State of Ohio Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Povised Co

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				l —				al alleman		Date 02/2	te 1/22/2024	
					ity/State/Zip Code BIDNEY OH 45365							
License holder Inspection PERRY FOGELSONG, PRES 90					Category/Descriptive 10 COMMERCIAL CLASS 4 <25,000 SQ. FT.							
Ту	e of in	spection (check	all that apply)					Follow-up	date (if requi	red)	Water sample date/result	
×	Standar	rd 🗷 Critical C	ontrol Point (FSO) Process Review (RFE) Variance Re	eview	Follow	Up			·	(if required)	
	Foodbo	rne 🔲 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu			_		11			11	
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 IN									red N/A = not applicable			
Compliance Status Compliance Status												
	11100	VACOUNTY BY	Supervision		· · · · · · · · · · · · · · · · · · ·							
			Person in charge present, demonstrates know	ledge and	Time/Temperature Controlled for Safety Food (TCS food)							
1		OUT N/A	performs duties	leage, and	23 N OUT Proper date marking and disposition						sition	
2	X IN	□OUT □N/A	Certified Food Protection Manager Employee Health			□ IN □						
2	[GIN	DOUT DAY	Management, food employees and conditional	employees;				Cons	umer Advis	orv		
		OUT N/A	knowledge, responsibilities and reporting					Consumer advisory provided for raw or undercooked foods				
5		OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and dia	irrheal events		WN/A Highly Susceptible Populations						
Ė	200		Good Hygienic Practices	imearevents			_	I Gilly Odd	oopiioio i o	paratic	J113	
6	XIN				26	⊠N/A	001	Pasteurize	ed foods used;	prohibi	ted foods not offered	
						Chemical						
7 NO OUT NO No discharge from eyes, nose, and mouth						Пипон						
Preventing Contamination by Hands					27	⊠ N/A	001	Food additives: approved and properly used				
8			OUT NO Hands clean and properly washed		28	⊠ IN □	OUT	Toyic sub	etancos propo	dv idon	tified stored wood	
9		□OUT □N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			Toxic substances properly identified, stored, used Conformance with Approved Procedures						
10	⊠ IN	□OUT □N/A	Adequate handwashing facilities supplied & ad	30 ☐ IN ☐ OUT Compliance with Reduced Oxygen Packaging, other								
	Approved Source				29	IN □	OUT					
11	≭ IN					П IN ПОИТ						
10	□IN	□оит			30 ⊠ N/A □ N/O					Juice Production		
12		X N/O	Food received at proper temperature			П IN ПОИТ						
13		□оит	Food in good condition, safe, and unadulterate	ed	31	⊠N/A □	N/O	Special R	Requirements: Heat Treatment Dispensing Freezers			
14		□OUT □N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □		Special R	equirements: (Custom	Processing	
Protection from Contamination												
15	⊠ IN □N/A	□OUT □ N/O	Food separated and protected		33	IN □		Special R	equirements: I	Bulk Wa	ater Machine Criteria	
16	⊠IN	□OUT □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ ☑N/A □		Special R Criteria	al Requirements: Acidified White Rice Preparation a			
17		□оит	Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	35	IN □	OUT	Critical Co	ontrol Point Ins	spection		
P.,	Tin	ne/Temperatus	re Controlled for Safety Food (TCS foo	(d)			OUT					
18		OUT		,u)	36	IX N/A		Process F	Review			
10	□N/A	□N/O	Proper cooking time and temperatures		37	□ IN □ ■ N/A	OUT	Variance				
19		□OUT □ N/O	Proper reheating procedures for hot holding		-							
20		OUT 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		□out □n/o	Proper hot holding temperatures		Public health interventions are control measures to prevent							
22	IZIINI	COUT CINA	Proper cold holding temperatures		foodborne illness or injury.							

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

recommend using an ice paddle to rapid cool the center of the large contain of soup. proper cooling method allows for 2 hours for product to cool from 135 F(hot holding temp.) to 70 F (room temp), then you have an additional 4 hours to bring the chili to 41 F (refrigeration temp). Ice paddles can aid in acheveing the time and temperture requirments for cooling. Comment/ Obs Custom Comment # 8 54 3717-1-04.4(A)(1) NC Equipment - good repair and proper adjustment. Observed a piece of cardboard wedged in exhaust hood vent above deep fryers. Equipment shall be maintained in a good state of repair and condition, need to repair exhaust vent.			Facility /'S INC.				Type of Inspection Date sta ccp 02/22/2024			1			
Sood Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Secondary			e daveral in the	callity	GOOD RETA	II PI	RACTICES						
Safe Food and Water Safe Food and Safe Safe Safe Safe Safe Safe Safe Safe	I N	lark de	Good Retail Practic	es are previous (IN. OUT.	entative measures to control the intro	ductio	on of pathogens,	chemicals, and phys	ical objects into foods.	dicable			
30		J I											
Second Content Water and ice from approved source Second	38	□IN	□OUT 図N/A □N/O										
A							LIN RIOUI						
			Foo	d Tempera	ture Control	55	I SST INTITUUT I INTAT						
1	40	□IN	□OUT □N/A 図N/O			56	MIN COUT						
## BIN OUT NA NO Approved thawing methods used ## BIN OUT NA NO Approved thawing methods used ## BIN OUT NA Thermometers provided and accurate ## BIN OUT NA Food Identification ## BIN OUT NA FOOD Contamination ## BIN OUT NA NO FOOD Contamination ## BIN OUT NA NO Food Contamination prevented during food preparation, storage & display ## BIN OUT NA NO Wiping clottes, and arimals not present/outer openings protected ## BIN OUT NA NO Wiping clottes, and arimals not present/outer openings protected ## BIN OUT NA NO Wiping clotts, and arimals not present/outer openings protected ## BIN OUT NA NO Wiping clotts, and arimals not present/outer openings protected ## BIN OUT NA NO Wiping clotts, and arimals not present/outer openings protected ## BIN OUT NA DINO Washing fulls and vegetables ## BIN OUT NA DINO Washing fulls and vegetables ## BIN OUT NA DINO United United Standard Contamination ## BIN OUT NA DINO United United Standard Contaminatio	41	XIN	□OUT □N/A □N/O			-	MII - 001						
44	42					57	IN □OUT □						
Food Identification Food properly labeled: original container Food properly disposed: facilities maintained Food properly labeled: original container Food properly labeled: original contai						58	TUOUT	proper backflow devices					
4	70		STEED TO TEST IN	Food Ident	ification		' -	Tracking mounts	, proper backness devices				
Insects, rodents, and animals not present/outer openings protected openings openi	44	X IN	□оит	Food prope	rly labeled; original container			_					
openings protected Silk OUT OVA Contamination prevented during food preparation, storage & display Personal cleanliness			Prevention	of Food C	ontamination	59							
Contamination prevented during food preparation, storage & display Solid	45	X IN	□out	Insects, rodents, and animals not present/outer				perly constructed, supplied	, clean	ed			
Storage & display Stor	40	Tell In	Поит					N/A Garbage/refuse pr	Garbage/refuse properly disposed; facilities maintained				
Personal coarminess	_			storage & d	isplay	62				lean;			
49 N OUT N/A N/A N/O Washing fruits and vegetables Proper Use of Utensils 10 N OUT N/A N/O N/O In-use utensils: properly stored, dried, handled Single-use/single-service articles: properly Stored, used 10 N OUT N/A N/O Slash-resistant, cloth, and latex glove use 11 N OC Seestion Priority Level Comment/ Observed large container of chill in walk-in cooler, discuss cooling procedures with PIC (person-in-charge), recommend using an ice paddle to rapid cool the center of the large contain of soup, proper cooling method allows for 2 Nours for product to cool from 135 F(not holding temp.) to 70 F (room temp), then you have an additional 4 hours to bring the chill to 41 F (refrigeration temp). Ice paddles can aid in acheveing the time and temperture requirments for cooling. 10 N OD Observed a piece of cardboard wedged in exhaust hood vent above deep fryers. Equipment shall be maintained in a good state of repair and condition, need to repair exhaust vent.						Н				-	_		
Stating Equipment and Facilities Stating Equipment and Binary Stating Equipment and Facilities Stating Equipment and Binary Stating Equipment And Concerning Stating Equipment And Concerning Stating Equipment	-			Washing clott	ns: properly used and stored	63			on and lighting; designated	areas	used		
Solid Soli						64	⊠IN □OUT □	N/A Existing Equipmen	t and Facilities				
Utensils, equipment and linens: properly stored, dried, handled Single-use/single-service articles: properly Single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use/single-use	50	IZIN.				100	THE THE	Administra	tive				
Stored, used Stor				Utensils, ed	Utensils, equipment and linens: properly stored, 65 TIN TOUT IXIN/A 901:3-4 OAC								
Comment Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation	52	XIN	□OUT □N/A			66	■IN □OUT □	N/A 3701-21 OAC					
Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation	53	☑IN ☐OUT ☐N/A ☐N/O Slash-resistant, cloth, and latex glove use											
Comment/ Obs Comment/ Obs Comment Comm				Mark "X" in a				pection R = repeat vio	lation				
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Management of the the best to see the second of the second	62		3717-1-06.4(B)	NC Cleaning - frequency and restrictions.									
					Kanadan ha Kata in in		:						
	Keep cleaning the the hard to reach area within the FSO, also spend time when the						d time when the facility i	s closed address the					
peeling paint and dust from ceiling air vents	_				peeling paint and dust from ceiling air vei	nts					_		

Person in Charge DARREN			Date 02/22/2024		
Environmental Health Specialist MICHAEL MCCLAIN, REHS	RS/SIT# 305T	Licensor: Sidney-Shelby County Health Department			

PRIORITY LEVEL: C=CRITICAL NC = NON-CRITICAL As per HEA 5302B The Baldwin Group, Inc. (11/19) As per AGR 1268 The Baldwin Group, Inc. (11/19)