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

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	me of facility	N	Check or				License Number		Date		
The Mount Vernon Grand Hotel				ØFSO □RFE			437		10 28 3020		
Address				City/State/Zip Code							
	12 Public Sq	A Pt VO	M	M	ernor	, f	NH 43050				
				1 44 4 0 1 1 0 1 1				-4			
					100		ravel Time		Category/Descriptive		
MVNU Management LLC							1 - ,				
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance							ollow up date (if require	∌d)	Water sample date/result		
		ance Revie	w 🗆	Follow up)	Charles and the second		(if required)			
	Todasome 🗀 oo bay	□ Complaint □ Pre-licensing Д Consultation									
		FOODBORNE ILLNESS RISK FACTO	RS AND	PU	BLIC HI	EALT	H INTERVENTION	īs			
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it							bserved N/A=not applicable		
		Compliance Status					Compliance St				
19131		Supervision	NAMES AND ASSOCIATE		Time	Tomn	erature Controlled for S				
		Person in charge present, demonstrates knowledge, a	nd	Тπ	IN 🗆 OU		crature controlled for G	aict	y 1 000 (103 1000)		
1	ØſN □OUT □ N/A	performs duties	114 23		N/A 🗆 N/C		Proper date marking and	d dis	position		
2	_DÍN □OUT□N/A	Certified Food Protection Manager	24		ÌΝ □ OU		Time as a public health co	ontre	ol: procedures & records		
11111		Employee Health			V/A □ N/C	<u> </u>		Autoria de	•		
3	ÆÍN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting (ういが) が	es;				Consumer Advis	sory			
4	,⊡ÍN. □OUT □ N/A	Proper use of restriction and exclusion	25		IN" □ OU I/A	T	Consumer advisory prov	/ided	for raw or undercooked foods		
5	DÎN DOUT NA	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	onul	ations		
		Good Hygienic Practices			IN □ OU	т					
6	O/N D.TUO D 4(I D	Proper eating, tasting, drinking, or tobacco use	26	Πī	Ń/A		Pasteurized foods used;	proi	nibited foods not offered		
7	.□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical				
		eventing Contamination by Hands	27	/1 .	jµ′ □ OU	IT	Food additives: approved	d an	d properly used		
8	□IN □ OUT ☑ N/O	Hands clean and properly washed	21		V/A		1 ood additives, approved	u aii	a property asea		
9	□ IN □ OUT □N/A ☑ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28		ÍN □ OU N/A	т	Toxic substances properly	y ide	ntified, stored, used		
		and the state of property removed				Cor	nformance with Approv	ed F	Procedures		
10	DÍN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	a)	IN 🗆 OU		Compliance with Reduce				
11000		Approved Source		l Ur			specialized processes, a	and F	HACCP plan		
11		Food obtained from approved source	30		IN □ OU NA □ N/O		Special Requirements: Fr	resh	Juice Production		
12	□N/A, □ N/O	Food received at proper temperature		+	IN 🗆 OU	т					
13	,⊡ÍN □ OUT	Food in good condition, safe, and unadulterated	31		V/A □ N/C	o	Special Requirements: He	eat T	reatment Dispensing Freezers		
14	□ IN □ OUT □ IN/O □ N/O	Required records available: shellstock tags, parasite destruction	32	·	IN DOU	_	Special Requirements: Co	ustor	m Processing		
		Protection from Contamination	33	łi .	IN DOU		Special Reguirements: Bu	ulk V	Vater Machine Criteria		
15		Food separated and protected			V/A 🗆 N/C	,					
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		IN DOU	5	Special Requirements: Ac Criteria	ciditie	ed White Rice Preparation		
17	_⊡ÍN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN □ OU N/A	ıτ/	Critical Control Point Insp	ectic	on		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		N 🗆 ØU	Т	Process Review				
18	□/IN □ OUT ☑N/A □ N/O	Proper cooking time and temperatures			MA / IN □ OU	т					
19	□ IN □ OUT ☑N/A □ N/O	Proper reheating procedures for hot holding	37				Variance				
20	□ IN □ OUT □N/A ☑ N/O	Proper cooling time and temperatures							nd employee behaviors		
21	□ IN □ ØUT □N/A ☑ N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.							
22	☑IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Name of Facility The Mount Verne	on Grand Hotel	Type of Inspection Date 10 28/2020								
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 applicable										
S	afe Food and Water	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly								
38 IN OUT IN/A N/O	Pasteurized eggs used where required	54 IN OUT Pood and nonhood-contact surfaces cleanable, proper designed, constructed, and used								
39 IN OUT ON/A	Water and ice from approved source	55 IN OUT N/A Warewashing facilities: installed, maintained, used; tes								
Foo	d Temperature Control	56 OUT Nonfood-contact surfaces clean								
40 IN OUT N/A N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities								
41 IN OUT N/A N/O	Plant food properly cooked for hot holding	57 N N OUT N/A Hot and cold water available; adequate pressure								
42 IN OUT N/A N/O	Approved thawing methods used	58 IN IN OUT Plumbing installed; proper backflow devices								
43 IN OUT ON/A	Thermometers provided and accurate	□N/A □ N/O								
	Food Identification	59 IN OUT N/A Sewage and waste water properly disposed								
44 🛮 IN 🗆 OUT	Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned								
Prevent	ion of Food Contamination	61 IN OUT N/A Garbage/refuse properly disposed; facilities maintained								
45 IN OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and clean; dogs outdoor dining areas								
46 ☑ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O								
47	Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designated areas use								
48 IN OUT N/A N/O	Wiping cloths: properly used and stored	64 IN OUT N/A Existing Equipment and Facilities								
49 IN OUT N/A N/O	Washing fruits and vegetables	Administrative								
	roper Use of Utensils	65 IN OUT IN/A 901:3-4 OAC Square turns 160°F 71°P 71°P								
50 IN OUT N/A N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	temperature ls reached								
51 ☑ IN ☐ OUT ☐N/A	handled	66 Ú IN OUT ON/A 3701-21 OAC								
52 DIN OUT DNA	Single-use/single-service articles: properly stored, used	Leak repaired at 3 compartment sink in bunguet								
53 O IN 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 Priorit	ty Level Comment - No hat foods or buttet	resent at time of inspection and								
		present at time of Mispertion and one								
	with Dre Dar Ked tope	I HEYDS HAIF BUREN CATE OMILE 20 0								
	will Frod Top not in.	1156.								
	- 40 Hori Unable to C	nck dishmachine in banquet katchen -								
,	due to electrical issue	s. Ensure proper sanititiones after -								
*	repair.	run + 17eg Jate in breakfirst Kitchen								
	- Iniva cuche property	on Fular Soil A-Way Sustem								
	Note Elminary Roes	will destroy								
	10 prevery turiflet	Wall values.								
	Thermolehels that	Merisure last are not present.								
Person in Charge										
Sanitarian	The state of the s	Licensor:								
Myggne		I PALUX I MOLIC III								

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL