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

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Na	Name of facility			Check one			License Number		Date				
	CROKE OF THE OR DE			□ FSO □ RFE					$(q \cdot q \cdot \epsilon)$				
Ac	ldress		City/Sta	City/State/Zip Code									
ĺ	277. 1.	Caladion	100	Special SVI 1945/									
			Inspect	Inspection Time		Tra	ravel Time (		Category/Descriptive				
TOP - E WEIGHT COUNTY				. KS				"	Control				
						<u> </u>		<u> </u>	1				
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance					□ Follow us	n	Follow up date (if required) Water sample date/						
1	-	☐ Complaint ☐ Pre-licensing ☐ Consultation		0,,,	L i ollow u				(,,				
		FOODBORNE ILLNESS RISK FACTO	ALM HALLOW STREET, STR		The second secon	- Maria Company		T 1200 (100 )					
M	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	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, all performs duties	nd 2		OU D AND		Proper date marking and	d dis	position				
2	│□IN □OUT□N/A		2		UO □ NI		Time as a public health co	ontro	l procedures & records				
edia.	e jiye da sa	Employee Health			]N/A □ N/C	) ∞		umani en					
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	95;				Consumer Advi	sory					
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	2		⊒IN □ OU ⊒N/A	11	Consumer advisory prov	ided	for raw or undercooked foods				
5	□IN □OUT □ N/A		nts				Highly Susceptible Pr	opul	ations				
		Good Hygienic Practices			JIN □ OU	IT	Pasteurized foods used;	nrol	nihited foods not offered				
6	DIN DOUT DIVO			σ L	∃N/A	en sa							
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth reventing Contemination by Hands		Ī			Chemical						
8	□IN □ OUT □ N/O		2		⊒IN □ OU ⊒N/A	ΙΤ	Food additives: approved	d an	d properly used				
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 2	ור אי	IN 🗖 OU In/a		Toxic substances properly	WAR S	2019/2019 2019 2019 2019 2019 2019 2019 2019				
							onformance with Approv	1000					
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	zu I	IN □OU IN/A	Т	Compliance with Reduce specialized processes, a	d Ox	ygen Packaging, other				
11	.□IN □OUT	Food obtained from approved source				т							
	DIN DOUT	Food received at proper temperature	3	30 E	JIN 🗆 OU		Special Requirements: Fr	resh	Juice Production				
12	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated	—   з	31	IN □ OU IN/A □ N/C	T )	Special Requirements: He	eat T	reatment Dispensing Freezers				
14	□IN □OUT	Required records available: shellstock tags, parasite			JIN □ OU		Charles Baguiron anti- A		- Duan-				
1-4	.□N/A □N/O	destruction		Ľ	ÍN/A 🗆 N/C	)	Special Requirements: Co	usior	ii riocessing				
15	□IN □OUT	Protection from Contamination Food separated and protected	3		IN DOU		Special Requirements: Bo	ulk W	/ater Machine Criteria				
15	□N/A □N/Ö	1 ood soparated and proteoted	[_	F	JIN □.OU	T	Special Requirements: A	cidifie	ed White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized			IN/A □ N/C	) 	Criteria		Toparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			IN 🗖 OU	Т	Critical Control Point Insp	ectic	<b>n</b> .				
	The state of the s	rature Controlled for Safety Food (TCS food)	36		JIN □OU	Т	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	.    -	-  -	]N/A ]IN □ OU	т							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3		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	f	foodborne illness.  Public health interventions are control measures to prevent foodborne									
22	□ÍN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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Nan	ne of Facility	And the second second			Type of Inspection	Date	, e <sup>-</sup>						
	<u>((((</u>	CRIG COMING			<u> </u>	( ) - / /	<u>( )</u>						
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		54	□ IN □ OUT	Food and nonfood-contact sidesigned, constructed, and	surfaces cleanable, p	properly						
39	□ IN □OUT □N/A	Water and ice from approved source			Warewashing facilities: insta	Warewashing facilities: installed, maintained, used, test							
	Fo	od Temperature Control	55		IN/A strips	med, maintained, use	au, test						
40 IN I OUT IN/A I N/O Proper cooling methods used; adequate equipment			56	□ IN □ OUT	Nonfood-contact surfaces of	lean							
		for temperature control			Physical Facilities								
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57		IN/A Hot and cold water availabl	e; adequate pressur	re						
42	IN I OUT IN/A I 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										
44	□ IN □ OUT	Food properly labeled; original container	60		IN/A Toilet facilities: properly cons	tructed, supplied, clea	aned						
	Preven	tion of Food Contamination				Garbage/refuse properly disposed; facilities maintained							
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62		Physical facilities installed, m outdoor dining areas	aintained, and clean;	dogs in						
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display											
47		Personal cleanliness Wiping cloths: properly used and stored	63		Adequate ventilation and ligh		s used						
49		Washing fruits and vegetables	64			.es							
	7	Proper Use of Utensils			Administrative								
50		In-use utensils: properly stored	65		N/A 901:3-4 OAC		,						
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	/ OUT OUT O	IN/A 3701-21 OAC								
52													
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use			1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 - 1000 -								
		Observations and Commark="X" in appropriate box for COS and R: COS=corrections and Cos and R: COS=corrections are considered as a constant of the cost											
ltem	No. Code Section Priori	ty Level Comment				co	os R						
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D	in Ohanna (7)	17 1/			<b>D</b> (								
Person in Charge  Date:													
Envi	ronmental Health Specialist		Licensor:										
PRI	ORITY LEVEL: C= (	CRITICAL NC= NON-CRITICAL			Page	of	_						

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