State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date Union Passis Huntington Stondard CCP **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 Safe Food and Water Utensils, Equipment and Vending □ IN □ OUT □N/A □ N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required 54 N OUT designed, constructed, and used DIN DOUT DN/A 39 Water and ice from approved source IN □ OUT □N/A Warewashing facilities: installed, maintained, used; test Food Temperature Control 56 ☑ IN ☐ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment O'N O OUT ON/A O N/O for temperature control Physical Facilities MIN OUT ON/A O N/O 41 Plant food properly cooked for hot holding DIN OUT ON/A Hot and cold water available; adequate pressure NO D AIN DOUT DUA DO Approved thawing methods used IN HOUT Plumbing installed; proper backflow devices IN I OUT IN/A □N/A □ N/O Thermometers provided and accurate N D OUT DNA Food Identification Sewage and waste water properly disposed **□**1N □ OUT IN DOUT DN/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container ☑/N □ OUT □N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer Q/N 🗆 OUT DIN DOUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, DIN DOUT storage & display DIN DOUT A/N D OUT DN/A Adequate ventilation and lighting; designated areas used 47 Personal cleanliness NU D OUT DNA D N/O Wiping cloths: properly used and stored D-HN □ OUT □N/A Existing Equipment and Facilities □/N □ OUT □N/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils ID∕IN □ OUT □N/A □ N/O | In-use utensils: properly stored IN I OUT INTA 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, DAN OUT ON/A 66 DIN OUT ON/A 3701-21 OAC A/A TUO LINIA Single-use/single-service articles: properly stored, used IN I OUT IN/A IN/O Slash-resistant, cloth, and latex glove use **Observations and Corrective Actions** Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection: R=repeat violation Item No. | Code Section | Priority Level | Comment cos time of Import Person in Charge Sanitarian\ Licensor: L

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

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N	ame of facility		Check o	no.		License Number		Date	
-				©∕FSO □ RFE		1.10		Date	
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A	aaress)	٦ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ ـ	City/Sta	City/State/Zip Code					
500 S Second St Riples OH 46127									
Li	cense holder		Inspecti	on Time	Trave	of Time	Ca	ategory/Descriptive	
\\\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \				۸		0.4			
Type of Inspection (check all that apply)			9)		30	Щ	Omm Closs IV	
Standard Critical Control Point (FSO) Process Review (RFE) Varian				w 🗆 Follow i	ollow up date (if require	red) Water sample date/result (if required)			
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation								(ii required)	
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									
		Compliance Status		Compliance Status					
Supervision				Time/Temperature Controlled for Safety Food (TCS food)					
1	DOUT N/A	Person in charge present, demonstrates knowledge, a	nd	MAN LI OUT					
		performs duties	'' ^{''} 2:	N/A D N/	/O	Proper date marking and disposition			
2	OUT N/A	Certified Food Protection Manager	24		UT .	Time as a public health control: procedures & records			
373		Employee Health		TIDANIA 🗆 N	/0	Time as a public nealth co	ontro	: procedures & records	
3	DIN DOUT D N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			Consumer Advis	sory		
	DIN DOUT D N/A		25		UT (Consumer advisory prov	/ided	for raw or undercooked foods	
5	DIN DOUT D N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	ato						
		Good Hygienic Practices	L Ve C		ur	Highly Susceptible Po			
6	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use	26		U' F	Pasteurized foods used;	proh	ibited foods not offered	
7	DIN OUT NO	No discharge from eyes, nose, and mouth			Chemical				
8	P	reventing Contamination by Hands		DIN DOUT					
8	DIN OUT NO	Hands clean and properly washed	27	Food additives; approved and properly used					
9	D∕N □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ved 28	□N/A □ OL					
				Conformance with Approved Procedures					
10	DAN □OUT□N/A	Adequate handwashing facilities supplied & accessible	29		, -	Compliance with Reduced Oxygen Packaging, other			
11	DIN, DOUT	Approved Source Food obtained from approved source	74.7 A	□N/A		specialized processes, a	nd H	ACCP plan	
	DAN DOUT		30		o Is	Special Requirements: Fr	esh J	uice Production	
12	□N/A □ N/O	Food received at proper temperature			IT -	<u> </u>			
13	DUD DUT	Food in good condition, safe, and unadulterated	 31	DATA DINA	o s	Special Requirements: He	∋at Tr	eatment Dispensing Freezers	
14	DIN DOUT	Required records available: shellstock tags, parasite			JT _	Paralal Daniel C		D	
	DNA DNO	destruction	32	₽ÑÁ □ N/		Special Requirements: Cເ	ustom	Processing	
		Protection from Contamination	33			Special Requirements: Bu	III VAI	otor Machine Out	
15	DIN □ OUT	Food separated and protected	33	DW/V □ N/V	0	pecial Requirements: bu	JIK VV	ater Machine Criteria	
\dashv	□N/A □ N/O □N/N □ OUT			IIIN. II OU	JT s	Special Requirements: Ac	idifie	d White Rice Preparation	
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		o c	Criteria	namo	a write Nice Freparation	
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	DIN OU	л с	Critical Control Point Inspe	ection	1	
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□ N □ OU	JT				
18	DIN OUT IN/A DN/O	Proper cooking time and temperatures	36	₽ N/A	P	Process Review			
10	□N/A □ N/O	Troper cooking time and temperatures		ПІМ ПОЛ	JT				
19	DOUT OUT	Proper reheating procedures for hot holding	37	DIN DOU		'arlance			
	□N/A □ N/O			l , <u>, , , , , , , , , , , , , , , , </u>					
20	D N □ OUT	Proper cooling time and temperatures			_				
_	□N/A □ N/O	,	R fh	i sk ractors a at are identifi	are tood	preparation practice	s an	d employee behaviors	
21	☑ IN □ OUT	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.					
	□N/A □ N/O		l i						
22	□ OUT □ N/A	Proper cold holding temperatures	illi	Public health interventions are control measures to prevent foodborne illness or injury.					