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

Na	ime of f	acility	1 1 1 1 1	Checl			License Number	Date				
Address Crive, Thru CI							45	2/20/010/9				
Ac	idress	arvi	Univertiful	City/2	ty/Zip Code							
10	00	4 We	-st- High Street	1	Mount Vernor / 43050							
Lie	cense h	older ,	7.01	Inspe	ctio	n Time	Travel Time C	ategory/Descriptive				
	_ /	CHF	GRUP LLC	6	0	N115	10 M115	(3-)				
	* _		k all that apply)				Follow up date (if required)	Water sample date/result				
	Standar		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	viev	w □ Follow up		(if required)					
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation												
FOODBORNE ILLINESS 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											
IV	iaik des	iignated compile	Compliance Status	G111. 114	Compliance Status							
	-				Time/Temperature Controlled for Safety Food (TCS food)							
-			Person in charge present, demonstrates knowledge, as	ad a		DAN DOUT						
1,	PIN	□OUT □ N/A	performs duties		23	□N/A □ N/O	Proper date marking and disposition					
2	DIM	OUT N/A	Certified Food Protection Manager Employee Health		24	DIN DOUT	Time as a public health control: procedures & records					
1	N	4			in	Consumer Advisory						
3	DIN J	DOUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting		25	□ IN □ OUT						
4		□OUT □ N/A	Proper use of restriction and exclusion		23	DHIK	Consumer advisory provided for raw or undercooked foods					
5	DHA	OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Popu	lations				
-	LEUN	T OUT TWO	Proper eating, tasting, drinking, or tobacco use		26	IN DOUT	Pasteurized foods used; pro	hibited foods not offered				
7			No discharge from eyes, nose, and mouth	$\neg$	100	Chemical						
-	L 114		reventing Contamination by Hands		1 -		Ontainea					
8	DHN	OUT   N/O			27	DIN DOUT	Food additives: approved ar	d properly used				
9	DIN	OUT-	No bare hand contact with ready-to-eat foods or approv	ed	28	DAN DOUT	Toxic substances properly identified, stored, used					
	LINIA		alternate method properly followed		Conformance with Approved Procedures							
10	BIN	OUT 🗆 N/A	Adequate handwashing facilities supplied & accessible		29	OUT OUT						
Approved Source					20	-EINIA	specialized processes, and HACCP plan					
11	_	DOUT	Food obtained from approved source	_	30	□ IN □ OUT	Special Requirements: Fresh	Juice Production				
12		☐ OUT	Food received at proper temperature			IN OUT						
13	□.W	□ OUT	Food in good condition, safe, and unadulterated		31	DINTA DI N/O	Special Requirements: Heat Treatment Dispensing Freezers					
14		□ OUT □ N/O	Required records available: shellstock tags, parasite destruction		32	IN OUT	Special Requirements: Custom Processing					
100	-		Protection from Contamination			□ IN □ OUT	Outside a side of	And Marking O.S.				
15		OUT	Food separated and protected		33	ONA D NIA	Special Requirements: Bulk Water Machine Criteria					
16	DIN	OUT N/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOUT	Special Requirements: Acidifi Criteria	ed White Rice Preparation				
17	1	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT	Critical Control Point Inspection	on				
Time/Temperature Controlled for Safety Food (TCS food)						דטס 🗆 זיע 🗆 OUT						
	DAN	□ OUT			36	-EIN/A	Process Review					
18		□ N/O	Proper cooking time and temperatures	_   27	37	D IN D OUT	Variance					
19		□ OUT □ N/O	Proper reheating procedures for hot holding		3/ DR/A Variance							
20	□ IN □N/A	□ OUT ☑ 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		OUT N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne							
22	J24N	□ OUT □N/A	Proper cold holding temperatures		illness or injury.							

## State of Ohio

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Type of Inspection Date

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GOOD RETAIL PRACTICES												
	Cood Date!	I. Donati			_					ete into fondo		-
Mari				preventative measures to control the intr , OUT, N/O, N/A) for each numbered item:							applica	able
		-	STAN LINE	d and Water	Ï			of the second	Equipment and Ven			
38	IN OUT EN/A	□ N/O	Pasteur	ized eggs used where required	1	54	EN DOUT		and nonfood-contact		ole, pro	perly
39 □ M □ OUT			Water a	/ater and ice from approved source			DIN DOUT DN/	1	Warewashing facilities: installed, maintained, us			test
		Foo	d Temp	erature Control		_	1	Suips				
40 E	TIN 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment erature control	(	56	D IN DOUT	_	ood-contact surfaces of hysical Facilities	clean	V de	
41 [	<del>                                     </del>			od properly cooked for hot holding	1	57	DIN OUT ON		and cold water availab	ole; adequate pre	ssure	-
$\vdash$				d thawing methods used	1	58 D D OUT N/A Plumbing Installed; proper backflow devices						
43	IN OUT ON/A		Thermo	mometers provided and accurate . 59 ZIN □ OUT □N/A Sewage and waste water prop						operly disposed		
			Food Id	entification		60	DOUT DN/	A Toilet	facilities: properly con:	structed, supplied,	cleane	d
44 E	Food properly labeled; original container and dispersion of the container and dispersion of th				7	61 OUT N/A Garbage/refuse property disposed; facilities						d
		Prevent		ood Contamination	1	62 DIN DOUT Physical facilities installed, maintained, ar					ean 🗲	-700.
45	IN 🗆 OUT		, ,	rodents, and animals not present/outer s protected	7		IN OUT	<del>                                     </del>	hting; designated	,,		
1 1	6 PIN OUT			tamination prevented during food preparation, age & display				A Existin	ng Equipment and Facili	ities		
	IN OUT ONA	□ N/O		I cleanliness cloths: properly used and stored	+			200	Administrative			
_	IN OUT ON/A			fruits and vegetables	+					-		
				se of Utensils	ī	65	EIN - OUT -N/	A 901 3	-4 OAC			
50	ÎN 🗆 OUT 🗆 N/A	□ N/O	In-use u	itensils: properly stored	7	66	IN BOUTEN	A 3701	-21 OAC			
51 [	Utensils, equipment and linens: properly stored, dried, handled				1							
52				se/single-service articles: properly stored, used								
53	IN OUT-ETN/A	□ N/O	Slash-re	sistant and cloth glove use		L						
30			Made "2	Observations and ( in appropriate box for COS and R: COS=cor					peat violation			
Item I	No. Code Section	Priori		Comment		2			6		cos	R
3	06		•	Employee Health	5	266	ns Kur,	-10ch	WOFFERS			
			110	not of size for Overnew to the.								
56	4,5	N	/_	Mold County up	57	76	1 2011521	25,0	1 KG1 L	DUCKS		×
	-			In Walk-in. Wrope	$\mathcal{H}$	_	CYGA GA	K J	neintain			
17	2.1			Vac Diestring of	1	- 20	V. O.C. 00	- No.	5/101	hd /h1/ .		DK.
1	0.1	_		Still applie ON	7 C	,,,,,,,	001 01	<u> </u>	Tatale A	7 110		
	+			health dipartment	$\mathcal{L}$	141	- COURT	769	across je	<u>ی</u>	<u> </u>	
62	111	h /	Ic	FFINE EN PRICE TONES	1 'S 1	-1	Share woo	2-1	in Chark	STORIC		
400	1941	10		some not Concrete a	63	17	U Cleans	7,	In GEST	-0.WS		
	(0. 1		C	MISCAT.	40	6	0 0000000000000000000000000000000000000	6	De Jan F	- ۱۱ انور د		
				Relayater is dela as	70	4.	displante	<u> </u>	mken Roll	mica		
-				surkaces.	£ .		CHO PHONE	7	10	7 77 20	_	
_					10	14	water a	CCUP	whotons	Marca	<del>-</del>	
				in back INOCK OF	Ta .		4 Castact L	00/14	drot in	TEPGIT.		
Person in Charge  Date: 2-20-19												
Sanitarian Jem & Heller, RS Licensor: KIUX 6. HU												

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

Name of Facility

740-392-2200 Ext. 2226