State of Ohio

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

1 7			e de la companya della companya della companya de la companya della companya dell	eck one		License Number		Date				
	Indian Bea	Ø FSC	RFE		425		19/12/2020					
Ad	ldress		City/Stat	Sity/State/Zip Code								
	2442 M	tone of pl	1.10	Jall and in Ald does								
License holder Insp				n Time	Travel	71 1.012	Τ					
-"	Ci ' '	ś.	Породи	20	riave	rime	Li	ategory/Descriptive				
	_ Dheri L	echner		10				<u>C4</u> 5				
	pe of Inspection (chec					ollow up date (if require	ed)	Water sample date/result				
12	Standard	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w □ Follow up	р			(if required)				
Ш	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						Ty he collected				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N.A	ark decignated compli				**							
101	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								
10.00		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	ZIN DOUT N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2:			Proper date marking and disposition						
2	ØIN □OUT □ N/A	Certified Food Protection Manager	2	24 IN OUT Time as a public health control; procedures & reco				l' procedures & records				
1533		Employee Health		' □M/A □ N/d	0 '	Time as a public health control: procedures & records						
3	□IN □OUT □ N/A	Management, food employees and conditional employee	s;			Consumer Advi	sory					
	EN FOURTH	knowledge, responsibilities and reporting	25	□IN □OU □N/A	IT (Consumer advisory provided for raw or undercooked food						
5	DÍN DOUT D N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	yte	JEIN/A								
3	DIN BOOT BINA	Good Hygienic Practices	100		IT T	Highly Susceptible Po	opun	auons				
6	DIN OUT NO		26		'' F	'asteurized foods used;	prof	nibited foods not offered				
7	☑ÍN □ OUT □ N/O	No discharge from eyes, nose, and mouth	100			Chemical						
	Pı	reventing Contamination by Hands			JT _							
8	ØÍN □ OUT□ N/O	Hands clean and properly washed	27	DN/A	F	Food additives: approve	d and	d properly used				
9	☑ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed 28	ØÍN □ OU □N/A	ד די	Toxic substances properly identified, stored, used						
		Conformance with Approved Procedures										
10	MIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□IN □OU ☑Ñ/A								
11	☑ÍN □ OUT	Approved Source Food obtained from approved source		+								
	□IN □ QUT		30		0 8	Special Requirements: Fresh Juice Production						
12	□N/A □ N/O	Food received at proper temperature		DIN DOU	JT .	Т						
13	Ø IN □ OUT	Food in good condition, safe, and unadulterated	3	DÑ/A □ N/C								
14	□ IN □ OUT ☑N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	IN □ OU ☑Ñ/A □ N/O	1.5	Special Requirements: Custom Processing						
		Protection from Contamination		□ IN □ OU		Propiel Results		John Marchin - Outt-ut				
15	☑IN □ OUT □N/A □ N/O	Food separated and protected	33	Ļ⊿N/A ∐ N/C		Special Requirements: B		vater Machine Criteria				
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	DIN OU		Special Requirements: Ad Criteria	cidifie	ed White Rice Preparation				
17	ØIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□N/A □ OU	IT C	Critical Control Point Inspection						
	Time/Tempe	rature Controlled for Safety Food (TCS food)	20	□ jn □ ou	IT	Propose Deview						
18	□IN □ OUT □N/A ☑ N/O	Proper cooking time and temperatures	36	J⊴N/A		Process Review						
19	ØÎN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□IN □ OU	'' \\	'ariance						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	ØIN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.								
22	ØIN □ 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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Name of Facility						ype of Inspection Date	220				
I	ndian Bear W	mery			2	landard CCP 1/10/20	100	į .			
32 000	GOOD RETAIL PRACTICES										
3	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				Utensils, Equipment and Vending						
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required 54 L IN OUT			OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
39	□ IN □OUT □N/A	Water and ice from approved source				Warewashing facilities: installed, maintained, used; test strips					
	1		6 DIN D	OUT	Nonfood-contact surfaces clean						
40	☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control					Physical Facilities					
41		□ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding			OUT 🗆 N	/A Hot and cold water available; adequate pre-	ssure				
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	8 IN C	DUT	Plumbing installed; proper backflow devices						
43	IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O								
		Food Identification	5	9	OUT 🗆 N						
44	4 ☐ IN ☐ OUT Food properly labeled; original container			0 IN I	OUT 🗆 N	/A Toilet facilities: properly constructed, supplied,	cleane	d			
	Preven	tion of Food Contamination	nation 61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facili					s maintained			
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	6	62 IN I		Physical facilities installed, maintained, and cle outdoor dining areas	ean; do	gs in			
46	Ø IN □ OUT	Contamination prevented during food preparation, storage & display	-لد								
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness	1	63 IN G		Adequate ventilation and lighting; designated a	areas u	sed			
48		Wiping cloths: properly used and stored Washing fruits and vegetables	7	64	OUT □N						
43		Proper Use of Utensils				Administrative					
50	IN OUT ON/A ON/O	In-use utensils: properly stored	6	65 🗆 IN 🗀 (OUT IN	//A 901:3-4 OAC					
51	☑ÎN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,	6	6 D IN D	OUT □N	//A 3701-21 OAC					
52	IN OUT ON/A	handled Single-use/single-service articles: properly stored, used	eu eu								
53	IN OUT ON/A N/O	Slash-resistant, cloth, and latex glove use									
		Observations and C									
Iten	n No. Code Section Prior	Mark "X" in appropriate box for COS and R: COS=corr	ecte	d on-site durii	ng inspec	ction R=repeat violation	cos	R			
	3	Ensure datemarking	on	oils	mixed	d with herbs.					
	, ,										
45	5 6.4 6	observed flies in the	ibserved flies in the Kitchen area. Eximinate thes.								
1 10	0 2 0 11	Wife food contact;	24	N Tace	> ME	ore offen.					
4	8 3.2 N	C Ersure wiging Cle	IA	e a	RO	TOTER IN SANTFILEY					
1.2	26.4	About a struct u	SE	7. A.	Innt	to Table to a done					
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52	+ 44 N	Doserved dark Staining on cutting board									
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,		Ensure Surface is	Ensure Surface is smooth			and dasily					
P. C.		Greanable. Clean and maintain				itain.					
Person in Charge Date:											
9/18/20							/ 1				
Sar	Sanitarian Licenson, Public Heat										
PR	PRIORITY LEVEL C = CRITICAL NC = NON-CRITICAL Page of 3										

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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

Name of F	acility	1	Type of Inspection Date		
11	dian i	Bear L	Vinery Standard/CA 9/18/6	100	0_
	Para P		Observations and Corrective Actions (continued)		
		Mark "X"	in appropriate box for COS and R; COS=corrected on-site during inspection R=repeat violation		
Item No.	Code Section	Priority Level	Comment Oral Asilinia Comments	cos	R
		his	CCP Positive Comments		
		7	in's section		
			Han 37 F. Chesse 4/9		
			AUS INS 1947, QUESO 1459		
			The state of the s		
		<u> </u>	tood reheating at time of inspection. I'll		
			TIESE A GUNDALONS ADOM TEMESTIVE, TO		
		VIII)	Dish machine providing chlorine residual at		
		/	time of inspection.		
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			Note: Prior to adding frygon at avoida		
			Spec meet to need the approver		
		1000	CORRECT, Critical, implediately other violetic		
		:	Drive to next Standard insdection		
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De	Charles	1			
Person in	onarge:		Date:		
Sanitaria	MALL	Merly	dox Licensor: VPH		
	/22 20 1 /	V " = =			

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL