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

Name of facility Che					)		License Number		Date		
C	CHW OF GRIVE				<b>A</b> RFE	a	230		3-(0-2)		
Address					ty/State/Zip Code						
Au	0-3-7	ma 1. 1901	( ) ( ) ( )								
	766 >	BUGILLI	(0)	ON WINCH			1041 C122				
Libelies listes					spection Time		vel Time	Ca	tegory/Descriptive		
CRINE TO IO WINE COLLERY CIC					)		5		(55)		
Tv	pe of Inspection (c				3 per - 1 P	1	Follow up date (if required	i)	Water sample date/result		
		al Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Re	view	☐ Follow u	р	Tonon up auto (ii roquiros	-,	(if required)		
	Foodborne 🗆 30 D	ay □ Complaint □ Pre-licensing □ Consultation									
vi				0.00.000.200.00							
		FOODBORNE ILLNESS RISK FACTO	RS A	ND.	PUBLIC H	IEAL	THINTERVENTIONS	<b>3</b> (			
М	ark designated com	pliance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	=in c	compliance C	⊃UT=	not in compliance N/O=no	ot o	bserved N/A=not applicable		
		Compliance Status		Compliance Status							
1	Transfer (SK.)	Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
4	-DIN DOUT DA	Person in charge present, demonstrates knowledge, a	nd	23	□IN □ OL	JT	Proper date marking and	oodtion			
. ا		performs duties		23	□N/A □ N/	0	Froper date marking and	uisj	Josition		
2	DIN DOUT D		9070=305	24	DIN DO		Time as a public health control: procedures & records				
		Émployee Health	li ve i	90000	□N/A □ N/O						
3	N DOUT D	□OUT □ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting			Consumer Adv			ory			
	FIN FIGUR FIA			25	□IN □ OU -□N/A	JŦ	Consumer advisory provide	ded	for raw or undercooked foods		
4 5	DIN DOUT DIN		nts				   Highly Susceptible Populations				
74		Good Hygienic Practices	T STATE		□IN □OL	JT					
6		I/O Proper eating, tasting, drinking, or tobacco use	***************************************	26	□N/A		Pasteurized foods used;	prof	libited foods not offered		
7	DIN DOUT D	I/O No discharge from eyes, nose, and mouth		Chemical:							
ě,	Tanga Pangangan	Preventing Contamination by Hands			□IN □ OL	JT					
8	DIN □ OUT □ N	☑IN ☐ OUT ☐ N/O Hands clean and properly washed		27 DN/A			Food additives: approved and properly used				
						JT					
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	ved	28	□N/A	F LOXIC SUNSTANCES DECORETLY IDENTIFIED STOTED LISE		ntified, stored, used			
•	□N/A □·N/O	alternate method properly followed				C	onformance with Approve	d F	rocedures		
10	III TUO II NI	I/A Adequate handwashing facilities supplied & accessible		-2-30	□IN □OU		Compliance with Reduced	Sea Cities			
		Approved Source		29	□N/A		specialized processes, and HACCP plan				
11.	□IN □OUT	Food obtained from approved source			□IN □OL		Special Requirements: Fre	aeh	luice Production		
12	DIN DOUT	Food received at proper temperature			□N/A □ N/	0	Opecial Requirements. 1 16	3311	oulde Froduction		
	□N/A □N/O			31	DIN DOL		Special Requirements: He	at T	reatment Dispensing Freezers		
13	DIN DOUT	Food in good condition, safe, and unadulterated		-				-			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	n.	32			Special Requirements: Cu	ıstor	n Processing		
W.		Protection from Contamination		<del> </del>	□IN □OL						
	DIN DOUT		Service III	33			Special Requirements: Bu	lk W	/ater Machine Criteria		
15	□N/A □N/O	Food separated and protected					0 (15 )				
16	□IN □OUT	Food-contact surfaces; cleaned and sanitized		34			Special Requirements: Ac	Idifi	ed White Rice Preparation		
	□N/A □N/O	1 cou-contact surfaces. Clearled and samigzed									
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OL	JT	Critical Control Point Inspe	ectic	on'		
( 1984)	i Timo ii o	perature Controlled for Safety Food (TCS food)		-	· ·						
	□IN □ OUT			36	□IN □OU	וכ	Process Review				
18	□N/A □ N/O	Proper cooking time and temperatures		,							
	DIN DOUT			37	□N/A □ OL	ונ	Variance				
19	DN/A D N/O	Proper reheating procedures for hot holding			<del></del>		I				
	□IN □ OUT										
20	_⊠N/A □ N/O	Proper cooling time and temperatures				nd employee behaviors					
	□IN □ OUT	,					as the most significant c	onti	ributing factors to		
21	DN/A □ N/O	Proper hot holding temperatures			foodborne illness.						
							rventions are control m	nea:	sures to prevent foodborne		
22	_∐N □ OUT□N	/A Proper cold holding temperatures	ľ	illness or injury.							

## State of Ohio

Food Inspection Report

Name	Authority: Chapters 3717 and 3715 Ohio Revised Code  Name of Facility  Type of Inspection  Date												
		de la creve			rype of inspection	Date	1						
l	- V ( W - C		10.0146		THE WAR		<u> </u>						
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													
	STATE OF THE STATE	Safe Food and Water			Utensils, Equipment and Ven	DAYOR CONTRACTOR OF THE PROPERTY OF							
38	I'IN OUT ON/A ON/C	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact designed, constructed, and		, properly						
39   □	IN □OUT □N/A	Water and ice from approved source	55		Warewashing facilities: inst	alled, maintained, u	sed; test						
	Fo	od Temperature Control			strips								
40	I IN 🗆 OUT 🗆 N/A 🗀 N/O	Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT	Nonfood-contact surfaces  Physical Facilities	clean							
41 🗇	I IN 🗆 OUT 🗖 N/A 🗖 N/O	Plant food properly cooked for hot holding	57	ÍIN □ OUT □N	N/A Hot and cold water availab	le; adequate press	sure						
42 □	I IN  OUT  N/A  N/O	Approved thawing methods used	1	☑ IN □OUT	Plumbing installed; proper	backflow devices							
43 🔎 🖸	IN OUT ON/A	Thermometers provided and accurate		□N/A □ N/O									
	The state of the s	Food Identification	59	□ TUO □ NI □	N/A Sewage and waste water pro	operly disposed							
44 📮	I IN 🗖 OUT	Food properly labeled; original container	60	DIN DOUT D	N/A Tollet facilities: properly cons	structed, supplied, cl	eaned						
	Prever	tion of Food Contamination	61	☑ IN ☐ OUT ☐N	N/A Garbage/refuse properly disp	osed; facilities main	tained						
45 📮	I IN 🗆 OUT	Insects, rodents, and animals not present/outer openings protected	1 1 1	□ IN □ OUT	Physical facilities installed, routdoor dining areas	naintained, and clea	n; dogs in						
46 .□	I IN 🗖 OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O									
	IN OUT ON/A	Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and ligh	nting; designated are	eas used						
	IN   OUT   N/A   N/O   IN   OUT   N/A   N/O	Wiping cloths: properly used and stored  Washing fruits and vegetables	64		N/A Existing Equipment and Facili	ties							
	en and a company of the company of t	Proper Use of Utensils			Administrative .								
50 🗖	IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	□ IN □ OUT □N	N/A 901:3-4 OAC								
51 🗖	Utensils, equipment and linens: properly stored, dried,				N/A 3701-21 OAC								
- 1	-IN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used	66		17A   3701-21 OAC								
	IN OUT N/A N/O	Slash-resistant, cloth, and latex glove use											
	Language to the late	Observations and C	orrec	tive Action	ıs								
14: 41		Mark "X" in appropriate box for COS and R: COS=corr											
Item No	o. Code Section Prior	ity Level Comment	1		<u> </u>		COS R						
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Person in Charge Date: 3-6-2005													
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)