e e e e e e e e e e e e									
		Observations and C Mark "X" in appropriate box for COS and R. COS=corre											
Item	No. Code Section Priori	ty Level Comment				co	S R						
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Person in Charge Date:													
Environmental Health Specialist Licensor:													
PRI	ORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL			Page	∂S of ∂S							

PRIORITY LEVEL: C= CRITICAL

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