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

Na	me of facility	1/3/ 2-6-0	Check on	The second district		License Number	Date Control of the second					
	HOWL 1	Till Digital	□ FSO	RFE		<u>d//</u>	7/27/d0xU					
Ad	dress	- 1 a 4 a 1	City/State	ity/State/Zip Code								
	16780 1	Fred Hritty Alord	F.	Frellerick busy OH 1130								
Lic	ense holder		Inspectio	n Time	Trav	vel Time	Category/Descriptive					
	D 10	11 Anudred	É.	1.5		.70	C 1-5					
	V 1016	11 Moderned			Ь,							
100	pe of Inspection (chec Standard □ Critical C	k all that appfy) Control Point (FSO) □ Process Review (RFE) □ Varia	naa Bauia	D Callauri		Follow up date (if required	d) Water sample date/result (if required)					
		☐ Complaint ☐ Pre-licensing ☐ Consultation	ince Reviet	v 🗀 Follow t	ib		December 8411					
	The state of the s											
683	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	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	1888 8	Time/Temperature Controlled for Safety Food (TCS food)								
	FW FOUT FINA	Person in charge present, demonstrates knowledge, as										
1,2	□ OUT □ N/A	performs duties	23			Proper date marking and disposition						
2	DIN DOUT N/A	Certified Food Protection Manager	24	0 <u> N</u> 0		Time as a public health control: procedures & records						
		Employee Health		ÐÑ/A □ N	/0							
3	DIN DOUT NA	Management, food employees and conditional employee	es;	25 DIN DOUT		Consumer Advisory						
,	P	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25			Consumer advisory provided for raw or undercooked foods						
5	DÎN DOUT NA	Procedures for responding to vomiting and diarrheal ever	nte			Highly Susceptible Populations						
3		Good Hygienic Practices	Tools .		UT							
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26		01	Pasteurized foods used;	prohibited foods not offered					
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		Chemical								
	Pr	eventing Contamination by Hands		ПИ ПО	UT	- 1 100						
8	DIN DOUT D'NO	Hands clean and properly washed	27	.⊒N/A		Food additives: approved	and properly used					
9	□ IN, □ OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	ÐÎN □ O □N/A	UT	Toxic substances properly identified, stored, used						
				Conformance with Approved Procedures								
10	ØÎN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		UT		d Oxygen Packaging, other					
	படை பலர	Approved Source		LIN/A		specialized processes, ar	nd HACCP plan					
11	☐ IN ☐ OUT	Food obtained from approved source	30			Special Requirements: Fre	esh Juice Production					
12	□N/A □ N/O	Food received at proper temperature										
13,	.⊒ÎN □ OUT	Food in good condition, safe, and unadulterated	31	DN/A DN		Special Requirements: Heat Treatment Dispensing Freezers						
14	□IN □OUT 					Special Requirements: Cu	stom Processing					
		Protection from Contamination	33	0 NI		Special Requirements: Bu	lk Water Machine Criteria					
15	□IN □ OUT ☑N/A □ N/O	Food separated and protected					idified White Rice Preparation					
16	□IN □ OUT ■N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34			Criteria Criteria	unied white Nice Freparation					
17	⊿¶Ñ □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ O □N/A	UT	Critical Control Point Inspe	ection					
iii ii	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		UT	Process Review						
18	□ IN □ OUT □ N/O	Proper cooking time and temperatures			UT							
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□N/A		Variance						
20	□ IN→ □ OUT 1□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	DIN DOUT	Proper hot holding temperatures	fc	foodborne illness. Public health interventions are control measures to prevent foodborne								
ر	☐ÎN □ OUT □N/A	Proper cold holding temperatures 35437		illness or injury.								

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

Name of Facility										Туре	of Inspection Date	/ _		
		7	Y JOJ	0/6	Hill	Orcharg				0	Tandgid 9/17/	200	10	
31				48 440	A 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	GOOD RETA	II DD	۸۲	TICES				200	
	5000	Good Retail	Practic	ces are r	preventative me					chem	picals, and physical objects into foods	-		
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 appl											applica	able		
Safe Food and Water								Utensils, Equipment and Vending						
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required						• \	54	IN OUT		Food and nonfood-contact surfaces cleanab designed, constructed, and used	ole, pro	perly		
39		OUT N/A	Foo	Water and ice from approved source (1) 4/14)				55 IN OUT IN/A			Warewashing facilities: installed, maintained, used; test strips			
				Proper cooling methods used; adequate equipment				56 ☐ IN ☐ OUT			Nonfood-contact surfaces clean			
40	40 OIT OUT ON/A ON/O				for temperature control				Physical Facilities					
41		I OUT DN/A	□ N/O	Plant food properly cooked for hot holding					57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pr					
42	42 IN OUT N/A N/O				ed thawing method	5	58 IN IOUT			Plumbing installed; proper backflow devices				
43		I □ OUT □N/A		Thermometers provided and accurate					□N/A □ N/O					
				Food Identification				59 IN OUT ON			Sewage and waste water properly disposed			
44		I 🗆 OUT		Food properly labeled; original container				60 IN OUT N/A			Toilet facilities: properly constructed, supplied, cleaned			
			Preven	ntion of Food Contamination				61 IN OUT ON		IN/A	Garbage/refuse properly disposed; facilities mainta		d	
45		I 🗆 OUT		Insects, rodents, and animals not present/outer openings protected				1	OIN OUT		Physical facilities installed, maintained, and clean; outdoor dining areas		gs in	
46		I 🗆 OUT		Contamination prevented during food preparation, storage & display				+	□N/A □ N/O	-				
47		OUT N/A		Personal cleanliness				-	IN OUT		Adequate ventilation and lighting; designated a	areas u	sed	
48		I □ OUT □N/A I						64	IN OUT O]N/A	Existing Equipment and Facilities			
49		I LI OUI LINA			se of Utensils	ables					Administrative			
50		I DOUT DN/A [utensils: properly s	stored		65	E IN OUT OI	N/A	901:3-4 OAC			
51				Utensils, equipment and linens: properly stored, dried,				00		ÎNI/A	3701-21 OAC			
52				handled Single-use/single-service articles: properly stored, used										
53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use									XICCO	450	e displayed			
						bservations and					,			
Iton	n No	Code Section	Priori			oox for COS and R: COS=	orrected	d or	n-site during inspe	ection	R=repeat violation			
itei	tem No. Code Section Priority Level Comment Comm							1 /	cos	R				
	1/2004 for 01 11/1						1		10.20	Col				
					A61 #	elcisere Tri	1 1	1//	1175. 91	70	41 F. 80			
				(/	below.	0 07CS X	als	0	being he	eld	et 41°F or below			
The state of the s										-	/			
basumer Adviso								_	-PMS	CA	1,001			
Unslasteur 12 ed 1								70	DOYC C	19	ler.			
								2		7				
ttll food product							- K	01	ValL,	15	Coming Kon			
a Commercial 50								1	· Che	18	Z & Hapys			
Per and tell the										4	artel A =			
rayilly iguelly							41	1	GICAICAL	0	ASOS TREX GOOD			
	PRINCES .									/2				
				A	Doch	ton mes	*		11/11/10	MI	of time of			
Person in Charge														
Tolondy Cyplis														
Sanitarian Licensor: Licensor: Public Health														
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL														