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

Name of facility, Chec					A4	License Number	Date / 7 / 7 / 7						
	OLIVOCK.	S TIVE Point WINE Show	□ FS	<u> </u>	BRRFE	1003	12/2/018						
701 Worth Man Street City/Zip Code Mount Vernon													
Lie	cense holder	7 / /	Time Tra	vel Time C	ategory/Descriptive								
	K,	VIA Bullock	60) ,	MILS	0/5							
7	pe of Inspection (chec			_		Follow up date (If required)	Water sample date/result						
	·	Control Point (FSO) □ Process Review (RFE) □ Varia	ice Revie	ew	☐ Follow up	Louow ab ages (it radailed)	(if required)						
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
EOODBORNE 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 applicable													
		Compliance Status		Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	ZIN COUT C N/A	Person in charge present, demonstrates knowledge, ar performs duties	d 2		DN/A DN/O								
2 DIN DOUT DAI/A Certified Food Protection Manager					D IN D OUT	Time as a public health control: procedures & records							
Employee Health				24 □N/A □ N/O Time as a public health control: procedures & records Consumer Advisory									
3	DAN DOUT D N/A	Management, food employees and conditional employee; knowledge, responsibilities and reporting		T	D IN D OUT								
4	DIN DOUT DINA	Proper use of restriction and exclusion	2		DN/A	Consumer advisory provided	for raw or undercooked foods						
5	DIN OUT NA	Procedures for responding to vomiting and diarrheal even	s	1		Highly Susceptible Popul	lations						
		Good Hygienic Practices	20	6	□ IN □ OUT	Pasteurized foods used; pro	hibited foods not offered						
7	DIN OUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	26 DA/A Pasteunzed toods used, prohibited toods not offered Chemical										
=	19'0	reventing Contamination by Hands		T	Du Dout	Orallion							
8	OUT N/O		2	7	DN □ OUT	Food additives; approved an	d properly used						
9	□ IŅ □ OUT	No bare hand contact with ready-to-eat foods or approv	ed 2		DIN DOUT	Toxic substances properly identified, stored, used							
ľ	DIN D VID	alternate method properly followed		Ė	C	onformance with Approved I	Procedures						
10	O DIN DOUT DAI/A Adequate handwashing facilities supplied & accessible				□ IN □ OUT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	DIN OUT	Food obtained from approved source	3		DJN DOUT	Consid Bossissments: Essab	tuine Denduction						
12	□ IN □ OUT	Food received at proper temperature		_	DAN DOUT ZIN/A DN/O	Special Requirements: Fresh	Juice Production						
-	□N/A □N/O	<u> </u>	3	11	□ N □ OUT ☑N/A □ N/O	Special Requirements: Heat Treatment Dispensing Fr							
13	DIN DOUT	Food in good condition, safe, and unadulterated		1	11.000								
14	DMA DN/O	Required records available: shellstock tags, parasite destruction	3	2	DIN DOUT	Special Requirements: Custo	m Processing						
		Protection from Contamination	3		□ IN □ OUT □N/A □ N/O	Special Requirements: Bulk V	Vater Machine Criteria						
15	DAN D NIO	Food separated and protected				Special Requirements: Acidifi	ed White Rice Preparation						
16	□ IN □ OUT □ IN/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		DN/A D N/O	Criteria	72 72						
17	D IN COUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5	DIN DOUT	Critical Control Point Inspection							
Time/Temperature Controlled for Safety Food (TCS food)						Process Review							
18	DIN DOUT	Proper cooking time and temperatures	36	+	DN/A								
19	ON OUT	Proper reheating procedures for hot holding	3	37 CH/A OUT Variance									
20	DIN DOUT	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	f	that are identified as the most significant contributing factors to foodborne illness.									
22	N D OUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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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 ap												
38	O IN O OUT ON O		rized eggs used where required	Food	Utensile, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
39	IN OUT	Water	and ice from approved source		DIN DOUNE		vashing facilities: insta		d, used;	test		
		Food Temp	perature Control			suibs						
40	IN I OUT PANA		cooling methods used; adequate equipment perature control	56	56							
41	D IN D OUT ZN/A D	N/O Plant fo	ood properly cooked for hot holding	57	N OUT O	N/A Hot ar	nd cold water available	e; adequate pri	essure			
42	□ IŅ □ OUT □N/A □ N/O App		ed thawing methods used	58	58 AN OUT N/A Plumbing installed; proper bar				 ∋s			
43	ZIN OUT ON/A Them		ometers provided and accurate	59	59 MIN OUT ON/A Sewage and waste water proj					,		
		Food Id	lentification	60						rd		
44	D IN OUT	Food p	roperly labeled; original container	61	ZIN 🗆 OUT 🗆	_	ge/refuse properly dispo	osed; facilities m	aintaine	d		
	4	evention of F	ood Contamination	62	□ OUT	Physic	al facilities installed, m	aintained, and cl	lean			
45	Ø IN □ OUT		, rodents, and animals not present/outer	63	EZIN 🗆 OUT	Adequi	ate ventilation and light	ting; designated	areas u	sed		
46	□ IN □ OUT	Contan	nination prevented during food preparation, & display	64	N OUT C	N/A Existing	g Equipment and Faciliti	les				
47			al cleanliness									
48	O IN O OUT DIVIA O		cloths: properly used and stored				Administrative					
49	IN OUT ZEN/A I	The second second	ng fruits and vegetables	65	MIN OUT E	N/A 901:3-4	OAC					
50			utensils: properly stored	- 66] □ и □ оит9 <u>≓</u>	δυΔ 2701 °	21 OAC					
-			s, equipment and linens: properly stored, dried,									
51	O IN O OUT ON/A	handled			MIH- R	C/R//-	1 0000	,,,	0 4			
52			use/single-service articles; propeny stored, use esistant and cloth glove use	90	Paw o	FACILLA	1 C555.	- 40	1			
			Observations and						===			
			X" in appropriate box for OOS and R. COS=c				eat violation			ш		
5	7 / / / -	Priority Level		0 1	30,111-10	0 94	19 910	01/18	COS	R		
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Person in Charge Date: 12/5/2018												
Sanitarian Licensor: Kyo X 6. HX												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of												

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