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

Name of facility Ch				Check-one			License Number		Date			
Address  Name of facility  Flowers Der & Grill  Address  City  Cit			X	FSO 🗆 RFE   199   107			10-21-19					
Address					City/Zip Code							
15 West High Street				Moket lemon. 43050								
			Inspe	spection Time   Travel Time   Category/Des				tegory/Descriptive_				
			Ι.	~		1100	10 2 10	021	C //			
Erroy Parter				<i>7</i>	1115		0 /91/12		<u> </u>			
Type of Inspection (check all that apply)							Follow up date (if require	d)	Water sample date/result			
100		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Ri	elve	w 🛮 Follow up	P			(if required)			
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation												
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
B.4	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	ark designated compli	Compliance Status										
				Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT N/A	Person in charge present, demonstrates knowledge, a performs duties	no	23			Proper date marking and disposition					
2	□IN □OUT □ N/A	Certified Food Protection Manager		24	□ IN □ OU	iT	Time as a public health as	ontrol	procedures & records			
		Employee Health			N/A D N/C	0	Time as a public health control: procedures & records					
3	□IN □OUT □ N/A	Management, food employees and conditional employee;										
_		knowledge, responsibilities and reporting		25	□IN □ OUT	Т	Consumer advisory provi	ided (	for raw or undercooked foods			
4	OIN COUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal eve	nte	1750	Litera	2011111111	Highly Susceptible Po	nina	fione			
5	DIM BOOT BINA	Good Hygienic Practices	110		טוא בו סטי	T I			-			
6	□ IN □ OUT □ N/O			26		`	Pasteurized foods used;	prohi	bited foods not offered			
7	□ IN □ OUT □ N/O						Chemical					
Preventing Contamination by Hands						т						
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved	i and	properly used			
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed	ved	28	□ IN □ OUT	Т	Toxic substances properly identified, stored, used					
-	□N/A □ N/O			Conformance with Approved Procedures								
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		-	□ IN □ OUT Compliance with Reduced Oxygen Packaging, other							
	Approved Source			29	29 N/A specialized processes, and HACCP plan							
11	□IN □ OUT	Food obtained from approved source		30			Special Requirements: Fre	esh J	uice Production			
12	□ IN □ OUT	Food received at proper temperature		L	LIN/A LI N/O							
	□N/A □ N/O	Food in good condition, safe, and unadulterated	_	31			Special Requirements: He	eatment Dispensing Freezers				
13	□ IN □ OUT			-	ווסם מום	<del>-</del> +						
14	ON/A ON/O	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/O		Special Requirements: Cu	ıstom	Processing			
Π,	Protection from Contamination			33	DIN DOUT	т	Special Requirements: Bulk		Water Machine Criteria			
15	□ IN □ OUT	Food separated and protected		33	□N/A □ N/O		Special Requirements, 50	HIV AAC	ater machine chterta			
	□N/A □ N/O	root copulates the protected		2.4	DIN DOUT	т	Special Requirements: Ac	idifier	d White Rice Preparation			
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O		Criteria		,			
17.	.□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Т	Critical Control Point Inspe	ection	1			
Time/Temperature Controlled for Safety Food (TCS food)					דטס 🗆 או 🗆	T	Persona Raviau					
10	□ IN □ OUT Proper cooking time and temperatures			36	□N/A		Process Review					
18	□N/A □ N/O	Lipher cooking mile and rembalarnias		27	IN BOUT	т .	Variance					
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding		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		that are identified as the most significant contributing factors to foodborne illness.								
22	□ IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

## **State of Ohio**

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Nar	ne of Facility	5 Wart Frill		~	Type of inspection	Date					
L	Happer	5 X415 (-11/1			Compla	/ // 55/		_			
		GOOD RETAIL	DDA	CTICES		- 17 70		-			
	Cond Rotal Benetic				shamicals, and physical shipst	o into foodo					
М	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										
	Safe Food and Water  Litensils, Equipment and Vending										
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	□ и □ оит		Food and nonfood-contact surfaces cleanable, properl designed, constructed, and used						
39	□ NI □ OUT	Water and ice from approved source	55	led, maintained, u	sed;	test					
	Foo	od Temperature Control		D TUO DI NI	strips						
40	D IN D OUT DN/A D N/O	Proper cooling methods used; adequate equipment for temperature control									
41		Plant food properly cooked for hot holding	57		N/A Hot and cold water available	Hot and cold water available; adequate pressure					
42	□ IN □ OUT □N/A □ N/O	pproved thawing methods used 58 ☐ IN ☐ OUT ☐N/A Plumbing installed; proper backflow									
43	□ IN □ OUT □N/A	Thermometers provided and accurate 59 IN OUT N/A Sewage and waste water properly d					1	/			
	ALL CONTRACTOR STATE OF THE PERSON NAMED IN COLUMN TWO IN COLUMN TO THE PERSON NAMED IN COLUMN T	Food Identification	60	IN OUT E	N/A Toilet facilities: properly constr	Toilet facilities: properly constructed, supplied, cleaned					
44	□ IN □ OUT	Food properly labeled; original container	61			sed fact ties main	taine	-d			
			<u> </u>				-	u .			
121	Prevent	tion of Food Contamination	62	□ IN □ OUT	Physical facilities installed ma		-				
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected  63 □ IN □ OUT  Adequate ventilation and lighting;					as ú	sed			
46	O IN O OUT	Contamination prevented during food preparation, storage & display	64	ם וא מַ סטד ב	N/A Existing Equipment and Facilities	is.					
47		Personal cleanliness  Wiping cloths: properly used and stored			Administrative		-				
49		Washing fruits and vegetables						_			
1		Proper Use of Utensils	65		]N/A 901:3-4 OAC						
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	66	□ IN □ OUT □	]N/A 3701-21 OAC						
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried,				· ·						
52	☐ IN ☐ OUT ☐N/A	handled Single-use/single-service articles: properly stored used									
53	□ IN □ OUT □N/A □ N/O	Slash-resistant and cloth glove use									
		Observations and C	orre	ctive Actio	ns		7				
IA	N-   C   D	Mark "X" in appropriate box for COS and R. COS=corre	ected c	on-site during insp	ection R=repeat violation	20 20 1					
Iten	No. Code Section Priori	ty Level Comment		11 .	y 13.		cos	R			
		- The estate	1	Finds (	AL LOHOWING						
		The inspection	<u> </u>	7//100	196 1011010111						
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		AIS GIACUL			0,0			<u>-</u>			
Person in Charge Date: 10/21/19											
Sanitarian Licensor: Licensor: Licensor: Licensor:											
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Rage f											

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