

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

Name of facility <i>FOUR MILES COUNTRY</i>	Check one <input type="checkbox"/> FSO <input checked="" type="checkbox"/> RFE	License Number <i>15</i>	Date <i>10-07-25</i>
Address <i>111 W. GARAGE STREET</i>	City/State/Zip Code <i>CINCINNATI OH 45201</i>		
License holder <i>SCOTT R. DRAKE</i>	Inspection Time <i>10</i>	Travel Time <i>40</i>	Category/Descriptive <i>625</i>
Type of Inspection (check all that apply) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Critical Control Point (FSO) <input type="checkbox"/> Process Review (RFE) <input type="checkbox"/> Variance Review <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Consultation		Follow up date (if required)	Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Supervision

1 ☐ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties

2 ☐ IN ☐ OUT ☐ N/A Certified Food Protection Manager

Employee Health

3 ☐ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting

4 ☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion

5 ☐ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices

6 ☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use

7 ☐ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

8 ☐ IN ☐ OUT ☐ N/O Hands clean and properly washed

9 ☐ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10 ☐ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible

Approved Source

11 ☐ IN ☐ OUT Food obtained from approved source

12 ☐ IN ☐ OUT ☐ N/A Food received at proper temperature

13 ☐ IN ☐ OUT Food in good condition, safe, and unadulterated

14 ☐ IN ☐ OUT ☐ N/A Required records available: shellstock tags, parasite destruction

Protection from Contamination

15 ☐ IN ☐ OUT ☐ N/A Food separated and protected

16 ☐ IN ☐ OUT ☐ N/A Food-contact surfaces: cleaned and sanitized

17 ☐ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food

Time/Temperature Controlled for Safety Food (TCS food)

18 ☐ IN ☐ OUT ☐ N/A Proper cooking time and temperatures

19 ☐ IN ☐ OUT ☐ N/A Proper reheating procedures for hot holding

20 ☐ IN ☐ OUT ☐ N/A Proper cooling time and temperatures

21 ☐ IN ☐ OUT ☐ N/A Proper hot holding temperatures

22 ☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures

Compliance Status

Time/Temperature Controlled for Safety Food (TCS food)

23 ☐ IN ☐ OUT ☐ N/A Proper date marking and disposition

24 ☐ IN ☐ OUT ☐ N/A Time as a public health control: procedures & records

Consumer Advisory

25 ☐ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods

Highly Susceptible Populations

26 ☐ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered

Chemical

27 ☐ IN ☐ OUT ☐ N/A Food additives: approved and properly used

28 ☐ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used

Conformance with Approved Procedures

29 ☐ IN ☐ OUT ☐ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30 ☐ IN ☐ OUT ☐ N/A Special Requirements: Fresh Juice Production

31 ☐ IN ☐ OUT ☐ N/A Special Requirements: Heat Treatment Dispensing Freezers

32 ☐ IN ☐ OUT ☐ N/A Special Requirements: Custom Processing

33 ☐ IN ☐ OUT ☐ N/A Special Requirements: Bulk Water Machine Criteria

34 ☐ IN ☐ OUT ☐ N/A Special Requirements: Acidified White Rice Preparation Criteria

35 ☐ IN ☐ OUT ☐ N/A Critical Control Point Inspection

36 ☐ IN ☐ OUT ☐ N/A Process Review

37 ☐ IN ☐ OUT ☐ N/A Variance

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.

