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

Na	me of facility	Check one			License Number	Date						
	1/2	a America Micro	□ FSO □ÆFE			70740	7 2-1-24					
Ad	dress		City/Stat	City/State/Zip Code								
7	1100	E11 /. /	Oity/Otal	my/otate/zip oode								
	1750) Washingt		Johnes OH 45 360								
Lic	ense holder	ran Buthour	Inspection	n Time	Trave	el Time	Category/Descriptive					
	Theel	ran Br. thour		5		15	CR1/625000					
Tve	pe of Inspection (chec	k all that apply)			1	- Ilanum data (it as ancies a	C.7 - C.7					
II 7.2		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w 🗆 Follow i		follow up date (if required	d) Water sample date/result (if required)					
		□ Complaint □ Pre-licensing □ Consultation			- I		, , ,					
	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	DIN DOUT MA	Person in charge present, demonstrates knowledge, ar performs duties	nd 23			Proper date marking and disposition						
2	□IN □OUT □•N/A	Certified Food Protection Manager	24	DIN ETO	UT	Time as a public health cor	ntrol: procedures & records					
		Employee Health			/0	·						
3	DIN DOUT MA	Management, food employees and conditional employee	s;			Consumer Advisory						
		knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	IN PO	UT	Consumer advisory provid	ded for raw or undercooked foods					
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	te	JEST TOTAL		Highly Susceptible Populations						
J	LIN LOOT LINA	Good Hygienic Practices		0 11/10	ПΤ	raginy susceptible Fo	Julations					
6	□IN □ OUT ☐ NØ		26	Z/N/A	01	Pasteurized foods used; prohibited foods not offered						
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth										
	Pt	eventing Contamination by Hands		00	LIT							
8	□IN □ OUT □ N/O	Hands clean and properly washed	27	EN/A	01	Food additives: approved and properly used						
9	□ IN □ OUT ☑N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	red 28	din □ o	UT	Toxic substances properly identified, stored, used						
				Conformance with Approved Procedures								
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29			Compliance with Reduced Oxygen Packaging, other						
		Approved Source		L4N/A		specialized processes, an	d HACCP plan					
11	OUT.	Food obtained from approved source	30		UT	Special Requirements: Fre	sh Juice Production					
12	ON/A ON/O	Food received at proper temperature	31		UT							
13	☑/ÎN □ OUT	Food in good condition, safe, and unadulterated		□N/A □ N	/0	Special Requirements: Heat Treatment Dispensing Free						
14	OUT OUT	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cus	stom Processing					
	1	Protection from Contamination		DIN AT O	UT							
15	□N/A 1 N/O	Food separated and protected	33	□M/A □ N	/0	Special Requirements: Bul	k Water Machine Criteria					
16	ZIN OUT	Food-contact surfaces: cleaned and sanitized	34		UT /O	Special Requirements: Acid Criteria	dified White Rice Preparation					
17	Ø1N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OI	UT	Critical Control Point Inspe	ction					
	Time/Tempe	rature Controlled for Safety Food (TCS food)			IIT							
	□ IN OUT	The second of the second secon	36	IN O	01	Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures	37	O IN PO		Variance	o					
19	OUT N/A N/O	Proper reheating procedures for hot holding		□-M7A	^							
20	□ IN □ TÓUT □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.								
22	EIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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			RXA	177	medica	Micha			1 man	last fare liverse	· ol	1 de	7		
		100				GOOD RETAI							(1)		
										icals, and physical objec					
Ma	ark de	signated comp				each numbered item	IN=in co	mpliance OUT=		compliance N/O=not obse		applica	able		
Safe Food and Water								Utensils, Equipment and Vending							
38		OUT N/A			eggs used where		54	ØÎN □ OUT	_	Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used					
39	39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source							OUT C	□N/A	Warewashing facilities: insta strips	lled, maintained	d, used;	test		
Food Temperature Control								□ IN □ OUT		Nonfood-contact surfaces cl	ean		-		
40					ng methods used ire control	; adequate equipment	30	<u> </u>		Physical Facilities					
41		OUT MA	□ N/O	Plant food p	operly cooked fo	r hot holding	57	☑1N □ OUT □	⊒N/A	Hot and cold water available; adequate pressure					
42		□ OUT ☑Ñ/A	□ N/O	Approved the	awing methods u	58	□ IN TOUT		Plumbing installed; proper backflow devices						
43	DÍÑ	☐ÎN ☐ OUT ☐N/A Thermo			ometers provided and accurate			□N/Å□N/O							
				Food Identif	ication		59	TÎN OUT C	□N/A	Sewage and waste water proj	perly disposed				
44 .	II IN	OUT		Food proper	y labeled; origina	al container	60		⊒N/A	Toilet facilities: properly constructed, supplied, cleaned					
	Y	21 2 2	Prevent	ion of Food	Contamination		61	IN DOUT C	□N/A	"Garbage/refuse properly disposed; facilities maintained					
45	-PTIN	. OUT			nts, and animals r	not present/outer	62	IN OUT		Physical facilities installed, ma	aintained, and c	clean; do	gs in		
	/			openings pro		g food preparation.	-	□N/A □ N/O		outdoor dining areas					
46		OUT	6	Contamination prevented during food preparation, storage & display			63	□ IN □ OUT		Adequate ventilation and light	ting; designated	areas u	sed		
47 48	6 .				nal cleanliness g cloths: properly used and stored			64 ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities							
49		□ OUT-□N/A	□ N/O	Washing frui	ts and vegetable	S	1 -			Administrative					
		- N	P	roper Use of	Utensils			-		Administrative			197		
50		OUT DINA	□ N/O	In-use utens	ils: properly store	ed	65	TÎN DOUT D	□N/A	901:3-4 OAC					
51		A/NE TUO-EL		Utensils, equi	ipment and linens	: properly stored, dried,	66	□ IN □ OUT □	⊒N/Ã	3701-21 OAC					
52					ngle-service articles: properly stored, used										
53	□ iN	OUT DN/A	□ N/O	Slash-resista	nt, cloth, and late:	x glove use									
						ervations and									
Iton	n No.	Code Section	Priorit		appropriate box for mment	or COS and R: COS=c	orrected	on-site during insp	pection	R=repeat violation		cos			
1001	ii ito.	Code Section	111011	y Level Co	mment								R		
	_				1 10	- 6 WE	1/	1							
			+		(20/2 = 24/ (took)										
					HenlTh lock = OK										
					Door selt closing										
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5	8	5.15		C No 1022 hackflow on after Please install											
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Porton in Charge															
Person in Charge Date:															
Sanitarian Licensor:															
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PR	PRIORITY LEVEL: C = GRITICAL NC = NON-CRITICAL Page 2 of														

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