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

Na	Name of facility			ne		License Number		Date / AL/ / A 575					
	40	Concessions, LLT	FSC	□RFE		1 30/	4	6/17/2020					
Ad	ldress		City/Stat	City/State/Zip Code)									
	1710 Sou	the Main Street	Frederick DWN DH 43019										
Li	cense holder		Inspection					otanan/Dagarinthus					
	ociise Moider	- Vetricia Agekson	/	/a O		27		Category/Descriptive					
L.,	15XGACS 0	- parricia /yackson	4	00	<u>L</u>	<u>CYV</u>		<u> </u>					
1 7	pe of Inspection (chec					Follow up date (if required	d)	Water sample date/result					
1		Control Point (FSO) Process Review (RFE) Varia	ance Revie	w □ Follow ι	ib		- 15	(if required)					
닏	roodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					-4						
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													
13.0		Compliance Status	100 PAGE 100	Compliance Status									
1 10		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	ØN ØUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	and 2			Proper date marking and disposition							
2	DIN DOUT N/A	Certified Food Protection Manager	24	DIN DO		Time as a public health co	ontrol·	procedures & records					
Employee Health				DN/A DN	/0	Time as a public health control: procedures & records							
3	OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;			Consumer Advis	ory						
4	DIN DOUT D N/A	Proper use of restriction and exclusion	25	I IN II OI	JT	Consumer advisory provi	ided f	or raw or undercooked foods					
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal eve	ents		9.888	Highly Susceptible Populations							
Ť		Good Hygienic Practices			LIT		-						
6	DIN DOUT D N/O	Proper eating, tasting, drinking, or tobacco use	26			Pasteurized foods used;	prohil	pited foods not offered					
7	■ÎN □ OUT □ N/O	No discharge from eyes, nose, and mouth		Chemical									
-	Pi	reventing Contamination by Hands			UT								
8	DIN DOUT NO	Hands clean and properly washed	2	□N/A		Food additives: approved	and	properly used					
9	□ IN □ OUT □N/A ☑ N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved 28	28 IN OUT Toxic substances properly identified, stored, used				ified, stored, used					
		, , , , , , , , , , , , , , , , , , , ,		Conformance with Approved Procedures									
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	e 29	0	UT	Compliance with Reduced							
1983	T =	Approved Source		LIN/A		specialized processes, ar	nd HA	CCP plan					
11	ON OUT	Food obtained from approved source	30			Special Requirements: Fre	esh Jı	uice Production					
12	□IN □ OUT □N/A □ N/O	Food received at proper temperature		1				***************************************					
13	2.	Food in good condition, safe, and unadulterated	—— 3·			Special Requirements: Heat Treatment Dispensing Fre							
		Required records available: shellstock tags, parasite						11-11-11-11-11-11-11-11-11-11-11-11-11-					
14	□N/A □ N/O	destruction		DN/A DN		Special Requirements: Cu	ıstom	Processing					
		Protection from Contamination	33		UT	Charles Describer 1	.0. 147	ANAbi O-iti-					
15	□N/A □ N/O	Food separated and protected	3.	DN/A D N	10	Special Requirements: Bu	iik vva	ter Machine Criteria					
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		UT /O	Special Requirements: Ac Criteria	idified	White Rice Preparation					
17	Ø[N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		UT	Critical Control Point Inspe	ection	17.45 MANAGA					
Time/Temperature Controlled for Safety Food (TCS food)				D IN OUT				***************************************					
18	□N □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A		Process Review							
19	□ IN □ OUT	Proper reheating procedures for hot holding	37	ON/A	UT ——	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	ØÎN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo										
22	□ N □ OUT □N/A	Proper cold holding temperatures											

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

Name of Facility	100551045 LLP			Type of Inspection Date	124/1	n							
1000	1000000			Standard W/	21/0	U							
	GOOD RETAIL I	PRA	CTICES										
Good Retail Practice	es are preventative measures to control the introd	ductio	n 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												
	Pasteurized eggs used where required	54 ☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used											
	Water and ice from approved source	55	OUT [□N/A Warewashing facilities: installed, ma strips	Warewashing facilities: installed, maintained, used; test strips								
Drangs eagling methods used adequate equipment			□ IN □ OUT	Nonfood-contact surfaces clean	Nonfood-contact surfaces clean								
40 IN OUT ON/A ON/O	for temperature control			Physical Facilities	Physical Facilities								
	☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding			□N/A Hot and cold water available; adeq	Hot and cold water available; adequate pressure								
	Approved thawing methods used	58	IN OUT	Plumbing installed; proper backflow	/ devices								
43	Thermometers provided and accurate	59				77 99							
	Food Identification				Sewage and waste water properly disposed								
44 IN OUT	Food properly labeled; original container	60											
	on of Food Contamination	61	IN OUT [□N/A Garbage/refuse properly disposed; fac	ilities maintair	ıed							
1 45 LITINI I OUI	Insects, rodents, and animals not present/outer openings protected	62		Physical facilities installed, maintained outdoor dining areas	d, and clean; d	logs in							
	Contamination prevented during food preparation, storage & display		□N/A□N/O										
	Personal cleanliness		□ IN □ OUT	Adequate ventilation and lighting; des	ignated areas	used							
	Wiping cloths: properly used and stored Ooth Washing fruits and vegetables	64	DIN OUT [
	oper Use of Utensils			Administrative									
50 II IN II OUT II N/A II N/O	In-use utensils: properly stored	65	□ IN □ OUT	☑N/A 901:3-4 OAC									
	Utensils, equipment and linens: properly stored, dried, handled	66	II IN II OUT [□N/A 3701-21 OAC									
52 I IN OUT N/A Single-use/single-service articles: properly stored, used			-4/10	ille disole	1011								
53 IN OUT OUT N/A N/O Slash-resistant, cloth, and latex glove use													
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation													
Item No. Code Section Priority	y Level Comment		(11/1000)	+	cos	200							
	7/2001 - In Charge		JUIJOCH	2.0		_							
	They I temporate tut	1	a Wallet	Lon Saleta									
The fimperature controlled to Ochelle													
	Total Ilain	71110	12 COL	The state of the s		_							
	13 101 (4000 CET 1337 BT 119/101 .]												
Alexa Control in solar Collect 9													
DAICHURI II Alace													
The state of the s													
Head Stall Lynchilal Gal Lull STOCKES													
	0-1			1/1/2-									
	#CLVIRCIATOR BYCL)	Unit	-357									
Person in Charge Date: U/24/Jo													
Sanitarian Licensor: Public Health													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of													

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