State of Ohio ood Inspection Reportant Authority: Chapters 3717 and 3715 Ohio Revised Code

								b					
Ni	ome of facility	Manager Transport	Check or	10 12 23	10003	License Number		Date) /					
1	Mt. Vernon	Gils Softball - Dianord	⊤ĢI FSC	RF	E	170		9/19/19					
A	dress		City/Zip	y/Zip Code									
	Nomoral	Paul	11/1-	Nt. Vernon									
10	cense holder	1001	Inspection	pection Time Travel Time Category/Descriptive									
	Nt . Verno	1 Girls Softball	•		1		٨	1035					
Ty	pe of Inspection (chec	k all that apply)				Follow up date (if requin	ed)	Water sample date/result					
1,500	i= -= · · = · · =	Control Point (FSO) Process Review (RFE) Varia	nce Revie	w 🗆 Follo	w up			(if required)					
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					-111						
_			BUBLIA	A LIE A L	TIL MITTING	10							
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	lark designated compli-	ance status (IN, OUT, N/O, N/A) for each numbered if	em: IN=in	H=in compliance OUT=not in compliance N/O=not observed N/A=not applicable									
		Compliance Status		Compliance Status									
		Supervision	MI NO	Time/Temperature Controlled for Safety Food (TCS food)									
1	OIN DOUT ONA	Person in charge present, demonstrates knowledge, all performs duties	nd 23			Proper date marking an	d dist	position					
2	DIN DOUT NA	Certified Food Protection Manager	24		OUT	Time as a public health o	control	procedures & records					
- 2		Employee Health		™N/A □ N/O									
3	MIN DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting				Consumer Advisory							
4	ZIN DOUT D N/A	Proper use of restriction and exclusion	25	DIN D	OUT	Consumer advisory prov	vided	for raw or undercooked foods					
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal ever	its			Highly Susceptible P	opula	itions					
		Good Hygienic Practices		D N D	OUT	Pasteurized foods used	nnoh	ibited foods not offered					
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	26	EN/A			pron	ibilita 10005 flot offered					
7	DIN OUT NO	No discharge from eyes, nose, and mouth				Chemical							
	P	reventing Contamination by Hands	27		OUT	Food additives: approve	vl and	I nonnerly used					
8	DIN DOUT NO	Hands clean and property washed	2'	ZIN/A		Tood additives, approve	u and	property uses					
9	IN OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	red 26	DIN D	OUT	Toxic substances proper	ly ider	itified, stored, used					
				Conformance with Approved Procedures									
10 ØIN □OUT □ N/A Adequate handwashing facilities supplied & accessible				29 GAME OUT Compliance with Reduced Oxygen Packaging, other									
10		Approved Source		□N/A		specialized processes, a	and H.	ACCP plan					
11	7	Food obtained from approved source	30			Special Requirements: F	resh J	luice Production					
12	ON/A PN/O	Food received at proper temperature		ПИП			-						
13	ØIN □ OUT	Food in good condition, safe, and unadulterated	31	N/A	N/O	Special Requirements: Heat Treatment Dispensing Freeze							
14	DIN DOUT	Required records available: shellstock tags, parasite destruction	32			Special Requirements: C	uston	Proceeding					
100	THE LINE	Protection from Contamination		_		/							
	Jahr Mour	Prosection from Contamination	33			Special Requirements: B	ulk W	ater Machine Criteria					
15	DN/A DN/O	Food separated and protected				/							
16	D'IN D OUT	Food-contact surfaces: cleaned and sanitized	34			Special Requirements: A Criteria	cidifie	d White Rice Preparation					
17	ÉN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DN/A	OUT	Critical Control Point Insp	pectio	n =					
-	Time/Tempe	rature Controlled for Safety Food (TCS food)			OUT								
	DIN DOUT		36	□N/A	/	Process Review							
18	DN/A DN/O	Proper cooking time and temperatures		D IN D	OUT								
19	IN OUT	Proper reheating procedures for hot holding	37	37 DN/A Variance									
20	DIN DOUT	Proper/cooling time and temperatures	ELECTRIC PRODUCTION OF THE PERSON OF THE PER	Risk factors are food preparation practices and employee behaviors									
1	Ø IN □ OUT	SURECOOK CHICKON 1907, SLOPOH INCILL				as the most significant o	contri	buting factors to					
21	DN/A DN/O	IN/A IN/O Proper hot holding temperatures			foodborne illness.								
		Man Dichick - 184. L				rventions are control r	neas	ures to prevent foodborne					
22	ZIN OUT ON/A		- 11"	illness or injury.									

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Type of Inspection

Nan	M+ Vernon	fick Softball - Dic	amond 3 Standard 9/19/	19								
GOOD RETAIL PRACTICES 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 applicab												
		Safe Food and Water	Utensils, Equipment and Vending									
38	ON DOUT DNAD NO	Pasteurized eggs used where required	54 D IN DOUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
39	D'IN DOUT	Water and ice from approved source	Warewashing facilities: installed, maintained, used; test strips									
	,	Proper cooling methods used; adequate equipment	56 D IN DOUT Nonfood-contact surfaces clean									
40	□ IN □ OUT ØN/A □ N/O	for temperature control	Physical Facilities	Physical Facilities								
41	DIN DOUT ZIÑ/A D N/O	Plant food properly cooked for hot holding	57 MIN OUT ON/A Hot and cold water available; adequate press	A Hot and cold water available; adequate pressure								
42	Z IN OUT ON/A ON/O	Approved thawing methods used	58 IN OUT IN/A Plumbing Installed; proper backflow devices									
43	Z IN D OUT DN/A	Thermometers provided and accurate	59 IN I OUT IN/A Sewage and waste water properly disposed									
		Food Identification	60 IN OUT IN/A Toilet facilities: properly constructed, supplied, cl	Toilet facilities: properly constructed, supplied, cleaned								
44	E IN 🗆 OUT	Food properly labeled; original container	61 N OUT N/A Garbage/refuse properly disposed; facilities maint	Garbage/refuse properly disposed; facilities maintained								
	Preven	tion of Food Contamination	62 N OUT Physical facilities installed, maintained, and clear	Physical facilities installed, maintained, and clean								
45	D IN Z OUT	Insects, rodents, and animals not present/outer openings protected	63 Z IN OUT Adequate ventilation and lighting; designated are	as used								
46	D IN D'OUT	Contamination prevented during food preparation, storage & display	64 IN OUT N/A Existing Equipment and Facilities									
47		Personal cleanliness Wiping cloths: properly used and stored	Administrative	200								
49	IN OUT ON/A N/O	Washing fruits and vegetables										
	P	roper Use of Utensils	65 IN OUT ON/A 901:3-4 OAC									
50	ZÍ IN O OUT ON/A O N/O	In-use utensils: properly stored	66 ZIN OUT ON/A 3701-21 OAC	· _ ·								
51	E IN D OUT DN/A	Utensils, equipment and linens: properly stored, dried, handled										
52	OIN OUT ON/A	Single-use/single-service articles: properly stored, used		50								
53	□ IN □ OUT ŒN/A □ N/O	Slash-resistant and cloth glove use Observations and	- New Heps; unit present	Harrison of								
		Mark "X" in appropriate box for COS and R: COS=co										
Item	1 No. Code Section Priori	ty Level Comment		COS R								
15/	4/6	Observed hot dog		0 0								
1-4		Store raw food be										
पट	0.1	Secure screen in W	THEOR INDICE BIND									
_		prevent rodent/pes	TT VALLY									
40												
Drevent rodent entry												
	District Passes Chairy											
		Seal window for	rame above sinks.	0 0								
	- Discussed proper Wash-ring-, Samitize procedures											
		and test strips' Dr										
Pers	son in Charge	elis i	Date: 9-19-19									
Sanitarián Licensot:												
DDI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2											

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

Name of Facility