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

Window 51115 Fire Extinguisher

			11.5						<u></u>				
Name of facility						0		License Number	Date / / / / C				
Ridge Road Vent Dent Grocenes					SO	KFE		423	8/7/2017				
Ad	dress		*4	City/Z	/Zip Code								
12	2/0	0	de Prod	Frederick Dwg 43019									
14	7/0	D 72-1	470 11014	Inspe	spection Time, Travel Time Category/Descriptive								
Lic	ense ho	older		-	~ ~	_	Iravi	20 4-10	,ategory/Descriptive				
		DEVICE	H. Wengera		<u>ر</u>	MIMS	C	XU 11113	-1-				
Ту	pp of In	spection (chec	k all that apply)					Follow up date (if required)	Water sample date/result				
	Standar		Control Point (FSO) Process Review (RFE) Varia	viev	v 🗆 Follow up	'   ,	30 (1)615	(if required)					
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation □ O D D D D D D D D D D D D D D D D D D													
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													
	Q111 000	ignates somple		7	Compliance Status								
Compliance Status						Time/Temperature Controlled for Safety Food (TCS food)							
			Supervision	nd	Н	ПИ ПОИТ							
1	Dalų I	DOUT   N/A	Person in charge present, demonstrates knowledge, a performs duties		23	DHI/A   N/C		Proper date marking and dis	sposition				
2	DIN I	OUT DANIA	Certified Food Protection Manager		24			Time as a public health contr	rol: procedures & records				
Employee Health						Consumer Advisory			v				
3	DIN I	□OUT □ N/A	knowledge, responsibilities and reporting			25 IN OUT		Consumer advisory provided for raw or undercooked foods					
4	ZIN.	OUT   N/A			25								
5		OUT N/A	Procedures for responding to vomiting and diarrheal eve	nts				Highly Susceptible Populations					
100			Good Hygienic Practices	-88	26	□ IN ■ OU	IT	Pasteurized foods used; pro	phibited foods not offered				
6_	□ IN □ OUT □ N/O Proper eating, tasting, drinking, or tobacco use				20	Chemical							
7	אונו	OUT N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands		-		_ T						
		-			27	□IN □ OU	т	Food additives: approved as	nd properly used				
8	LI IN	OUT A N/O	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed	ved 28									
						ZÎN ☐ OUT Toxic substances prope		ly identified, stored, used					
9	DIN/A	□ N/O			Н		Co	nformance with Approved	Procedures				
10 DIN DOUT N/A Adequate handwashing facilities supplied & accessible						T IN COURT Compliance with Reduced Overen Packaging other							
10	LINI	LICOT EI NIA	Approved Source		29	DINA AIME	"	specialized processes, and					
11	IZ/IN	OUT	Food obtained from approved source		30	□ IN □ OU	IT	Special Requirements. Fresh	h luice Production				
4	עום	OUT	Food received at proper temperature		130	DN/A D N/C	0	Special Requirements. Fresi	1 30100 1 100000001				
12		□ N/O			31		T	Special Requirements: Heat Treatment Dispensing Freezers					
13		***											
14		□ OUT □ N/O	Required records available: shellstock tags, parasite destruction		32	ZNIA II NIC		Special Requirements: Custo	om Processing				
			Protection from Contamination		33	□ IN □ OU		Special Requirements: Bulk	Water Machine Criteria				
45	D IN	□ OUT	Food separated and protected		33	DMA DN/C	0,	opena requirements, but	Trace measure origina				
15		□ N/O	Podu Separated and protected			טט 🗖 עוו 🗓 סטי	т	Special Requirements Acidit	fied White Rice Preparation				
16		☐ OUT ☐ N/O	Food-contact surfaces: cleaned and sanitized		34	DINIA D NIC		Criteria					
17	☑ IN	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU IZIN/A	ודו	Critical Control Point Inspect	ion				
Time/Temperature Controlled for Safety Food (TCS food)						□ IN □ OU	IT	Barrer Barrer					
45	U,M	□ OUT	Proper cooking time and temperatures		36	DINIA		Process Review					
18	ZIN/A	□ N/O	Froper cooking time and temperatures		37	II IN LI OU	IT	Variance					
19		OUT N/O	Proper reheating procedures for hot holding		Ľ	DMIA		V SAIDITON					
-		D.OUT		-	Risk factors are food preparation practices and employee behaviors								
20	ZN/A	□.001	Proper cooling time and temperatures										
that are identified as the most significant contribution								imputing factors to					
21	<b>ENIA</b>	□ N/O 1	Proper hot holding temperatures	55	Public health interventions are control measures to prevent foodborne								
22	MIN	OUT N/A	Proper cold holding temperatures 430		illness or injury.								

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	Nan	Programme of Facility  Programme Pro	ad Pent Dent Groceries Type of Inspection Date 8/7/	120	19											
ī			GOOD RETAIL PRACTICES													
ł		Good Retail Practic	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
	Ma		tatus (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not													
1		CONTRACTOR OF THE PROPERTY OF	iafe Food and Water Utensils, Equipment and Vending													
	38		Pasteurized eggs used where required 54 DIN DOUT Food and nonfood-contact surfaces cleanal designed, constructed, and used	ble, pro	operly											
	39	The state of the s	Water and ice from approved source  55 D IN DOUT DNA Warewashing facilities: installed, maintained strips  Warewashing facilities: installed, maintained strips	l, used;	; test											
	40	□ IN □ OUT ØN/A □ N/O	Proper cooling methods used; adequate equipment for temperature control Physical Facilities													
Ì	41	IN IN OUT PIN/A IN/O	Plant food properly cooked for hot holding 57 DIN OUT N/A Hot and cold water available; adequate													
Ì	42	IN OUT ZN/A IN/O	Approved thawing methods used 58 🗆 IN 🗆 OUT 🗆 N/A Plumbing installed; proper backflow de													
J	43	N OUT N/A	Thermometers provided and accurate 59 JN DOUT N/A Sewage and waste water properly disposed	Sewage and waste water properly disposed												
Ą			Food Identification 60 IN OUT N/A Toilet facilities: properly constructed, supplied	clean	ed											
	44	DIN - OUT	Food properly labeled; original container	aintaine	ed											
٦		Prevent	tion of Food Contamination 62 D IN SOUT Physical facilities installed, maintained, and c	ean												
k	45	ZIN 🗆 OUT	Insects, rodents, and animals not present/outer openings protected Adequate ventilation and lighting; designated	areas t	used											
8	46		Contamination prevented during food preparation, storage & display  64 DIN DOUT DN/A Existing Equipment and Facilities													
ŀ	47 48		Personal cleanliness  Wiping cloths: properly used and stored  Administrative													
ł	49		Washing fruits and vegetables													
1			roper Use of Utensils 65 N OUT N/A 901:3-4 OAC													
	50	IN I OUT DAIA I N/O	In-use utensils: properly stored 66 🗆 IN 🗓 OUT EN/A 3701-21 OAC													
-	51 52	IN IN OUT IN/A	Utensils, equipment and linens: property stored, dried, handled  Single-use/single-service articles: property stored, used													
	53	B   IN   OUT   ZN/A   N/O   Stash-resistant and cloth glove use														
1			Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation													
ľ	Iten	m No.   Code Section   Priori	ty Level Comment	COS	R											
1	3	9 0,1	- USUK ICC DCING, USCU for Cooling not from	<u> </u>	<del>-</del>											
1		•	an apparally dount of the use		<u> </u>											
-			displaying dates Correct in rediately -		<u> </u>											
					10											
1	(0	1 0,7 N	10 HECKMULATION of CATALORA GOXES OUTS 101													
1			- 7901/jy morry (less and maintain.													
1			(10)													
K	PC	264 1	MC Dark 2 mil sing door to stack to longe	<del>│</del>												
			1 GIFT GLE CALLETTE COOLS.													
	Griet Cgiffical innedigitaly -															
	1600119- VIOLETIONS IN SO agri-															
1																
1																
	Pen	rson in Charge	M englis Date: 8-7-19		,											
Sanitarian Licensor: Kyox 6. Her/H Opst																
-	PRI	IORITY LEVEL: C = CRITIC	CAL NC = NON-CRITICAL Page Z of 2													