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

								I I North		7-			
Name of facility (C. 6. Sport 150 Con 100 (110 1)					Check one ☑ FSO □ RFE			License Number		Date			
Sidovon Speaky Gunsand										1 Carri Car)			
AC	Idress	366 a	a xe is	City/State/Zip Code									
License holder					Inspection Time		< >′ □ T ===	<u>' </u>		2000			
					-17		IIav	Ver Tillie 3승	Ca	itegory/Descriptive			
Type of Ingrestion (about all that apply)						· ()	<u> </u>	Follow up date (if required	۳/	Motor comple data/populs			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varian					view	/ □ Follow u		rollow up date (il requiret	<i>.</i>	Water sample date/result (if required)			
	Foodbo	orne □ 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/Temperature Controlled for Safety Food (TCS food)							
1	17	□ OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23			Proper date marking and disposition					
2	□IN	□IN □ OUT □ N/A Certified Food Protection Manager Employee Health						Time as a public health control: procedures & records					
	-	Management food ampleyoog and conditional ampleyo						Consumer Advis					
3	 	LIOUT LI N/A knowledge, responsibilities and reporting			25	DIN DOL	JT	Consumer advisory provided for raw or undercooked foods					
5						- ⊡N/A	and the	Highly Susceptible Populations					
			Good Hygienic Practices			DIN DOL	JT	Pasteurized foods used;					
6	1	OUT NO			26	□ N/A	Table 1			ibited loods not offered			
7	□IN		No discharge from eyes, nose, and mouth reventing Contamination by Hands				17	Chemical :					
8	ΔÍN	OUT N/O			27	□IN □ OU .□N/A		Food additives: approved	and	d properly used			
9		OUT N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28	□IN □ OU □N/A	JT	Toxic substances properly identified, stored, used					
	/						: Co	onformance with Approve	ed P	rocedures			
10	_ □IN	N ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible Approved Source		Maria de Company	29	One of the control of							
11	ΔIN	□OUT	Food obtained from approved source		30	DIN DOU	IT						
12		□OUT	Food received at proper temperature	:	30	□N/A □ N/C		Special Requirements: Fre		Juice Production			
13		□N/O	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Fi					
14	□IN	□OUT □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU □N/A □ N/O		Special Requirements: Cu	ıstor	n Processing			
	<i>-</i>		Protection from Contamination		33	DIN DOU	IT	Special Requirements: Bu	ılk W	ater Machine Criteria			
15	□N/A	□OUT □N/O	Food separated and protected		<u></u>	.□N/A □ N/O □IN □ OU		Special Requirements: Ac					
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized		34)	Criteria Criteria		write Rice Preparation			
17	ΔIN	□OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	T	Critical Control Point Inspe	əctio	n			
		The second secon	rature Controlled for Safety Food (TCS food)		36	□IN □OU □N/A	IT	Process Review		en e			
18	,DN/A	OUT N/O	Proper cooking time and temperatures		37	□IN □OU	ΙΤ	Variance					
19	v.	OUT N/O	Proper reheating procedures for hot holding		[/	,□N/A							
20		□ OUT □ 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		OUT N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
22	MIC	□ OUT □N/A	Proper cold holding temperatures		illness or injury.								

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Nar	ne of Facility		-		e of Inspection Date								
	- Elaca	spearagy (Navolato	MA		rapidard 17.2	7 >)						
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 applications.													
		Safe Food and Water	1,2,00	Utensils, Equipment and Vending									
38	DIN DOUT DN/A DN/O	Pasteurized eggs used where required	54	54 ☐ IN ☐ OUT Food and nonfood-contact surfaces cle designed, constructed, and used									
39	Salahara - Salahara Marangara - Salahara - S	Water and ice from approved source od Temperature Control	55	.☑ IN □ OUT □N/A	Warewashing facilities: installed, maintained, used; test strips								
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	56 . IN OUT Nonfood-contact surfaces clean Physical Facilities									
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	Ď IN □ OUT □N/A									
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	□ и □оит	Plumbing installed; proper backflow device	es							
43	□ IN □ OUT □N/A	Thermometers provided and accurate]	□N/A □ N/O									
		Food Identification	59	□ IN □ OUT □N/A	Sewage and waste water properly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60	☑ IN ☐ OUT ☐N/A	Tollet facilities: properly constructed, supplied	l, cleane	∍d						
	Prevent	tion of Food Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities m	naintaine	d						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62,	□ IN □ OUT □N/A □ N/O	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	63		Adequate ventilation and lighting; designated	orogo u							
47	ÍN OUT ONA	Personal cleanliness			,	, areas u	Seu						
48	IN OUT N/A N/O	Wiping cloths: properly used and stored Washing fruits and vegetables	64	□ IN □ OUT □N/A	Existing Equipment and Facilities	:							
10		Proper Use of Utensils	nya 19	Andread Control (Control of Control of Contr	Administrative								
50		In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC								
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□/IN □ OUT □N/A	OUT □N/A 3701-21 OAC								
52	Í IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53	□ N/O □ N/O □ N/O □ N/O	Slash-resistant, cloth, and latex glove use				THE OTHER DESIGNATION OF THE OTHER DESIGNATION							
		Observations and C				A rest							
Item	No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS=corn ty Level Comment	ected	on-site during inspection	n R=repeat violation	cos	R						
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					/ 1								
Person in Charge Odd Shullar													
Envi	ronmental Health Specialist	1		Licensor:	No. /N.								
$\underline{\hspace{1cm}}$													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL