## **State of Ohio**

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

r												
Na	nme of facility May 505 Pi	<b>12</b> .01	Check one ☐ FSO ☐ RFE			License Number		10/5/2020				
Ac	Idress	New VI	City/Stat	ity/State/Zip Code								
	11-2 1-1	to 1.10			-1 1/2-1	-						
	<u> 100 Casho</u>	CIUR MYE.	1414	Mt. Vernen OH 73030								
License holder Insp					Tra	avel Time	C	ategory/Descriptive				
	Hovaland	Foods ILC	L	Ú	1	15		C35				
Type of Inspection (check all that apply)						Follow up date (if require		Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					low up	onon up dato (ii require	(if required)					
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				***		generality was insignated				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=in	compliar	ce OUT	=not in compliance N/O=r	not c	bserved N/A=not applicable				
		Compliance Status		Compliance Status								
60		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	ÆÎN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	nd o	IZÚM I								
2	DIN DOUT D N/A	performs duties  Certified Food Protection Manager	23	□N/A	□ N/O	Proper date marking and disposition						
-		Employee Health	24	□ JN I □ N/A		Time as a public health o	ontro	ol: procedures & records				
H		Management, food employees and conditional employee				Consumer Advi	SOF					
3	DIN DOUT D N/A	knowledge, responsibilities and reporting (COVID-19	25	ו אנם		Consumer advisory provided for raw or undercooked foods						
4	DIN DOUT D N/A	Proper use of restriction and exclusion		ØŃ/A		Consumer advisory prov	iaea	for raw or undercooked foods				
5	☑IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	ts			Highly Susceptible Populations						
		Good Hygienic Practices	26	DIN [	□ OUT	Pasteurized foods used;	pro	nibited foods not offered				
7	DIN DOUT DNO	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		EJIVIA								
		reventing Contamination by Hands	AVIII		4 24 11 11 14 4 22 24 2	Chemical	, 22-43-40					
8	ØÍN □ OUT □ N/O		27		⊒ OUT	Food additives: approve	d an	d properly used				
9	□ IN □ OUT □N/A ☑ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	D IN (	TUO [	Toxic substances properly identified, stored, used						
				Conformance with Approved Procedures								
10	_BÍN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	D IN [	kygen Packaging, other							
11	DIN DOUT	Approved Source Food obtained from approved source		LINA		specialized processes, a	ina F	HACCP plan				
11	DIN DOUT		30	□ IN [ □N/A I		Special Requirements: Fr	esh	Juice Production				
12	□N/A □ N/O	Food received at proper temperature										
13	DIN DOUT	Food in good condition, safe, and unadulterated	31	N/A		Special Requirements: Heat Treatment Dispensing Fre						
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□ IN [ □N/A [		Special Requirements: Co	usto	m Processing				
		Protection from Contamination		ПІИГ		1. / 11./						
15	□ IN □ OUT □N/A □ N/O	Food separated and protected	33	□N/A [		Special Requirements Bi	ilk V	/ater Machine Criteria				
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34	□ IN [ □N/A [	□ OUT □ N/O	Special Requirements: Ad Criteria	cidifie	ed White Rice Preparation				
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN C	OUT	Critical Control Point Insp	ectic	on .				
(PA)	Time/Tempe	rature Controlled for Safety Food (TCS food)		□N/A	7 0/=							
7,5-425	□ IŅ □ OUT	tatale controlled to callety 1 dod (100 1000)	36	□ IN [ □N/A	1 001	Process Review						
18	DN/A DN/O	Proper cooking time and temperatures	37		∠ □ OUT	Variance						
19	□ JN □ OUT ☑N/A □ N/O	Proper reheating procedures for hot holding		37 □N/A Variance								
20	□ IN □ OUT □N/A ☑ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc	foodborne illness.								
22	Ø IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

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Nan	ne of Facility	27	·		Type of Inspection	Date							
	Marco's P	1220			Handard	10/5/	209	20					
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Ma	ark designated compliance		I, OUT, N/O, N/A) for each numbered item: IN	l=in c	ompliance OUT=			applica	able				
	Safe Food and Water					Utensils, Equipment and Vending							
38	□ IN □ OUT □N/A □ N/	_	rized eggs used where required	54	Ø IN OUT	designed, constructed,	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
39	☑ IN ☐ OUT ☐ N/A		and ice from approved source	55	IN OUT C	N/A Warewashing facilities strips	\ \ \ Warewashing facilities: installed, maintained, used; tes strips						
	/	Proper	cooling methods used; adequate equipment	56	IN OUT	Nonfood-contact surfa	Nonfood-contact surfaces clean						
40	for temperature control					Physical Facilitie	Physical Facilities						
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding		ood properly cooked for hot holding	57	IN OUT C	N/A Hot and cold water av	A Hot and cold water available; adequate pressure						
42	IN OUT ON/A ON/	Approv	ed thawing methods used	58		Plumbing installed; proper backflow devi							
43	IN OUT ON/A	Thermo	ometers provided and accurate	□N/A □ N/O									
	,	Food Id	lentification	59	OUT C	N/A Sewage and waste wat	Sewage and waste water properly disposed						
44	☑ IN ☐ OUT	Food p	roperly labeled; original container	D IN OUT C	IN ☐ OUT ☐N/A Toilet facilities: properly constr			ed					
	Preve	ention of F	ood Contamination	61	IN OUT	N/A Garbage/refuse properly	Garbage/refuse properly disposed; facilities maintained						
45	□ IN Ø OUT		Insects, rodents, and animals not present/outer openings protected		OIN OUT	Physical facilities install outdoor dining areas	ed, maintained, and c	ean; do	gs in				
46	□ IN □ OUT		Contamination prevented during food preparation, storage & display		□N/A□N/O		Salassi alimig areas						
47	□ IN □ OUT □N/A	Person	Personal cleanliness		IN OUT		Adequate ventilation and lighting; designated areas use						
48			cloths: properly used and stored	64	I D IN D OUT [	□N/A Existing Equipment and	acilities						
49			g fruits and vegetables se of Utensils			Administrative							
50	IN O OUT ON/A O N/	1	utensils: properly stored	65	IN OUT C	]N/A 901:3-4 OAC							
51	□ IN □ OUT □N/A Utensils, equipment and linens: properly stored, drie handled			66	S D IN D OUT,E	N/A 3701-21 OAC							
52	IN OUT ON/A	use/single-service articles: properly stored, used		7									
53	IN OUT ON/A ON/	O Slash-r	esistant, cloth, and latex glove use										
			Observations and C	orre	ective Actio	ns							
Iton	n No.   Code Section   Pri	Mark "	X" in appropriate box for COS and R: COS=corre	ected	on-site during insp	pection R=repeat violation	A						
iter	ii No. Code Section Pri	only Level	Ala variation	od	is Knew	lederable int	bod Sutisti	cos	R				
- (V			tion this establishmen	1	ONIO DOO	Henst tr	Och Sufeton						
			The state of the s	450		noting due to	COVID-19						
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			Overal sanitation is	5	atistach	in at time o	1						
			inspection.		( "	0	-						
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the state of the s													
Person in Charge Date: 10/5/2020													
Sar	nitarian / M. M.	MA.			Licensor	Lnox Rich	li Heal	12					
∟ PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page of												

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