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

| Na   | me of facility                     |   | Check o       | ne   | License Number                 | Date   |  |  |  |  |  |  |  |
|--|------------------------------------|---|---------------|--|--------------------------------|--|--|--|--|--|--|--|--|
| <  | I Luka (                           | Cotto olic Church   | ☐ FSC         | □RFE   | 1 27                           | 2/2/0/19   |  |  |  |  |  |  |  |
| A  | Idress                             | and the contract of the second  | City/Zin      |  |                                |  |  |  |  |  |  |  |  |
| -  | 7 1 1 (                            | 7 1 ~   | OIL)          | ity/Zip Code   |                                |  |  |  |  |  |  |  |  |
| _  | 1 West                             | Kawlo St.   |               | Vanuille 193019  |                                |  |  |  |  |  |  |  |  |
| Li   | ense holder                        |   | Inspecti      | on Time  | Travel Time                    | Category/Descriptive                                     |  |  |  |  |  |  |  |
|  | a Luko /                           | Catholic Church   |               | i  |                                | N 3 C  |  |  |  |  |  |  |  |
| -  | of Cure (                          |   |               |  | E-Nous data (Managina)         | d) Marian annual a data/maisalt                          |  |  |  |  |  |  |  |
|  | pe of Inspection (chec<br>Standard | k all that apply)<br>Control Point (FSO) □ Process Review (RFE) □ Varia                     | nce Revie     | w D Follow up  | Follow up date (if required    | d) Water sample date/result (if required)                |  |  |  |  |  |  |  |
| 1  |                                    | ☐ Complaint ☐ Pre-licensing ☐ Consultation  | IIICO I (GVIC | W Diomop   |                                | (,,  |  |  |  |  |  |  |  |
|  |                                    |   |               |  |                                |  |  |  |  |  |  |  |  |
| 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 |                                    |   |               |  |                                |  |  |  |  |  |  |  |  |
|  | ark designated compat              |   | compliance of |  |                                |  |  |  |  |  |  |  |  |
| L  |                                    | Compliance Status   | _             | Compliance Status  |                                |  |  |  |  |  |  |  |  |
|  |                                    | Supervision   |               | Time/Temperature Controlled for Safety Food (TCS food)                                   |                                |  |  |  |  |  |  |  |  |
| 1  | MIN DOUT D N/A                     | Person in charge present, demonstrates knowledge, a performs duties                         | nd 2          | BN/A P'N/O   |                                | Proper date marking and disposition                      |  |  |  |  |  |  |  |
| 2  | A DOUT ON/A                        | Certified Food Protection Manager   |               | _ □ ÎN □ ON.   | Time as a public health co     | introl- procedures & records                             |  |  |  |  |  |  |  |
|  |                                    | Employee Health   | 2             | 24 N/A N/O Time as a public health control procedures & records                          |                                |  |  |  |  |  |  |  |  |
| 3  | DIN DOUT D N/A                     | Management, food employees and conditional employee   |               | Consumer Advisory  |                                |  |  |  |  |  |  |  |  |
|  |                                    | knowledge, responsibilities and reporting   | 25            | □IN □ OUT  | Consumer advisory provi        | ded for raw or undercooked foods                         |  |  |  |  |  |  |  |
| 4  | DIN DOUT N/A                       | Proper use of restriction and exclusion   |               | JEIN/A   |                                |  |  |  |  |  |  |  |  |
| 5  | DIN DOUT N/A                       | Procedures for responding to vomiting and diarrheal ever                                    | nts           | T = 1 =  | Highly Susceptible Populations |  |  |  |  |  |  |  |  |
|  | EN BOUTENO                         | Good Hygienic Practices   | 26            | IN OUT   | Pasteurized foods used;        | prohibited foods not offered                             |  |  |  |  |  |  |  |
| 6  |                                    | Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth   |               | ZIVII.   | Chemical                       |  |  |  |  |  |  |  |  |
| 7  | DIN DOUT DN/O                      | reventing Contamination by Hands  |               |  |                                |  |  |  |  |  |  |  |  |
|  | T                                  |   | 2             | DIN DOUT   | Food additives: approved       | Food additives: approved and properly used               |  |  |  |  |  |  |  |
| 8  | DIN DOUT D N/O                     | Hands clean and properly washed   | _             | -  |                                |  |  |  |  |  |  |  |  |
| 9  |                                    | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | ved 2         | ZÍN □ OUT<br>□N/A  | Toxic substances properly      | Toxic substances properly identified, stored, used       |  |  |  |  |  |  |  |
|  | ON/A D N/O                         |   |               | Conformance with Approved Procedures   |                                |  |  |  |  |  |  |  |  |
| 10   | DIN DOUT NA                        | Adequate handwashing facilities supplied & access/ble                                       |               | DIN DOUT   | Compliance with Reducer        | d Oxygen Packaging, other                                |  |  |  |  |  |  |  |
|  |                                    | Approved Source   | 2             | □N/A   | specialized processes, ar      |  |  |  |  |  |  |  |  |
| 11   | ØIN □ OUT                          | Food obtained from approved source  | 3             | UN DOUT  | Special Regularments: Ex       | ash Julea Benduetian                                     |  |  |  |  |  |  |  |
| 40   | □ IN □ OUT                         | Food received at proper temperature   | 31            | '  | Special Requirements: Fre      | 7511 Juice Production                                    |  |  |  |  |  |  |  |
| 12   | □N/A Ø N/O                         | Toda received at proper temperature   | 3             | DIN BOUT   | Snecial Regultements: He       | at Treatment Dispensing Freezers                         |  |  |  |  |  |  |  |
| 13   | OUT                                | Food in good condition, safe, and unadulterated   | -             | UN/A LI N/O  |                                | Special Requirements: Heat Treatment Dispensing Freezers |  |  |  |  |  |  |  |
| 14   | TUO D NILD                         | Required records available shellstock tags, parasite  | 3:            | ווס בו מו בו   |                                | stom Processing  |  |  |  |  |  |  |  |
|  | ZIN/A 🗆 N/O                        | destruction   |               | DN/A DN/O  |                                |  |  |  |  |  |  |  |  |
|  |                                    | Protection from Contamination   | 3:            |  |                                | lk Water Machine Criteria                                |  |  |  |  |  |  |  |
| 15   | DIN DOUT                           | Food separated and protected  |               | LIN/A LI N/O   | - Ji                           | - Landau St. St. St. St. St.                             |  |  |  |  |  |  |  |
| 16   | D'IN DOUT                          | Food-contact surfaces; cleaned and sanitized  | 34            |  |                                | diffied White Rice Preparation                           |  |  |  |  |  |  |  |
| 17   | ØIN □ OUT                          | Proper disposition of returned, previously served, reconditioned, and unsafe food           | 3:            | DIN DOUT   | Critical Control Point Inspe   | ection   |  |  |  |  |  |  |  |
| 00   | Time/Tempe                         | rature Controlled for Safety Food (TCS food)  |               | □IN □ OUT  |                                | ·  |  |  |  |  |  |  |  |
|  | □ IN □ OUT                         |   | 36            | □N/A   | Process Review                 |  |  |  |  |  |  |  |  |
| 18   | □N/A ☑ N/O                         | Proper cooking time and temperatures  | 37            | , וווס ווו ווו וו  | Variance                       |  |  |  |  |  |  |  |  |
| 19   | DIN DOUT                           | Proper reheating procedures for hot holding   | 3,            | □N/A   | Variantes                      |  |  |  |  |  |  |  |  |
| 20   | □ IN □ OUT<br>□N/A ☑ N/O           | Proper cooling time and temperatures  |               | Risk factors are food preparation practices and employee behaviors                       |                                |  |  |  |  |  |  |  |  |
| 21   | ONA DINO                           | Proper hot holding temperatures   | f             | that are identified as the most significant contributing factors to foodborne illness.   |                                |  |  |  |  |  |  |  |  |
| 22   | ZIN DOUT DN/A                      | Proper cold holding temperatures  |               | Public health interventions are control measures to prevent foodborne illness or injury. |                                |  |  |  |  |  |  |  |  |

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Type of Inspection

Date

| L   | St Luke                      | Carl  | rolic (hunh  |   | 5   | standard 2/6   | 26/19          | <u>}</u> |  |  |  |  |  |  |
|---|------------------------------|---|--|---|---|--|----------------|----------|--|--|--|--|--|--|
|   |                              |   | GOOD RETAIL  | PRA   | CTICES  |  |                | 10.00    |  |  |  |  |  |  |
|   | Good Retail Pract            | ices are  | preventative measures to control the intro               |   |   | micals, and physical objects into food   | s.             |          |  |  |  |  |  |  |
| M   |                              |   | , OUT, N/O, N/A) for each numbered item: II              |   | -   |  |                | able     |  |  |  |  |  |  |
|   | 6-11                         | Safe Foo  | d and Water  |   | Ų   | tensils, Equipment and Vending   | 1000           |          |  |  |  |  |  |  |
| 38  | DIN DOUT MANA DN/O           | Pasteurized eggs used where required                                    |  | 54  | D IN D OUT  | Food and nonfood-contact surfaces clear designed, constructed, and used  | nable, pro     | operly   |  |  |  |  |  |  |
| 39  | Ď IN □ OUT                   | Water and ice from approved source                                      |  |   | 55 , IN OUT ON/A Warewashing facilities: installed, mainta        |  |                |          |  |  |  |  |  |  |
| 150   | Fo                           | od Temperature Control  |  |   | las   | sulps  |                |          |  |  |  |  |  |  |
| 40  | □ IN □ OUT □N/A □\/N/O       | Proper cooling methods used; adequate equipment for temperature control |  |   | 56 IN OUT Nonfood-contact surfaces clean  Physical Facilities     |  |                |          |  |  |  |  |  |  |
| 41  | □ IN □ OUT □N/A Ø N/O        | Plant food properly cooked for hot holding                              |  |   | MIN DOUT DN/A   | A Hot and cold water available; adequate pressure  |                |          |  |  |  |  |  |  |
| 42  | 42   IN   OUT   N/A   N/O    |   | ed thawing methods used                                  | 58  | □ IN □ OUT □N/A   | Plumbing installed; proper backflow devices  |                |          |  |  |  |  |  |  |
| 43  | Ø IN □ OUT □N/A              | Thermometers provided and accurate                                      |  |   | Ó IN □ OUT □N/A   | Sewage and waste water properly disposed   |                |          |  |  |  |  |  |  |
|   |                              | Food Id   | entification   | 60  | Ø IN □ OUT □N/A   | Toilet facilities: properly constructed, supplied, cleaned   |                |          |  |  |  |  |  |  |
| 44  | OUT OUT                      | Food p  | roperly labeled, original container                      | 61  | 61 ☑ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities π |  |                | be       |  |  |  |  |  |  |
|   | Prever                       | tion of Food Contamination  |  |   | ,□ NI □ OUT   | Physical facilities installed, maintained, and clean   |                |          |  |  |  |  |  |  |
| 45  | ≠ IN □ OUT                   | Insects, rodents, and animals not present/outer openings protected      |  | 63  | Ø IN □ OUT  | Adequate ventilation and lighting; designate   | ted areas used |          |  |  |  |  |  |  |
| 46  | IZ'IN □ OUT                  | Contamination prevented during food preparation, storage & display      |  | 64  | 64 PIN OUT N/A Existing Equipment and Facilities                  |  |                |          |  |  |  |  |  |  |
| 47  |                              | Personal cleanliness  |  | -   | Y   | Administrative   | 141.0          |          |  |  |  |  |  |  |
| 49  |                              |   | cloths: properly used and stored g fruits and vegetables |   |   | Administrative   |                |          |  |  |  |  |  |  |
| 75  | -                            |   | se of Utensils   | 65  | □ IN □ OUT ÓN/A   | 901:3-4 OAC  |                |          |  |  |  |  |  |  |
| 50 In th Out In/A In N/O In-use utensils: properly stored |                              |   |  |   | MIN OUT ON/A  | 3701-21 OAC  |                |          |  |  |  |  |  |  |
| 51  | ☑ IN □ OUT □N/A              | Utensils, equipment and linens, properly stored, dried,                 |  |   |   |  | 15,16          |          |  |  |  |  |  |  |
| 52  | DIN DOUT DN/A                | handled Single-use/single-service articles: properly stored, used       |  |   |   | Square and   | 8              |          |  |  |  |  |  |  |
| 53  |                              |   |  |   |   | temperature<br>is reached  |                |          |  |  |  |  |  |  |
|   |                              | III.  | Observations and C                                       | огге  | ctive Actions   |  |                |          |  |  |  |  |  |  |
| Itan  | n No.   Code Section   Prior |   | C in appropriate box for COS and R. COS=com<br>Comment   | ected o   | on-site during inspection   | R=repeat violation   | cos            | R        |  |  |  |  |  |  |
| 11.011  | THO.                         | ity Level   | Comment  |   |   | 8  | 0              |          |  |  |  |  |  |  |
|   |                              |   | Dishmarline Wa-  | Lin   | a to arcu   | otable levels for  |                |          |  |  |  |  |  |  |
|   |                              |   | Sanitizing   | 2 8 3 3   | 10 20.00  | Preside Parents  |                |          |  |  |  |  |  |  |
|   |                              |   | 3,533,21,21,22   |   | 11  | 9  |                |          |  |  |  |  |  |  |
|   |                              |   | Lour has been ver  | Vila  | od at 2   | CAMP. SIA  |                |          |  |  |  |  |  |  |
|   |                              |   | 7,00   | 1000  | - 1d-1  | war har  |                | -        |  |  |  |  |  |  |
| Thermornator aresent                                      |                              |   |  |   |   |  |                |          |  |  |  |  |  |  |
| THE THINK ASS.  |                              |   |  |   |   |  |                |          |  |  |  |  |  |  |
|   |                              |   | Potal area tion to                                       | IAI I   | VICT.   | al accordada   |                | -        |  |  |  |  |  |  |
| Retriopration temperature at acceptable                   |                              |   |  |   |   |  |                |          |  |  |  |  |  |  |
| TO SWITTUM  |                              |   |  |   |   |  |                |          |  |  |  |  |  |  |
|   |                              |   |  |   |   |  |                |          |  |  |  |  |  |  |
|   |                              |   |  |   |   |  |                |          |  |  |  |  |  |  |
|   |                              |   |  |   |   |  |                |          |  |  |  |  |  |  |
| _   |                              |   |  |   |   |  |                |          |  |  |  |  |  |  |
| Pen   | son in Charge                | hus   | la a Mideley   |   |   | Date: 2/26/19  |                |          |  |  |  |  |  |  |
| San   | Itarian                      | 000   | and I for all  |   | Licensor:   | A CONTRACTOR OF THE PROPERTY O |                |          |  |  |  |  |  |  |
|   | >A                           | 1-  | O.   |   | K   | NOX  |                |          |  |  |  |  |  |  |
| PRI   | ORITY LEVEL: C = CRITI       | CAL N   | C = NON-CRITICAL   | 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