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

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| | | | | Check one □ FSO ĀFE | | | License Number | | Date / 0/15 (| | | | |
| Ofeenville RUral 12145 | | | | | 4 KFE | | 180 | 1/1/2 | | | | | |
| Address | | | | | ity/State/Zip Code | | | | | | | | |
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| License holder Insp | | | | | | Trave | el Time | C | ategory/Descriptive | | | | |
| RV Holdson 1 | | | | | | | Comment of the Commen | | 011 | | | | |
| The of least of the section (should be set of the section) | | | | | | | · | <u>_</u> | Land | | | | |
| Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F | | | | | l Follow up | | follow up date (if require | a) | Water sample date/result (if required) | | | | |
| | | ☐ Complaint ☐ Pre-licensing ☐ Consultation | | | | | | | | | | | |
| - | | | | | | | | | | | | | |
| X. | 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 | | | | | | | | | |
| | 15 15 15 15 16 16 16 16 16 16 16 16 16 16 16 16 16 | Supervision | | Time/Temperature Controlled for Safety Food (TCS food) | | | | | | | | | |
| 1 | □IN □ OUT -□'N/A | Person in charge present, demonstrates knowledge, ar performs duties | nd 2 | 3 | N PÔUT | T | Proper date marking and | l dis | position | | | | |
| 2 | A'N' DI TUO DI NID | Certified Food Protection Manager | 2 | 24 | N 🗆 OUT | Т | Time as a public health co | ontro | l: procedures & records | | | | |
| 20 | | Employee Health / ' | | . N | VA 🗆 N/O |) | | all Tables | | | | | |
| 3 | ZÍN DOUT DN/A | Management, food employees and conditional employee knowledge, responsibilities and reporting | s; | | N of ort | . (1) - | Consumer Advis | sory | | | | | |
| 4 | AÍN DOUT DNA | Proper use of restriction and exclusion | 2 | 5 | /A | ' | Consumer advisory provi | ided | for raw or undercooked foods | | | | |
| 5 | DIM DOUT DINA | Procedures for responding to vomiting and diarrheal even | ts | | X (1) (1) | | Highly Susceptible Po | pul | ations | | | | |
| | | Cood Hygienic Practices | 20 | | N D OUT | т | Pasteurized foods used; | proh | nibited foods not offered | | | | |
| 7 | | Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth | | 9 (12) 1 (12) | WA | et sa Nes | Chemical | | | | | | |
| , Mil | | reventing Contamination by Hands | | | N E OU | | Grieniicai | | | | | | |
| 8 | DIN DOUT DNO | Hands clean and properly washed | 2 | 7 2 | N D OUT | | Food additives: approved | l and | d properly used | | | | |
| 9 | OUT OUT | | | 8- 211 10 | Ñ □ OU1 √A | Т | Toxic substances properly identified, stored, used | | | | | | |
| | | | | | | Cor | nformance with Approve | ed, F | rocedures | | | | |
| 10 | OUT N/A | | | 9 [] | | Г | Compliance with Reduce | d Ox | ygen Packaging, other | | | | |
| 11 | DIN DOUT | Approved Source Food obtained from approved source | | <u> </u> | N DOUT | | specialized processes, a | iiu r | IACCP plati | | | | |
| 12 | □IN □OUT | Food received at proper temperature | 3 | | V/A □ N/O | | Special Requirements: Fr | esh | Juice Production | | | | |
| 13 | DN/A DN/O | Food in good condition, safe, and unadulterated | 3 | 31 | | r | Special Requirements: Heat Treatment Dispensing Freezers | | | | | | |
| 14 | □IN □OUT | Required records available: shellstock tags, parasite | | | TUO U | г | One siel De suite en et a | | D | | | | |
| 14 | N/A _ N/O | destruction Protection from Contamination | | ² ,⊡N | I/A □ N/O | | Special Requirements: Cu | ustor | n Processing | | | | |
| 45 | □IN □OUT | | 3 | | N 🗍 OUT I/A 🗖 N/O | | Special Requirements: Bu | ılk W | ater Machine Criteria | | | | |
| 15 | DN/A DN/O | Food separated and protected | | או דין | TUO U | , | Special Requirements: Ac | idifiz | ed White Rice Preparation | | | | |
| 16 | OUT OUT N/A N/O | Food-contact surfaces: cleaned and sanitized | 3, | " PM | I/A 🗆 N/O | | Criteria | June | ed writte Rice Preparation | | | | |
| 17 | | Proper disposition of returned, previously served, reconditioned, and unsafe food | 3 | 5 D N | V □OUT I/A | Г | Critical Control Point Inspe | ectio | n | | | | |
| | | rature Controlled for Safety Food (TCS food) | 36 | - i | TUO 🗆 | г | Process Review | | | | | | |
| 18 | □IN □ OUT J□N/A □ N/O | Proper cooking time and temperatures | | ۱۸ اصل ۱۳ مرات | I/A V∕ □ OUT | - | | | | | | | |
| 19 | □IN □ OUT -□N/A □ N/O | Proper reheating procedures for hot holding | 37 | / DN | I/A | | Variance | | | | | | |
| 20 | □IN □ OUT □N/A □ N/O | Proper cooling time and temperatures | | Risk factors are food preparation practices and employee behaviors | | | | | | | | | |
| 21 | □IN □ OUT □ N/O | Proper hot holding temperatures | f | that are identified as the most significant contributing factors to foodborne illness. | | | | | | | | | |
| 22 | DIN OUT ON/A | Proper cold holding temperatures | | Public health interventions are control measures to prevent foodborne illness or injury. | | | | | | | | | |

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Type of Inspection

Date

| Ivan | ne of Facility | 1 W | | Type of Inspection | Date | $T^{\prime\prime}$ | processor. | | | |
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| (1) | reenville Rus | Cal For its | | | Slaudavil | 1/9/2 | $\frac{J}{2}$ | | | |
| C350000 | | GOOD RETAIL | PRΔ | CTICES | | | aniani. | | | |
| | Good Retail Practi | ices are preventative measures to control the introd | U.S. U.S. | Programme and the second of th | chemicals and physical phiece | ete into foode | N. C. State Co. | (mirefold) | | |
| Ma | ark designated compliance s | status (IN, OUT, N/O, N/A) for each numbered item: IN | √l=in c | ompliance OUT = | not in compliance N/O=not obse | rved N/A=not an | plice | able | | |
| (2)1/360 | | Safe Food and Water | | | Utensils, Equipment and Venc | | | | | |
| 38 | DIN DOUT DNA DNO | Pasteurized eggs used where required | 54 | □ OUT | Food and nonfood-contact s designed, constructed, and to | | , pro | perly | | |
| 39 | □N/A □OUT □N/A | Water and ice from approved source | 55 | │ │ IN │ OUT, ☑ | Warewashing facilities: insta | ılled, maintained, us | sed; | test | | |
| | Fo T | od Temperature Control | | | strips | | | | | |
| 40 | □ IN □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control | | 56 | □-lÑ □ OUT | Nonfood-contact surfaces c Physical Facilities | lean | | | | |
| 41 | □ IN □ OUT ⊡N/A □ N/O | Plant food properly cooked for hot holding | 57 | □ TUO □ NI-□ | IN/A Hot and cold water available | e; adequate pressi | ure | | | |
| . 42 | □ IN □ OUT ØN/A □ N/O | Approved thawing methods used | 58 | .☑¹Ñ □OUT | Plumbing installed; proper l | packflow devices | | | | |
| 43 | ☑ N □ OUT □N/A | Thermometers provided and accurate | | □N/A □ N/O | | | | | | |
| | | Food Identification | 59 | □ N □ OUT □ | IN/A Sewage and waste water pro | perly disposed | | | | |
| 44 | _□-IN □ OUT | Food properly labeled; original container | 60 | ,⊡ IN □ OUT □ | tructed, supplied, cle | eane | ed . | | | |
| 100 | Preven | tion of Food Contamination | 61 | D'IN DOUT | N/A Garbage/refuse properly dispo | osed; facilities maint | aine | | | |
| 45 | DIN OUT | Insects, rodents, and animals not present/outer | 62 | DÍN OUT | Physical facilities installed, m | aintained and clear | doc | ae in | | |
| | 577 | openings protected | 52 | □N/A□N/O | outdoor dining areas | amanoa, ana oloan | ι, αυς | 90 111 | | |
| 46 | DIN DOUT | Contamination prevented during food preparation, storage & display | 63 | | Adequate ventilation and light | ting: designated are | as u | | | |
| 47 48 | | Personal cleanliness Wiping cloths: properly used and stored | 64 | | | | | | | |
| 49 | | Washing fruits and vegetables | 04 | .⊡"IN □ OUT □ | | es Marie esta vita inclui pull | | Sweet Skirbit! | | |
| | | Proper Use of Utensils | g A Daline | | Administrative | | | | | |
| 50 | ☐ IN ☐ OUT,☐N/A ☐ N/O | In-use utensils: properly stored | 65 | Д № □ ООТ □ | N/A 901:3-4 OAC | | | | | |
| 51 | ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled | | | □ IN □ OUT 🗔 | N/A 3701-21 OAC | | | | | |
| 52 | □ IN □ OUT □N/A | Single-use/single-service articles: properly stored, used | | | | | | | | |
| 53 | □ IN □ OUT ØN/A □ N/O | Slash-resistant, cloth, and latex glove use | | | | | | | | |
| | | Observations and Co | | | | | | | | |
| Item | No. Code Section Priori | Mark "X" in appropriate box for COS and R: COS=corre ty Level Comment | ected o | on-site during inspo | ection R=repeat violation | | | | | |
| 77 | \$ 3.4 H (| Observed Tuckey so | 5, 1 | · 1. To | 1 6/12/35 | | os Pro | | | |
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| Person in Charge Date: | | | | | | | | | | |
| Environmental Health Specialist | | | | | | | | | | |
| Environmental Health Specialist Man Ato X Grands Licensor: OCGHO | | | | | | | | | | |
| PRIORITY/ EVEL C CRITICAL NC- NON-CRITICAL Page) of | | | | | | | | | | |

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

Name of Facility