State of Ohio

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

N	lame of facility		Chan	ık on		*******	License Number	Date				
	Poto	Pass	Chec				//)/	La / 19) (
₩ A	ddress	11/6		y/Ştate/Zip Code								
	46271	Areaum-Hollaushus	A all near									
L		111 Camper (10/945110)	Inspe	<u></u>	<i>C. 44014</i> n Time	Tra	<u>// </u>	Category/Descriptive				
	Mala	1 5	2.	45			30	Category/Descriptive				
T	ype of Inspection (che	ck all that apply)		<u> </u>		Follow up date (if required) Motor comple deta					
, IF	Standard Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	eviev	v □ Follow u	р	Tonow up date (ii required) Water sample date (if required)	resuit				
F	l Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
1	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								
	A CONTROL OF THE STATE OF THE S	Supervision	7	Time/Temperature Controlled for Safety Food (TCS food)								
1		performs duties	nd	23			Proper date marking and o	disposition				
2	□ IN □ OUT □ N/A	Certified Food Protection Manager Employee Health	(in page 1)	24			Time as a public health con	trol: procedures & record	ls			
2	DIN BOUT DAY	Management, food employees and conditional employees					Consumer Adviso	n y Tanàna ao amin'ny				
3	OUT DN/A	knowledge, responsibilities and reporting		25		JT	Consumer advisory provid	ed for raw or undercook	ed foods			
5	DIN DOUT NA		ıts		□N/A		 		ng magas			
		Good Hyglenic Practices	14772 11	SHOW	□IN □ OL	JT	Pasteurized foods used; p		od			
7	□IN □OUT □·N/O			26,-	-⊡N/A		Chemical	To hibited Toods Hot Offer	eu			
		reventing Contamination by Hands				IT	· cremical					
8	✓□IN □ OUT □ N/O	Hands clean and properly washed		27	D.N/A	<i>-</i>	Food additives: approved a	and properly used				
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28	ON/A OU	JT	Toxic substances properly i	dentified, stored, used				
	CIN COUT CINA					CONTRACTOR CONTRACTOR	onformance with Approved	THE R. P. LEWIS CO., LANSING MICH. LANSING MICH.				
10	│□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU IEIN/A	JŢ	Compliance with Reduced specialized processes, and	Oxygen Packaging, othe J HACCP plan	r			
11		Food obtained from approved source	IL THAT SHE	30		JΤ	Special Requirements: Fres	sh Julice Production				
12	□IN □OUT □N/A □N/O	Food received at proper temperature		-								
13		Food in good condition, safe, and unadulterated		31	N/A D N/C		Special Requirements: Hea	t Treatment Dispensing I	reezers			
14	□IN □OUT , □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cus	tom Processing				
		Protection from Contamination		33	□IN □ OU □N/A □ N/C		Special Requirements: Bulk	Water Machine Criteria				
15	□N/A □N/O	Food separated and protected										
16	⊡IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU		Special Requirements: Acid Criteria	ified White Rice Prepara	tion			
17	_□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	T	Critical Control Point Inspec	ition	-			
		rature Controlled for Safety Food (ITCS food)		36	□IN □ OU □N/A	Т	Process Review					
18	DIN DOUT	Proper cooking time and temperatures		-	□IN □ OU	т						
19	□IN □ OUT □N/A.□·N/O	Proper reheating procedures for hot holding		37	□N/A	'. 	Variance					
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.								
22	,⊡N □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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<u> </u>	<u>P </u>	fy)	<u>// </u>	664)/	6 Holard	<u>4118,</u>	N took	<u>) </u>
GOOD RETAIL PRACTICES												
\$76,6-1014 V	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											
Ma	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											
	Fake de				d and Water			THE RESERVE	ensils, Equipment and Vendi	one Civil dans Wiles - Judio-execution a	арриос	1010
38		IN 🗆 OUT 🗖 NĨA	N/O	Pasteur	ized eggs used where required	54	- N OUT		Food and nonfood-contact si designed, constructed, and u		ole, pro	perly
39 □1Ñ □OUT □N/A Wa				Water a	and ice from approved source 55 ☑/N ☐ OUT ☐N/A Warewashing facilities: installed, mainta						used;	test
Food Temperature Control				erature Control	33	-	110/74	strips			0.57	
40	40 IN OUT IN/A I				roper cooling methods used; adequate equipment 56 □ IN □ r temperature control				Nonfood-contact surfaces cle Physical Facilities	ean Anns anns anns anns anns anns anns anns		
41	□ IN □ OUT □N/A-□`N/O Plan			Plant fo	od properly cooked for hot holding	57		IN/A	Hot and cold water available	; adequate pre	ssure	22/00.0019-009-0
42	42 IN OUT IN/A N/O			Approve	ed thawing methods used	58	√□"Ñ □OUT		Plumbing installed; proper b	ackflow device	s	
43	FI	Ñ □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O					
				Food Id	entification	59]N/A	Sewage and waste water prop	erly disposed		
44	44 J⊒″IN □ OUT			Food pr	operly labeled; original container	60	☑ ÎN ☐ OUT ☐	IN/A	Toilet facilities: properly constr	ucted, supplied,	cleane	d
			Preven	tion of F	ood Contamination	61	.⊡ IN □ OUT □]N/A	Garbage/refuse properly dispos	sed; facilities ma	aintaine	d .
45	FIN LI OUT			opening	rodents, and animals not present/outer s protected	62	□ ÎN □ OUT		Physical facilities installed, ma outdoor dining areas	intained, and cl	ean; do	gs in
46				1	ination prevented during food preparation, & display	63			Adequate ventilation and lighti	na: declarated	aroae III	end
47		Ñ□ OUT □N/A N□ OUT □N/A	RINIO.		al cleanliness cloths: properly used and stored	-		-			areas u	seu
49		N D OUT DN/A			g fruits and vegetables	64	□-IN □ OUT □	IN/A	Existing Equipment and Facilitie	es	to the Out of the	
	in la	Grand Arthur	Charles and a	roper Us	se of Utensils		T The second second		Administrative	Arabatan santan Agai		
50				In-use ι	itensils: properly stored	65	dîN □ OUT □	IN/A	901:3-4 OAC			
51	1 IN OUT ON/A			Utensils handled	, equipment and linens: properly stored, dried,	66	□ IN □ OUT ☑	IN/A	3701-21 OAC			
52	□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used						,					
53	ا 🗖	N 🗆 OUT 🗖 N/A	□ N/O	Slash-re	esistant, cloth, and latex glove use			-	.v.a.			
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation												
Item	ι No.	Code Section	Priori	ty Level	Comment						cos	R
					Satisfactory C	<i>[</i>	my ot	+ n	spection			
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Person in Charge Date:												
Environmental Health Specialist												
Environmental Health Specialist Licensor:												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL A Page of												

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