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

Mark designated compliance status (IN, Compliance Supervised Part of the Complex Sup	al CntMainKit/(ate		O	□ RFE	License Number	11/20/18					
License holder Type of Inspection (check all that apply) Standard Critical Control Point (FSC) Foodborne 30 Day Complaint FOODBC Mark designated compliance status (IN, Compliance Supervoluments of the Compliance of Compliance Supervoluments of Compliance of Compliance of Compliance Supervoluments of Compliance of Complianc	al CntMainKit/(ate	City/Zip	C	ode	104	11/20/18					
License holder Type of Inspection (check all that apply) Standard Critical Control Point (FSC) Foodborne 30 Day Complaint FOODBC Mark designated compliance status (IN, Compliance Supervoluments of the Compliance of Compliance Supervoluments of Compliance of Compliance of Compliance Supervoluments of Compliance of Complianc	ive	Mt									
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Type of Inspection (check all that apply) Standard Critical Control Point (FSC FOODBC FOODBC Mark designated compliance status (IN, C Compliance Superv 1			ion	Time T	avel Time C	ategory/Descriptive					
Standard Scritical Control Point (FSC Foodborne 30 Day Complaint C			(OD	15	NC45					
Mark designated compliance status (IN, Compliance Superviolement of the Compliance Superviolement of the Compliance Superviolement of the Compliance Superviolement of the Complex Supervi		nce Revi	ew	☐ Follow up	Follow up date (If required)	Water sample date/result (if required)					
Mark designated compliance status (IN, Compliance Superviolement of the Compliance Superviolement of the Compliance Superviolement of the Compliance Superviolement of the Complex Supervi											
Compliance Superv Superv Person in charge performs duties Cylly OUT N/A Person in charge performs duties Cylly OUT N/A Certified Food Preson Complete Property Management, for knowledge, respect to the person Cylly OUT N/A Proper use of reset Management of the person Cylly OUT N/A Proper use of reset Cylly OUT N/A Procedures for reset Cylly OUT Cylly OUT N/A Procedures for reset Cylly OUT Cylly OU	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Superv 1	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 appl										
1 Dath OUT N/A Person in charge performs duties 2 SMN OUT N/A Certified Food Present of the second out of the second o	e Status		Compliance Status								
performs duties 2 CNN DOUT N/A Certified Food Pr Employee 3 CNN DOUT N/A Management, for knowledge, respect to the control of the control	rision				mperature Controlled for Safe	trolled for Safety Food (TCS food)					
3 Sin Dout I N/A Management, for knowledge, response. 4 Sin Dout I N/A Proper use of res. 5 Sin Dout I N/A Procedures for res.	e present, demonstrates knowledge, an	d 2	23	DN/A DN/O	Proper date marking and disposition						
SAN DOUT N/A knowledge, resp.	rotection Manager e Health	2	24	□ IN □ OUT	Time as a public health contr	ol: procedures & records					
4 DAN OUT NA Proper use of res	od employees and conditional employee;				Consumer Advisory						
5 MN OUT N/A Procedures for re	onsibilities and reporting striction and exclusion	2	5	□ IN □ OUT	Consumer advisory provided	d for raw or undercooked foods					
	esponding to vomiting and diarrheal even	ts			Highly Susceptible Popu	iations					
	Good Hygienic Practices					Pasteurized foods used; prohibited foods not offered					
	asting, drinking, or tobacco use	2	6	ΔN/A							
	om eyes, nose, and mouth			Chemical							
8 CHN OUT N/O Hands clean and properly washed				DIN □ OUT	Food additives: approved and properly used						
	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed			ON OUT	Toxic substances properly identified, stored, used						
			Conformance with Approved Procedures								
	vashing facilities supplied & accessible	2	29	☐ IN ☐ OUT	Compliance with Reduced C specialized processes, and						
Approved	I Source rom approved source	-	+	ZBSI/A	specialized processes, and	плосг рап					
דווס ח אום	it proper temperature	— 3	30 .	MIN OUT	Special Requirements: Fresh Juice Production						
12	ndition, safe, and unadulterated	 3	31	TUO IN II OUT	Special Requirements: Heat	Treatment Dispensing Freezers					
	s available: shellstock tags, parasite	3		□ IN □ OUT	Special Requirements: Custo	om Processing					
Protection from Contamination				□ IN □ OUT	Secriel Beauty	Mater Manhine Criteria					
15 OVIN OUT Food separated	and protected	3		CHIA D N/O	Special Requirements: Bulk t						
16 SON OUT Food-contact su	Food-contact surfaces: cleaned and sanitized			IN COUT	Special Requirements: Acidif Criteria	ed white kice Liebaration					
	Proper disposition of returned, previously served, reconditioned, and unsafe food				Critical Control Point Inspecti	on					
Time/Temperature Controlled for Safety Food (TCS food)				□ IN □ OUT	Process Review						
18 NO OUT Proper cooking t	time and temperatures	3	+	DIN DOUT							
19 IN OUT Proper reheating] 3	37 Variance								
20 □ IN □ OUT □ Proper cooling ti	procedures for hot holding		Risk factors are food preparation practices and employee behaviors								
21 DNA DOUT Proper hot holdin	ime and temperatures										
22 MIN OUT IN/A Proper cold hold		SQ 12	tha foc	at are identified odbome illness	as the most significant con						

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Nan	ne of	Facility			1 - 1 - 1					of Inspection	Date	1.00		
M	· Ve	rnon Deve	lopn	nento	1 Cnt Man Kit/ (Cater			Sta	ndard/CCP	11/201	118		
	-				GOOD	RETAIL PR	240	TICES	_			_		
		Good Retai	l Praction	ces are					chem	icals, and physical objec	ts 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/Q=not observed N/A=not										able				
Safe Food and Water							Utensils, Equipment and Vending							
38	y -	OUT DN/A	□ N/O	Pasteurized eggs used where required 54			XZ IN □ OUT		Food and nonfood-contact surfaces cleanable, prope designed, constructed, and used					
39 N OUT Water and ice from approved source 55 NO OUT ON/A Warewashing facilities: installed, m								lled, maintained	J, used;	test				
Food Temperature Control								strips Nonfood-contact surfaces clean						
40) P	I 🗆 OUT 🗆N/A	□ N/O	Proper cooling methods used adequate equipment				Physical Facilities	4011	- 23				
41		OUT IN/A	EPN/O	Plant fo	pod properly cooked for hot holding		57 NIN OUT ONA Hot and cold water available; adequate pr					essure		
42	NEZ IN	I 🗀 OUT 🗆 N/A	□ N/O	Approve	ed thawing methods used WANK-	-in	58 IN OUT N/A Plumbing installed; proper backflow devices							
43					ometers provided and accurate		59 BDIN □ OUT □N/A Sewage and waste water properly disposed							
70	/					_			-	1 1 1				
Food identification 44 🛣 IN 🗆 OUT Food properly labeled; original property labeled; original proper					\neg		\rightarrow							
44	VZT IL	1 🗆 001 .			roperly labeled; original container		-						ю .	
	100		Preven	ntion of Food Contamination			62 PIN OUT Physical facilities installed, maintained,				aintained, and c	ean		
45	או נש(OUT			, rodents, and animals not present/out is protected	ter	63	TUO □ NI 🖽		Adequate ventilation and light	ing; designated	areas i	read	
46			Contamination prevented during food preparation, storage & display Personal cleanliness			64	ØIN □ OUT □	JN/A	Existing Equipment and Facilities	es	tampers Is reach	1-TEM		
48					cloths: properly used and stored					Administrative	- 50	12	12	
49		OUT N/A	N/O	Washin	g fruits and vegetables							-	20	
			F	roper Us	se of Utensils		65		IN/A	901:3-4 OAC			RMOLA	
50 PIN OUT N/A N/O In-use utensits: properly stored						66	птио □ иі 🗗	N/A	3701-21 OAC		P	iş É		
51	Utensils, equipment and linens: properly stored, dried,				ed, dried,							9		
52	nandied					ored, used								
53 IN OUT VINA INO Slash-resistant and cloth glove use									08	t-t-II				
			EL	N. Carrier	Observations	s and Cor	rec	ctive Actio	ns		0		Person	
Man	n No.	Code Section	Delevi	Mark "	X" in appropriate box for COS and R Comment	COS=correcte	d o	n-site during insp	ection	R=repeat violation		cos	R	
1001	110.	COGG SECTION	FIIOII	ty Level	CCP:								Î	
				_	Observed proper	thowir	10	in wal	Vil	Cooler, wit	Arope		10	
					Storage	7 - 102 - D - 1	ij	14 14 14 14	- 17		1111			
	- Holding cabinets for transport are year and									<u> </u>				
Sanitary at time at inspection														
					Note: Tomatoes i	n hot h	ol	diver ch	ect	ed his statt	and			
					returned to c	01/8 n a	5	then h	sol	drosped be	(ori)			
					135F. Ensn	VA DIO	XX	HILL YO	hea	ted to 165	9			
					Arior to ret	irhin.	7	to MOF	hol	din.				
				-	Wish machine Y.	eachin	! 1/	accept	ahl	1 temperatur	e to	□		
					Sanitize of	HIME 19	4	inspeci	tor	7.				
					4 YUCAIN SANITE	mon	9	NKOro	ani	ration is				
<u> </u>					Satistactory	OFTIM	P	ot ins	100	rion.			╙	
Person in Charge Deakens Date: 11/20/18														
Sanitarian Licensor: Licen									*					
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page Z of Z													

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