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

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Union City Care Center						fso $\Box$ RFE $10395$			5/17/2)			
A	ddress	·	- /	1 05	City/S	ity/State/Zip Code						
1	0,	10	. (_	rentral SI	nion City OH 45340							
License holder Inspe							n Time	ravel Time	Ce	itegory/Descriptive		
	)/	4 O	i p	tealth Care	lo	- (	$\mathcal{I}$	J 5		C45		
Type of Inspection (check all that apply)								Follow up date (if require	d)	Water sample date/result		
-	-Standa			Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	view	/ □ Follow up			(if required)		
	FOOGDO	, LI	30 Day	Complaint Defencensing Consultation								
7.4	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
N	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/Temperature Controlled for Safety Food (TCS food)						
1	<u> </u>		□ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23	□N/A □ N/O	Proper date marking and disposition				
2	DIN	☐ OUT	□ N/A	Certified Food Protection Manager	Que X	24	□IN □ OUT □N/A □ N/O	Time as a public health co	ontro	I: procedures & records		
			(1984-1984-1997) 	Employee Health  Management, food employees and conditional employee				Consumer Advis	sorv			
3	∠⊡IN	DOUT	□ N/A	knowledge, responsibilities and reporting	5,	25	□IN □ OUT		are well and	THE STATE OF THE S		
4			□ N/A	Proper use of restriction and exclusion			ØN/A		ologia narranno	for raw or undercooked foods		
5	DIN	OUT	□ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	ts		Пит поит	Highly Susceptible Po	pul	ations:		
6	□IN	□ OUT	^/N/O			26	□N/A □ OUT	Pasteurized foods used;	proh	nibited foods not offered		
7	JUÍN	□ OUT	A PROPERTY AND DESCRIPTION OF THE PARTY.	No discharge from eyes, nose, and mouth				Chemical				
				eventing Contamination by Hands.		27	□IN □ OUT	Food additives: approved	່ອກເ	d properly used		
8	, DIÑ	□ OUT	□ N/O	Hands clean and properly washed			□·N/A	Toda additivos, approvoc	· un	a property adda		
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed		/ed	28	□·IÑ □ OUT □N/A	Toxic substances properly identified, stored, used					
				and the state of property to the state of th				Conformance with Approve	ed F	Procedures		
10	Į DIN				29	IDÍN □ OUT IDÍN/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	Loń	□ OUT	a depote a	Approved Source Food obtained from approved source			DIN □ OUT					
	□IN	DOUT		Food received at proper temperature		Special Requirements: Fresh Juice Productio			Juice Production			
12	- 2,	<u>r∐Ñ/O</u>				31	1 DIN DOUT   Special Requirements: Heat Treatment Dispensin			reatment Dispensing Freezers		
13				Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite								
14	□N/A	□N/O	0.5.14	destruction  Protection from Contamination	3.00	32	ØÑ/A □ N/O	Special Requirements: Cu	ustor	n Processing		
	ורווא	OUT				33	□IN □ OUT □IÑ/A □ N/O	Special Requirements: Bu	ılk W	/ater Machine Criteria		
15	□N/A	□N/O		Food separated and protected			Dall DOUT	Special Poquirements: As	oldifi.	ad Wikita Diaa Daaraa		
16		DOUT N/O		Food-contact surfaces: cleaned and sanitized		34	DIN DOUT	Criteria Criteria	June	ed White Rice Preparation		
17	DIN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	⊡ÍÑ □OUT □N/A	Critical Control Point Inspe	ectio	n.		
			Charles de Albertania	rature Controlled for Safety Food (TCS food)		36	DIN DOUT	Process Review				
18	□N/A	□ OUT	ſ	Proper cooking time and temperatures		-	ØN/A					
19		□ OUT		Proper reheating procedures for hot holding		37	□IŃ □ OUT ☑N/A	Variance				
20	□IN	OUT	-	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21		OUT		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.						
22	,DN	OUT	N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.						

## State of Ohio

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GOOD RETAIL FRACTICES  Good Retail Practices are preventable measures to control the introduction of patiengers, chemicals, and physical objects into fonds.  Hand destinated compliance status (N), OUT, NO, NN) for good numbered term Nich compliance OUT-mod in compliance NiCh-mod commend Nichman scalebable.  Safe Feed for Miving:  Spirit COUT DINA DINA Proper cooling membrase search scalebable.  Topic I reinjewishing Controls.  All DIN DOUT DINA DINA Proper cooling membrase search	Nan	ne of Facility	p p		Type of Inspection	Date								
GOOD RETAIL PRACTICES  Sood Retail Practices are prevented that on resources to control the introduction of pathogens, chemicals, and physical objects into (cods.  Metric designated complance states in N. OUT, N. INO, N. N.) for each numbered main Nine nonneconduction. OUT-off in complance NO-end objects into (cods.  Self Food and Witter  Self Food and Witter  Self Food and Witter  Water and too form accraved occurs  Pood representative Control  Self Food OUT DNA DNA  Water and too form accraved occurs  Pood representative control  14   N. N. D. OUT DNA DNA  No DOUT DNA DNA  Promotice or other accounts and accurate options of the control of the control of the control occurs of the control occurs of the control occurs of the control occurs occurs and accurate  Promotice of Food Control NA  15   DNA DOUT DNA  16   DNA DOUT  17   DNA DOUT DNA  18   DNA DOUT  18   DNA	6	nion Cil	1 Cure Center		STandens/CP	5/13/25								
Good Retail Practices are prevention or passures to control the introduction of pathogens, therefore, and physical chipsens (Monor) optimizes W04-reg (begins from foods). Water food and water and the pathogens are food and water and the pathogens are food and water and provided water and provided water and food properly consider from the food and water and food properly consider from the food properly consider from the food properly consider food properly consider food properly considered of the food prop														
Month described complained status (Nr. OUT. NO. NA) for each numbered term. Nem! complained output (Nr. OUT. NA.   NA)														
Safe   Cook and Wister   Safe   Cook and Wister   Safe   Cook and water required   Safe   S														
SS														
Section   Sect	38	AC E.S. OPIN WIGHT SPECIAL SPE		54 ☑1Ñ □ OUT	Food and nonfood-contact s	urfaces cleanable, pro	perly							
Seed Temperature Control   Seed Company Seed Leady Seed used; designate equipment of for property and seed used; designate equipment of for property seeds used; designate equipment of the property seeds for het holding   Seed   N   OUT   NA   Plant food property content for the holding   Seed   N   OUT   NA   Plant food property content for the holding   Seed   N   OUT   Plant   Plant food property seeds are accurate   Seed   N   OUT   Plant   Plant food property seeds are accurate   Seed   N   OUT   Plant   Plant food property seeds are accurate   Seed   N   OUT   Plant   Plant   Seed   Seed   N   OUT   Plant   Plant   Seed   Seed   N   OUT   Plant   Plant   Seed   Seed   N   OUT   N   Seed   Seed   Seed   N   OUT   N   Seed   Seed   Seed   N   OUT   Seed   Seed   N   OUT   N   Seed   Seed   Seed   N   OUT   Seed   Seed   N   OUT   Seed   Seed   Seed   N   OUT   Seed	39	D'IN DOLT DN/V	Water and ice from approved source		Marguaghing facilities, inch		test							
A		For	od Temperature Control	· arm										
42   IN   OUT   DNA   Price   Date:   Price	40	□ IN □ OUT □N/A ☑ N/O	, , , , , , , , , , , , , , , , , , , ,	56  , ☑ ÎN □ OUT		ean								
As   DAN   DUT   DAN   Tremmenters provided and accurate   Poblit familiation   Provided and accurate   Poblit familiation   Provided   Dan   DUT   DAN   Sevege and waste water properly disposed   despited	41		Plant food properly cooked for hot holding	57 🗆 ÎÑ 🗆 OUT 🗆	N/A Hot and cold water available	e; adequate pressure								
Food Identification   Food property labeled; original container   Food Identification   Food property labeled; original container   Food property labeled; original container   Food property labeled; original container   Food Contamination	42	IN I OUT IN/A IN/O	Approved thawing methods used	58 □-IN □OUT	ackflow devices									
Add   DN   OUT   Food properly labeled, original container   Si DIM   OUT   DNA   Grittoge Adaptive   Comment   Si DIM   OUT   DNA   OUT   DNA	43	D'IN O OT ON'A	Thermometers provided and accurate	ite □N/A □ N/O										
Prevention of Food Contamination			Food Identification	59 JAN DOUT D	N/A Sewage and waste water prop	rly disposed								
Prevention of Food Contamination	44	I IN I OUT	Food properly labeled; original container	O D IN D OUT D	]N/A Toilet facilities: properly const	ructed, supplied, cleane	ed							
As   _UK   OUT     UV     UV     UV     UV     UV     UV       UV       UV       UV	make W			61 J.IN OUT										
Openings protected variety flood preparation, storage & display   Out	45	THE STATE OF THE PERSON NAMED OF THE PERSON NA	Insects, rodents, and animals not present/outer	62 IN OUT	Physical facilities installed, ma	aintained, and clean; do	lean: dogs in							
Storage & display   Storage & display   Storage & display   Personal clonness   Pers	-			aman.	outdoor dining areas		•							
48			storage & display	63 □ IN □ OUT	Adequate ventilation and light	ing; designated areas u	sed							
49		THE PARTY NAMED IN COLUMN TWO IS NOT THE PARTY N		64 DIN DOUTE	N/A Existing Equipment and Facilitie	98								
Proper Use of Utensis: properly stored   56	49				The state of the s									
State		,	roper Use of Utensils		Administrative									
Store   Description   Content   Co	50	☑ÎÑ ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 IN I OUT I	]N/A 901:3-4 OAC									
Same	51	□-IN □ OUT □N/A		66 DAN OUT	IN/A 3701-21 OAC									
Code Section   Priority Level   Comment   Comment   Comment   Code Section   Priority Level   Comment   Comment   Code Section   Priority Level   Comment   Code Section   Priority Level   Comment   Code Section   Priority Level   Code Section	.52	□-!N □-OUT □N/A	Single-use/single-service articles: properly stored, used	1,7										
Mark   Priority Level   Comment   Cos and R. COS corrected on site auring inspection Repeat violation   Cos   R	53	O/N   B A/N  TUO  TUO  TUO  TUO  TUO  TUO  TUO  TU												
Item No. Code Section   Priority Level   Comment   Coss   Reserve   Comment   Coss   Reserve   Comment   Coss   Reserve   Comment   Coss   Reserve   Coss   Coss   Coss   Reserve   Coss   Coss   Coss   Coss   Coss   Coss   Coss   Reserve   Coss														
Environmental Health Specialist    Compared to the state of the state	ltem	No. Code Section Priori		ed out-site during insp	ection K-repeat violation	cos	R							
Person in Charge			Satisfactor (P)	Time	of Inspe	Tion -								
Criul Control Point Turper Tion			/ Cure	***************************************		′ □								
Critical Control Point Inspection														
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			Critical Control	Critical Couled Point Inspection										
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				Lander			1							
Date:   Date			INSpection											
Date:   Date				•										
Compared to the compared to														
Date:   S														
Person in Charge  Date:  S1333  Environmental Health Specialist  Licensor:  OCHO  Date:  OCHO  Date:  Date: Date: Date: Date: Da						***	<b> </b>							
Person in Charge  Date:  S1333  Environmental Health Specialist  Licensor:  DATE:  DAT	· · · · · · · · · · · · · · · · · · ·			····	·									
Environmental Health Specialist  Licensor:  D(6HD)	Pers	ion in Charge			Date:									
Nally Engl	S/13/25													
	Envi	7 16 10 de de de	V	Licensor:	nrayo		:							

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