State of Ohio

ood Inspection Repol Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	me of facility		Chec	Check one			License Number		Date		
1	1 Jan Fm	moth School	- Ģ F	ĢFSO □ RFE			121		19 bulgar		
Λd	dress	" ON DOMOS	0:4-10	100/100/100/100							
^u	uless A	Cala	City/s	City/State/Zip Code							
	108 Mans	stield Kd.	Y	1 W must			RYMA / DH/	1.	3050		
Lic	ense holder	/\	Inspe	Inspection Time		Trav	Travel Time		Category/Descriptive		
	WA I VI								1)		
	INPMIL NO	MININ CITY SCHOOLS							NCAS		
	pe of Inspection (chec						Follow up date (if required	i)	Water sample date/result		
		Control Point (FSO) 🛭 Process Review (RFE) 🗎 Varia	nce Re	evie	w 🗆 Follow up)			(if required)		
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
-											
		FOODBORNE ILLNESS RISK FACTO	RS A	NE	PUBLIC HE	EAL'	TH INTERVENTIONS	3			
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN	l≃in	compliance O	UT=r	not in compliance N/O=no	ot c	bserved N/A=not applicable		
		Compliance Status		Compliance Status							
7100		Supervision	MANE)	Time/Temperature Controlled for Safety Food (TCS food)							
	1			\vdash	7			.161	3ty (105 100a)		
1	DÍN DOUT D N/A	Person in charge present, demonstrates knowledge, and performs duties	na	2:	JONA DOU		Proper date marking and disposition				
2	OUT DANA	Certified Food Protection Manager		24	ON DON		Time as a public health co	ntre	d: procedures & records		
(Ma)		Employee Health			I ZIN/A II N/C	2	Time as a public fleatiff col	THE	n. procedures & records		
3	DÎN □OUT □ N/A	Management, food employees and conditional employee		433		ifeliale).	Consumer Advis	ory			
		knowledge, responsibilities and reporting add Cou		25	□ IN □ OU.	T	Consumer advisory provid	ded	for raw or undercooked foods		
4	☑IN □OUT □ N/A	Proper use of restriction and exclusion	pton	15	Ź DłÑ/A		Consumer advisory provid	200	To law of didercooked loods		
5	, DJN DONT NVA	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	pul	ations		
		Good Hygienic Practices			□ IN □ OU	T	Pasteurized foods used;	nrol	hibited foods not offered		
6	□ IN □ OUT ☑ N/O	Proper eating, tasting, drinking, or tobacco use		26	5 DIN/A		i datedrized loods daed, j		libited loods flot offered		
7	D'IN OUT NO	No discharge from eyes, nose, and mouth		- 11	/		Chemical				
30.55	Pi	reventing Contamination by Hands		İ.,	DIN DOU	т					
8	□IN □ OUT ÇÎN/O	Hands clean and properly washed		27	7 □N/A		Food additives: approved	an	d properly used		
9	☐ IN ☐ OUT ☐N/A ☐ÆN/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed	28	D'IN DOU	Т	Toxic substances properly identified, stored, used				
		alternate method properly followed				Co	nformance with Approve	d F	Procedures		
10°) □IN □ŐUT □ N/A	Adequate handwashing facilities supplied & accessible			DIN DOU	т	Compliance with Reduced	10	waen Packaging other		
ر		Approved Source		29	P □N/A		specialized processes, an				
11	□ NL□ OUT	Food obtained from approved source			DIN DOU	т					
	1 IN □ OUT			30	N/A N/C		Special Requirements: Fre	ısh	Juice Production		
12	□N/A □/Ń/O	Food received at proper temperature	Ì		IN OU	т					
13	□/IN □ OUT	Food in good condition, safe, and unadulterated		3	N/A N/C		Special Requirements: He	reatment Dispensing Freezers			
14	OIN OUT	Required records available: shellstock tags, parasite			□ IN □ OU	_		7			
14	□N/A □ N/O	destruction		32			Special Requirements: Cur	stor	m Processing / 74		
	/	Protection from Contamination		\vdash	ПІМ ПОП			_	- , ,		
	D∕ÍN □ OUT			33	N/A D N/C		Special Requirements: Bul	ik W	Vater Machine Criteria		
15	/□N/A □ N/O	Food separated and protected									
16	□ IN □ OUT	Food-contact surfaces: cleaned and sanitized		34	I IN I OU		Special Requirements: Aci Criteria	difie	ed White Rice Preparation		
p -	□N/A □ N/O	Daniel discouling of actions in the control of the	-	-							
17	∠□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU ⁻	'	Critical Control Point Inspe	etic	on		
	Time/Tempe	rature Controlled for Safety Food (TCS food)		200	□ IN □ OU	т/	D Di				
18	□/ÎN □ OUT	Proper cooking time and temperatures		36	' □N/A /		Process Review	-			
	∕				,	т	Variance				
19	□ IN □ OUT □NÍ/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		Variance	***			
		1000000									
20	OUT OUT	Proper cooling time and temperatures		-	Pick factors are food proporation practices and applicable helpeday						
	□N/A □ N/O Proper cooling little and temperatures				Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to						
24	Ü IN □ OUT	Proper hot holding temperatures		foodborne illness.							
21	□N/A □ N/O	r roper not nothing temperatures									
22	D√IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Type of Inspection

		N C IN	11 200		CAION			manuara 110	110	500			
	7000				GOOD RETAIL	PRA	CTICES	1.30					
3		Good Retail F	Practic	es are p	preventative measures to control the introd	ductio	n of pathogens, cher	micals, and physical objects into foods.		12.			
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 applicate										able			
Safe Food and Water							Utensils, Equipment and Vending						
38	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required				zed eggs used where required	54	Ø IN □ OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly			
39 N OUT N/A Water and ice from approved source Food Temperature Control						55 N N OUT NA Warewashing facilities: installed, maintained, used; te strips							
40	Ī.,				56 □/1N □ OUT Nonfood-contact surfaces clean								
40		□ IN □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control			Physical Facilities								
41	ØII	N 🗆 OUT 🗆 N/A 🗆	N/O	Plant foo	od properly cooked for hot holding	57	☑ IN ☐ OUT ☐N/A	essure					
42		N 🗆 OUT 🗹 N/A 🗆	N/O	Approve	d thawing methods used	58	58 IN IN OUT Plumbing installed; proper backflow de						
43 NIN OUT N/A Therm				Thermor	ers provided and accurate								
	1			Food Ide	entification	59 🗹 IN 🗆 OUT 🗆 N/A Sewage and waste water properly disposed							
44	D'II	N 🗆 OUT		Food pro	operly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied	, cleane	ed			
1		P	revent	ion of Fo	ood Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine	d			
45 ☑ IN ☐ OUT				Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT	Physical facilities installed, maintained, and cl		gs in			
46	S PIN IT OUT				nation prevented during food preparation,		□N/A □ N/O	outdoor dining areas					
47	ØI	N □ OUT □N/A			I cleanliness	63	D'IN DOUT	Adequate ventilation and lighting; designated	areas u	sed			
48	1	N 🗆 OUT 🗆 N/A 🗆			cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities					
49		N OUT ON/A		and the state of the state of	fruits and vegetables			Administrative					
Proper Use of Utensils 50					65	□ IN □ OUT □N/A	901:3-4 OAC						
51	Litensils equipment and linens; properly stored, dried					66	□/IN □ OUT □N/A	3701-21 OAC					
52	Handled					66	LIN LI OUT LIN/A	3701-21 OAC					
53	/		N/O		sistant, cloth, and latex glove use								
					Observations and C	orre	ctive Actions						
Itou	m No.	Code Section	Priorit	Mark "X	" in appropriate box for COS and R: COS=corre Comment	ected	on-site during inspection	n R=repeat violation					
itei	II NO.	Code Section	FIIOII	y Level	Comment				cos	R			
1/	10 S. Provide handsink a grease trap under				A landous State								
10 311													
					plumbing permit as previously discussed								
					,			V					
			-										
	Mortal Law Drope Harmometers present												
	The at Seem prove the maters present												
	Cold food temperatures acceptuble it time												
	of institution												
								,					
Person in Charge Date:													
Sanitarian Licensor:													
Knox													
DR	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL												

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Name of Facility