## **State of Ohio** Food Inspection Repc. Authority: Chapters 3717 and 3715 Ohio Revised Code

			Check on		License Number	Date				
Outters restaurant			ൃ⊈″FSO	RFE	559	1 1012012020				
				ity/State/Zip Code						
	20 1 10-		- 1	- Lean al Hana						
				pection Time Travel Time Category/Descript						
License holder Insp			inspectio	n ime	Travel Time	Category/Descriptive				
Silver Tree Pub 116				2n	<b>1</b>	C45				
Ту	Type of Inspection (check all that apply)				Follow up date (if required	) Water sample date/result				
	Standard 🗗 Critical (	Control Point (FSO) D Process Review (RFE) D Varia	nce Revie	w □ Follow up		(if required)				
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation □ 130 (a) 12:00										
	· ·									
10.00	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=in	compliance C	OUT=not in compliance N/O=no	t observed N/A=not applicable				
		Compliance Status		Compliance Status						
1000		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	DÍN DOUT DN/A	Person in charge present, demonstrates knowledge, as performs duties	nd 23	DIN OU						
2	□IN □OUT □ N/A	Certified Food Protection Manager			JT					
		Employee Health	24	□N/A □ N/		ntrol: procedures & records				
	□IN □OUT □ N/A	Management, food employees and conditional employee	s;		Consumer Advis	ory				
3/		knowledge, responsibilities and reporting	25	□ N □ OU	T Concurrent advisory provide	ded for raw or undercooked foods				
4	OUT □ N/A	Proper use of restriction and exclusion		DłÑ/A	Consumer advisory provid	ded for raw of undercooked foods				
5	JEIN □OUT□N/A	Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible Po	oulations				
		Good Hygienic Practices	26	□ IN □ OL	Pasteurized foods used;	prohibited foods not offered				
6 7	ZIN OUT NO	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		J2N/A	Chemical					
	V	reventing Contamination by Hands	Same							
		T	27	IDIN DOU IDN/A	Food additives: approved	and properly used				
8	DÍN DOUTDN/O	Hands clean and properly washed		MINIA						
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	ØIN □ OU □N/A	Toxic substances properly identified, stored, used					
					Conformance with Approve	d Procedures				
10	ØÎN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□ N □ OU	IT Compliance with Reduced	Oxygen Packaging, other				
1,2,55		Approved Source		L/N/A	specialized processes, ar	d HACCP plan				
11	☐ IN ☐ OUT	Food obtained from approved source	30		Special Requirements: Fre	sh Juice Production				
12	□IN □ OUT □N/A □\N/O	Food received at proper temperature		<i>F</i>						
13	ZIN OUT	Food in good condition, safe, and unadulterated	31		Special Requirements: Heat-Treatment Dispensing Fre					
14	TUO שונֶם OUT	Required records available: shellstock tags, parasite	32	□ N □ OU		otom Proposing				
<u> </u>	ØÑ/A □ N/O	destruction	32	ØN/A □ N/0	Special Requirements: Cu	stom Processing				
Protection from Contamination			33	□IN □ OU	Special Requirements: Rul	k Water Machine Criterio				
15	☑IN □ OUT □N/A □ N/O	Food separated and protected		ØN/A □ N/0	O Opecial Requirements, but	Water Machine Officeria				
16	OUT OUT	Food-contact surfaces: cleaned and sanitized	34	DIN DOU		dified White Rice Preparation				
17	ØIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU	IT Critical Control Point Inspe	ction				
	/ Time/Temno	rature Controlled for Safety Food (TCS food)			T					
91.41.11	☐ IN ☐ ,ØUT		36	□IN □OU □M/A	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		OU OU	IT*					
19	□ IN □ OUT □N/A ☑ N/O	Proper reheating procedures for hot holding	37	DN/A	Variance					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	☐ IN ☐ OUT ☐ N/A ☐ N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.						
22	□IN ØOUT□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						

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Nam	Name of Facility Type of Inspection Date								
0	Duffers Restaurant Standard (CP) 1910/a								
	GOOD RETAIL PRACTICES 30 day								
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.								
Ма	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								
		Safe Food and Water	Utensils, Equipment and Vending						
38	□ IN □ OUT ØN/A □ N/O	Pasteurized eggs used where required	54	б ім □ оит	Food and nonfood-contact surfaces cleanab designed, constructed, and used	le, pro	perly		
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source			55	IN OUT ONA	Warewashing facilities: installed, maintained,	used;	test		
Food Temperature Control			EG	□ IN □ OUT	strips  Nonfood-contact surfaces clean				
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities						
41	□ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding			57   IN   OUT   N/A   Hot and cold water available; adequate pressure					
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devices	3			
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O					
9		Food Identification	59	IN OUT ON/A	Sewage and waste water properly disposed				
44	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied,	cleane	d		
1		ation of Food Contamination	61	IN OUT ON/A	Garbage/refuse properly disposed; facilities ma	aintained			
45	Ø IN □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, maintained, and cle	an; dog	n; dogs in		
	7	openings protected  Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas				
46	IN I OUT	storage & display	63	Ď IN □ OUT	Adequate ventilation and lighting; designated a	reas us	sed		
47	☐ IN ☐ OUT ☐ N/A ☐ N/O	Personal cleanliness  Wiping cloths: properly used and stored	64	IN OUT ON/A	Existing Equipment and Facilities	*			
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative		-		
	,	Proper Use of Utensils		1					
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC  1-TEMP THERMOLABE Square turns black as black as temperature 748	)°F	TL1-160		
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT □N/A	3701-21 OAC temperature is reached 71°	·	160		
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used	1-TEMP THERMOLABEL ®						
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use		-41 A -41	black as temperature is reached	C C	TL1-160		
		Observations and Co			n R=repeat violation				
Item	No. Code Section Prior	ity Level Comment		on one during meposite	the second secon	cos	R		
4	16 4,5/3.2 (	Observed tood work	Lei	wet wix	se soiled Cutting	Ø			
3	5	board, and Knife	, 1	with G	10th That was		,□		
		Stored in a Same	11	Ler Dolu	HON, that was				
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Lagrieli Spino DT.			1	de: Pilm	er reports a huser				
Person in Charge Date:									
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Sanifarian Ball Marian Ball				Licensor:	V Public Healt.	/			
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL					Page of	ł			

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

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

Name of Facility		Ĭ.	Type of Inspection Date	£	
Duffers	Cestar	wort	Standevel/CP/ 4/24	Jā	104
		Oleman and	Conventing Astions (continued)	′	
	Mark "Y"		Corrective Actions (continued) R: COS=corrected on-site during inspection R=repeat violation		
Item No.   Code Section		Comment	1. 000-contocod direct daming inspection in respect violation	cos	R
	10 mm	Lunch. Unit	was turned colder Monitor to		
		ensure ics	toods are maintained at 417		
		or helow	Λ Λ		님
KA		Ensure Soray	arms of dish marking are tree of		
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		Dull HE In	all hine. Jean and Mountain.		
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	~	CIP Chmme	175. , , , , , , , , , , , , , , , , , , ,		
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	-	Soiled and	as often to neessans to		
		meintein	regulied concentration		
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		Reinspectie	n at 12-000 on 6/30 fer		
		To the French	Jon dish machine		
	h 1				
Person in Charge:			Date: 6-26-20		
Sanitarian: 1/1	G //	And the second second second second	Licensor: 1		
THUMA	<u>Genek</u>	No. of the Control of			

PRIORITY LEVEL: C = CRÍTICAL NC = NON-CRITICAL

Page 5 of 5

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)