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

Na	me of facility		Check or				License Number		Date	
	Webb's My	thy 12th pro	□ FSC	C	Ø RFE		1050		19/4/20	
Ad	dress	V	City/Stat	y/State/Zip Code						
	164 Earl	· Mais St	$ A_{a,i}$	ni i plila il						
-	- 101	TIMMIN OI.	Inspection	ion.	Time DVY		170	<u> </u>		
Lic	ense holder	, , , ,	mspection))	THRE	Trav	rel Time	Ca	ategory/Descriptive	
	Houel	4 Webb	Ę.,	0	V = 1		20			
Ту	pe of Inspection (chec	k all that apply)					Follow up date (if required	d)	Water sample date/result	
		Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	ince Revie	ew	☐ Follow up	l	W. start Clark 1999		(if required)	
	Foodborne 30 Day	□ Complaint □ Pre-licensing □ Consultation					,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		2.4 1.7 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	
1.75										
410		FOODBORNE ILLNESS RISK FACTO								
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered in	tem: IN=in) CC	ompliance OL	JT=r	not in compliance N/O=no	ot o	bserved N/A=not applicable	
		Compliance Status			Compliance Status					
144.		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	☑ÍN □OUT□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2		□ IN □ OUT		Proper date marking and disposition			
2	□IN □OUT □·Ñ/A	Certified Food Protection Manager			□ IN □ OUT					
1,5.7.	STREET, MANUEL STREET	Employee Health	24		DNÎA □ N/O		Time as a public health co	ntro	ol: procedures & records	
		Management, food employees and conditional employee	es:	10			Consumer Advis	ory		
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting	25	5 !	□ W □ OUT		Consumer advisory provided for raw or undercooked foods			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		لد	ØÑ/A		Container davisory provided for faw of undercooked recas			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		gana (Charles) (Charles)		Highly Susceptible Po	pul	ations	
6	ØIN OUT ONO	Proper eating, tasting, drinking, or tobacco use	26		□ IN⁄ □ OUT ☑Ñ/A	l	Pasteurized foods used;	prof	nibited foods not offered	
7			100				Chemical			
	<u> </u>	reventing Contamination by Hands					Thomas Common Co			
8	□IN □ OUT ☑ Ñ/O		27	7 / 1	DIN DOUT		Food additives: approved	an	d properly used	
9	□ IN □ OUT □N/A ☑ Î/N/O	No bare hand contact with ready-to-eat foods or appro	ved 28		□-IN □ OUT □N/A	Γ	Toxic substances properly identified, stored, used			
						Co	nformance with Approve	ed F	Procedures	
10	DIÑ □OUT □ N/A	29	ı Cal	□ IN □ OUT	Γ	Compliance with Reduced				
1000	Fau Bour	Approved Source		-	□N/A		specialized processes, ar	nd F	HACCP plan	
11	DIN DOUT	Food obtained from approved source	30	0	☐ IN ☐ OUT ☐ N/A ☐ N/O	Γ	Special Requirements: Fre	esh	Juice Production	
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	3	1			Oi-l Di-l-l-l-	A Division F		
13	□ÍN □ OUT	Food in good condition, safe, and unadulterated		''	□N/A □ N/O		Special Requirements: He	reatment Dispensing Freezers		
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32		□ IN □ OUT □N/A □ N/O		Special Requirements: Cu	ıstoı	m Processing	
		Protection from Contamination			□ IN □ OUT	r	Consist Donate Agence	.15. 17	V-1 N 1:: 0 " '	
15	. ☑ÍN □ OUT □N/A □ N/O	Food separated and protected	33	3	□N/A □ N/O	'	Special Regulrements: Bu	.IK V	Vater Machine Criteria	
16	☐ÎN ☐ OUT ☐N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	34		□ IN □ OUT □N/A □ N/O		Special Requirements: Ac Criteria	idifie	ed White Rice Preparation	
17	☑1N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	-	□ IN □ OUT □N/A /		Critical Control Point Inspe	ectic	on	
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		□ и □,о́ит	Г	Process Review			
18	□ IN □ OUT ☑N/A □ N/O	Proper cooking time and temperatures		+	□N/A / □ IN □ OUT	-	1 Tocess Treview	—		
19	□ IN □ 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		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to						
21	□ IN □ OUT ☑ÑA □ N/O	Proper hot holding temperatures	fo	foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
22	DÍN □ OUT □N/A	Proper cold holding temperatures								

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

State of Ohio

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

Type of Inspection Name of Facility

	GOOD RETAIL PRACTICES												
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma	rk des	signated complia	ance st	atus (IN,	OUT, N/O, N/A) for each numbered item: IN	l=ir	n co		compliance N/O=not observed N/A=not applicable				
Safe Food and Water								Uto	ensils, Equipment and Vending				
38	Ξ	OUT ON/A	□ Ñ/O	Pasteuriz	ed eggs used where required		54	IN OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
39 IN OUT N/A				Water and ice from approved source			55	IN □ OUT □N/A	Warewashing facilities: installed, maintained, used; test strips				
			Foo		ature Control	ŀ	56	□ IN □ OUT	Nonfood-contact surfaces clean				
40	□IN	OUT N/A] N/O		poling methods used; adequate equipment rature control		00		Physical Facilities				
41	□ IN	OUT ON/A C] N/O		d properly cooked for hot holding		57	Ø IN □ OUT □N/A	Hot and cold water available; adequate pressure				
42	□ IN	OUT N/A] N/O	Approved	thawing methods used		58	□ IN □OUT	Plumbing installed; proper backflow devices				
43	-	□ OUT □N/A		Thermom	eters provided and accurate			□N/A □ N/O					
				Food Identification				IN OUT ON/A	Sewage and waste water properly disposed				
44 O IN OUT				Food properly labeled; original container			60	IN OUT ON/A	Toilet facilities: properly constructed, supplied, cleaned				
			Prevent	tion of Food Contamination			61	IN OUT ON/A	Garbage/refuse properly disposed; facilities maintained				
45				Insects, rodents, and animals not present/outer openings protected				□ IN □ OUT	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas				
46	6 IN OUT			Contamir storage &	nation prevented during food preparation, display			□N/A□N/O	Adequate ventilation and lighting; designated areas used				
47	IN ID	□ OUT □N/A	1	Personal	cleanliness	1	_	Ó IN OUT					
48		OUT ON/A			ping cloths: properly used and stored			IN OUT ON/A	Existing Equipment and Facilities				
49	ППИ	OUT N/A	100000000000000000000000000000000000000		fruits and vegetables	H			Administrative				
					use utensils: properly stored 65 DIN DOUT DN/A 901:3-4 OAC								
50 IN OUT ONA NO				Utensils,	ils, equipment and linens: properly stored, dried,								
51	nanded							0.01210/0					
53	52 IN OUT N/A Single-use/single-service articles: properly stored, used 53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use												
Observations and Corrective Actions													
Ito	m No.	Code Section	Priori	Mark "X	in appropriate box for COS and R: COS=cor Comment	rect	ted	on-site during inspection	n R=repeat violation cos R				
1101	II NO.	Code Geetion	1 11011	LLY LOVO!	F'Ken sanititing las	V	0 .	would and	19 0055ine HS (1/185 0 0				
					Prope the moments	08		SP AT	The state of the s				
					TUN MANOREN SA	- 1	10						
					COVID 19 pracedures in place, emplasse monitoring								
- (DVID II OVURALIVE)							1 010						
3					Provided updated emplace health police that								
			(v		Indude COVID 19 Sumptims								
					Thanks a start of the start of								
	- Cold holding acceptable at time of inspec												
	- Donato-Currently heines served his emplaye												
instead of Self Gerves								I VPS					
Pe	Person in Charge Date: 12-4-2020												
Sa	Sanitárian / Licensor												
1	TUNINATION PHOX Public Health												
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PRIORITY LÉVÉL: C = CRITICAL NC =

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