State of Ohio

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

Name of Socility			Check one				License Number	Date					
Name of facility			☐'FSO □ RFE				10.45	4/17/21					
Address				tate/	Zip Code		100	1 1/ 1/6					
100 Main ST				Yark stem OH 45388									
License holder				Inspection Time Trav			rel Time	ategory/Descriptive					
Noch Branning			-a	60			30	(5)					
Type of Inspection (check all that apply)						Follow up date (if required)	Water sample date/result						
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varian				ce Review Follow up				(if required)					
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation													
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									
Supervision					Time/	ety Food (TGS food)							
1	~□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, al performs duties	nd	23 -	□N/A □ N/O		Proper date marking and disposition						
2	,□IN □OUT □ N/A	Certified Food Protection Manager Employee Health		24 IN OUT OUT N/O			Time as a public health control: procedures & records						
C	FIN COUT CLAVA	N ☐OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting					Consumer Adviso						
3 ,					□IN □ OUT □N/A		Consumer advisory provided for raw or undercooked food						
5	OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts		P Transfer		∣ ⊪ Highly Susceptible Pop	ulations					
		Good Hygienic Practices		00	DIN DOUT	-	Pasteurized foods used; p	rohibited foods not offered					
6	□IN □OUT□-N/O			20	□·N/A		Chemical						
7	□OUT □ N/O Pr	No discharge from eyes, nose, and mouth eyenting Contamination by Hands	V	S V	□IN □ OUT	ingilli T							
8	□N □OUT □ N/O			27 EN/A			Food additives: approved a	and properly used					
9		N/A·□ N/O alternate method properly followed		28 □IN □ OUT □ N/A			Toxic substances properly identified, stored, used						
				6			Conformance, with Approved Procedures						
10,	OUT ON/A	Approved Source		29	□IN □ OUT .□:N/A	ſ	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11.		Food obtained from approved source		30	□IN □ OUT □N/A □ N/O	Γ	Special Requirements: Free	Juice Production					
12	DIN DOUT DN/A∕DN/O	Food received at proper temperature				Γ	Special Requirements: Hea	at Treatment Dispensing Freezers					
13	∠⊒IN □OUT	Food in good condition, safe, and unadulterated		-	O/N A/V, TUO TUO TOO								
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32	ÜN\V □ N\O		Special Requirements: Cus	stom Processing					
		Protection from Contamination		33	□IN □OUT	Γ	Special Requirements: Bull	k Water Machine Criteria					
15	→□ÍÑ □OUT □N/A□N/O	Food separated and protected		24			Special Requirements: Acid	dified White Rice Preparation					
16	⊡IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	TUO II II OVA		Criteria						
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A		Critical Control Point Inspe	ction					
		rature Controlled for Safety Food (TCS food)		36	IN IOUT	Τ	Process Review						
18	OUT OUT N/O	Proper cooking time and temperatures		1	.⊠N/A □IN □ OU1 .⊡·Ñ/A	Г	Variance						
19	□IN □ OUT □N/A-□ N/O	Proper reheating procedures for hot holding		31	⊡·Ń/A		Valiation						
20	□IN □ OUT □N/A □-N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	~□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne									
22	DÍN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									
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Name o	f Facility		Type o										
6	and R's			n+-	5144	Sud	4/17	ユナ					
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													
wark		Safe Food and Water	I=III CC	ompliance OUT=		ompliance N/O=not obse	and the contract of the contra	applica	able				
38 🗆	IN OUT DN/A ON/O		54	□ IN,ET OUT	F	Food and nonfood-contact s lesigned, constructed, and u	urfaces cleana	ole, prc	perly				
39 🔟-	IN □OUT □N/A	Water and ice from approved source		ELIN EL OUT E		Marcusahing facilities, installed maintained and the							
Phys. (A.488)	Fo	ood Temperature Control	55			trips	,	,,					
40 🗆 1	IN 🗆 OUT 🗆 N/A 🗗 Ñ/O	Proper cooling methods used; adequate equipment for temperature control	56	J⊒rÍN □ OUT	<u> </u>	Nonfood-contact surfaces clean Physical Facilities							
41 🗆 I	IN OUT ON/A D-N/O	Plant food properly cooked for hot holding	57	- IN I OUT I	JN/A ⊦	Hot and cold water available; adequate pressure							
42 🗹 İ	ÍN 🗆 OUT 🗆 N/A 🗆 N/O	Approved thawing methods used	58 /D ÍN E			Plumbing installed; proper b	ed; proper backflow devices						
43 🔟 1	ÍN □ OUT □N/A	Thermometers provided and accurate		□N/A□N/O									
	The second of th	Food Identification	59		JN/A S	Sewage and waste water properly disposed							
44 🖽	N 🗆 OUT	Food properly labeled; original container	60,	IN OUT C	IN/A T	Toilet facilities: properly constructed, supplied, cleaned							
	Preven	ntion of Food Contamination	61,	DIN DOUTE	JN/A €	A Garbage/refuse properly disposed; facilities main							
	N 🗆 OUT	Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	□ IN □ OUT □N/A □ N/O		Physical facilities installed, ma autdoor dining areas	aintained, and cl	ean; do	gs in					
ļ	N 🗆 OUT	storage & display	63	-EI'IN EI OUT	Δ	dequate ventilation and light	ing: designated	areas II					
	N 🗆 OUT 🗆 N/A N 🗆 OUT 🗀 N/A 🗔 N/O	Personal cleanliness Wiping cloths: properly used and stored	64			xisting Equipment and Facilitie							
	N □ OUT □N/A □-N/O	Washing fruits and vegetables	07				98	Sir Zhais A					
		Proper Use of Utensils			25000000000000000000000000000000000000	Administrative							
50 🗖 Ì	N OUT N/A N/O	In-use utensils: properly stored	65	□ IN □ OUT,区	3N/A 9	01:3-4 OAC							
100	N 🗆 OUT 🗆 N/A	Utensils, equipment and linens: properly stored, dried, handled	66	OUT []N/A 3	701-21 OAC							
	N OUT ON/A	Single-use/single-service articles: properly stored, used											
53 🔲	N' ☐ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use	15 LUNE 24					745.657	aria monatus				
Observations and Corrective Actions Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection R=repeat violation													
Item No.	Code Section Priori	ity Level Comment				1/7/		cos	R				
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14,									-				
Person ji	n Charge	1				Date:	,						
Ann her Binerman 4/17/) T													
Environmental Health Specialist Licensor:													
ONWARY EAGING													
PRIORITY LEVEL: LE CRITICAL NC= NON-CRITICAL Page of													
HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)													