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

Name of facility						Check one			License Number		Date	
Budford Exemples Village School						☐ FSO ☐ RFE			To S		41.1-26	
A	dress	******			City/S	ity/State/Zip Code						
	~	\mathcal{H}_{α}	\Diamond	Railcoad Ave	5 161 0M 46308							
							nspection Time		avel Time Ca		ategory/Descriptive	
RIP I I KE I						1.75		'''	. C	Ι.	MY 1-4	
Brachood Ot Education						<u>leC</u>	./		1)	٠	1	
Type of Inspection (check all that apply) 텍 Standard ``및Critical Control Point (FSO) □ Process Review (RFE) □ Variance							Review □ Follow up		Follow up date (if required	d)	Water sample date/result (if required)	
1 1 5				☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 110	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	, m i ollow a	۲			(
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					
1,7	1		Supervision		Time/Temperature Controlled for Safety-Food (TCS food)							
1	_ /_		□ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23			Proper date marking and	dis	position	
2	7., 17 	LOUT	□ N/A	Certified Food Protection Manager Employee, Health		24			Time as a public health co	ontro	l: procedures & records	
3	NIŒ	□OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			AFFIRE S	Consumer Advis	ory		
4	ZIN	DOUT	□ N/A	Proper use of restriction and exclusion		25	□N/A □ OL	, ,	Consumer advisory provi	ded	for raw or undercooked foods	
5	ΔjΝ	□ OUT	□ N/A	Procedures for responding to vomiting and diarrheal even	ts				Highly Susceptible Po	pul	ations	
	i de la companya di santa di s		□ N/O	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		26	DIN DOL	JT	Pasteurized foods used;	prof	nibited foods not offered	
7			□ N/O				LINA	eser,	 Chemical	50 4		
	NAME OF PERSONS	- mosto-co-securitoson-c	torough a series of the	reventing Contamination by Hands	7.	Margarita		17.	One mears.			
8	ΣĮΝ	□ OUT	□ N/O	Hands clean and properly washed		27	DIN DOL	, ,	Food additives: approved	and	d properly used	
9		OUT	÷	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	□IN □ OU □N/A	JΤ	Toxic substances properly	/ idei	ntified, stored, used	
				,					onformance with Approve	ad F	rocedures .	
10	ΔĺΝ	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible		29	DNA □ OU	IT	Compliance with Reduced	d Ox	ygen Packaging, other	
11	NIC	□ OUT		Approved Source Food obtained from approved source	1		□IN □OU	IT	specialized processes, ar	.iu 🗀	ACCP pian	
		OUT				30	□N/A □ N/C		Special Requirements: Fre	esh .	Juice Production	
12		₫N/O		Food received at proper temperature		31	□IN □OU		Special Requirements: He	at T	reatment Dispensing Freezers	
13		OUT		Food in good condition, safe, and unadulterated			□N/A □ N/C				routhork Disponsing Freezers	
14	.⊡ÍN\∀ □IN	□OUT □N/O		Required records available: shellstock tags, parasite destruction		32	DIN DOU		Special Requirements: Cu	ıston	n Processing	
)			Protection from Contamination		33	□IN □OU		Special Requirements: Bu	ılk \A	/ater Machine Criteria	
15	QIN □N/A	TUO		Food separated and protected			□N/A □ N/C		opoolar requirements. Bu		ater Machine Criteria	
16		DOUT		Food-contact surfaces: cleaned and sanitized		34	□IN □OU □N/A □ N/C	T O	Special Requirements: Aci Criteria	idifie	ed White Rice Preparation	
17		_ □OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	☑IN □OU	Т	Critical Control Point Inspe	ectio	n	
		Time	/Tempe	rature Controlled for Safety, Food (TCS food)	2.4	<u> </u>	DIN DOU	T				
18	آواN	□ OUT □ N/O	***************************************	Proper cooking time and temperatures	The state of the s	36	□N/A		Process Review			
-	□N/A	□ N/O		Trops, cooking time and temperatures	_	37	□IN □OU	Т	Variance			
19		□ OUT □ N/O		Proper reheating procedures for hot holding			□N/A		Variance			
20	DIN	OUT		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	QIN □N/A	OUT		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.						
22	NIE	□ OUT	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date NC 4 41.1-75 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 Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required 38 TUO 🗆 NI 🗹 designed, constructed, and used ĎIN □OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used: test □, IN □ OUT □N/A Food Temperature Control 56 🗓 IN □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 40 O/N 🗆 A/N TUO U NI for temperature control Physical Facilities 41 O/N 🗆 A/N 🗆 TUO 🗆 NI 🗖 Plant food properly cooked for hot holding Ď IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure IN I OUT IN/A I N/O Approved thawing methods used IN DOUT Plumbing installed; proper backflow devices □N/A □ N/O IN □ OUT □N/A 43 Thermometers provided and accurate □ IN □ OUT □N/A Food Identification Sewage and waste water properly disposed D IN OUT ON/A IN OUT Toilet facilities: properly constructed, supplied, cleaned 44 Food properly labeled; original container Prevention of Food Contamination ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in 45 TUO 🗆 NI 🗹 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, IN 🗆 OUT 46 storage & display 63 □ IN □ OUT Adequate ventilation and lighting; designated areas used 47 IN OUT ON/A Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils 65 ⊠ IN □ OUT □N/A 901:3-4 OAC 50 ☑ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 ☑ IN ☐ OUT ☐N/A 66 DIN □ OUT □N/A 3701-21 OAC 52 ☑ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O 53 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 Priority Level | Comment Item No. Code Section cos П Person in Charge **Environmental Health Specialist** Licensor:

PRIORITY LEVEL: C= CRITICAL NO NO NON-CRITICAL

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