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

Name of facility					18		License Number		Date			
Mt. Vernon Girls Sifthall Diamond #/ Address  Me Morial Park  License holder					RFE		171	5/2/19				
Address					Code	111						
Manageral Park					in the state of th							
INEMOTIAL LAFE-					n Time							
LIC	ense holder	- M - Au	IIIaha	rcirc	,,, tillie	Trav	el Time	Ca	legory/Descriptive			
	mt Vernor	Girls Softball							NC3S			
Ту	pg of Inspection (chec					F	Follow up date (if required	I)	Water sample date/result			
100		Control Point (FSO) D Process Review (RFE) D Varia	nce Re	elve	w 🛘 Follow up	·			(if required)			
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
_		FOODBORNE ILLNESS RISK FACTO	DO A	NID	BUBLIC U	EALI	TU INTERVENTIONS					
-									AND THE RESIDENCE OF THE PARTY			
M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered in	em: IN	: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
		Compliance Status		Compliance Status								
		Supervision			Time/	Temp	perature Controlled for Sa	fety	Food (TCS food)			
1	₽ÑN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	23 N/A 2N/O Proper date marking and disposition				osition			
2	N/A DOUT D N/A	2fN □OUT □ N/A Certified Food Protection Manager					Time as a public health control; procedures & records					
		Management, food employees and conditional employee			N/A 🗆 N/C		Consumer Adviso	OLA				
3 ,	DHY OUT N/A	knowledge, responsibilities and reporting		25 DIN DOUT			Consumer advisory provided for raw or undercooked					
4	DIN DOUT DN/A	Proper use of restriction and exclusion	_		INTA	-		•				
5 OUT N/A Procedures for responding to vomiting and diarrheal event						_	Highly Susceptible Pop	pula	tions			
	Good Hygienic Practices  6 IN OUT CHOO Proper eating, tasting, drinking, or tobacco use				DIN DOUT		Pasteurized foods used; prohibited foods not offered					
7 DN OUT NO No discharge from eyes, nose, and mouth					Chemical							
Preventing Contamination by Hands						<del>-</del>						
8	DIN DOUT DATO	OUT(OUT		27	ØN/A		Food additives: approved and properly used					
9	IN IN OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 ZIN OUT		Т	Toxic substances properly identified, stored, used					
<u>_</u>	<u> </u>			Conformance with Approved Procedures								
10					DIN DON.	T	Compliance with Reduced specialized processes, an					
	m et mour	Approved Source		-	□N/A	_	specialized processes, an	u m	ACCE platf			
11	DAN DOUT	Food obtained from approved source	-	30					uice Production			
12	ON/A ON/O	Food received at proper temperature		31	□IN □ OU	Т	Special Requirements: Heat Treatment Dispensing Fre					
13	N □ OUT	Food in good condition, safe, and unadulterated			□N/A □ N/C	2	Special Requirements. Heat Heatment Dispensing Free.					
14	IN OUT	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C		Special Requirements: Cus	ustom Processing				
		Protection from Contamination		33	□ IN □ OU		Special Regulirements:/Bull	v vd.	ster Machine Criteria			
15	DVA OUT	Food separated and protected		33	LIN/A LI N/C		-/N/F	4				
16	DAN OUT	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Acid Sriteria	dified	White Rice Preparation			
17	DIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU	7	Critical Control Point Inspe	ction	1			
	Time/Tempe	rature Controlled for Safety Food (TCS food)			IN GOUT	т	5 5 :					
AR DIN DOUT Bears continued to and to promitives		Proper cooking time and temperatures		36	□N/A		Process Review					
18	DN/A Z/N/O	Proper Cooking and and temperatures	$\dashv$	37	□ IN □ OUT	Т	Variance					
19	ON D N/O	Proper reheating procedures for hot holding										
20	IN I OUT	Proper cooling time and temperatures		R	isk factors a	re foo	od preparation practices	s an	d employee behaviors			
21	ON/A DAN/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborn illness or injury.								
22	ZIN OUT ON/A	Proper cold holding temperatures										

### **Food Inspection Report**

					Authority: Chapters 3/1/ and	3/1	5 Ohio Revis	_				
Nan	ne of	Facility	^	ا ما	5 AL 11 0	at 1	,		of Inspection	Date	10	
<u> </u>	<i>H</i> .	Vernon	(511	r15 .	Softball Diamond =	# 1	ا	Xa	Indard	14	<u> 17</u>	
			_	_	GOOD RETAIL	DDA	CTICES	_				-
-		Cond Retail	Deneti					ohom	ingle and shugied chiest	o into fondo		
l M	ark d				preventative measures to control the intro l, OUT, N/O, N/A) for each numbered item: I							ahla
	ark a	coignated comp		0.00	d and Water		omphanoc GG1		nsils, Equipment and Vendi		чррпо	31010
38		N 🗆 OUT 🖫 KIA	_		ized eggs used where required	54	OUT OUT		Food and nonfood-contact su		ıble, pro	perly
<u> </u>	-	N DOUT	<u></u>			- 34	1001		designed, constructed, and us	sed		
39	احما	N L 001	For		and ice from approved source	55	ZIN DOUT D	□N/A	Warewashing facilities install strips	ed, maintained	i, used,	test
40		N 🖸 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment	56	ZIN OUT		Nonfood-contact surfaces cle	ean		
_	-			· ·	perature control				Physical Facilities			1115
41	-			Plant fo	od properly cooked for hot holding	57	ZÍN 🗆 OUT 🗆	□N/A	Hot and cold water available:	adequate pr	essure	
42	0	N OUT ON/A	Ø N/O	Approve	ed thawing methods used	58		-	Plumbing installed; proper ba	ackflow device	es	
43	אם	N  OUT  N/A		Thermo	meters provided and accurate	59	7	-	Sewage and waste water prop	erly disposed		
				Food Id	entification	60	D IN D OUT	₫N/A	Toilet facilities: properly constru	ucted, supplied	cleane	d
44	ह्य	TUO 🗆 N		Food pr	operly labeled; original container	61	ם דעס ם אום	□N/A	Garbage/refuse properly dispos	ed; facilities m	alntaine	d
			Preven	tion of F	ood Contamination	62	ETIN □ OUT		Physical facilities installed, mai	intained and c	lean	
45	PI	TUOUT			rodents, and animals not present/outer s protected	63	Ø IN □ OUT		Adequate ventilation and lighting	ng designated	areas u	sed
46	-	TUO DUT		Contam storage	ination prevented during food preparation, & display	64	ZÍN 🗆 OUT E	□N/A	Existing Equipment and Facilities	s		
47		N 🔲 OUT 🗀 N/A 🕽	DZKVO.		Il cleanliness cloths: properly used and stored	100		-	Administrative		- 2	SEN
49		N OUT ZIN/A		<u> </u>	g fruits and vegetables	90	-		- Adition and day			-
Proper Use of Utensils						65	ש,דעס 🗆 או 🗆	₫Ñ/A	901:3-4 OAC			
50							ZIN OUT O	JN/A	3701-21 OAC			781
51	121	N 🗆 OUT 🗀 N/A		Utensils handled	, equipment and linens: properly stored, dried,		<del>h</del>	-				
52		N OUT ON/A			se/single-service articles: properly stored, used	1						
53	اا 🗆	N D OUT TINA	□ N/O	Slash-re	sistant and cloth glove use							
				MINE	Observations and C	огте	ctive Actio	ns				
Hor	n No.	Code Section	Delasi	Mark ") ty Level	"in appropriate box for COS and R: COS=corr Comment	rected	on-site during inspi	pection	R=repeat violation			
_	2	Code Section	FIIOII	th Feagl	Electric was out to	Cr	acresio.	10	- whice The ray	mus Lee	COS	R
-					in Cooler reading	200	Y 40 10	1 50	edurt to take	CHAS PAP		
					tem sarature and Fre	10.	in Jines	11	10 10 10 10 10 TO			
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Sari	itaria	MKA	107	0			Licensor:	HDX	COHP			
PRI	ORIT	Y LEVEL: C =	CRITIC	AL N	C= NON-CRITICAL				Page	2 of L		

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

				Check one			License Number	Date				
Mt. Vernon Girls Softbull-Diamond #3			₽FS	rso □ RFE			170	5/2/19				
Address			City/Zi	/Zip Code					10/11			
Memorial Park					1/2 =							
		Tarr		*1	Vernon		43050					
Lie	ense holder	0	inspec	CLIC	n Time	Trave	el Time	Ca	itegory/Descriptive			
	Mt. Verr	10n Girls Soffall							NC35			
Tv	ge of Inspection (chec					TF	ollow up date (if required	(t	Water sample date/result			
1 4		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	vie	w □ Follow up			•	(if required)			
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							Contract Con			
		FOODBORNE ILLNESS RISK FACTOR	RS AN	<u>UD</u>	PUBLIC HE	ALT	H INTERVENTIONS	3_				
M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
		Compliance Status		Compliance Status								
-		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
Ī.		Person in charge present, demonstrates knowledge, ar	nd		DHN DOUT	- 1						
1	DIN OUT ON/A	performs duties		23	□N/A □ N/O		Proper date marking and	marking and disposition				
2	PIN DOUT D N/A	Certified Food Protection Manager  Employee Health		24	DIN DOUT		Time as a public health cor	ntro	procedures & records			
		Management, food employees and conditional employees		,	2107 2100		Consumer Adviso	OLA				
3	DHY OUT ON/A	knowledge, responsibilities and reporting	id reporting			JIN CLOUT						
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	MIA				ry provided for raw or undercooked foods			
5							Highly Susceptible Pop	pul	ations			
	Good Hygienic Practices				DIN DOUT	-	Pasteurized foods used; prohibited foods not offered					
6 ☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use					EN/A							
7	DE IN □ OUT □ N/O	No discharge from eyes, nose, and mouth			Chemical							
Preventing Contamination by Hands				27	TUO UN III	-	Food additives: approved and properly used					
В	DIN DOUTE N/O	Hands clean and properly washed		<u></u>	INTA		rood additives, approved	ves. approved and properly used				
9	ON OUT	No bare hand contact with ready-to-eat foods or approvalemate method properly followed	ed	28 ON/A Toxic substances properly identified, stored, used								
				Conformance with Approved Procedures								
10	10 OUT N/A Adequate handwashing facilities supplied & accessible				DIN DOUT		Compliance with Reduced					
	Approved Source				□N/A	-	specialized processes, an	id H	ACCP plan			
11		Food obtained from approved source Langings		30 DIN D					Juice Production			
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		_					_/			
13		Food in good condition, safe, and unadulterated	-	31	IN OUT		Special Requirements: Heat Treatment Dispensing Fre					
	DIN DOUT	Required records available; shellstock tags, parasite			□ IN □ OUT			_				
14	MIA NIO	destruction		32	□N/A □ N/O	1.3	Special Requirements: Cus	ston	n Processing			
		Protection from Contamination			IN OUT		Special Regulrements: Bulk V		1			
15.	ZIN OUT	Food separated and protected		33	□N/A □ N/O	_	Special Regulrements: Bull	7	aler Machine Criteria			
ب	□N/A □ N/O		<u> </u>	34	דטס 🗖 או 🗖	.   ;	Special Requirements: Acidified White Rice		d White Rice Preparation			
16"	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		J-4	□N/A □ N/O		Criteria					
17	DAN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	IN OUT		Critical Control Point Inspec	ctio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	пи подет		Process Review					
18	□ IN □ OUT	Proper cooking time and temperatures		30	□N/A		FIOCESS KEVIEW					
10	ON/A D/N/O	Froper cooking time and temperatures		27	D IN OUT	٠ [,	Variance					
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding		37 □N/A Variance								
20	□ IN □ OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	ONA DAI/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
22	IN OUT ON/A	Proper cold holding temperatures										

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

Na	ne of Facility	1. = 11 1/1	^ /	42		Type of Inspection	Date	10			
	14. Vernon Gi	rls Softhall 1	Plamond	#0		) landard	5/2/	17			
_			COOR BETS	au ppa	OTIOTO	W-717-1	/ /				
		CO-SHIPMING PROPERTY.	GOOD RETA					- 100	2_3		
١.,		300 300 300 300				chemicals, and physical object					
IVI	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 a Safe Food and Water  Utensils, Equipment and Vending										
38	□ IN □ OUT □ Ñ/A □ N/O		required	54	54 PIN OUT Food and nonfood-contact surfaces cleanable, pridesigned, constructed, and used						
39	E'IN OUT	Water and ice from approved	55	ZIN 🗆 OUT [	144		ned, used;	; test			
	Fo	od Temperatura Control		56	DATN OUT	Nonfood-contact surfaces of	ean				
40		Proper cooling methods used; for temperature control	acequate equipmen	11 50	DE 114 El 001	Physical Facilities					
41	□ IN □ OUT □N/A ☑ N/O	Plant food properly cooked for	hot holding	57	EIN DOUT D		e; adequate	pressure			
42	IN OUT IN/A E N/O	Approved thawing methods us	sed	58	IN OUT C	IN/A Plumbing installed; proper i	backflow dev	/ices			
43	ZIN OUT ON/A	Thermometers provided and a	ccurate	59	ETÍN O OUT O	IN/A Sewage and waste water pro	Sewage and waste water properly disposed				
1011		Food Identification		60	OUTE		· · · · · ·		ed		
44	IN OUT	Food properly labeled; original	Leantainer					<u> </u>			
44	I		Containei		EMN DOUT						
		tion of Food Contamination	ot procent/outer		1	Physical facilities installed, ma	aintained, and	1 clean			
45)	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT	Adequate ventilation and light	ing; designate	ed areas u	used		
46	DIN DOUT	Contamination prevented during food preparation, storage & display  Personal cleanliness			_ IN _ OUT _	DUT □N/A Existing Equipment and Facilities					
48	IN I OUT IN/AZI N/O	Wiping cloths: properly used and stored				Administrative					
49				65							
Proper Use of Utensils						IN/A 901 3-4 OAC					
50	IN OUT ON/A DAVIO	In-use utensils: properly stored	1	66	66 II IN II OUT IIN/A 3701-21 OAC						
51	DJN OUT ONA	Utensils, equipment and linens: handled	properly stored, dried	d,	<u> </u>						
52	ZIN 🗆 OUT 🗆 NIA	Single-use/single-service article	s: properly stored, us	ed							
53 IN OUT ON/A N/O Slash-resistant and cloth glove use											
		The second section of the second section of	rvations and								
Itar	n No.   Code Section   Prior	Mark "X" in appropriate box for ity Level   Comment	r COS and R: COS=	corrected o	on-site during insp	ection Rerepeat violation		cos	R		
11.11			th electric	( Ar	e Ve Don	tedly corrected	bu				
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			-100 ppm					<del>                                     </del>			
Per	son in Charge	E/13478 50	ico por	1_(*11	13/11/2 64	Date:			-		
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San	illerian				Licensor:	( 11.0					
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PRI	ORITY LEVEL: C = CRITIC	AL NC = NON-CRITICAL			/	Page_	2-of	>			