## State of Ohio Food Inspection Report

			Authority: Chapte	rs 3717 an	d 37	15 Ohio	Revi	sed Cod	е			
	me of fa	•	UCKENS LLC	Check one RFE			License Number 2023171			Date 12/13/2023		
Ac	dress			City/State/Zip	Code		1					
		M STREET, 1	ST FLOOR	FT. LORAM		H 45845						
Li	cense h	older		Inspection Ti	me	Travel 1	ime		Category/De	ve		
K	ARL AHF	RNS		90		30			COMMERCIA	AL CLAS	SS 4 <25,000 SQ. FT.	
Ту	pe of in	spection (chec	k all that apply)			I.		Follow-up	date (if requ	ired)	Water sample date/result	
×	] Standa	rd 🗷 Critical C	Control Point (FSO) Process Review (RFE	E)	Revie	w □Follov	v Up				(if required)	
	Foodbo	orne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu	ıltation				11			11	
			FOODBORNE ILLNESS	RISK FACT	ORS	AND PL	JBLIC	HEALTH	INTERVE	NTIO	NS	
	Mark de	signated compli	ance status (IN, OUT, N/O, N/A) for each numb	ered item: IN =	in cor	npliance O	UT= no	t in complia	nce <b>N/O</b> = no	t observ	/ed <b>N/A</b> = not applicable	
			Compliance Status					Con	npliance Sta	atus		
			Supervision			Time/Te	empera	ature Cont	trolled for S	afety l	Food (TCS food)	
1	<b>⊠</b> IN	OUT N/A	Person in charge present, demonstrates know performs duties	vledge, and	23	□ IN D		Proper da	te marking an	d dispo	sition	
2	<b>X</b> IN	□OUT □N/A	Certified Food Protection Manager					<u> </u>				
			Employee Health		24	⊠N/A [		Time as a	public health	control:	procedures & records	
3	<b>⊠</b> IN	□OUT □N/A	Management, food employees and conditional	ıl employees;				Cons	umer Advis	ory		
4		OUT N/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25	IN □ □N/A	OUT	Consume	r advisory prov	vided fo	r raw or undercooked foods	
5	1	OUT N/A		arrheal events		ш. ""	Н	ighly Sus	ceptible Po	pulatio	ons	
	<u> </u>		Good Hygienic Practices		0.0	□ IN □		<u> </u>	-	-		
6	<b>⊠</b> IN	□OUT □N/O	Proper eating, tasting, drinking, or tobacco us	е	26	<b>⋉</b> N/A		Pasteurize	ea rooas usea	; pronib	ited foods not offered	
7	<b>X</b> IN	□OUT □N/O	No discharge from eyes, nose, and mouth						Chemical			
		Prev	enting Contamination by Hands		27		OUT	Food add	itives: approve	ed and p	properly used	
8	<b>X</b> IN	OUT NO	Hands clean and properly washed		<u> </u>	N/A  IN   IN  IN  IN  IN  IN  IN  IN  IN	a out	<del> </del>				
9		□OUT □N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved	28	N/A					utified, stored, used	
10	1		Adequate handwashing facilities supplied & a	ccessible				<del></del>	with Approv			
	1 65 1		Approved Source		29	□ IN □ ■ N/A	1001	-	d processes, a	-	gen Packaging, other CCP plan	
11	<b>X</b> IN	OUT	Food obtained from approved source		0.0	П ІМ Г	OUT					
12		□OUT □ N/O	Food received at proper temperature		30	<b>⋉</b> N/A [	N/O	Special R	equirements: i	Fresn J	uice Production	
13		OUT	Food in good condition, safe, and unadulterat	ed	31	□ IN □ ■ N/A □	]OUT ]N/O	Special R	equirements: I	Heat Tr	eatment Dispensing Freezers	
14	ΠIN	OUT	Required records available: shellstock tags, p		32	П ІМ Г		Special D	equirements: (	Cuotor	Dragoning	
14	·   —	N/O	destruction contamination		32	<b>⋉</b> N/A [	] N/O	Special K	equirements: (	Custom	Processing	
15		OUT	Food separated and protected		33	□ IN □ ▼N/A □		Special R	equirements: I	Bulk Wa	ater Machine Criteria	
16	□IN	N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □		Special R	equirements: /	Acidified	d White Rice Preparation	
17		□ N/O	Proper disposition of returned, previously sen reconditioned, and unsafe food	/ed,	35		OUT	Critical Co	ontrol Point Ins	spection	1	
			re Controlled for Safety Food (TCS foo	d)		□N/A	<b>1</b> OUT					
	<del> </del>	•		u)	36	⊠N/A		Process R	Review			
18	□N/A	OUT N/O	Proper cooking time and temperatures		37	П ІМ Г	OUT	Variance				
19		OUT N/O	Proper reheating procedures for hot holding		<del> -</del>					_4:	and appellance believed.	
20		OUT N/O	Proper cooling time and temperatures		Risk Factors are food preparation practices and employee behavior that are identified as the most significant contributing factors to foodborne illness.							
21		□OUT □N/O	Proper hot holding temperatures			Public he			s are contro	ol meas	sures to prevent	
22	<b>X</b> IN	□OUT □N/A	Proper cold holding temperatures					- ·				

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

Type of Inspection

Date

IV	KKL S	PLACE AT BRU	CKENS LLC					sta ccp			12/13/202	23			
				GOOD RETA	AIL	PR	ACTICES								
				eventative measures to control the intro	oduc	ction	n of pathoge								
ľ	Mark de	esignated compliand		T, N/O, N/A) for each numbered item: IN	= in (	com	ipliance OUT				nd Vending		licable		
38 ☐IN ☐OUT ☒N/A ☐N/O Pasteurized eggs used where required						П				I nonfood-contact surfaces cleanable, properly					
39 ▼IN □OUT □N/A Water and ice from approved source						54	IN <b>X</b> OUT		designed, constructed, and used					,	
	—   			rature Control poling methods used; adequate equipment		55	XIN DOU	IT <b>□</b> N/A	Warewashin used; test st	•	ties: installed,	, maintained,			
40	<b>⋉</b> IN	OUT N/A		rature control		56	□IN XOU	JT	Nonfood-cor	ntact su	ırfaces clean				
41	<b>X</b> IN	■ IN OUT N/A N/O Plant food properly cooked for hot holding							Physica	I Facil	ities				
		OUT N/A	N/O Approved	·			<b>⊠</b> IN □OU	IT <b>□</b> N/A	N/A Hot and cold water available; adequate pressi						
<b></b>		<b>▼</b> OUT <b>□</b> N/A	Thermon	Thermometers provided and accurate											
			Food Ide	ntification			□N/A□N/0	5							
44 🗷 IN OUT Food properly labeled; original container						59	IN □OU		Sawaga and	d wooto	water proper	rly diapaged			
		Preve		Contamination	Ιŀ							•	م ماممه	d	
45 <b>X</b> IN		OUT		Insects, rodents, and animals not present/outer openings protected			60 IN NOUT N/A Toilet facilities: properly constructed 61 NN NOUT N/A Garbage/refuse properly disposed; f								
46		<b>⊠</b> OUT	Contamir	Contamination prevented during food preparation,								-		neu	
	_	OUT N/A	storage &	display cleanliness	4	62			dogs in outd			tairieu, ariu c	ican,		
47 48				oths: properly used and stored	1	63	NIN □OU.		Adequate ve	entilatio	n and lighting	r designated	areas	useo	
49				fruits and vegetables	1	64									
		_		e of Utensils			<b>⊠</b> IN <b>□</b> OU	I LIN/A	Existing Equ	npmen	t and Facilities	S 			
50	<b>⋉</b> IN	□OUT □N/A □	N/O In-use ut	ensils: properly stored	1				Admir	nistrat	tive				
51	□IN	<b>⋉</b> OUT <b></b> N/A	Utensils, dried, ha	equipment and linens: properly stored, ndled		65		T 🗷 N/A	901:3-4 OA	С					
52	52 IN KOUT N/A		stored, u		]	66	<b>X</b> IN □OU	T 🔲 N/A	3701-21 OA	С					
53	□IN	OUT N/A	N/O Slash-res	sistant, cloth, and latex glove use	-										
				Observations and (											
				n appropriate box for COS and R: COS = 0					on <b>R</b> = repe	eat viol	ation				
Ite	m No.	Code Section	Priority Leve	n appropriate box for COS and R: COS = c Comment	corre	ected	d on-site durin	ig inspecti			ation		cos		
Ite	16	3717-1-04.5(A)(1)	Priority Leve	n appropriate box for COS and R: COS = c  Comment  Blade of pizza cutter was dirty. Food en	nploy	yee	d on-site durin	ig inspecti d/sanitize	d pizza cutter			ae a	×		
Ite		3717-1-04.5(A)(1) 3717-1-03.4(G)	Priority Leve C C	n appropriate box for COS and R: COS = 0  Comment  Blade of pizza cutter was dirty. Food en  Cole slaw in front cooler, cut lettuce cho in walk-in-cooler, were not date marked.	nploy pped Foo	yee d tor	washed/rinsematoes and sl	d/sanitize	d pizza cutter			gs	×		
Ite	16 23 28	3717-1-04.5(A)(1) 3717-1-03.4(G) 3717-1-07.1(C)	Priority Leve	n appropriate box for COS and R: COS = 0  Comment  Blade of pizza cutter was dirty. Food en  Cole slaw in front cooler, cut lettuce cho in walk-in-cooler, were not date marked.  Horse & stable fly spray in bar. Food en	nploy pped Foo	yee d tor od e	washed/rinse matoes and sl employee to do removed pest	d/sanitize iced ham ate-mark ticide.	d pizza cutter in prep coole these foods.	r, cut h	ard boiled eg	gs	×		
Ite	16 23 28 35	3717-1-04.5(A)(1) 3717-1-03.4(G) 3717-1-07.1(C) CCP-VI.0012	Priority Leve C C	n appropriate box for COS and R: COS = 0  Comment  Blade of pizza cutter was dirty. Food en Cole slaw in front cooler, cut lettuce cho in walk-in-cooler, were not date marked. Horse & stable fly spray in bar. Food en TCS Food: Refrigerated, ready-to-eat, T marked with a 7-day use-by date in order.	nploy pped Foo nploy	yee d tor od e yee food use	washed/rinse matoes and sl employee to de removed pest is held refriger the food in a	d/sanitize d/sanitize liced ham ate-mark ticide. rated for r timely ma	d pizza cutter in prep coole these foods.	r, cut h	ard boiled eg	gs	×		
Ite	16 23 28	3717-1-04.5(A)(1) 3717-1-03.4(G) 3717-1-07.1(C)	Priority Leve C C	n appropriate box for COS and R: COS = 0  Comment  Blade of pizza cutter was dirty. Food en  Cole slaw in front cooler, cut lettuce cho in walk-in-cooler, were not date marked.  Horse & stable fly spray in bar. Food en  TCS Food: Refrigerated, ready-to-eat, T	nploy pped Foo nploy	yee d tor od e yee food use	washed/rinse matoes and sl employee to de removed pest is held refriger the food in a	d/sanitize d/sanitize liced ham ate-mark ticide. rated for r timely ma	d pizza cutter in prep coole these foods.	r, cut h	ard boiled eg	gs	X		
Ite	16 23 28 35 35 35	3717-1-04.5(A)(1) 3717-1-03.4(G) 3717-1-07.1(C) CCP-VI.0012 CCP-VII.0002	C C C	n appropriate box for COS and R: COS = 0  Comment  Blade of pizza cutter was dirty. Food en Cole slaw in front cooler, cut lettuce cho in walk-in-cooler, were not date marked.  Horse & stable fly spray in bar. Food en TCS Food: Refrigerated, ready-to-eat, T marked with a 7-day use-by date in order Protection from Contamination: Equipme contamination of food.  Chemical: Only chemicals labeled for use	nploy pped pped pploy CS fer to u ent fo	yee dd torrodd e yyee ffoodd use ood-	washed/rinse- matoes and sl employee to do removed pest ls held refriger the food in a contact surface	d/sanitize iced ham ate-mark ticide. rated for r timely ma ces need	d pizza cutter in prep coole these foods.  nore than 24 nner before s to be kept cle	hours r poilage an to p	ard boiled ego	gs	X		
Ite	16 23 28 35 35 35 43	3717-1-04.5(A)(1) 3717-1-03.4(G) 3717-1-07.1(C) CCP-VI.0012 CCP-VII.0002 CCP-X.2 3717-1-04.4(Q)(2)	C C C	n appropriate box for COS and R: COS = 0  Comment  Blade of pizza cutter was dirty. Food en Cole slaw in front cooler, cut lettuce cho in walk-in-cooler, were not date marked.  Horse & stable fly spray in bar. Food en TCS Food: Refrigerated, ready-to-eat, T marked with a 7-day use-by date in order Protection from Contamination: Equipme contamination of food.  Chemical: Only chemicals labeled for us The thermometer in the pizza prep cooled	nploy pped Foo CS fi cer to cent fo	yyee d torrood e yyee foodd use ood-	washed/rinse matoes and sl employee to de removed pest ls held refriger the food in a contact surface adding 5'F who	d/sanitize iced ham ate-mark ticide. rated for r timely ma ces need ay be use en the act	d pizza cutter in prep coole these foods.  nore than 24 nner before s to be kept cle d in the bar/ki ual temperatu	hours r poilage an to p	ard boiled ego	gs	× × × × × × × × × × × × × × × × × × ×		
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Name of Facility