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

<u></u>												
Name of facility			Check or		License Number	Date						
ANDX LOWNING TRAPE TOYT / (CHIPPANAR)				11/3/20								
Ac	Idress		City/State/Zip Code									
- (19 Jouth	Pristen Ot.	(en	terbur	a DH 43011							
				n Time	Travel Time	Category/Descriptive						
KMOX Co Head Sturt Inc			l.		30	NC35						
Type of Inspection (check all that apply)					Follow up date (if required	d) Water sample date/result						
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance				w 🛘 Follow up	per y construct to a transport to the construction of the construc	(if required)						
닏	Foodborne LJ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				The story p						
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 applicable												
		Compliance Status		Compliance Status								
		Supervision	SANASI S	Time/Temperature Controlled for Safety Food (TCS food)								
1	ZÍN DOUT D N/A	Person in charge present, demonstrates knowledge, a	nd	ØÍN □ OU	т							
Ľ		performs duties		DN/A DN/C	Proper date marking and	disposition						
2	□IN □OUT □ N/A	Certified Food Protection Manager	24			ntrol: procedures & records						
10,000	Employee Health			Consumer Advisory								
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	·	DIN DOU		Dry aligness of the control of the c						
4	DIN OUT N/A	Proper use of restriction and exclusion	25	ØÑ/A	Consumer advisory provi	ded for raw or undercooked foods						
5	DÍÑ DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible Po	pulations						
1000		Good Hygienic Practices (Classroom	26	EIN OU	T Pasteurized foods used;	prohibited foods not offered						
7	DAN DOUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26 N/A Tasted looks used, promining roots flot off								
		reventing Contamination by Hands	HANG CO	I a w a ou								
8	DIN OUTON/O		27	DIN DOU	Food additives: approved	and properly used						
9	□IN □ QUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	□N/A □ OU	Toxic substances properly	identified, stored, used						
				T	Conformance with Approve	d Procedures						
10	⊿∄ÎN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	□N/A □ OU [.]	T Compliance with Reduced specialized processes, as	d Oxygen Packaging, other						
11	DIN DOUT	Food obtained from approved source	10012504	LIN LOU	т							
12	□ IN □ OUT	Food received at proper temperature	30	□N/A □ N/C		sh Juice Production						
<u> </u>	□N/A □ Ñ/O	Food received at proper temperature	31	□IN □ OU		at Treatment Dispensing Freezers						
13	DIN CLOUT	Food in good condition, safe, and unadulterated			,							
14	□ IN □ OUT □ N/O □ N/O	Required records available: shellstock tags, parasite destruction	32		Special Requirements: (2):	stom Processing						
	I	Protection from Contamination	33	□IN □ OU	Shedial Requirements: Ru	lk Water Machine Criteria						
15	□ IN. □ OUT □ N/A □ N/O	Food separated and protected		LIN/A LI N/C	'	H						
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34			idified White Rice Preparation						
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OU ⁻ □N/A	Critical Control Point Inspe	ection						
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□ IN □ OŲ	Process Review	AND VIOLENCE VIOLENCE CONTRACTOR OF THE PROPERTY OF THE PROPER						
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	30									
19	□ IN □ OUT □ IN/A □ N/O	Proper reheating procedures for hot holding	37	□N/A	Variance							
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.								
21	.⊡ÍN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc									
22	□IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Name of Facility

Knox County Head Start Centerbuse

Type of Inspection

Type of Inspection

Outflood

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GOOD RETAIL PRACTICES														
١.,	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=														
	Safe Food and Water				tensils, Equipment and Vending Food and nonfood-contact surfaces cleanal	ole pro	perly							
38	□ IN □ OUT □N/A □ N/O		54	Ď IN □ OUT	designed, constructed, and used	no, pro	pony							
39 □ IN □ OUT □ N/A Water and ice from approved source Food Temperature Control			55	□ IN □ OUT □N/A	Warewashing facilities: installed, maintained strips	used;	test							
40	Proper cooling methods used; adequate equipment		56	□ IN □ OUT	Nonfood-contact surfaces clean									
40	IN OUT ON/A N/O	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 pre	ssure								
42	DIN OUT ON/A ON/O	OUT □N/A □ N/O Approved thawing methods used		□ IN □OUT	Plumbing installed; proper backflow device	s								
43 IN OUT ON/A T		Thermometers provided and accurate		□N/A □ N/O										
		Food Identification	59	□ IN □ OUT □N/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							
	Preven	tion of Food Contamination	61	D IN OUT ON/A	Garbage/refuse properly disposed; facilities maintained									
45	IN OUT	Insects, rodents, and animals not present/outer	62	Ø IN □ OUT	Physical facilities installed, maintained, and cle outdoor dining areas		gs in							
46	□ IN □ OUT	openings protected Contamination prevented during food preparation,		□N/A □ N/O										
47		storage & display Personal cleanliness	63	63 ☐ IN ☐ OUT Adequate ventilation and lighting; de		areas u	sed							
48	DIN OUT ON/A N/O	Wiping cloths: properly used and stored	64	IN OUT ON/A	Existing Equipment and Facilities									
49		Washing fruits and vegetables			Administrative		63							
		Proper Use of Utensils	7,											
50	DIN OUT ON/A ON/O	In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC									
51_	Utensils, equipment and linens: properly stored, dried, handled			IN OUT ON/A	3701-21 OAC	**								
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used				2								
53	IN OUT ON/A N/O	Slash-resistant, cloth, and latex glove use			*		9							
		Observations and C												
Iter	m No. Code Section Prior	Mark "X" in appropriate box for COS and R: COS=core ity Level Comment	ected	on-site during inspectior	R=repeat violation	cos	R							
- a)	Obtain a manager	7	hat is Or	of certified in									
1		food Safeth for D	Nev	ation la	Total due to COVID									
5	5	KIL OU WHOUN U.F.	100	ils votivi	mad to Beard Steet									
		Me Dill so la sur	100	1 1 Just 1	181 - Scinitiza									
		New Hope for play	Des	www.	We-Jullile.									
-														
	Acceptable Temperature Observed													
- reas & carrots Ther (cooked from trilla)														
- Marguerine 37et														
- Chiglen Tetratum 1907 (res Cor holdings														
9														
= -														
	Note: Durex vent Exean to be installed.													
					1									
Person in Charge Date: G/15/1200														
Tandace Jelsen 1/19/10/0														
Sanitarian Licensor:														
/	W/ / 42			F1/1	MANUE TICALIA									

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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