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

Na	ime of fa	aclifity	Garden	Check or → FSC	-		License Number	Date 2/12/19				
Δε	Address					City/Zip Code						
~	Address											
	15	16 ('DSh	octon fel.	/VI-	Mt. Vernon /43050							
Lie	ense h	older	1	Inspection	spection Time T		/el Time	Category/Descriptive				
	1	AATI	- NHEN					1045				
7		AOJIE	CICIV			_						
			k all that apply)				Follow up date (if require	d) Water sample date/result (if required)				
11.0			Control Point (FSO) Process Review (RFE) Varia	nce Revie	w 🗆 Follow u	ıb		(it reduited)				
	Foodbo	me 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			_						
-			TOODSONIE II I NEOO DIOV ELOTO	DO AND	DUDI IO II	100 0 1 1	THE INTERVENITION	0				
	-		FOODBORNE ILLNESS RISK FACTO									
M	lark des	ignated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=in	compliance C	OUT=r	not in compliance N/O=n	ot observed N/A=not applicable				
			Compliance Status				Compliance St	atus				
			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
	1				□√IN □ OL			, (,				
1	/	OUT N/A	Person in charge present, demonstrates knowledge, and performs duties	23	ÓN/A □ N/	/0	Proper date marking and	disposition				
2	ZIN	OUT N/A	Certified Food Protection Manager  Employee Health	24		ŲT /O	Time as a public health co	ontrol: procedures & records				
		DOUT D	Management, food employees and conditional employee	1	1	2.70	Consumer Advis	sary				
3	7.	DOUT   N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	25	□ IN □ OL	UT	Consumer advisory provi	ded for raw or undercooked foods				
5		□OUT □ N/A □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	ote III	/ /		Highly Susceptible Po	mulations				
5	DITIN	LIOUT LI N/A		11.5	וס 🗆 או 🗀 סו	I I T	migniy ausceptible Fu	dianons				
6		OUT NO	Proper eating, tasting, drinking, or tobacco use	<sub>26</sub>		UI	Pasteurized foods used;	prohibited foods not offered				
7		OUT D/N/O	No discharge from eyes, nose, and mouth	66		- 37	Chemical					
1			reventing Contamination by Hands		= =		- Citotinioai					
				27	DIN □ OL	ŲΙ	Food additives: approved	and properly used				
8	ПИ	□ OUT □ N/O	Hands clean and properly washed		JANIA							
9		OUT D'N/O	No bare hand contact with ready-to-eat foods or appro- aitemate method properly followed	ved 28	D IN D OL	UT	Toxic substances properly	identified, stored, used				
	- 3	7				Co	informance with Approve	ed Procedures				
10	ΩÍΝ I	OUT N/A	Adequate handwashing facilities supplied & accessible  Approved Source	29	□ IN □ OL	UT	Compliance with Reduced specialized processes, as	d Oxygen Packaging, other nd HACCP plan				
11	TJ-Ki	OUT	Food obtained from approved source			I IT						
1	17	□ OUT	The state of the s	30	DX/A D N/	0	Special Requirements: Fro	esh Juice Production				
12	□N/A	Ø∕N/O	Food received at proper temperature	31	DIN DO	UT	Special Requirements: He	eat Treatment Dispensing Freezers				
13	_	OUT	Food in good condition, safe, and unadulterated	<u> </u>	/							
14		□ OUT	Required records available: shellstock tags, parasite	32	DIN DOL		Special Requirements: Cu	istom Processing				
	L'IN/A	□ N/O	destruction		□N/A □ N/							
			Protection from Contamination	33	DIN DOL		Special Requirements: Bu	ılk Water Machine Criteria				
15	D'IN	OUT	Food separated and protected		DN/A D N/	iO.						
<u></u>		□ N/O		<u>.</u> .	IN I OL	UT	Special Requirements: Ac	idified White Rice Preparation				
16		OUT	Food-contact surfaces: cleaned and sanitized	34	□1Ñ/A □ N/0	0	Criteria	•				
17		□ N/O	Proper disposition of returned, previously served,	35	DIN DOL	υT	Critical Control Point Inspe	ection				
L			reconditioned, and unsafe food		*LIN/A							
			rature Controlled for Safety Food (TCS food)	36		UT	Process Review					
18		□ OUT □ N/O	Proper cooking time and temperatures		DÑ/A							
L	□N/A	LZ/N/O		37	סם אנם סו	UT	Variance					
1		□ OUT	Denne sekseting secondary for het heldler	31	Ja∕N/A		valiance					
19	□N/A	<u>Γ</u> - Ν/Ο	Proper reheating procedures for hot holding				CO1 -					
	<u>□</u> ∕ĺN	OUT										
20		□ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
	D/N		eag drop Soup-168°F	that are identified as the most significant contributing factors to				ontributing factors to				
21 Zin Proper hot holding temperatures												
-			utensis in not water in stram w	70.4			ventions are control m	leasures to prevent foodborne				
22	□ IN	OUT N/A	Proper cold holding temperatures	30° F   iII	ness or injury	у.						
L	7		, , , , , , , , , , , , , , , , , , , ,									

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

Name of Facility Hunan Gurden					$\overline{}$	of Inspection  I Mard 100 212	/19			
		GOOD RETAI	L PRA	CTICES						
	Good Retail Pract	ices are preventative measures to control the int			, chem	icals, and physical objects into foods.				
M	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered item	IN=in c	ompliance OUT:	not in	compliance N/O=not observed N/A=not	applic	able		
		Safe Food and Water		-		nsils, Equipment and Vending	286	9		
38	DIN DOUT DINA DN/C	1	54 IN OUT Food and nonfood-contact surfaces clear designed, constructed, and used				nable, properly			
39	ZÍN □ OUT	Water and ice from approved source	55	DIN OUT [	Warewashing facilities: Installed, maintained, used strips					
	,	G	ent 56 D IN D OUT Nonfood-contact surfaces clean							
40	O/N, É VINE LNO E NI E	for temperature control	Physical Facilities							
41	ZÍN 🗆 OUT 🗆 N/A 🗆 N/O	Plant food properly cooked for hot holding	57	57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate press						
42	IN IN OUT ON/A O N/O	Approved thawing methods used	58 I IN I OUT IN/A Plumbing installed; proper backflow devi					es		
43	D'IN □ OUT □N/A	Thermometers provided and accurate	59	TUO D NIT	□N/A	/A Sewage and waste water properly disposed				
Vale		Food identification	60	DIN □ OUT D	⊒N/A	Toilet facilities: properly constructed, supplied, cleaned				
44	☑ IN □ OUT	Food properly labeled; original container	61	IN OUT	⊒N/A	Garbage/refuse properly disposed; facilities maintaine				
	Prever	ntion of Food Contamination	62	Ø IN □ OUT		Physical facilities installed, maintained, and cle	:lean			
45	D/IN 🗆 OUT	Insects, rodents, and animals not present/outer openings protected	63 IN DOUT Adequate ventilation and lighting; d				Ignated areas used			
46	D'ÍN D OUT	Contamination prevented during food preparation, storage & display  Personal cleanliness	64	D'IN OUT (	□N/A	N/A Existing Equipment and Facilities				
48	☑ IN □ OUT □N/A □ N/O	<del>-</del>	Administrative					10		
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables		D.W. D.OUT.	1,11	2010 1 0 1 0	-			
0		Proper Use of Utensils	65	D IN D OUT D	JN/A	901:3-4 OAC				
50	D IN OUT ON O NO	In-use utensils; properly stored	66 IN OUT IN/A 3701-21 OAC							
51	☐ IN ☐ OUT ☐ N/A Utensils, equipment and finens: properly stored, dried, handled			hite rice	- 15	18°F, Fried rice - 158°F				
52	D'IN OUT ON/A	Single-use/single-service articles: properly stored, used								
53	□ IN □ OUT ØN/A □ N/O	Slash-resistant and cloth glove use								
		Observations and			(ADC) STORY					
Iten	n No.   Code Section   Prior	Mark "X" in appropriate box for COS and R: COS=co	rrected	on-site during inst	pection	R=repeat violation	cos	R		
5		C Observed in-use ute	nsils	stored	in	a container of	Ø.			
		water at 91°F-T				bacterial growth.				
		Store in use utens	sils	in a wo	24	not to allow				
		bacterial growth (s								
			table at 135°F or above already present							
63 N			Observed multiple employer food items not							
		marked and not	marked and not segregated - Employe items (food							
		must be scaraated	la	nd mai	V Kec	1 to brevent				
		contamination-Co	rre	t imm	hor	iately				
5 N		C Hovide procedures for	Hovide procedures for responding to vomit or diarrheal events							
		Note: Discussed with	100	uner th	nat	the inside of				
		microwave is peeli								
		possible source of				on Repair Treplace				
		so as not to have	Deel	ng pain	+					
7		/	100	- v	1.15					
Person in Charge X i wore Chen 2/12/19						2/12/19				
Sanitarian Dapil Nac Overhalt Licenson: Knox						lóχ	03-			
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of 3										

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

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

Mame or		n C	arden Standard (CCP 2/12)	1 G						
Hunan Garden Standard/Ccf 2/12/19										
Observations and Corrective Actions (continued)										
Item No.	Code Section	Mark "X	in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation		- 3					
Italii No.	Code Section	Priority Level	Comment	_CO8	R					
			Note: Inspector to investigate tool used to pluce	급	0					
			Yaw CHITTED Meat into Wok. Dwiner originally suid	ö						
			the utensil was home made. Father of Honer	÷	0					
			then stated that it was purchased at Four seas	ö	6					
			Asian Food at 3070 N. High St. Columbus OH	_	-					
			Homemacle utensils are not permitted without	一						
			prior houlth dept. approval.							
			Now Mr.k cookline line custinues to be outside							
			in the elements- and has been for some time							
			FASURE UNIT IS ADMINIERCIAL NSF approved-		0					
			Provide make and model of unit for health		0					
			dept approval - It approved by health dept, unit							
			mist he property Washed - cinsed-sanitized prior							
			To use							
			J							
		<u>:</u>	Dwner stated he understands the report							
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Person in	Charge:	Xias	A /							
Sanitariar	1:									
-	Dha/a	- D	Licenson:							

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Continu