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

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1	ame of facility	(- 1) (- 1)	1	neck one 1 ESO □ÆDEE			License Number		Date				
	5001/100CL	1 Secret SauM	шг	JFSO D'ŘFE			10034		(6.16.6)				
١ ٨.	أأأ		City/S	ty/State/Zip Code									
	GO DO NO	Mousbury Orachem	("4	LOUNDA OH USSON									
Li	cense holder		Inspe	pection Time Tra			vel Time	Ca	tegory/Descriptive				
	d now	den Brumbush		UC			しんり		C35				
T	pe of Inspection (chec						Follow up date (if require	-d)	Water sample date/result				
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Re	Review ☐ Follow up			(if required)						
<u></u>	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	~										
		FOODBODNE III NESS DISK FACTO	olibi ic u	ie a i	ET PRINTERVENTION	e a							
l.i.	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												
-"	ian designated compile	Compliance Status	10111.114	Compliance Status									
		Supervision Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
4	DIN DOUT DAY	Person in charge present, demonstrates knowledge, a	nd	SECULIA DE LA COMPANIA DEL COMPANIA DE LA COMPANIA DEL COMPANIA DE LA COMPANIA DEL COMPANIA DE LA COMPANIA DE LA COMPANIA DEL COMPANIA DE LA COMPANIA DEL COMPANIA DE LA COMPANIA DEL COMPANIA DE LA COMP									
Ľ	DIN DOUT DN/A	performs duties		23	N/A II N/O		Proper date marking and disposition						
2	DIN DOUT DINA	Certified Food Protection Manager	315 Tark	24 □ IN □ OUT □ N/A □ N/O			Time as a public health control: procedures & records						
E SE		Employee Health  Management, food employees and conditional employees	49.5		JEIWA LI IW		Consumer Advisory						
3	DIN DOUT DINA	knowledge, responsibilities and reporting	18;		□IN □ OL	JT		and the same of th					
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provi	for raw or undercooked foods					
5	□IN □OUT □N/A		nts				Highly Susceptible Populations						
	.□IN □OUT □ N/O	Good Hyglenic Practices  Proper eating, tasting, drinking, or tobacco use		IN   I OUT     26   I N/A			Pasteurized foods used; prohibited foods not offered						
7	DIN DOUT DINO	No discharge from eyes, nose, and mouth				(F)	Chemical						
		eventing Contamination by Hands			DIN DOL	JT							
8	DIN DOUT DINO	Hands clean and properly washed		27	.□N/A		Food additives: approved	1 and	d properly used				
		AND A COLUMN ASSESSMENT OF THE COLUMN ASSESSME			DIN DOL	JT	T						
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28			Toxic substances properly	/ idei	ntified, stored, used (				
							onformance with Approve	ed P	rocedures				
10	DIN DOUT DINA	Adequate handwashing facilities supplied & accessible					Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	DIN DOUT	Approved Source Food obtained from approved source		-	DIN DOL	IT.	specialized processes, a	na n	IACCP plan				
	DIN DOUT	***************************************		30	□N/A □ N/C		Special Requirements: Fr	esh.	Juice Production				
12	□N/A □N/O	I Food received at proper temperature				JT	Special Requirements: Ho	reatment Dispensing Freezers					
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O		- Oposiai (Voquiromonio, 1 k	routhort Disponsing 1 reezers					
14	│ □IN □OUT   □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ustor	n Processing				
		Protection from Contamination	100	-	DIN DOU			100					
4.5	□IN □OUT	Food separated and protected		33	DN/A DN/C		Special Requirements: Bu	ılk W	/ater Machine Criteria				
15	"□N/A □N/O	rood separated and protected			DIN DOU	JT	Special Requirements: Ad	cidifie	ed White Rice Preparation				
16	□IN □·OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C	0	Criteria		- Trime Theor Toparation				
17	.□IN □OUT	Proper disposition of returned, previously served,		25	□IN □OU	JT	Oditional On the I Belief Inc.						
17		reconditioned, and unsafe food	enantiti 300 tay	35	.□N/A		Critical Control Point Insp	ectio	n'.				
		rature Controlled for Safety Food (TCS food)		36	□IN □OU	JT	Process Review						
18	DIN DOUT	Proper cooking time and temperatures		-	□N/A				· · · · · · · · · · · · · · · · · · ·				
19	DIN DOUT	<u> </u>		37	□IN □OU □N/A	JT	Variance						
	10N/A   N/O	Proper reheating procedures for hot holding		<u> </u>									
6-	,⊡IN □ OUT	Drange cooling time and to	$\dashv$										
20	□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee betthat are identified as the most significant contributing factors to									
21	OUT QUIL	Proper hot holding temperatures			odborne illne								
	DN/A D N/O			Pu	ıblic health	inte	rventions are control m	near	sures to prevent foodborne				
22	OIN OUT ONA	Proper cold holding temperatures			ess or injur				and the province of the composition				

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Type of Inspection

Date

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a control and the control of the con				GOOD RETAIL	PRA	CTICES			ocabica je		
Good F	Retail Practi	ices are p	preventative measure	NOT THE RESIDENCE OF SHARE STATES OF SHARE	Charachas e ch	Benediction of the state of the	micals, and physical objects into foods	helisis.	SEMPON		
Mark designated	00003452555555	GUIKACHIMAKIASI	To the first of the company of the street of the company of the street o	ach numbered item: IN	l=in co		n compliance N/O=not observed N/A=no	t applica	able		
Charles The Control of the Control o	- AB-0	T	l and Water		ar a con	The state of the s	Itensils, Equipment and Vending Food and nonfood-contact surfaces cleans	abla pro	norly		
38		<u> </u>	zed eggs used where r		54	☑ IN ☐ OUT	designed, constructed, and used	able, pro	репу		
39 DIN DOUT	E CARLEST CARREST	Service for otherwise V.S.	and ice from approved source perature Control			55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintai strips					
40 D IN D OUT D	]N/A 🗆 N/O		per cooling methods used; adequate equipment emperature control			56 □ IN ☑ OUT Nonfood-contact surfaces clean  Physical Facilities					
41 D IN OUT D	N/A □ N/O	Plant food properly cooked for hot holding				57, ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate press					
42   IN   OUT	N/A □ N/O	Approved thawing methods used			58	.⊠′IN □OUT	Plumbing installed; proper backflow device	es			
43 □ IN □ OUT □	]N/A	Thermometers provided and accurate				□N/A□N/O					
	uman er er er Sylvan er er	Food Identification			59	□ IN □ OUT □N/A	Sewage and waste water properly disposed	age and waste water properly disposed			
44 DIN DOUT		Food properly labeled; original container			60	☑ IN ☐ OUT ☐N/A	Toilet facilities: properly constructed, supplied	t facilities: properly constructed, supplied, cleaned			
	Preven	ition of Food Contamination				,□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities n	naintaine	d		
45		Insects, rodents, and animals not present/outer openings protected  Contamination prevented during food preparation.				O IN OUT	Physical facilities installed, maintained, and outdoor dining areas	nd clean; dogs in			
46   IN   OUT	7.1/4	storage &	k display	——————————————————————————————————————	63	ZIN CI OUT	Adequate ventilation and lighting; designated	areas u	sed		
47   IN   OUT		Personal cleanliness  Wiping cloths: properly used and stored				- IN I OUT IN/A	Existing Equipment and Facilities				
49   IN   OUT		Washing fruits and vegetables							Maria		
	F	roper Use	e of Utensils		97 (\$1) (V)		Administrativė				
50 IN OUT	N/A □ N/O		tensils: properly stored		65	D'IN □ OUT □N/A	901:3-4 OAC				
51 🖾 IN 🗖 OUT 🗆	N/A	Utensils, handled	equipment and linens: p	roperly stored, dried,	66	□ IN □ OUT □N/A	3701-21 OAC				
52 🗂 IN 🗆 OUT 🗆		Single-us	se/single-service articles	: properly stored, used							
53 DINDOUTE	]N/A □ N/O	Slash-res	sistant, cloth, and latex o								
		Mark "X"		rvations and Co COS and R: cos=corre			n R=repeat violation				
Item No. Code Sec	1.6.0	ty Level	Comment /	1	1	40		cos	R		
1-6 d.()		) (	Oberver	NO NORC		scub at h	CHILSING	<del>                                     </del>			
10 44.	UUN A		es served	IC SCAH	701	100 210	SMD SLAYS				
1 7		1	COSELVEL LC SCATION ( ICC 3/CMD SIME)								
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[											
Person in Charge	200	<u>l</u> _	0	***************************************			Date:		<u> </u>		
(a)											
Environmental Health Specialist C											
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)

Name of Facility