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

Na	ime of facility	$1 \cdot (1 \cdot $	Check				License Number		Date				
(.	<u>201 109</u>	THE WAYN	□ F8		□ <u>R</u> FE		54		6.3 20				
Ac	Idress		City/S	City/State/Zip Code									
	10.000	NOUSEN ROOD	7	(2)	145h	11	2 ₁ 0 H 40388						
License holder Ir						Trav	avel Time		Category/Descriptive				
100 horael					36		(DC)		CIS				
1 -	pe of Inspection (chec						Follow up date (if required)		Water sample date/result				
1		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Re	Review 🗆 Follow up				(If required)					
00-12- FO	AND DESCRIPTION OF THE PARTY OF	FOODBORNE ILLNESS RISK FACTO	The state of the s	4-74-1		MC ESP ASSOCIATION	the state of the s						
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													
	r	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	ØÍN □OUT □ N/A	performs duties	nd	23			Proper date marking and	l dis	position				
2	│□IN □OUT□N/A		2000	24			Time as a public health co	ontro	l: procedures & records				
		Employee Health Management, food employees and conditional employee	e.				Consumer Advis	sorv					
3	DIN DOUT DINA	knowledge, responsibilities and reporting	·	25	□ім □ о∪	IT		XXIII 223	for raw or undercooked foods				
5	☐IN ☐OUT ☐ N/A		ıtc.		□N/A	742 9		To the state of					
0	LON DOOLDINA	Good Hygienic Practices	ito		□IN □ OU	THE RESERVE OF	Highly Susceptible Po	N. S.					
6	/DIN DOUT DN/O			26	□N/A	en erroua co	Pasteurized foods used;	prof	nibited foods not offered				
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	10000				Chemical.						
8	DÍN DOUT NO			27	□IN □ OU □N/A	Т	Food additives: approved	d an	d properly used				
9	□N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	oved 28 IN OUT Toxic substances properly identified, stored, used Conformance with Approved Procedures										
10	ÓIN OUT ON/A	Adequate handwashing facilities supplied & accessible			DIN DOU	(N. 1200)	Compliance with Reduced						
		Approved Source		29	□N/A		specialized processes, a						
11	DIN DOUT	Food obtained from approved source		30			Special Requirements: Fre	esh	Juice Production				
12	□IN □OUT □N/A □N/O	Food received at proper temperature		1,000									
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	N/A N/C	· _	Special Requirements: He	∍at T	reatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU □N/A □ N/C		Special Requirements: Cu	ustoi	m Processing				
		Protection from Contamination		33	□IN □OU		Special Requirements: Bu	ılk V	Vater Machine Criteria				
15	DIN DOUT DN/A DN/O	Food separated and protected											
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU		Special Requirements: Ac Criteria	:idifie	ed white Rice Preparation				
17	☑IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Inspe	ectic	n				
	Control in the control of the contro	rature Controlled for Safety Food (TCS food)		36	□IN □OU	Т	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A	т і							
19	OUT OUT	Proper reheating procedures for hot holding		37	□N/A		Variance						
20	OIN OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne									
22	,□IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

State of Ohio

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

Nan	ne of Facility	contact the	100		Type of Inspection	Date							
	<u>CAC</u>	trad for the form	71		Stunier	(,	- 2 65						
garane en				NW MARKET NEW MARKET TO BE AND A VICE									
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		Control of the section of the sectio	54	d IN □ OUT	water by the postal sale and the sale and th	contact surface	es cleanable, properly						
39	□ IN □ OUT □ N/A	Water and ice from approved source			Warewashing facilit		naintained, used; test						
	Poe	od Temperature Control	55	55 DIN DOUT DN/A strips									
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□ IN □ OUT		Nonfood-contact surfaces clean Physical Facilities							
41	☑ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57]N/A Hot and cold water	available; ade	quate pressure						
42	□ IN □ OUT □ N/A □ N/O	Approved thawing methods used	58	D IN DOUT	Plumbing installed;	Plumbing installed; proper backflow devices							
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
	Food Identification			-□ IN □ OUT □	I/A Sewage and waste water properly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60		IN/A Toilet facilities: prope	erly constructed	, supplied, cleaned						
	Prevent	tion of Food Contamination	of Food Contamination 61				acilities maintained						
45	Ó IN 🗆 OUT	Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	62	□ IN □ OUT □N/A □ N/O	Physical facilities ins outdoor dining areas	stalled, maintained, and clean; dogs in							
46	□ IN □ OUT □N/A	storage & display Personal cleanliness	63	☐ IN ☐ OUT	Adequate ventilation	and lighting; de	esignated areas used						
48		Wiping cloths: properly used and stored	64	U IN O OUT C	IN/A Existing Equipment a	nd Facilities							
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrati	ve							
	P	roper Use of Utensils	St. Village		ATTIMETICAL PROPERTY OF STREET								
50	IN I OUT IN/A I N/O	In-use utensils: properly stored	65	D'IN DOUT D	N/A 901:3-4 OAC								
51	Utensils, equipment and linens: properly stored, dried, handled		66		IŃ/A 3701-21 OAC	-							
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used												
53	IN I OUT IN/A I N/O	Slash-resistant, cloth, and latex glove use	County County				Water many and the State of the						
		Observations and C Mark "X" in appropriate box for COS and R: COS=corn	THE RESERVE OF THE PARTY OF THE										
Item	No. Code Section Priorit	ly Level Comment	SUICO	omeno comiganiop	conon it repeat violation		COS R						
		Coll Storedon			KDelz	<u> </u>							
		- PUNDOUNA	K	23 11		1							
		V			7								
			····										
		<u> </u>											
Person in Charge Date: 63-25													
Environmental Health Specialist Licensor:													
PRI	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)