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

					on	е	License Number		Date					
Catholic Suth Surreland							445		10/17/2019					
A	idress	Juli Chill Chil	City/	ity/Zip,Code										
7 7 (4 2 Parl App						Centerbus 43011								
O TOWNSHIP IT DECK OUT														
Li	cense holder	11/1/	inspe	ec 	CTIO	n lime	ravel Time *	C	ategory/Descriptive					
	Catholi	- puth Uhmmer Lam	0 1	7	5	14/15	YO MIAS		NC45					
Type of Inspection (check all (hat apply)							Follow up date (if requ	uired)	Water sample date/result					
Standard Critical Control Point (FSO) Process Review (RFE) Variance F						v 🗆 Follow up	(if required)							
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				EH-								
-		FOODDODNE II I NECO DIOV FACTO	20.4	L B	ND DIELIC HEALTH INTERVENTIONS									
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 applicab														
		Compliance Status		Compliance Status										
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	MIN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd ß	7	23	DIN OUT	Proper date marking	and dis	sposition					
2	- DIN DOUT D N/A	Certified Food Protection Manager Employee Health	7	,	24	OUT OUT	Time as a public health control: procedures & records							
_	DIN DOUT D N/A	Management, food employees and conditional employee;					Consumer Ac	Consumer Advisory						
3		knowledge, responsibilities and reporting			25	□ IN □ OUT	Consumer advisory p	ner advisory provided for raw or undercooked foods						
4	PIN DOUT D N/A	Proper use of restriction and exclusion	10	-	Ш	DM/A	1							
5	OUT N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	าเร			□ IN □ OUT	Highly Susceptible	Popul	lations					
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use			26	⊒H¶A	Pasteurized foods us	ed; pro	hibited foods not offered					
7	□IN □ OUT ■ N/O	No discharge from eyes, nose, and mouth		Ì	Chemical									
	The second secon	eventing Contamination by Hands		ľ		DIN DOUT								
8	DIN OUT N/O	Hands clean and properly washed			27	M/A	Food additives: approved and properly used							
9	ON/A ON/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed		28 OUT Toxic substances properly Identified, stored, used			entified, stored, used						
-				Conformance with Approved Procedures										
10	DIN OUT N/A	Adequate handwashing facilities supplied/& accessible Approved Source			29	□ IN □ OUT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	DAN DOUT	Food obtained from approved source			20	D IN D OUT	Consist Bossissons		Ivina Dandwalian					
40	DIN DOUT	Food received at proper temperature			30	DN/A DN/O	Special Requirements	: Fresn	Juice Production					
12	□N/A □ N/O	and the second s	_			IN I OUT	Special Requirements	Treatment Dispensing Freezers						
13		Food in good condition, safe, and unadulterated		+		OUT OUT								
14	DIN DOUT	Required records available: shellstock tags, parasite destruction			32		Special Requirements	: Custo	m Processing					
10.1		Protection from Contamination			33	D IN D OUT	Special Requirements	: Bulk V	Vater Machine Criteria					
15	DIN DOUT	Food separated and protected		-	H	DIN OUT			ed White Rice Preparation					
16	☑N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized			34	DN/A D N/O	Criteria		ed Wille Nice Nice i Teparation					
17	DUN 🗆 OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			35	THIN DOUT	Critical Control Point In	nspectio	วก					
		rature Controlled for Safety Food (TCS food)		7	36	□ IN □ OUT	Process Review							
18.	DN/A DN/O	Proper cooking time and temperatures		ŀ	-	□N/A								
19	DAN DOUT	Proper reheating procedures for hot holding	\dashv		37	□ IN □ OUT □N/A	Variance							
Ľ.	□N/A □ N/O			ľ										
20	ZIN OUT ON/A ON/O	Proper cooling time and temperatures			nd employee behaviors ributing factors to									
21	□ IN □ OUT □N/A ☑ N/O	Proper hot holding temperatures			foo	sures to prevent foodborne								
22	ZÍN 🗆 OUT 🗆 N/A	Proper cold holding temperatures			sures to bievent 100000106									

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code													
Name of Facility Catholic Youth Summer (Emp Strated) CCP 10-17-1										7-/	9		
GOOD RETAIL PRACTICES													
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 applicable													
(100)		2000 Harris 10	_	-C102500-A	ensils, Equipment and Vending								
38	□ IN	OUT DWA	Safe Food and Water OUT DMA DNO Pasteurized eggs used where required							Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly	
39	₽1Ñ	OUT		-	and ice from approved source] ;	7 59	□.IN ® OUT □	IN/A	Warewashing facilities: installed, maintained	, used;	test	
			Foo	od Temp	erature Control	4				strips			
40	E IN C	□ OUT □N/A [⊒ N/O	cooling methods used; adequate equipment perature control		56	DIN FOUT		Nonfood-contact surfaces clean Physical Facilities				
41		OUT □N/AJ	2 N/O	Plant fo	od properly cooked for hot holding	1	57	ZIN DOUT DI	N/A	Hot and cold water available; adequate pre	essure		
42	DIN.	OUT ON/A	□ N/O	Approve	Approved thawing methods used			☐ OUT ☐N/A Plumbing Installed; proper backflow device					
43	D/N.	A/N TUO C		Thermometers provided and accurate			59	ZIN OUT OI	IN/A	Sewage and waste water properly disposed			
7				Food Id	Food Identification			DAN OUT DI	N/A Toilet facilities: properly constructed, supplied			t, cleaned	
44-	Z N	TUO 🗆		Food properly labeled; original container			61	DAN DOUT DI	N/A	Garbage/refuse property disposed; facilities ma	aintaine	d	
-	-	12411-0-12	Prevent	tion of Food Contamination			62	D IN POUT		Physical facilities installed, maintained, and cl	ean		
45	IN C	_ OUT		Insects, rodents, and animals not present/outer openings protected				ØN □ OUT		Adequate ventilation and lighting; designated	areas u	sed	
46	DAIN C			Contamination prevented during food preparation, storage & display			64	OUT □N/A Existing Equipment and Facilities					
47		□ OUT □N/A [7.0//0		al cleanliness	+	H		_	Administrative	rice at		
48					cloths: properly used and stored	+	-	Administrative Administrative					
49-	LINE	OUT IN/A	- 7		g fruits and vegetables		65	OUT DA	N/A	901:3-4 OAC			
50	DAY C	OUT □N/A	N/O	In-use u	utensils properly stored		66	DAN OUT DI	N/A	3701-21 OAC			
51		OUT □N/A		Utensils handled	, equipment and linens: properly stored, dried		- 6		-	1-TEMP THERMOLABEL			
52	EI IN E	OUT □N/A			use/single-service articles: properly stored, used					black as 160°F			
50 Elit E 601 Epin E 100 Global Tobolatin and Good global Estate													
· k				Marie Pi	Observations and (T in appropriate box for COS and R: COS=co					Removed violation			
Iten	No. C	Code Section	Priori	ty Level		1100	100	on-and during mape)	th-topcat vicaboli	COS	R	
	-				Arcson-In-Charge			PRSCAT	diameter)				
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Person in Charge Date: 17-17-19													
Sanitarian Licensor: Licensor: Lounty HD													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL													

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

Name of	Facility	101	(1)			Type of inspection	Date	,		
	(0)	HOLIC	tout4	U 4 moyer	(amp	Type of Inspection Standard JCCF	10/17	7//	19	
Observations and Corrective Actions (continued)										
		v		x for COS and R: COS=con	rected on-site during ins	pection R=repeat violation				
Item No.		Priority Level	Comment		1 /1-//	Curl Charles	disoleman	COS	R	
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Person in Charge: Date: 10-17-19										
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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