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

Na	ame of facility	1 / 1	Check or		License Number	Date					
	191	mers Orchard	□ FSC	BAFE	403	10/18/2018					
Ac	idress	Brysh Run Pool	Clty/Zlp	Ity/Zip Code							
3	70730	(South Run Posis	1- 1 han	ding 4	3843						
1.3	cense holder	21424 KAN KAN	Inspection		7	Category/Descriptive					
Li		700 he -+	l '.	0 "	avel time	C / S					
ora Mast			U	,0		- / -					
Type of Inspection (check all that apply)					Follow up date (if required)	Water sample date/result					
1	Standard			w 🗆 Follow up		(if required)					
F	Poodborne Li 30 Day	Li Complaint Li Pre-licensing Li Consultation				10/18/18/					
2600	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
N	lark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered i				observed N/A=not applicable					
H	,and addignated demp										
_		Compliance Status		Compliance Status							
	I.	Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	A -	Person in charge present, demonstrates knowledge, a performs duties	nd 2	IN OUT	Proper date marking and disposition						
2	DIN DOUT NA	Certified Food Protection Manager	24	DIN DOUT	Time as a public health conti	rol: procedures & records					
	T	Employee Health	-	24 N/O Time as a public health control: procedures & records							
3	N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	· =	No. El OUT	Consumer Advisor						
A	TON DOUT DINA	Proper use of restriction and exclusion	25	N/A OUT	Consumer advisory provide	d for raw or undercooked foods					
5	DON DOUT NA	Procedures for responding to vomiting and diarrheal eve	nts		Highly Susceptible Populations						
100	,	Good Hygienic Practices		□ IN □ OUT	Pasteurized foods used, pro	phibited foods not offered					
6	DIN DOUT NO	and the second s	26	AIMIA	T asteanzed 100ds data, pri	Shibited 100ds flot difered					
7	OUT N/C	Table and the variable of the same of the	- 0	7	Chemical						
	T	Preventing Contamination by Hands	2	DIN DOUT	Food additives approved a	nd property used					
8	וא ב OUT אום אום OUT	Hands clean and properly washed		EHV/A	Toda dodinyou approvou a	na propany assa					
9	□ IN □ OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 26	OIN OUT							
	7			Conformance with Approved Procedures							
10	DIN DOUT ONA	Adequate handwashing facilities supplied & accessible	29	□ IN □ OUT	Compliance with Reduced C						
		Approved Source		LIN/A	specialized processes, and	HACCP plan					
11	11000	Food obtained from approved source	30	IN OUT	Special Requirements: Fresh	Juice Production					
12	□IN □ OUT	Food received at proper temperature		DIN DOUT							
13	BEN DOUT	Food in good condition, safe, and unadulterated	31	N/A N/O	Special Requirements: Heat	Treatment Dispensing Freezers					
1	TUO U MI	Required records available: shellstock tags, parasite		□ IN □ OUT	0.110 1.10/0						
14	-PINIA [] N/O	destruction	3	□N/A □ N/O	Special Requirements: Cust	m Processing					
Protection from Contamination				□ IN □ OUT	Special Requirements: Bulk	Water Machine Criteria					
15	DIN DOUT	Food separated and protected	33	□N/A □ N/O	- John Dolk						
ļ.	ISMA LI NO		34	□ IN □ OUT	Special Requirements: Acidi	fied White Rice Preparation					
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34	UN/A LI N/O	Criteria						
17	DEN COUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OUT	Critical Control Point Inspect	ion					
1	Time/Temp	erature Controlled for Safety Food (TCS food)	36	DIN DOUT	Process Review						
18	IN OUT	Proper cooking time and temperatures	30	□N/A	FIOCESS IVEALEM						
10	DAN/A N/O	r reput cooking title die temperatures	37	TUO UN OUT	Variance	11/					
19	□ IN □ OUT	Proper reheating procedures for hot holding		37 DN/A Variance							
	DIN DOUT	Bases and the Alexander		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.							
20	N/A D N/O	Proper cooling time and temperatures									
21	OIN OUT	Proper hot holding temperatures	fo								
22		Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

State of Ohio

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Type of Inspection

Nar	ne of Facility	's Orchard		Standard Date	/18	>						
		1										
		GOOD RETAIL PRAC										
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												
IVI	the state of the s	Safe Food and Water	impliance CG1-	Utensils, Equipment and Vending	пос аррис	abio						
38		Pasteurized eggs used where required 54	□ и 😝 оит	Food and nonfood-contact surfaces cle designed, constructed, and used	anable, pro	perly						
39 IN I OUT		Water and ice from approved source			ined, used;	test:						
	Fo	od Temperature Control	ם דטס 🗆 מו 🗖	strips strips	,							
40 ZIN = OUT =N/A = N/O		Proper cooling methods used; adequate equipment for temperature control										
41	OIN OUT ZIN/A ON/O	Plant food properly cooked for hot holding 57	57 IN OUT ONA Hot and cold water available; adequate									
42	IN OUT ØN/A IN/O	Approved thawing methods used 58 IN OUT N/A Plumbing installed; proper backflow		vices	Jan.							
43	□ IN ▼ OUT □N/A	Thermometers provided and accurate 59	EN DOUT D	IN/A Sewage and waste water properly dispos	ed							
		Food Identification 60	DIN DOUTE	M/A Tollet facilities: properly constructed, supp	plied, cleans	ed						
44	□ IN □ OUT	Food properly labeled; original container 61	EN OUT	IN/A Gerbage/refuse properly disposed; facilities	s maintaine	ed						
	Preven	tion of Food Contamination 62	IN 🗆 OUT	Physical facilities installed, maintained, as	nd clean							
45	Ø N □ OUT	Insects, rodents, and animals not present/outer openings protected 63	ZIN 🗆 OUT	Adequate ventilation and lighting; designs	ited areas u	used						
46	ZIN COUT	Contamination prevented during food preparation, storage & display	64 IN OUT IN/A Existing Equipment and Facilities									
48	IN OUT ZINA NO	Personal cleanliness Wiping cloths: properly used and stored		Administrative	Mary and	1 1/3						
49	IN OUT ON A NO	Marking fails and constables	12									
		roper Use of Utensiis 65	AIN TOTAL C	IN/A 901:3-4 OAC OXEG								
50	IN OUT ANA NO	tn-use utensils: properly stored 66	□ IN □ OUT 🗷	N/A 3701-21 OAC								
51	□ IN □ OUT ØN/A	Utensils, equipment and linens: properly stored, dried, handled										
52	IN I OUT ANA	Single-use/single-service articles: properly stored, used										
53												
		Observations and Correct Mark "X" in appropriate box for COS and R: COS=corrected o										
iter	~ ~	ty Level Comment	- /	-/-/	cos	R						
14	3 4.2 A	IC provide refrigeration		onell for								
Ŀ		Kexrigeration Unilding	apple	cider. U		<u> </u>						
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-		1001924		<i>V</i>								
Water Sample collected at time of												
1150cchil												
Person in Charge Color Most												
Sanitarian Licensor:												
Jai	(Xem (X tellion, K) Frox 6. HD											
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2												

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

Name of Facility

Date