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

Name of facility Che							License Number	-	Date			
INC		5 (0.100.00	Check ☑ FS		□RFE		(~/ /		7-1-25			
	ddress	s catering							1-1-6-2			
A		Main street		Covernoille OH (533/								
<u> </u>	1166	700011 3 NOT	Inspec					$\overline{}$				
Li	cense holder	1000	mspec	(``	Tille	Trav	vel Time	Ca	ategory/Descriptive			
Robers catering inc							10		(2)			
	pe of inspection (chec	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ince Rev	/iew/	□ Follow u		Follow up date (if require	d)	Water sample date/result (if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation	iiice ivev	/IGW	LI 1 OllOW U	۲			(
		FOODBORNE ILLNESS RISK FACTO			7.34	Section of the section of the		-				
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												
SHEELEN E	A SANCACIONES POR CONTRACTOR DE CONTRACTOR D	Compliance Status		Compliance Status								
ij,	inglija (prijesta). T	Supervision				Mark American	perature Controlled for S	afet	/ Food (TGS food)			
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd		☑IN □ OU □N/A □ N/O		Proper date marking and	d dis	position			
2	□IN □OUT □ N/A	Certified Food Protection Manager		24	□IN □ OU		Time as a public health co	ontro	It propoduros 8 records			
		Employee Health		24	□ N/A □ N/C	O						
3	IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			15 J.	Consumer Advis	sory				
4	□IN □OUT □ N/A			25	□IN □ OU ⊡N/A	' '	Consumer advisory prov	ided	for raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	pul	ations			
	FIN FIGURE FINO	Good Hygieric Practices		26	□IN □ OU ⊡•N/A	IT	Pasteurized foods used;	prol	nibited foods not offered			
7	OUT OUT NO						 Chemical	pi i	Maria de la companya			
1, 1	Contract to the second	reventing Contamination by Hands		200	□IN □ OU	i T		2011000014				
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	⊡:N/A	•	Food additives: approved	d an	d properly used			
					⊡ÍN □ OU	IT	T					
9	.⊠IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	□ N/A		Toxic substances properly	y ide	ntified, stored, used			
						Co	onformance with Approv	ed F	rocedures			
10	□IN □ OUT □ N/A		i stra-	29	□IN □OU □N/A	T	Compliance with Reduce specialized processes, a					
11	DIN DOUT	Approved Source Food obtained from approved source			□IN □ OU	т						
	DIN DOUT	Food received at proper temperature		30	N/A N/C		Special Requirements: Fr	esh	Juice Production			
12	□N/A □N/O				□IN □OU □N/A □N/C		 Special Requirements: He	eat T	reatment Dispensing Freezers			
13	OUT OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite			DIN DOU	***************************************		·				
14	□N/A □N/O	destruction			□N\Y □ N\C		Special Requirements: C	ustor	m Processing			
		Protection from Contamination		33	□IN □OU		Special Requirements: Bu	ılk W	/ater Machine Criteria			
15	.⊡IN □OUT □N/A □N/O	Food separated and protected			□N/A □ N/C		openial requirements		Tator Machine Official			
	DIN DOUT			34		T		cidifi	ed White Rice Preparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		,	□ N/A □ N/C	, 	Criteria		·			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	T	Critical Control Point Insp	ectio	on.			
	Time/Tempe	rature Controlled for Safety, Food (TCS:food)			□IN □OU	т						
40	□ OUT			36	□N/A		Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures			□IN □OU	Т	Variance					
19		Proper reheating procedures for hot holding			⊡·N/A 		v anance					
	□N/A □ N/O											
20	-□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
<u> </u>	□IN □ OUT	December had believe to account		that are identified as the most significant contributing factors to foodborne illness.								
21	□N/A □ N/O	Proper hot holding temperatures							Surge to provent foodbarra			
22	MIN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nar	ne of Facility	10/200		Type of Inspection	Date								
	K-GM	es colling		GI CPP (Crc	7-1-25								
		V											
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	☑ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54 DIN DOUT		surfaces cleanable, properly								
39	.□ IN □ OUT □N/A	Water and ice from approved source	SS IT IN IT OUT	Worewashing facilities: inst	alled, maintained, used; test								
	Foo	od Temperature Control	55 IN OUT	LIN/A strips									
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces Physical Facilities	clean								
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 DIN DOUT	□N/A Hot and cold water availab	e; adequate pressure								
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 🗆 IN 🗀 OUT	Plumbing installed; proper	backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O		¥								
		Food Identification	59 ,⊡ IN □ OUT	□N/A Sewage and waste water pr	operly disposed								
44	,□ IN □ OUT	Food properly labeled; original container	60, □ IN □ OUT	□N/A Toilet facilities: properly cons	structed, supplied, cleaned								
	Prevent	ion of Food Contamination	61 DIN DOUT	□N/A Garbage/refuse properly disp	osed; facilities maintained								
45	Д IN D OUT	Insects, rodents, and animals not present/outer openings protected	62	Physical facilities installed, noutdoor dining areas	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46	IN I OUT	Contamination prevented during food preparation, storage & display	63 DIN DOUT	Adequate ventilation and light	Adequate ventilation and lighting, designated areas used								
47		Personal cleanliness Wiping cloths: properly used and stored	64 □ IN □ OUT										
49		Washing fruits and vegetables		Administrativo	Constitution of the								
Administrative Proper Use of Utensils													
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 IN I 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 3701-21 OAC									
52		Single-use/single-service articles: properly stored, used											
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use			WWW.								
		Observations and Co Mark "X" in appropriate box for COS and R: COS=corre											
Iten	No. Code Section Priorit	y Level Comment			COS R								
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Person in Charge AUD 1914													
Env	ironmental Health Specialist	$(\land \land \land \land)$	Licenson	* (DC) ()	1/ /								
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)