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

Na	me of facility	tv 2/ 5 5	Check				License Number		Date			
Bush King Colod 5					FSO □ RFE 3 7				13/20/25			
					City/State/Zin Code							
41)3 14/					$C = U \cap OA \cup C \leq 3 \cup$							
172 VU GCUCZ 1100					Greene OH 13 /1/							
License holder In				nspection Time 7		Trav	evel Time (		Category/Descriptive			
1/21 //hw CCC							10		(G, G, G)			
10	-001 -	/ 2/ .0				-	T-II	-1\	Water annula data/sacult			
	pe_of Inspection (chec Standard _	к ан that арргу) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	vlow	□ Follow un		Follow up date (if required	a)	Water sample date/result (if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation	iiloo ixox	VICVV	□ i ollow up	'						
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 addignated dempile	Company of the Compan										
Part of		Compliance Status	20.5	Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	_□N □ OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23	□N/A □ N/C		Proper date marking and	dis	position			
2	.☑ÍN □ OUT □ N/A	,										
- 2		2545	24			Time as a public health co	ntro	: procedures & records				
<b>阿斯斯</b>	3066	10.	má	l .		Gonsumer Advis	orv					
3	N/A DOUT DN/A	□OUT □ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting			□IN □ OU	T		STANKE. II				
4	DIN DOUT DINA				⊠N/A		Consumer advisory provi	ded	for raw or undercooked foods			
5	DN DOUT DN/A		nts			100	Highly Susceptible Po	pul	ations			
		Good Hygienic Practices	4.4		DIN DOU	Т	Pasteurized foods used;	nrob	sibited foods not offered			
6	DIN DOUT D'NO	Proper eating, tasting, drinking, or tobacco use		26	□·N/A		•	•	#			
7	DIN DOUT DN/O	No discharge from eyes, nose, and mouth					Chemical					
Preventing Contamination by Hands					□и □ оп.	Т	Food additives: approved	lan	d proporty upod			
8	DIN DOUT DN/O	☐ N/O Hands clean and properly washed		27	[⊒·N/A	a propeny used						
		No bare hand contact with ready-to-eat foods or approv	/ed 28		□·INÍ □ OU	T	Toxic substances properly identified, stored, used					
9	DIN DOUT			28	□N/A							
"	□N/A □ N/O	alternate method properly followed			Conformance With Approved Procedures							
10	□ OUT □ N/A Adequate handwashing facilities supplied & accessible				□IN □OU	11. 10 to						
10		Approved Source	(47)	29 N/A specialized processes, and HACCP plan								
11	DIN DOUT					т			·			
<del></del>	DIN DOUT	COULT			□N/A □ N/C		Special Requirements: Fre	esh .	Juice Production			
12	DN/A DN/O	Lead received at proper temperature			□IN □OU	Т	Canadal Deguiremento, Ho	of T	reatment Dianonaina Francisco			
13	.⊒IN □OUT	Food in good condition, safe, and unadulterated		31	☑N/A □ N/C	)	Special Requirements: He	at I	reatment Dispensing Freezers			
14	DIN, DOUT	Required records available: shellstock tags, parasite		32	□IN □OU		Special Requirements: Cu		etom Processing			
14	□N/A □N/O	destruction		J2	☑N/A □ N/C	)		.0.01	in a coooding			
	PARTER STEEDS OF	Protection from Contamination		33	□ім □оп		Special Requirements: Bu	ılk W	/ater Machine Criteria			
15	∕⊡IN □OUT	Food separated and protected			☑Ñ/A □ N/C	)	-Lagran Ladan amound Da	, • 1				
	□N/A □N/O	. 222 25paratou arra protestou			□IN □OU	т	Special Requirements: Ac	idifie	ed White Rice Preparation			
16	-DIN DOUT	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C		Criteria					
<u> </u>	□N/A □N/O	Dunna diametria of unione de constante de co		-	□IN □ OU	т						
17	_ØÑ □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A	'	Critical Control Point Inspe	ectic	n .			
172E)	Time/Tempe	rature Controlled for Safety Food (TCS food)	266.5		□IN □OU	T		-				
No. of Table	□IN □ OUT			36	□N/A	-	Process Review					
18	□N/A □ ·N/O	Proper cooking time and temperatures			□IN □OU	т						
	DIN DOUT			37	□N/A		Variance		*			
19		Proper reheating procedures for hot holding		٢	L				· · · · · · · · · · · · · · · · · · ·			
	□IN □ OUT											
20		Proper cooling time and temperatures							nd employee behaviors			
	DÍN DOUT			that are identified as the most significant contributing factors to								
21		Proper hot holding temperatures		foodborne illness.								
			$\dashv$				<b>ventions</b> are control m	neas	sures to prevent foodborne			
22	DIN DOUT DN/A	Proper cold holding temperatures		illness or injury.								

## State of Ohio

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Name of Facility  Bush King (6)					Тур	e of Inspection CP 3/20/	25						
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													
			ood and Water	1-III C		tensils, Equipment and Vending	applica	able					
38	☑ IN □ OUT □N/A		eurized eggs used where required	54		Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	operly					
39	ZIN DOUT DN/A	KIND BUTTON OF THE PARTY OF	r and ice from approved source	55	☑ÍÑ □ OUT □N/A	Warewashing facilities: installed, maintained	l, used;	test					
	T T	Marin, School Page 19 State	nperature Control	·	DIN □ OUT	strips  Nonfood-contact surfaces clean	<del></del>						
40	.☑ IN □ OUT □N/A [		er cooling methods used; adequate equipment mperature control	30		Physical Facilities							
41	□ IN □ OUT □N/A [	2 N/O Plant	food properly cooked for hot holding	57	.⊡ IN □ OUT □N/A	Hot and cold water available; adequate pro	essure	250 m 250 m 5 m 5					
42	□ IN □ OŮT □N/A ☑ N/O Appro		oved thawing methods used	58	☐ÎN □OUT	Plumbing installed; proper backflow device	es						
43	IN _ OUT _N/A	Thern	nometers provided and accurate		□N/A □ N/O								
	Food I		Identification	59	OUT OUT N/A	Sewage and waste water properly disposed							
44	.⊠ÍN □ OUT	Food	properly labeled; original container	60.	^□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied, cleaned							
546		Prevention of	Food Contamination	61	-EIN II OUT IIN/A	Garbage/refuse properly disposed; facilities m	aintaine	∍d					
45	,☑ N □ OUT		ts, rodents, and animals not present/outer	62	□ IN ☑ OUT	Physical facilities installed, maintained, and cloutdoor dining areas	ean; do	gs in					
46	TUO UNI	Conta	mination prevented during food preparation,		□N/A □ N/O	outdoor diffing areas							
47	DIN OUT ONA		e & display nal cleanliness	63	TUO □ Ñ □	Adequate ventilation and lighting; designated	areaş u	ısed					
48	,☑ ÎN □ OUT □N/A □		g cloths: properly used and stored	64	D'IN O OUT ON/A	Existing Equipment and Facilities							
49	OUT ON/A		ing fruits and vegetables			Administrative							
E0	Í ÎN □ OUT □N/A □		Use of Utensils	65	DIN DOUT DIVÂ	901:3-4 OAC	W. A. C. S. Dellar						
50			utensils: properly stored  ils, equipment and linens: properly stored, dried,				· .						
51 52	☐ÎN ☐ OUT ☐N/A	handle		66	IN OUT ON/A	3701-21 OAC							
53													
			resistant, cloth, and latex glove use  Observations and Co	orre	ctive Actions								
14	No. Code Section	Mark Priority Leve	"X" in appropriate box for COS and R <b>≀ COS</b> ≓corre	cted o	on-site during inspectio	n R=repeat violation							
Z <sub>o</sub>	) Code section	A/C	100 0 1 151	26(7	buld of	in vade	cos	R					
- AND		JIJ Car	pail out of The	S India	( 100 100 C	1							
		Va	10 / 10 / 10		Sec. 21 (16)								
	:						-						
			Critical Control	Í	Oint I	mpection							
						V							
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			inspection		AND THE PERSONS ASSESSMENT OF THE PERSONS ASSESSMENT ASSESSMENT OF THE PERSONS ASSESSMENT OF THE PERSONS ASSESSMENT OF THE PERSONS ASSESSMENT ASSESSMENT OF THE PERSONS ASSESSMENT OF THE PERSONS ASSESSMENT OF THE PERSONS ASSESSMENT OF THE PERSONS ASSESSMENT ASSESSME								
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Person in Charge  Date:													
Environmental Health Specialist  Licensor:													
PRIORITY LEVEL: & CRITICAL NC= NON-CRITICAL Page of													

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