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

						License Number		Data			
Name of facility  Tritown Restaurant  Chi			Check o			507		Date 12/4/2020			
40	idless	A La S	City/Sta	ity/State/Zip Code							
la East Main U.				Centerburg OH 43011							
License holder Insp			Inspecti	on Time	Tra	avel Time	Ca	ategory/Descriptive			
	James S	nvoler	16	)n		30		C45			
Tv	pe of Inspection (chec	k all that apply)		<i>V</i>		Follow up date (if require	-T	Water sample date/result			
. 3		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w 🗆 Follow i	qı	Tonow up date (ii require	:uj	(if required)			
	☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				•	garantee translation to the contract of the co		Section of the Contract of the			
46.5		FOODBORNE ILLNESS RISK FACTO									
М	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=ir	compliance	OUT:	=not in compliance N/O=n	not o	bserved N/A=not applicable			
		Compliance Status		Compliance Status							
11.1		Supervision	New Control	Time/Temperature Controlled for Safety Food (TCS food)							
1	ØIN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	23 IN OUT		Proper date marking and disposition					
2	□IN □OUT □ N/A	Certified Food Protection Manager		O IN O OU		Time as a public health control: procedures 8		li puna adirusa 0 masada			
		Employee Health	12		/0	Time as a public nealth co	oniro	i: procedures & records			
3	ØÍN □OUT □ N/A	Management, food employees and conditional employee	s;			Consumer Advis	sory				
	/ ,	knowledge, responsibilities and reporting	2		UT	Consumer advisory prov	vided	for raw or undercooked foods			
5	DÍN DOUT D N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever		LUNA	\$1-25.55	Highly Susceptible Populations					
3	Daily Goot G IV/A	Good Hygienic Practices	1.0	O	LIT	riiginy Susceptible Po	2pui	ations			
6	DIN OUT NO	Proper eating, tasting, drinking, or tobacco use	26		01	Pasteurized foods used;	prof	nibited foods not offered			
7	DIN OUT NO	No discharge from eyes, nose, and mouth				Chemical					
3.77	Pı	eventing Contamination by Hands			UT						
8	ØÑ □OUT□N/O	Hands clean and properly washed	2	7 DN/A		Food additives: approved and properly used					
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2	8 DIN DO	UT	Toxic substances properly identified, stored, used					
				Conformance with Approved Procedures							
10	_ØÍN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	2		UT	Compliance with Reduce specialized processes, a					
11	☑ÍN □ OUT	Approved Source Food obtained from approved source		12	LIT	specialized processes, a		IAOOI PIAIT			
		***************************************	3		/O	Special Requirements: Fr	resh	Juice Production			
12	□N/A □ N/O	Food received at proper temperature		I IN O	UT						
13	☑N □ OUT	Food in good condition, safe, and unadulterated	3	¹ □N/A □ N	/0	Special Requirements: Heat Treatment Dispensing Freez					
14	DIM DOUT	Required records available: shellstock tags, parasite destruction	3:			Special Requirements: Cu	ustor	m Processing			
Protection from Contamination						Charles Barrier 1		Inter Machine Cultivate			
15	DIN □ OUT □N/A □ N/O	Food separated and protected	3	JAN/A LIN		Special Requirements: Bu					
16	☑ÎN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		/O	Special Requirements: Ad Criteria	ciditie	ed White Rice Preparation			
17	ØÎN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	DN/A	UT	Critical Control Point Insp	ectic	on .			
Time/Temperature Controlled for Safety Food (TCS food)					UT	Process Review					
18	□ IN □ OUT □N/A ☑ N/O	Proper cooking time and temperatures	36	DIN/A	LIT	Flocess Review					
19	Ø IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	N/A		Variance		***************************************			
20	Ø 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	☑IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f								
22	ØIN □ OUT □N/A	Proper cold holding temperatures	1 1								

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## State of Ohio

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Name of Facility			Туре	e of Inspection Date	220				
Intown Resta	inrant		Tandar	d sudam Cup 1a 4 d	Ude				
	COOD BETAIL D	DAC	CTICES	01					
GOOD RETAIL PRACTICES  Cood Petail Practices are preventative measures to control the introduction of patherens, chamicals, and physical chicate into foods									
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									
S	afe Food and Water	Utensils, Equipment and Vending							
38   IN   OUT   N/A   N/O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfaces cleanable, prop designed, constructed, and used					
39 IN OUT N/A	Water and ice from approved source	55,	□ IN □ OUT □N/A	Warewashing facilities: installed, maintained, used; te strips					
	Proper cooling methods used; adequate equipment	56 IN OUT Nonfood-contact surfaces clean							
40 IN OUT ON/A ON/O	☐ IN ☐ OUT ☐ N/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	A Hot and cold water available; adequate pressure					
42   IN   OUT   N/A   N/O	Approved thawing methods used Retriger at 101	58	☑ IN □OUT	Plumbing installed; proper backflow devices					
43 IN I OUT IN/A	Thermometers provided and accurate		□N/A □ N/O						
	Food Identification	59	□ IN □ OUT □N/A	A Sewage and waste water properly disposed					
44 🗖 IN 🗆 OUT	☐ IN ☐ OUT Food properly labeled; original container			Toilet facilities: properly constructed, supplied, clea	ned				
Prevent	ion of Food Contamination	61.	DIN OUT ON/A	Garbage/refuse properly disposed; facilities maintai	ned				
45   IN   OUT	Insects, rodents, and animals not present/outer openings protected	62)	IN OUT	Physical facilities installed, maintained, and clean; outdoor dining areas	dogs in				
46 IN III OUT	Contamination prevented during food preparation, storage & display	-							
47 OUT OUT ONA	Personal cleanliness	_	/	Adequate ventilation and lighting; designated areas	used				
48	Wiping cloths: properly used and stored  Washing fruits and vegetables	64	Í IN □ OUT □N/A	Existing Equipment and Facilities					
	roper Use of Utensils			Administrative					
50 IN OUT ON/A N/O	In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC					
51 IN OUT ON/A	Litanaila aquipment and linana; preparty stared dried			WA 3701-21 OAC					
52									
53 IN OUT ONA ONO	Slash-resistant, cloth, and <u>latex</u> glove use			4	-0				
	Observations and Co								
Item No.   Code Section   Priori	Mark "X" in appropriate box for COS and R: COS=correct ty Level   Comment	ted c	on-site during inspection	n R=repeat violation	s R				
2	ODH manager certition	(0	tion is p	ending due to lovip -					
	19 pandemic	. 1							
3	Engure employee her	aH	& policy	is present on site					
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6/11									
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of									

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

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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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