State of Ohio

. ood Inspection Reportant Authority: Chapters 3717 and 3715 Ohio Revised Code

Na	ame of facility While	sht Family Medical	Check o	Check one			License Number	Date			
.5	CALL PORILLY	on Cate	_⊡ FS0	,₫FSO □RFE			to be 560	6/4/2020			
Address V/VIIIV					ity/State/Zip Code						
ĝ.	HTO U	<i>D.</i> I	311	111.1							
1.	cense holder	<u> </u>	Inenecti	spection Time Tra			UF 43070	Τ_			
L	1 18	1 1/2 1/2	inspecti	Jection Time Tra			grammath.		tegory/Descriptive		
K	-NOX (cmm	unity HOSDITAL	- 17	75 55			<u> </u>		NC35		
	pe of Inspection (chec						Follow up date (if require	d)			
1		Control Point (FSO)	ance Revie	view Follow up 30 days of			(if required)				
F	Todabolilo El do Day	2 Complaint 21 To localising 2 Consultation			- '	DO BROUGH ON	i VI				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
M	1ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered	tem: IN =ir	n co	ompliance Ol	UT=	not in compliance N/O=n	ot (observed N/A=not applicable		
		Compliance Status		Compliance Status							
		Supervision	10000	Time/Temperature Controlled for Safety Food (TCS food)							
1	DIN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	23 DIN DOUT Proper date marking and					-		
2	.ØÍN □OUT □ N/A	Certified Food Protection Manager			רטס 🗆 אַוּ	Г	T				
		Employee Health			ÐNÍA □ N/O		Time as a public health co	ontro	or: procedures & records		
3	DÍN DOUT D N/A	Management, food employees and conditional employee	es;				Consumer Advisory				
		knowledge, responsibilities and reporting Proper use of restriction and exclusion	2		□ IN □ OUT □N/A	Γ	Consumer advisory provi	idec	I for raw or undercooked foods		
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal eve	nts	1			 Highly Susceptible Po		latione		
Ť		Good Hygienic Practices		Ť	□ IŅ □ OUT	Г		•			
6	□ IN □ OUT,☐ N/O	Proper eating, tasting, drinking, or tobacco use	20		⊠Ń/A		Pasteurized foods used;	pro	hibited foods not offered		
7 DIN DOUT NO No discharge from eyes, nose, and mouth							Chemical				
1300		eventing Contamination by Hands			דטס 🗆 או 🗅	Γ	Food additives: approved	1 ar	nd properly used		
8	□IN □ OUT □ N/O	Hands clean and properly washed			□N/A		. coa adamyou. approvoc	<i>1</i> Gi	a property deed		
9	□ IN □ QUT □N/A ☑ N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved 2	781	⊡∕ÍN / □ OUT □N/A	Γ 	Toxic substances properly identified, stored, used				
		Adequate handwashing facilities supplied & accessible	L			Conformance with Approved Procedures					
10	☑ÎN □OUT□N/A	2	วเวเ	□ IN □ OUT □N/A	Γ	Compliance with Reduce specialized processes, a					
11	<u> </u>	Food obtained from approved source	3		DIN DOUT		Special Requirements: Fr	esh	Juice Production		
12	LIN/A ALI N/O	Food received at proper temperature	3	21	□N/A □ N/O □ IN □ OUT	Γ		Freatment Dispensing Freezers			
13		Food in good condition, safe, and unadulterated		4	□N/A □ N/O		oposia raganomomorni	_	Todamon Dioponomy 1 1002010		
14	□ IN □ OUT □ N/A □ N/O	Required records available: shellstock tags, parasite destruction	3		□ IN □ OUT □N/A □ N/O		Special Requirements: Cu	m Processing			
		Protection from Contamination	3				Special Requirements;/Bu	ák.):	Vater Machine Criteria		
15	I LINIA LE NIO	Food separated and protected		+	□N/A □ N/O □ IN □ OUT			#1	ed White Rice Preparation		
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3				Criteria	auIII	ed write race Freparation		
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	40 100 100 100 3		DIN DOUT	r_/	Critical Control Point Insp	ecti	on		
	T	rature Controlled for Safety Food (TCS food)	36		□ ІΝ □ О́ОТ	Γ	Process Review				
18	DIN DOUT DN/A DN/O	Proper cooking time and temperatures		+	□N/A/ □ ÍN □ OUT						
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3		□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 foodborne illness.							
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f								
22		Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							
LOW BOY 387, Opin Case 374, Baken, 348											

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Name of Facility								Туре	of Inspection Date	1111-				
Wright Family Medical Puvilion Ca								rre	- mensing 61	9/1	Da	0		
	-						CTICES		T - T		1			
	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 applicable										able				
Safe Food and Water Utensils, Equipment and Vending														
38	/				ized eggs used where required	DIN DOUT	Food and nonfood-contact surfaces cleanable, pro- designed, constructed, and used				perly			
39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control						55	55 IN OUT NA Warewashing facilities: installed, maintained, strips					test		
						56	IN OUT		Nonfood-contact surfaces clean					
40	for ten				erature control		/	Physical Facilities						
41	□ IN □ OUT □N/A □ N/O Plant			Plant fo	od properly cooked for hot holding	57					sure			
42	2 IN OUT N/A N/O			Approve	ed thawing methods used	58			Plumbing installed; proper backflow	devices				
43 IN I OUT IN/A				Thermo	mometers provided and accurate □N/A □ N/O									
				Food Id	entification	59								
44 □ IN □ OUT				Food pr	operly labeled; original container	60		□N/A	N/A Toilet facilities: properly constructed, supplied, cle					
Prever					ood Contamination	61	61 D IN D OUT DN/A Garbage/refuse properly disposed; fac				ties maintained			
45	5 IN I OUT			Insects, rodents, and animals not present/outer openings protected			DIN DOUT		Physical facilities installed, maintained, outdoor dining areas	and clea	ın; do	gs in		
46	6 DIN DOUT				ination prevented during food preparation, & display		□N/A □ N/O							
47					al cleanliness	63		N ☐ OUT Adequate ventilation and lighting; de				nated areas used		
48		IN 🗆 OUT 🗆 N/A			cloths: properly used and stored 64 IN OUT N/A Existing Equipment and Facilities									
					se of Utensils			3	Administrative					
50	K	IN □ OUT □N/A		1	itensils: properly stored	65	TUO UN U	⊒N/A	901:3-4 OAC					
51	□ IN □ OUT □N/A			Utensils handled	, equipment and linens: properly stored, dried,	66	IN OUT	□N/A	3701-21 OAC					
52	☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used						<i>X</i>			2				
53	3 DIN DOUT DN/A DN/O Slash-resistant, cloth, and latex glove use													
				Mark "	Observations and C "in appropriate box for COS and R: COS=corr				P-report violation					
Iten	n No	. Code Section	Prior	ity Level	Comment	ecteu	on-site during insp	pection	K-repeat violation		cos	R		
le	3				Lighting was Checken	3	16/PORD	in	Caté prep areas	í				
					and above 50 tool, candles. Prep avery in storage									
area was 39 foot						Car	rdes on	11	a light tixture					
was added.							contai	n I	ro frigesant lines	ih				
Over area of Store							Véom.	a5	discussed 3/6/2	1 + 1				
- Holders for moos to be installed								1.	1	•				
	- Provide a copy of Sign of Street for State													
	inspection firthe approvals top Structural,													
excircal plumbilly, and									ire.					
	54					0) '							
					HITTERAL HITTIGO	Do	Ted offe	esus	10 6/15 PD.					
			+		submit application	71	and te	0	ONION to openin	4				
CON														
Person in Charge										_				
6/4/2020														
Sanitarian Licensor:														
PRIORITY I EVEL: C - CRITICAL NC - NON-CRITICAL														