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

Na	me of facility	OC North Main	Check	on	8	License Number	Date				
١	Jella Ess	a Cate DBA Cate	©F5	30	□ RFE	477	12/21/19				
Ac	Idress		City/Zip Code								
	108 Nov1	th Man St.	1Wt. Vernon 143050								
Lie	ense holder		Inspec	tio	n Time	Travel Time	Category/Descriptive				
	Vella 6	-552				1045					
Ту	pe of Inspection (che	ck all that apply)				Follow up date (if required)					
	v [*]	Control Point (FSO) ☐ Process Review (RFE) ☐ Var	iance Rev	viev	v 🛮 Follow up	10	(if required)				
0	Foodborne 30 Day	☐ Complaint ☐ Pre-Ilcensing ☐ Consultation									
_											
M	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS 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										
101	ark designated compl	Compliance Status	Itemi ita-	Compliance Status							
				Time/Temperature Controlled for Safety Food (TCS food)							
	7	Supervision	and l	-230	DIN DOUT	UT					
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, performs duties	anu	23	□N/A □ N/O						
2	DIN DOUT D N/A	Certified Food Protection Manager Employee Health		24 N OL		Time as a public health control procedures & records					
-	1	Y		III de	CANAL DIVISION	Consumer Advisory					
3	DIN DOUT D N/A	Management, food employees and conditional employe knowledge, responsibilities and reporting		25	□ JN □ OUT	Consumer advisory provided for raw or undercooked food					
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		23	DłÑ/A	Consumer advisory provide	3d for faw of undercooked loods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal evi	ents			Highly Susceptible Pop	ulations				
		Good Hygienic Practices		20	□ М □ ООТ	Pasteurized foods used pr	rohibited foods not offered				
6	OIN OUT NO		_	26	□N/A						
7	IN OUT NO			-	Chemical						
	P	reventing Contamination by Hands		27	DN/A	Food additives: approved and properly used					
8	□IN □ OUT □ N/C	Hands clean and properly washed	21		DIN/A	and approve and property date					
9	□-iN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28	□N/A □ OUT	Toxic substances properly identified, stored, used					
ш	GIVA G 14/0			Conformance with Approved Procedures							
10	DÍN DOUT D N/A	Adequate handwashing facilities supplied & accessible	le	29	DIN DOUT	Oxygen Packaging, other					
	4	Approved Source	1000		□N/A	specialized processes, and HACCP plan					
11	□ ÍN □ OUT	Food obtained from approved source		30	□ IN □ OUT		h Juice Production				
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	- 13	-							
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	IN OUT	Special Requirements Heat	t Treatment Dispensing Freezers				
14	□¹N □ OUT □Ñ/A □ N/O	Required records available: shellstock tags, parasite destruction		32	OIN OUT	Special Requirements: Cust	Special Requirements Custom Processing				
		Protection from Contamination				-					
15	□ ÍN □ OUT	Food separated and protected		33 QN/A D N		Special Requirements Bulk	nts: Bulk Water Machine Criteria				
,,,	□N/A □ N/O □ IN □ OUT	, see population and protestion		34	□ IN □ OUT		ified White Rice Preparation				
16	DN/A D N/O	Food-contact surfaces; cleaned and sanitized		_	□N/A □ N/O	Criteria					
17	□/in □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□/IN □ OUT □/N/A	Critical Control Point Inspec	tion				
	Time/Tompe	erature Controlled for Safety Food (TCS food)		26	□ IN □ OUT	Process Review					
18	☐ IŃ ☐ OUT ☐ Proper cooking time and temperatures			36	□N/A	PIOCESS MANEW					
	DIN DOUT	<u> </u>		37	□IN □ OUT □N/A	Variance					
19	DN/A DN/O	Proper reheating procedures for hot holding		-1	1.						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	2	Risk factors are food preparation practices and employee behaviors							
	□.IN □ OUT				hat are identified as the most significant contributing factors to codborne illness.						
21	ÍN/A □ N/O	Proper hot holding temperatures		Public health interventions are control measures to prevent foodborne							
22	□√ÍN □ OUT □N/A	Proper cold holding temperatures		illness or injury.							

State of Ohio

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Name of Facility									Inspection	1	Date			
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					GOOD RETAIL	PRA	CTICES		0===					
-	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 applic											able			
Safe Food and Water							Utensils, Equipment and Vending							
38	B IN OUT ON A IN NO Paste			Pasteur	rized eggs used where required	54	54 N OUT Food and nonfood-contact surfaces of designed, constructed, and used					able, pro	perly	
					and ice from approved source	55	DIN DOUTE		Warewashing facilities: Installed, maintained, used; test strips				test	
in	-6				cooling methods used; adequate equipment	ipment 56 ☑ IN ☐ OUT				Nonfood-contact surfaces clean				
40	12 "	OUT ON/A	□ N/O		perature control	100	().		Physical	Facilities	S 100m	89 K		
41	Ø II	N OUT DN/A	□ N/O	Plant fo	od properly cooked for hot holding	57	DIN DOUT D	IN/A Ho	t and cold	water availab	le; adequate p	ressure		
42	<u> </u>	N OUT ON/A	□ N/O	Approve	ed thawing methods used	58]N/A Plu	Plumbing installed; proper backflow devices					
43	3 DIN DOUT DN/A T				meters provided and accurate	59		N/A Se	Sewage and waste water properly disposed					
			8	Food Id	entification	60	☑ IN □ OUT □	OUT N/A Toilet facilities: properly construct				d, cleane	d	
44	44 ☑ IN □ OUT Food				roperly labeled; original container	eled; original container 61 🖂 IN 🗆 OUT [Garbage/refuse properly disposed; facilities maintained				d	
			Preven		ood Contamination	62	☑ IN □ OUT	Ph	ysical facilit	ies installed, m	aintained, and	clean		
45	Ø۱۱	N 🗀 OUT			rodents, and animals not present/outer s protected	63	D IN D OUT	Ade	equale ven	ting; designated	d areas u	sed		
46	□'IN □ OUT Contain storage			storage	ination prevented during food preparation, & display	64	É IN OUT C	JN/A Exi	N/A Existing Equipment and Facilities					
48									Admin	Istrative			10.0	
49	<u> </u>	N 🗆 OUT, 🗐 N/A	□ N/O	Washin	g fruits and vegetables	65		ÍN/A 90°	1 3-4 OAC					
1				roper Us	se of Utensils	63	/		10-70/10					
50	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored]N/A 370	01-21 OAC	:				
51	I D IN D OUT DN/A ha				, equipment and linens; properly stored, dried,									
52	-	OUT ON/A			ise/single-service articles; properly stored, used									
53		OUT MINAI	□ N/O	Slash-re	esistant and cloth glove use	0	-A! A -4!-				1981		- 10	
	Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation													
Iten	n No.	Code Section	Prior	ty Level								cos	R	
					inspection	00	coptable	at	Lyano	of				
					inspection									
											50			
Continue to monitor cooling practices											0 5	 -		
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					Tarility S 111	201	to c 1			cen 1	ll		<u></u>	
					tem peraltures price		to place	19 10	n 570	cala 7	able		<u>-</u>	
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					Violations from	1) res	110K7 10	<u>15/20</u>	HIM	1/4777	2		무	
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Person in Charge Date: /											1 -			
Person in Charge Date:														
Sanitarian Licensor:														
		>/						KNB	X			_		
ODI	ODIT	VIEWELL C -	CDITIO	* IA	C - NON CRITICAL					Daga	7 * 2			

PRIORITY LEVEL C = CRITICAL NC = NON-CRITICAL

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