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

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Na	me of facility		Check or			License Number		Date				
	Huttend	Virst Book	/XZ FSC	RFE		10	8-15-2023					
Ad	Idress	Tesse Creek Rd	City/Stat	City/State/Zip Code								
	Ž 18 m = 21											
_	<u> </u>	Jessie Cricen Ld		Bidwyll, OH 4564								
Lic	ense holder	- •		spection Time		ravel Time		Category/Descriptive				
	DOGL	Distr	1	20		10		Movile				
Τv	pe of Inspection (chec				1	Follow up date (if required)		Water sample date/result				
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w ⊟ Follow ⊔		rollow up date (il required	(if required)					
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			۲	1 linger C		, ,				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	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											
	A MARKET THE PARTY IN			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:			Proper date marking and	dis	position				
2	□IN □OUT □ N/A	Certified Food Protection Manager	24			Time as a public health co	ontro	ol: procedures & records				
		Employee Health		/I⊋Ń/A □ N/	O		_					
3	ĴŒÍN □OUT□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		Consumer Advisory							
4	YEIN DOUT NA	Proper use of restriction and exclusion	25	□'IN □ O∩	JT	Consumer advisory provi	ided	for raw or undercooked foods				
5	ZÍN DOUT NA	Procedures for responding to vomiting and diarrheal ever	nts	IIX.	794	Highly Susceptible Populations						
	NAME OF TAXABLE	Good Hygienic Practices			JT							
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	26	DIN/A		Pasteurized foods used;	prol	hibited foods not offered				
7	IN OUT NO	No discharge from eyes, nose, and mouth	25		ST	Chemical						
	Pi	reventing Contamination by Hands		TEIN OU	JΤ							
8	OUT OUT O	Hands clean and properly washed	27	□Ñ/A		Food additives: approved and properly used						
9	☐ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	IN OU	JΤ	Toxic substances properly	ntified, stored, used					
	render two and a second	MEGNESIA TIRES ASSOCIATION AND THE SECONDARY OF THE SECON		Conformance with Approved Procedures								
10	OIN OUT ON/A	Adequate handwashing facilities supplied & accessible	29	□IN □ OU □N/A	JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	N IN □ OUT	Approved Source Food obtained from approved source			ıŦ	specialized processes, al	iu i	IACCE plan				
	□IN □ QUT		30	□IN □OU □N/A □ N/O		Special Requirements: Fre	Juice Production					
12	□N/ACŒ N/O	Food received at proper temperature		□IN □ QÚ	/		_					
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated	31	□N/A □/N/0		Special Requirements: Heat Treatment Dispensing Free:						
14	□NN □ ONL OXÍNNA □ NNO	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Custom Processing						
J.	A CONTRACTOR	Protection from Contamination		DIN DOL			, de					
15	DHN DOUT	Food separated and protected	33	□N/A □ N/C		Special Requirements: Bulk Water Machine Criteria						
16	UNA □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU □N/A □ N/G		Special Requirements: Acidified White Rice Preparation Criteria						
17	ĴŒÍN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	OIN OU	JT	Critical Control Point Inspe	ectic	on				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	132	□ IN □′O∩	JT .	/						
18	□ IN □ OUT □N/AÇŒÍN/O	Proper cooking time and temperatures	36	□N/A		Process Review						
19	□ IN □ OUT □N/A ☑ N/O	Proper reheating procedures for hot holding	37	□ IN □ OU □N/A	JΤ	Variance						
20	□ IN □ OUT □N/A □/N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
21	⊠IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc	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	Į IN □ OUT □N/A	Proper cold holding temperatures										

## **State of Ohio**

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Name of Facility Lational Roosa Reel								Inspection		Date	2 2	
	160-110-	<u> </u>	16000	st Reel				210		B-12	23	
GOOD RETAIL PRACTICES												Ŧ.
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 applical											hle	
IVIAIN	designated compi			and Water	Utensils, Equipment and Vending							
38 🗆	□ IN □ OUT □ N/A □ N/O Pasteurized eggs used where required				54	54 N OUT Food and nonfood-contact surfaces cle designed, constructed, and used					ole, pro	perly
39	IN OUT N/A		Water a	nd ice from approved source	55	MIN OUT [	IN/A V	/arewashing	facilities: installe	ed, maintained	used;	test
		Foo	od Tempe	erature Control	strips							
				cooling methods used; adequate equipment erature control	56 区 N □ OUT Nonfood-contact surfaces cle  Physical Facilities					an		
41 🗆	IN □ OUT □N/A Ĵ	Ď, N/O	Plant for	od properly cooked for hot holding	57	TUO 🗆 NIXI	□N/A H	lot and cold v	vater available;	adequate pre	ssure	
42 🗆	IN □ OUT □N/A⁄I	O/N E	Approve	ed thawing methods used	hods used 58 ∑ IN □OUT Plumbing						s	
43	ÍN □ OUT □N/A		Thermor	meters provided and accurate	□ N/A □ N/O							
	1		Food Ide	entification	59	Z IN OUT [	□N/A S	ewage and w	aste water prope	erly disposed		
44	IN 🗆 OUT		Food pr	operly labeled; original container	60	□ IN □ OUT1	N/A T	oilet facilities:	properly constru	ucted, supplied,	cleane	d
	- 2- 11-	Preven	tion of Fo	ood Contamination	61	D OUT I	□N/A G	iarbage/refuse	properly dispos	ed; facilities ma	aintaine	d
45	IN 🗆 OUT		Insects, rodents, and animals not present/outer openings protected			DIN DOUT		hysical facilitie	facilities installed, maintained, and cle		ean; do	gs in
46	IN 🗆 OUT		1	ination prevented during food preparation, & display	1 _	□N/A□N/O						
47 E	IN OUT N/A		_	al cleanliness	63	B ⊠ IN □ OUT		dequate venti	lation and lightin	ng; designated	areas u	sed
1000	IN COUT CN/A			cloths: properly used and stored	64	TUO UN OUT	ÊN/A E	xisting Equipm	ent and Facilities	s		
49 IN OUT N/A N/O Washing fruits and vegetables							112	Admini	strative	-0_ // 1		
50 1	Proper Use of Utensils  50 A IN OUT ONA NO In-use utensils: properly stored				65	TUO 🗆 NI 🗆	DANZA 9	01:3-4 OAC				
N	IV Utensil			s, equipment and linens: properly stored, dried,		M. D. OUT.		704.04.040				
	×		handled		66	E IN OUT I	LIN/A 3	701-21 OAC				
52 N N OUT N/A Single-use/single-service articles: properly stored, used 53 N N OUT N/A N/O Slash-resistant, cloth, and latex glove use												
33   L	III DOUDENIA	14/0	Jasii-le	Observations and	Corre	active Activ	nne	-	- 1	1		
			Mark ">	X" in appropriate box for COS and R: COS=co				R=repeat viola	ation		-6	
Item N	o. Code Section	Priori	ity Level	Comment						4.00	cos	R
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Person in Charge Date: 8-15-20-23										1 "		
Throbush Five EUSTT ZZ -4939 Licenson: MCHV												
DRIORITY LEVEL, C - CRITICAL NIC - NON CRITICAL												

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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