State of Ohio Authority: Chapters 3717 and 3715 Ohio Revised Code

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Name of facility			Chec	ieck one			License Number		Date		
Hunan Garden			Ø F	ØFSO □ RFE			9		4/9/19		
				City/Zip Code							
"	IFN C I	- la 01	1								
1516 Coshocton Rd.				Mt Veril			on 43050				
License holder Ins			Inspe	spection Time		Trav	Travel Time		Category/Descriptive		
	Xiaovie (hen		12	\mathcal{D}				('4)		
TV	pe of inspection (che	ck all that apply)		•			Follow up date (if require	ad)	Water sample date/result		
		Control Point (FSO) Process Review (RFE) Varia	ince Re	evie	w 🗇 Follow up	, I		,	(if required)		
	☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation						Pending-Call		· -		
							- when	di	Sh Machine Year		
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC HI	EAL	TH INTERVENTION	IS			
N	lark designated comp	iance status (IN, OUT, N/O, N/A) for each numbered i	lem: IN	l=in	compliance O	UT=r	not in compliance N/O=r	not c	observed N/A=not applicable		
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
	ZIN DOUT D N/A	Person in charge present, demonstrates knowledge, a	nd		DIN OU		Decree data madian an	el elia	iti		
1	N/A LIOUT LI N/A	performs duties		2:	N/A D N/C	00	Proper date marking and	a dis	sposition		
2	IN BOUT N/A	Certified Food Protection Manager		24	UO U		Time as a public health o	ontro	oli procedures & records		
		Employee Health	7	2	DIN/A D N/C	0					
3	MIN DOUT DINA	Management, food employees and conditional employee	;	160			Consumer Advi	s огу			
Ľ		knowledge, responsibilities and reporting	_	25	□N □OU	Т	Consumer advisory prov	/idec	for raw or undercooked foods		
4	DIN COUT C N/A	Proper use of restriction and exclusion			N/A		10-01-0	120	1-41		
15	ZÍN OUT ON/A	Procedures for responding to vomiting and diarrheal eve	nts	100	LEW EOU	Highly Susceptible Populations			lations		
	DIN POUT DIN/C	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	DIN DOU	"	Pasteurized foods used;	pro	hibited foods not offered		
12	DAN OUT N/C			100		B 1/2	Chemical				
		Preventing Contamination by Hands	200	П	D.W. D.OU	_					
8	DAN DOUTDNA	I		27	□ IN □ OU'	''	Food additives: approve	d an	d properly used		
0		No bare hand contact with ready-to-eat foods or appro	hev	28	DW 00	т	Toxic substances properly	y ide	entified, stored, used		
9	□N/A ☑ N/O	alternate method properly followed			²⁰ □N/A						
_	-			100			nformance with Approv		0.70		
10	MN BOUT BN/A	Adequate handwashing facilities supplied & accessible	5000000	29	DIN DOU	т	Compliance with Reduce specialized processes, a				
11	ZÍN DOUT	Approved Source Food obtained from approved source		\vdash		- 	openionized produces, c	-	Troot plan		
 	דעס ם אום		\neg	30	DAN/A II N/C	5	Special Requirements: Fi	resh	Juice Production		
12	□N/A ☑ N/O	Food received at proper temperature			□ lN □ OU.	т	B		F		
13	D√N □ OUT	Food in good condition, safe, and unadulterated		31	DW/A D N/C)	Special Requirements; H	eat	Freatment Dispensing Freezers		
14	OUT OUT	Required records available: shellstock tags, parasite		32	DIN DOU		Special Requirements: C	usto	m Processing		
L	DANIA 🗆 N/O	destruction		134	N/A D N/C	_	epoolor requirements. Of	الدود	recoulenty		
		Protection from Contamination		33	DIN DOU		Special Requirements: Bo	ulk V	Vater Machine Criteria		
15	ZIN DOUT	Food separated and protected		Ľ,	ØŃ/A □ N/C)	,				
-	LIN/A LI N/O	1	_	124	□ N □ OU	т	Special Requirements: A	cidifi	ed White Rice Preparation		
16	ON/A ON/O	Food-contact surfaces: cleaned and sanitized		34	DANIA - N/C)	Criteria				
17	DAN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	\neg	35	ON/A OU	т	Critical Control Point Insp	ecti	on		
	Time/Temp	erature Controlled for Safety Food (TCS food)		۳	□ IN □ OU			_			
	DIN DOUT		_	36	⊒Ñ/A	'	Process Review				
18	□N/A ☑ N/O	Proper cooking time and temperatures				-					
19	□IN □ OUT □N/A Ø N/O	Proper reheating procedures for hot holding		37	DIN OU		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. Public health interventions are control measures to prevent foodborne illness or injury.							
21	MIN IT OUT	Proper hot holding temperatures									
22		Proper cold holding temperatures									
	1	r									

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

1 2	no of Facility Hunan Garden	Authority. Onapters of 17 and	3 01 1	Тур	of Inspection Date	119			
	tunan Garden			210	indard 1919	17			
		GOOD RETAIL	PRA	CTICES					
١		ces are preventative measures to control the intro		He 37	100		1. 1 .		
Ma		tatus (IN, OUT, N/O, N/A) for each numbered item: I	N=In c		n compliance N/O=not observed N/A=1 tensils, Equipment and Vending	пот аррис	able		
38	IN I OUT ENIA I NIO		54	Food and nonfood-contact surfaces cle designed, constructed, and used					
39	ZIN DOUT	Water and ice from approved source	=	DEN PLOUT IN/A	Warewashing facilities installed, maintain	ned, used	, test		
	Foo	nd Temperature Control			strips				
40	ZIN II OUT IIN/A II N/O	Proper cooling methods used; adequate equipment for temperature control	56	DIN DOUT	Nonfood-contact surfaces clean Physical Facilities				
41	ZIN OUT ONA ONO	Plant food properly cooked for hot holding	57	57 IN OUT ON/A Hot and cold water available, adequate pres					
42	E IN OUT ON/A ON/O	Approved thawing methods used	58	□ IN □ OUT □N/A	Plumbing installed; proper backflow dev	vices			
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	59	ZIN OUT ON/A	A Sewage and waste water properly disposed				
		Food Identification		ZÍN 🗆 OUT 🗆 N/A					
44	Food properly labeled; original container			IN GOUT ON/A	Garbage/refuse properly disposed; facilities				
		tion of Food Contamination	, L	DIN OUT	Physical facilities installed, maintained, an	d clean			
45	Ø IN □ OUT	Insects, rodents, and animals not present/outer	63	Ø IN □ OUT	Adequate ventilation and lighting, designat				
46)	□ IN Ø OUT	Contamination prevented during food preparation,							
47	™ □ ont	storage & display Personal cleanliness	64	MIN OUT ON/A	Existing Equipment and Facilities				
48/	ON ON O AND TUO DIN O	Wiping cloths: properly used and stored			Administrative				
49	IN OUT ON/A ON/O	Washing fruits and vegetables	65	DIN DOUTENIA	901:3-4 OAC				
50	Proper Use of Utensils 50 ZIN OUT ONA ONO In-use utensils: properly stored			IN OUT ON/A	3701-21 OAC	-			
-		in-use utensits; properly stored Utensits, equipment and linens; properly stored, dried,	60	DA IN CI COT CINA	3701-21 0.00		_		
51	E IN OUT ON/A	handled		Was	Share Sandard				
52		Single-use/single-service articles: properly stored, used Slash-resistant and cloth glove use		1841	sh Rinse Sanitree				
30	HITE CON BINALITY	Observations and C	orre	ctive Actions					
		Mark "X" in appropriate box for COS and R: COS=con			R=repeat violation	21 27 3	y 8		
4		ty Level Comment C Observed employee dri	····	Cu a made	france Marchia	COS	1:		
4	6,7 11		Observed employee drink Cup made trom plastic						
-		Struit Ensura del	Container was not properly lidded and with a						
In availant conta			1100	ting to he	and while drink) 🗆	C		
1/2	55 4 4145 0	- observed dishmach	Observed dishmachine and not a onear to						
110	35	Sanitizina dishes	Sanitizina dishes with chloring residual.						
-	· ·	Weter did not an	Sunitizing dishes with Chlorine residual.						
		Sunitize Cucle	~ <i>(</i> _	whor Call	led for report of		0		
		Lime of inspection	n	1150 3-6	Compartment Sin	K 0	T-		
		to wash-riase-	201	itize whit	il disharachine				
		is recaired.	61 /						
5 Rypylide absorber				naterial	(Such as Kitty litt	00			
		for Clean up Rit.		, ,					
41	46 3.2 C Observed raw Shrir			heina H	rawed in 3- Compact	mest			
	35	sink and a tood	sink and a tood worker tinsing dixtu houls						
Pen	son in Charge	a) Clina			Date:				
Sanifarian Licensor:									
	elledollar	Privarye Vagnich		Kn	OX COHP	,			
PRI	ORITY LEVEL: C = CRITIC	CAL NC = NON-CRITICAL			Page 2 of _	2_			

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Name of			Type of Inspection Date		
LHu	nan G	arden	Standard/CCV 4/9	7//	2
		TYPE I	Observations and Corrective Actions (continued)		Ì
44 44			in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation	_	
Item No.	Code Section	Priority Level		cos	
			he side the Shrimp. Shrimp was heing splashed. Not.	Ø	-
			Shrimp was removed to walk-in conter to thaw.		上
			Ensure there is no dishwashing why n 3-comparts	17	/c
			SINK IS USED TO Thouse or AND DONG FOOD.		C
48	3.2	C	Diserved tood works " to heart tather" run	B.	_
10			ahead of us to add bleach to dirty water in		E
			aread or 115 to dad, bleach to airty water in	-	1
			SANITIUM WIGHING CLOTH BUCKETS.	-	-
			Ensure water is Changed to provide a clean		
			Sanitizing Solution of 50-100ppm Chlorine		
		*	residual O Note: owner indicates wiping cloth		
1			hickers are being checked hourly.		
		Noke		P	
		IVER		'	10
			received regarding raw Chicken utensil	<u>-</u>	1
				_	1
				_	-
1					
		-	Per owner the note (in chinese) on topyof Cut		
			tomatoes indicated it was for state only		
	-		Abserted employees handwashing during		
			inspection in the same of the		
			Therecure		
		-		0	0
48		11.016	10 10 10/160 00 00/10/10/10/10/10/10/10/10/10/10/10/10/1	\vdash	6
77	V	Work	Duner disputes disagrees with wiping clots		-
	71	1-	Willowian Stating we did not see his		
			tather check the concentration orior to.		
			adding bleach to sinitizer william (loth		
	-		hurres It not checked then hearh is		
			not added to widing loth buckets.		
			no deman in withing claim dures.		0
				-	-
			Anne Saliente I. I. I. I. I. I.	-	-
	_		and does not have any questions		_
	-		and does not have any questions		
			20 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		
					0
		7			-
		//			ä
	//				
Person in	Charge:	na	The Character Date:		
Sanitaria	Pala M.	1/2	Licensof: CHD		
any	1 080	29/10	Manne Laggeria	950	-
U		9	7	-	7

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)