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

Name of facility FULL FLAVOR MEATS	Check one						ate 9/28/2023	
Address 8903 NORTH STREET		City/State/Zip Code KETTLERSVILLE OH 45336						
License holder	Inspection Tim		Travel 1			Category/Descript	ive	
FULL FLAVOR MEATS	30	15				MOBILE		
Type of inspection (check all that apply)		Follow-up			Follow-up	date (if required)	Water sample date/result	
Standard Critical Control Point (FSO) Process Review (R	FE) 🔲 Variance F	Revie	w □ Follov	w Up			(if required)	
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Cor	sultation	Itation			11		11	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS							INS	
	mbered item: IN =	= in compliance OUT = not in compliance N/O = not observed N/A = not applicable						
Compliance Status		Compliance Status						
Supervision			1	-	ature Cont	trolled for Safety	Food (TCS food)	
1 IN OUT N/A Person in charge present, demonstrates kr performs duties	owledge, and	23	IN I		Proper da	Proper date marking and disposition		
2 IN OUT IN/A Certified Food Protection Manager					Time as a	s a public health control: procedures & records		
Employee Health Management, food employees and condition	nal omplovoos:		XN/A	_ N/O	Cons	umer Advisory		
3 IN OUT XN/A knowledge, responsibilities and reporting	inal employees,							
4 IN OUT XN/A Proper use of restriction and exclusion		25 ☐ IN ☐ OUT Consumer advisory provided for raw of ▼N/A				or raw or undercooked foods		
5 IN OUT N/A Procedures for responding to vomiting and	diarrheal events		T	ŀ	lighly Sus	ceptible Populati	ons	
Good Hygienic Practices		26			Pasteurize	ed foods used; prohil	pited foods not offered	
6 IN OUT X/O Proper eating, tasting, drinking, or tobacco	use	Chemical						
7 IN OUT X/0 No discharge from eyes, nose, and mouth		07		ΤΟυτ	E d - dd			
Preventing Contamination by Hands 8 IN OUT IN/O Hands clean and properly washed		27	X N/A		Food add	itives: approved and	property used	
g ☐IN ☐OUT No bare hand contact with ready-to-eat foo	ds or approved	28	IN IN IN N/A		DUT Toxic substances properly identified, stored, used			
Image: Second system Image: Second system Image: Second system Ima							rocedures	
10 IN OUT XN/A Adequate handwashing facilities supplied &	accessible	29		ΙΟυτ			gen Packaging, other	
Approved Source 11 Image: Constrained from approved source					specialize	d processes, and HA	ACCP plan	
$12 \square N \square OUT$ Food received at proper temperature		30	IN I		Special R	equirements: Fresh	Juice Production	
□N/A IN N/O 13 IN □OUT Food in good condition, safe, and unadulte	rated	31	IN I]OUT] N/O	Special R	reatment Dispensing Freezers		
14 IN OUT Required records available: shellstock tags		32			Special D	oquiromonto: Ousta-	Processing	
I4 IX N/O destruction		32	XN/A		Special R	equirements: Custon	I FIUCESSING	
Protection from Contamination 15 Image: Contamination Food separated and protected		33	IN I		Special R	equirements: Bulk W	ater Machine Criteria	
		34			Special R	equirements: Acidifie	d White Rice Preparation	
16 □IN □OUT Food-contact surfaces: cleaned and sanitiz Image: Signal and Sig	ed		XN/A	N/O	Criteria			
In □OUT Proper disposition of returned, previously s reconditioned, and unsafe food		35	IN I		Critical Co	ontrol Point Inspectio	n	
Time/Temperature Controlled for Safety Food (TCS for	bod)	36		JOUT	Process F	Review		
18 □IN □OUT Proper cooking time and temperatures IN/A N/O		37	IN C		Variance			
19 □IN □OUT IN/A □ N/O Proper reheating procedures for hot holding	g		XN/A					
20 □IN □OUT WN/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 IN N/A □N/O Proper hot holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						
22 IN OUT N/A Proper cold holding temperatures								

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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, NO, NA) for each numbered item: IN = in compliance OUT- not incompliance VIA = not applicable Safe Food and Water Utensils, Equipment and Vending 38 IN OUT BINA INO Pasteurized eggs used where required 38 IN OUT BINA INO Pasteurized eggs used where required Food Temperature Control Good And Mater Utensils, Equipment and Vending Food Temperature Control Proper cooling methods used; adequate equipment at III IN OUT BINA INO Approved thawing methods used Proper cooling methods used A IN OUT BINA INO Approved thawing methods used Proper coling methods used Proper cooling methods used Proper cooling methods used; adequate equipment and Proved thawing methods used Proper cooling methods used; adequate equipment and INO OT INA INO Approved thawing methods used Proper cooling methods used; adequate equipment and Pool Identification Proper cooling methods used; adequate required	Name of Facility FULL FLAVOR MEATS							Type of sta	Inspection	Date 09/28/2023			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN = in compliance OUT= not normpliance NOE = not observed NA = not applicable Versity Stafe Food and Water Utensils, Equipment and Vending 38 IN _OUT EN/A N/O Pasteurized eggs used where required Food Food <td colspan="9">GOOD RETAIL PRACTICES</td>	GOOD RETAIL PRACTICES												
Safe Food and Water Utensils, Equipment and Vending 38 IN OUT ÈNVA NVO Pasteurized eggs used where required 39 IN OUT ÈNVA Water and ice from approved source Food and nontood-contact surfaces cleanable, properly 40 IN OUT ÈNVA Water and ice from approved source Food Temperature Control 40 IN OUT ÈNVA Proper cooling methods used; adequate equipment for temperature control 41 IN OUT ÈNVA NO Paint food properly cooked for hot holding Food Identification 42 IN OUT ÈNVA Thermometers provided and accurate Food Identification 44 ENN OUT Food Contamination Food Contamination 45 EIN OUT Insects, rodents, and animals not present/outer Food Identification 46 EIN OUT Contamination prevented during food preparation, storage & display Food Identification 47 IN OUT ÈNVA Personal cleaniness Food Identification 48 IN OUT ÈNVA Personal cleaniness Food Identification 49													
39 IN OUT N/A Water and ice from approved source 40 IN OUT Food Temperature Control designed, constructed, and used 40 IN OUT Proper cooling methods used; adequate equipment for temperature control 55 IN OUT Warewashing facilities: installed, maintained, used; test strips 41 IN OUT N/A NO Paper cooling methods used 56 IN OUT Nonfood-contact surfaces clean 42 IN OUT N/A NO Approved thawing methods used 57 IN OUT Physical Facilities 43 IN OUT Food properly labeled; original container Food properly labeled; original container 59 IN OUT Plumbing installed; proper backflow devices 44 IN OUT Insects, rodents, and animals not present/outer openings protected Food properly used and stored 60 IN OUT Adeuate ventilation, and aligned; maintained, ad clean; designed conding areas 61 IN OUT Physical facilities maintained for IN OUT Adeuate ventilation and lighting; designated areas used 4 IN OUT Insecuteral													
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	53	ΠIN]N/O	Slash-resistant, cloth, and latex glove use								
Item No. Code Section Priority Level Comment COS F	Ite	COS R											

Person in Charge MATT BUEHLER		Date 09/28/2023
Environmental Health Specialist JAY STAMMEN, REHS RS/SIT# #2806	Licensor: Sidney-Shelby County Health De	epartment