State of Ohio

Food Inspection Report

Name of	Facility			Authority: Chapters 3/1/ an	u 3/1		ype of Inspection	Dete				
1	•	9		11 11 0 11 11 11 11			ype of inspection	Date	a.			
12/10/	Bit Perion	σ	Lois	Huntington High Sch	<i>321</i>		Stondard/(CB	170t 3	වරුව	<u>) [</u>		
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											
38 🗆	N □ OUT WN/A	A STATE OF THE STATE OF	1	ized eggs used where required	54	ZIN □ OUT	Food and nonfood-contact		ole, pro	perly		
l	N DOUT DN/A					<i>ж</i> д по д оот	designed, constructed, and					
39 🔯	IN LIOUT LIN/A	Ashrotine and	SARIA ZIRITE VILIE	and ice from approved source erature Control	55	□ IN 🛱 OUT □	I/A Warewashing facilities: Inst	alled, maintained,	, used;	test .		
	<u> </u>	g(100 g 10 g 10 e 10 g 14	100000000000000000000000000000000000000		56	IN □ OUT	Nonfood-contact surfaces of	ologn				
40 🖬	N 🗆 OUT 🗆 N/A I	□ N/O		cooling methods used; adequate equipment . erature control			Physical Facilities	SIGUIT	10 LUI			
41 🛛	N 🗆 OUT 🗆 N/A I	П N/O	Plant fo	od properly cooked for hot holding	57	DIN DOUT DA	T	los adoquoto pro	001110	Karanga Karanga		
	N 🗆 OUT 🗆 N/A [┨ ├──							
				ed thawing methods used	58	MIN DOUT	Plumbing installed; proper	backflow.device:	S:			
43 🖾	N □ OUT □N/A	Margarine of the F	Thermo	meters provided and accurate	, —		r					
	restriction profession		Food Id	entification	. 59	MIN DOUT DA				,		
44 🖫	N □ OUT		Food pr	operly labeled; original container	60	ZIN DOUT DI	I/A Toilet facilities: properly cons	structed, supplied,	cleane	d		
is the		Preven	tion of Fi	ood Contamination	61	DIN DOUT DA	I/A Garbage/refuse properly disp	osed; facilities ma	aintaine	d		
45 🕪	Ñ □ OUT	SOUTH PROPERTY.	Insects,	rodents, and animals not present/outer	62	ZIN DOUT	Physical facilities installed, n	naintained, and cle	ean: do	as in		
				s protected ination prevented during food preparation.	-	□N/A □ N/O	outdoor dining areas		,,	9		
46 🔯	N □ OUT · ·	*		& display		☑IN ☐ OUT	A-1					
47 🗹	N 🗆 OUT 🗀 N/A		Persona	l cleanliness	63	MIN LI OUT	Adequate ventilation and ligh	nting; designated a	areas u	sed		
	N 🗆 OUT 🗆 N/A [cloths: properly used and stored	6.4	AZÍN 🗆 OUT 🗖	I/A Existing Equipment and Facili	tles _ř				
49 ☑1	N □ OUT □N/A [every action of	CLEON MASSAGE AND AND ADDRESS OF THE PARTY O	g fruits and vegetables			Administrative					
		A CONTRACTOR ASSESSMENT	roper Us	e of Utensils	3,500		And the second s					
50 🔯	N 🗆 OUT 🗀N/A 🛚	⊐ N⁄O		itensils: properly stored	65	DIN DOUT DIN	I/A 901:3-4.OAC .					
51 🔟 1	N 🗆 OUT 🗆 N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	IZ IN OUT ON	I/A 3701-21 OAC					
52 🔟	N □ OUT □N/A			se/single-service articles: properly stored, used	-	1						
53 🔟 1	N 🗆 OUT 🗆 N/A [□ N/O	Slash-re	esistant, cloth, and latex glove use	1		• ,					
				Observations and 0	Sorre	ctive Action	S		6.00			
				("in appropriate box for COS and R: COS =cor	rected	on-site during inspe	ction. R=repeat violation					
Item No	Code Section	Priori	ty Level	Comment		(Page)	1 11		cos	R		
83	34(5			specied pory cod	- خص		wrote affect the	12 30 DI				
	-			l	KNOK	g insport		12511				
برحم حيجو	16 11-5		<u> </u>	(5757)	Je# 74.5	tood s	of oty					
55	4.47		×	Observed distribution		soop to	and at 100	Simplac				
	Shall have unit apoined or appared. Correct today							Escient				
		·		so facility societotion		The wind		+ strall				
				to gave the mounty		24 softer	ardnowky Hier	1 - 3				
				more than the same	<u>Ecr</u>		ected to Sean	Missie				
				on Tuesday from	ELT.	1-10 DW	at (937) 378-1	68 9D:				
				·								
						· · · · · ·	- · · · · · · · · · · · · · · · · · · ·					
•												
Person in Charge Date:												
	150 Cl	w		a Kleynson	-		Sont3.	2021				
Sanitaria	an 🖺 🗼		\cap	V		Licensor:	D	11				
Charater Second Rs 31,52 Chown Country Houlth Water												
DDIODE	TV I EVEL C -	CDITIO		C - NON-CRITICAL				4	1.00	1		

HEA 5302B 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

N	ame of facility	·	Check	one			License Number	Date			
(301	Les Maria Milana	_	rFSO □ RFE				0 1 0			
A	ddress)	lowis Huntinton High Sansol	City/St	ity/State/Zip Code			148	13000 Jopes 3, 20001			
1			v ·	A							
7	317 S. Sec	and St	127	10 J	QL,	(245167				
'.	cense holder		Inspèc	cuon	11me)	Tra	avel Time	Category/Descriptive			
7	Middle Re	21- Food Sorige Droctor	Q	0			<u></u>	John Class IV			
	pe of Inspection (che		_				Follow up date (if required)	Water sample date/result			
	Foodborne 30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Rev	view	□ Follow u	p	A STATE OF THE PARTY OF THE PAR	(if required)			
	2 55 Say 2 Complaint 21 10-nochang 2 Combuttation										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
N	/lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	=in cc	mpliance C	OUT=	not in compliance N/O=not	observed N/A=not applicable			
		Compliance Status					Compliance Stat	us			
		Supervision					emperature Controlled for Safety Food (TCS:food)				
1	MIN DOUT D N/A	Person in charge present, demonstrates knowledge, a performs duties.	nd	ロンスロー	⊐in Edor		Proper date marking and o	lisposition			
2	DIN DOUT NA	Certified Food Protection Manager			JN/A 🗀 N/						
		Employee Health		24	ZIN LOU	,O I L	Time as a public health con	trol: procedures & records			
3	MIN DOUT D N/A	Management, food employees and conditional employee	s;				Consumer Adviso				
_		knowledge, responsibilities and reporting		25	25 DIN DOUT		Consumer advisory provided for raw or undercooked foods				
5	VZIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		1	J∕N/A	araniar.					
5		Good Hygienic Practices:	ils		JN □ OL	ir Ir	Highly Susceptible Pop				
6	□ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	4	26	W/A	J 1	Pasteurized foods used; pr	rohlbited foods not offered			
7	│ ☑ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					, Chemical				
	T 7	reventing Contamination by Hands			JN DOL	JT ,	Food additives: approved a	and properly used			
8	□√N □ OUT□ N/O	Hands clean and properly washed			☑/N/A 		The state of the s				
	MIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed			¶ÎN □ OUT		Toxic substances properly identified, stored, used				
9	ŮN/A □ N/O			LIN/A							
10	DAN DOUT D N/A	Adequate handwashing facilities supplied & accessible			JIN □OU	CHE COLO	The state of the s				
		Approved Source			⊒N ⊑OU ⊒N/A	11	Compliance with Reduced specialized processes, and	Oxygen Packaging, other I HACCP plan			
11	MN DOUT	Food obtained from approved source		30	UO □ KĮ □	JT	Special Requirements: Fres				
12	□N/A □ N/O	Food received at proper temperature		_ L	ŪMA □ N/O		Opecial Requirements. Fres	TI Juice Production			
13	DIN DOUT	Food in good condition, safe, and unadulterated		31		JT O	Special Requirements: Hear	t Treatment Dispensing Freezers			
14	TUO TI OUT	Required records available: shellstock tags, parasite			UO U KIL		0 115				
Lame	DVIA □ N/O	destruction		32	ON D AIM	0	Special Requirements: Cust	iom Processing			
		Protection from Containlination		33	DOD ME	JT ?	Special Requirements: Bulk	Water Machine Criteria			
15	□N/A □ N/O	Food separated and protected	-	_ -	NA D NA	<u> </u>	<u>'</u>				
40	D√ÍN □ OUT	Food contest surfaces also and and a sufficient		34	UO 🗆 WL	JT O		ified White Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized					Criteria				
17	IN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	:		⊋∕IN □ OU ⊒N/A	IT	Critical Control Point Inspec	tion			
	Time/Tempe	rature Controlled for Safety Food (TCS food)				IT:					
18	N I OUT	Proper cooking time and temperatures	3	36	ANA NNA □ ON	, i	Process Review				
10	ĎŅ⁄A ☐ N/O	Libbor cooking mine and remberatures		37	UO EJ OU	JΤ	Verience				
19	IN DOUT	Proper reheating procedures for hot holding		3′ ل	Z N/A		Variance				
			 ∫								
20	MIN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risl	c factors a	are fo	ood preparation practices	and employee behaviors			
	☑ IN ☐ OUT			that	are identifi	led a	as the most significant cor	ntributing factors to			
21	□N/A □ N/O	Proper hot holding temperatures	11		borne iline						
22	MIN OUT ON/A	Proper cold holding temperatures			li c nealth ss or injury		rventions are control me	asures to prevent foodborne			