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

Name of facility			Check one ☑ FSO □ RFE			License Number		Da	Date 7 - 2 (1 - 7 5)				
Address					to/7in Codo		1 213	-					
(	Ca30	Shade ro		City/State/Zip Code									
A I					Inspection Time		Travel Time		Category/Descriptive				
1 190/Ma )Ran Rom Bost					50		30		(35)				
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					ce Review ☐ Follow up		Follow up date (if required)		, I :	Water sample date/result (if required)			
H													
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	EAL	TH INTERVE	NTIONS					
Λ	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	l=in	compliance O	UT=	not in complianc	e <b>N/O</b> =no	t observ	ed N/A=not applicable			
		Compliance Status	Compliance Status										
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	DIN DOUT N/A	performs duties	nd	23	DNA DN/C	T	Proper date marking and disposition						
2	DIN DOUT DIN/A	1		24	UO U OU		Time as a public	hoolth con	tral: pro	cedures & records			
		Employee Health		2	<sup>t</sup> □N/A □ N/C	)		0.00	and the same of th				
3	ÓIN □OUT □ N/A	knowledge, responsibilities and reporting	s;	25	□IN □ OU	T		ner Adviso sorv provida	AND THE PERSON NAMED IN	aw or undercooked foods			
5	DIN DOUT N/A	The second secon		6550	□N/A								
3		Good Hygienic Practices	IS		□IN □ OU	(1) T	Highly Susce	otible Pop	ulation				
6	□N □ OUT □ N/C		25527	26			Pasteurized foo	ds used; pi	rohibited	foods not offered			
7	□IN □OUT □ N/C						C)	iemical		The state of the s			
8	F IIIN II OUT II N/C	reventing Contamination by Hands  Hands clean and properly washed		27	, □IN □ OU¹ ☑N/A	Γ	Food additives:	approved a	and prop	perly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed e	28	TIN TIOU		Toxic substance						
	DIN OUT N/A					Co	nformance with		CONT. PURSUE STREET	APPENDING THE RESERVE TO THE PARTY OF THE PA			
10		Approved Source		29	LJ·N/A		Compliance with specialized proc	Reduced esses, and	Oxygen I HACCI	Packaging, other Palan			
11	□IN □OUT	Food obtained from approved source		30	□IN □OU1 □N/A □N/O	Г	Special Requirer	nents: Fres	sh Juice	Production /			
12		Food received at proper temperature		$\vdash$	DIN DOUT								
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	DN/A DN/O		Special Requirements: Heat Treatment Dispensing Freeze						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□N/V □N/O		Special Requirer	nents: Cust	tom Proc	essing			
		Protection from Contamination	175	33	□IN □OUT	. 7	Special Requiren	nents: Rull	Water N	Aachina Critoria			
15	□IN □OUT □N/A □N/O	Food separated and protected		-	LIN/A LIN/O	.		*********					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □N/O		Criteria	nents: Acidi	ified Whi	ite Rice Preparation			
17	☑IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A		Critical Control P	oint Inspec	tion				
	Time/Tempe	rature Controlled for Safety Food (ITCS food)		36	□IN □.OUT		Brosses Baylaw						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			DN/A		Process Review						
19	□N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT □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 foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	□IN □ OUT □N/A	Proper cold holding temperatures											

## State of Ohio

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Name of Facility	2510 C	0710		ype of Inspection	Date 701	<u> </u>							
B. A. D. Warner and C.	The state of the s			<u></u>	1 60 1								
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	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable,	properly							
CALLED CATALOGRAPHIC ACTIONS AND ADMINISTRATION OF THE SECOND	Water and ice from approved source	55	TIN DOUT DN	/A Warewashing facilities: insta	alled, maintained, us	ed; test							
	Proper cooling methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces of	elean								
40 D IN D OOT DN/A D N/O	for temperature control			Physical Facilities									
	Plant food properly cooked for hot holding	57	ÍN □ OUT □N	/A Hot and cold water availab	le; adequate pressu	ıre							
	Approved thawing methods used	58	IN DOUT	Plumbing installed; proper	backflow devices								
	Thermometers provided and accurate		□N/A □ N/O										
AND THE RESERVE OF THE PARTY OF	Food Identification	$\vdash$	□ IN □ OUT □N	and and maker pro-									
44	Food properly labeled; original container	60	□ IN □ OUT □N										
	on of Food Contamination	61	□ IN □ OUT □N	/A Garbage/refuse properly disp	osed; facilities mainta	ained							
0	Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	62	□ IN □ OUT □N/A □ N/O	aintained, and clean	ed, and clean; dogs in								
s	storage & display	63	□ IN □ OUT	Adequate ventilation and ligh	ting: designated area	is used							
	Personal cleanliness  Wiping cloths: properly used and stored					s useu							
	Washing fruits and vegetables				THE RESERVE OF THE PARTY OF THE	and Province							
Pro	oper Use of Utensils			Administrative									
50 IN OUT ONA NO II	n-use utensils: properly stored	65	□ IN □ OUT □ N/	'A 901:3-4 OAC									
	Utensils, equipment and linens: properly stored, dried, andled	66	☑ IN ☐ OUT ☐N/	/A 3701-21 OAC									
	Single-use/single-service articles: properly stored, used					-0							
53 , 🖸 IN 🗆 OUT 🗆 N/A 🗆 N/O S	Slash-resistant, cloth, and latex glove use				1.41								
	Observations and Co												
Item No. Code Section Priority	Level Comment	cied oi	r-site duting mapec	ion K-repeat violation		os R							
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Person in Charge  Date: 129-25													
Environmental Health Specialist	CALAN		Licensor:	S(41)	91.5								

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL