

					Check one			License Number		Date		
Submakers North Inc. # 36682 1					-13 FSO □ RFE			249		1/7/19		
						Code ,		1 0 1				
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1-13 (03)(0(11)						on Time		vel Time	C-	tegory/Descriptive		
"	cense h	older	. /	mape	-		Iran	vei ilme		_		
L	(W	uch 10	glor						L.	23.5		
Type of Inspection (check all that apply)								Follow up date (if required	d)	Water sample date/result		
	Standa		Control Point (FSO) Process Review (RFE) Varia	ince Re	evie	w 🛘 Follow uj	p			(if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
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												
	iaik ubs	ngnated compile										
			Compliance Status		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
			Supervision	- 1		1 7		perature Controlled for Sa	irety	P000 (165 1000)		
1	ZIN	□OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	na	23	N/A D N/	0	Proper date marking and	disp	position		
2	ZIN	□OUT □ N/A	Certified Food Protection Manager		-	ПІМ ПО		T 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1				
Ö,			Employee Health		24	DZN/A D N/		Time as a public health co	ntroi	procedures & records		
6	□IN ØOUT □ N/A Management, food employees and conditional employee				Ų.	Consumer Advisory						
3	1/	<u></u>	knowledge, responsibilities and reporting		25	DIN DOU	Т	Consumer advisory provi	ded	for raw or undercooked foods		
4		OUT N/A	Proper use of restriction and exclusion			LINIA						
5	ZIN	OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts		LEW EQ	ıT	Highly Susceptible Po	pula	itions		
6	PIN	OVY ET VIO	Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU IZN/A	"	Pasteurized foods used;	proh	ibited foods not offered		
7		OUT Z N/O	No discharge from eyes, nose, and mouth		153			Chemical	_ =			
			eventing Contamination by Hands	77.1			IT		-			
8	ΠΙΝ	OUT N/O	Hands clean and properly washed		27	. □K/A	, ,	Food additives: approved	and	I properly used		
Ť	ØIN	OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28	DN/A OU	IT	Toxic substances properly identified, stored, used				
9				veu								
<u></u>								Conformance with Approved Procedures				
10	DIN	□OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OU □N/A	IT	Compliance with Reduced specialized processes, an				
11	IZ IN	OUT	Approved Source Food obtained from approved source		\vdash		IT.	specialized processes, at		Accor plan		
-	-	□ OUT			30	N/A N/		Special Requirements: Fre	esh J	Juice Production		
12		□1N/O	Food received at proper temperature		24	□IN □ OU	IT	Special Bourismonto: He	and To	reatment Dispensing Freezers		
13	J⊉ÍN	□ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/0		opeda nequiraments: ne	ot II	Countries Chapenaing Freezers		
14		OUT N/O	Required records available; shellstock tags, parasite destruction		32	IN OU		Special Requirements: Cu	ıstop	Processing		
			Protection from Contamination			пи пои			,,,,,,			
15		OUT	Food separated and protected		33	□N/A □ N/0		Special Requirements Bu	IK W	ater Machine Criteria		
16	_⊒1Ñ	OUT	Food-contact surfaces: cleaned and sanitized	\dashv	34	IN OU		Special Requirements: Ac Criteria	idifie /	d/White Rice Preparation		
17	1	□ N/O	Proper disposition of returned, previously served,		35	□ IN □ OU	T	Critical Control Point Inspe	ection	A		
-	<i>P</i>		reconditioned, and unsafe food		-	LIN/A			•	···		
	1		rature Controlled for Safety Food (TCS food)		36	□ IN □ OU □N/A	IT ,	Process Review				
18	□ IN □N/A	D OUT	Proper cooking time and temperatures				/		_			
19		OUT N/O	Proper reheating procedures for hot holding		37	□N/A 7	-	Variance	_	<u>.</u>		
20		□ OUT □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	ZIN AN/A	OUT N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	DIN	OUT ON/A	Proper cold holding temperatures									

State of Ohio Authority: Chapters 3717 and 3715 Ohio Revised Code

Naл	Name of Facility Type of Inspection Date											
Submalers North Inc + 36682 Standard												
GOOD RETAIL PRACTICES												
- 100												
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												
		Safe Food and Water		Utensils, Equipment and Ven								
38	Food and nonfood-contact surfaces											
39	ZIN □ OUT	Water and ice from approved source	55 Ø IN 🗆 OL	55 Z IN OUT ON/A Warewashing facilities: installed, maintained, used; te								
140-1		od Temperature Control		sinps								
40	IN I OUT ZIN/A II N/O	Proper cooling methods used; adequate equipment for temperature control	36 PE IN E CO	Physical Facilities								
41	OIN OUT DINA D NIO	1/A Z/ N/O Plant food properly cooked for hot holding 57 Z/IN [] OUT []N/A Hot and cold water available; adequate pre										
42	MIN OUT ON/A IN/O	Approved thawing methods used	58 🗆 IN 🗆 OL	IT □N/A Plumbing installed; proper	A Plumbing installed; proper backflow devices							
43	Z IN C OUT CN/A	Thermometers provided and accurate	59 Ø 1N □ OL	IT □N/A Sewage and waste water pro	Sewage and waste water properly disposed							
	100 1100	Food Identification	60 ⊠ IN □ OI	IT □N/A Toilet facilities properly cons	tructed, supplied cleaned							
44	⊿ IN □ OUT	Food properly labeled; original container	61 Ø IN □ OL		osed; facilities maintained							
	Preven	tion of Food Contamination	62 DIN 20L	Physical facilities installed, m	aintained, and clean							
45	Д IN □ OUT	Insects, rodents, and animals not present/outer openings protected	63 ☑ IN □ OL	Adequate ventilation and ligh	iting; designated areas used							
46	EN DOUT	Contamination prevented during food preparation, storage & display	64 Ø IN E OL	UT □N/A Existing Equipment and Facilit	ies							
48	ZIN OUT ONA ONO	Personal cleanliness Wiping cloths: properly used and stored	1	Administrative								
49		Washing fruits and vegetables		1								
		Proper Use of Utensils	65 G IN G OL	IT ØN/A 901:3-4 OAC								
50	ØIN □ OUT □N/A □ N/O	In-use utensiis: properly stored	66 Z IN 🗆 OL	IT □N/A 3701-21 OAC								
51	IN I OUT IN/A	Utensils, equipment and linens: properly stored, dried handled										
52	Ø IN OUT ON/A											
53	□ IN □ OUT ☑N/A □ N/O Slash-resistant and cloth glove use											
		Observations and	Corrective Ac	tions								
lian	No. Code Section Prior	Mark "X" in appropriate box for COS and R: COS=c ity LevelComment	corrected on-site during	inspection R≂repeat violation	I am li a							
Ren	Code Section Prior	Provide daymentation	y file pour	lince hath police	COS R							
(th)		TO VICK. (NO CONCUMENT)	VI (07 EIIO)	THE WATER PINCE								
	>	C. Dherved glass c	lacus ch	pred alarme pres	tuble - R							
1		Store chemicals			0.00							
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		propareas-Cor	LET - MALLACIA	Matcuy								
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46	§ (c buserved cell o	Horce ov	TRA Table - Store								
	-	cell phones and		ODFI / FOR 1 , C	Webs etc. 80 28							
		Correct immedia	Welly	1 1								
,												
102 Observed Significant buildup on floors												
throughout flacility - Clean - eliminate												
buildhop Keep in a clean state												
Note Remir blinking light in Drep area												
Person in Charge Emeral da Direll Date:												
	you comes	acunchie										
Sapttarian Licensor:												
	-			FIVX								