State of Ohio **Food Inspection Report**

			Authority: Chapte	rs 3717 and	371	5 Ohio F	Revis	sed Code	9		
				DECO DEE			_		Date 02/	15/2024	
Address City/State/Zip Co 106 WEST PIKE STREET JACKSON CE											
License holder Inspection Tim REBECCA MILLER 20)	Travel Time Category/Descriptive 45 COMMERCIAL CLASS 2 <25,000 SQ. FT.					
Ту	e of in	spection (check	all that apply)			1		Follow-up	date (if requ	iired)	Water sample date/result
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation						1 22				(if required)	
			FOODBORNE ILLNESS	DICK EACTO	De	AND DUE	BLIC	LICALTU	LINTED\/E	NITIO	NO
	Mark de	signated complia									
l '	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										
	87 7	-3-2-0-1-1	Compliance Status			T: (T			npliance St		E 1/2007 D
			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/A N/O Proper date marking and disposition					sition	
2	□IN	□OUT ※ N/A	Certified Food Protection Manager		24			Time as a	public health	control	procedures & records
_			Employee Health		IN/A □ N/O						
3	⋉ IN	□OUT □N/A	Management, food employees and conditional knowledge, responsibilities and reporting	employees;				Consumer Advisory			
4	XIN.	□OUT □N/A	Proper use of restriction and exclusion		25	□ IN □ ■N/A	OUT	Consume	r advisory pro	vided fo	or raw or undercooked foods
5	≥ IN		Procedures for responding to vomiting and dia	rrheal events	Highly Susceptible Populations						ons
ı.			Good Hygienic Practices	18.0	26		OUT	Pasteurize	ed foods used	f: prohib	ited foods not offered
6			Proper eating, tasting, drinking, or tobacco use	9	IX N/A						
7	×IN	□OUT □N/O	No discharge from eyes, nose, and mouth		Chemical						
			enting Contamination by Hands		27	□ IN □ ▼N/A	001	Food add	itives: approv	ed and [properly used
8		□OUT □N/O	Hands clean and properly washed No bare hand contact with ready-to-eat foods	or approved	28	⊠ IN □	OUT	Toxic sub	stances prop	erly ider	ntified, stored, used
9		IN DOUT No bare hand contact with ready-to-eat foods or approved alternate method properly followed N/A DN/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed Conformance with Approved Procedures								rocedures	
10	× IN	□OUT □N/A									
	Approved Source							1	d processes,	-	
11	⊠ IN	□out	Food obtained from approved source		30		OUT	Special P	equirements:	Eroch I	uice Production
12		□OUT I N/O	Food received at proper temperature		30	⊠N/A □		Special K	equirements.	Liegila	dice Floddction
13		□о∪т	Food in good condition, safe, and unadulterate		31	□ IN □ ☑N/A □	N/O	Special Requirements: Heat Treatment Dispensing Fre			reatment Dispensing Freezers
14	_	□OUT . □N/O	Required records available: shellstock tags, podestruction	arasite	32	□ IN □ ■ N/A □		Special R	equirements:	Custom	n Processing
			tection from Contamination				OUT				
15		□0UT □ N/O	Food separated and protected		33	▼N/A □	N/O				ater Machine Criteria
16		□OUT □ N/O	Food-contact surfaces: cleaned and sanitized		34	IN □OUT N/A □ N/O		Special Requirements: Acidified White Rice Preparation Criteria			
17	X IN	□о∪т	Proper disposition of returned, previously serv reconditioned, and unsafe food	red,	35	□ IN □ ■ N/A	OUT	Critical Co	ontrol Point In	spectio	n
Time/Temperature Controlled for Safety Food (TCS food)											
18		OUT	Proper cooking time and temperatures			N/A IN □	lout				
19	□и	□OUT □N/O	Proper reheating procedures for hot holding		37	⋉ N/A		Variance			
20	□IN	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 foodborne illness or injury.						
22			Proper gold holding tomporatures		"	JOUDUINE I		or injury.			

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

			Facility THEATRE				Type o sta	f Inspection	Date 02/15/2024		
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 and Water and IVE status (IN, OUT, N/A) N/A) N/A) N/A N/		8 . 7		NO LINE	GOOD RETA	IL PI	RACTICES				
38	ı	/lark de	Good Retail Pracesignated compliances	tices are prev status (IN, OUT,	entative measures to control the intro N/O, N/A) for each numbered item: IN =	duction	on of pathogens, chapliance OUT= not in	nemicals, and phys	ical objects into foods. ot observed N/A = not applicable		
Second S		right	Stylenger View o	Safe Food a	and Water	Utensils, Equipment and Vending					
Segret S	38	□IN	□OUT 図N/A □N	/O Pasteurized	l eggs used where required	54	WIN DOUT	Food and nonfood	-contact surfaces cleanable, properly		
Proper cooling methods used; adequate equipment for temperature control for the thing of the property control temperature control for the foreign and accurate	39	⊠IN	□OUT □N/A	Water and i	ce from approved source	34		designed, constructed, and used			
Proper cooling methods used; adequate equipment for temperature control for	Food Temperature Control						MIN DOUT DN				
All	40	ПIN	□OUT 図N/A □N					used; test strips			
42				ioi tempera		56					
Silv OUT N/A Thermometers provided and accurate Food Identification Food Identification Food Identification Food properly labeled; original container Prevention of Food Contamination Insects, rodents, and animals not present/outer openings protected Silv OUT Insects, rodents, and animals not present/outer openings protected Silv OUT Contamination prevented during food preparation, storage & display Silv OUT N/A Personal cleanliness Silv OUT N/A Exvising Equipment and lighting; designated areas user Silv OUT N/A N/O Washing fruits and vegetables Proper Use of Utensils Silv OUT N/A N/O Insects, rooperly stored Silv OUT N/A Single-use/single-service articles: properly Silv OUT OUT	-	_									
Food Identification 44	42			/O Approved th	nawing methods used	57	MIN LIOUT LINA	A Hot and cold water	r available; adequate pressure		
Addinistrative Froperty Level Comment Food Seaton Priority Level Comment Food Seaton Priority Level Comment Food properly labeled; original container Food properly disposed Food properly disposed Food properly disposed; facilities maintained Food properly disposed; facilities properly Food properly disposed; facilities maintained Food p	43	⊠IN	□OUT □N/A			58	IN □OUT	Plumbing installed	proper backflow devices		
Sewage and waste water properly disposed		Food					□N/A□N/O				
In OUT N/A Toilet facilities: properly constructed, supplied, cleaned openings protected SIN OUT N/A Carbage/refuse properly disposed; facilities maintained SIN OUT N/A Adequate ventilation and lighting; designated areas used SIN OUT N/A Carbage/refuse properly SIN OUT N/A Adequate ventilation Adequate ventilation Color SIN OUT N/A SI	44 XIN OUT Food properly labeled; origin					50	EN COUT DA	A C			
openings protected 46	Prevention of Food Contamination					-					
Contamination prevented during food preparation, storage & display Contamination prevented & Contamination prevented during food preparation, storage & display Contamination prevented & Contamination prevented during food preparation, storage & display Contamination prevented & Contamination prevented during food preparation, storage & display Contamination prevented & Contamination prevented during food preparation, storage & display Contamination prevented & Contamination prevented during food preparation, storage & display Contamination prevented for prevented in the preven	45	⊠ IN	□OUT	Insects, rod	Insects, rodents, and animals not present/outer						
storage & display 47						61					
Personal cleanliness Personal cleanlines Per				storage & d	storage & display						
49 IN OUT N/A N/O Washing fruits and vegetables Proper Use of Utensils 50 IN OUT N/A N/O In-use utensils: properly stored 51 IN OUT N/A Single-use/single-service articles: properly stored, used 52 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation Kalin OUT N/A Existing Equipment and Facilities	-					_		dogs in outdoor di	ing areas		
Proper Use of Utensils 50	-					63	NIN □OUT	Adequate ventilation	on and lighting; designated areas used		
Solid Out N/A N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, handled Out N/A Single-use/single-service articles: properly stored, used Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation COS R COS R	49	Пім				64	IN □OUT □N/	A Existing Equipmer	nt and Facilities		
State Stat								A alma includes a	41		
dried, handled 52	50	X IN	OUT N/A N						itive		
Stored, used Stored, used	51	⊠ IN	□OUT □N/A	dried, handl	dried, handled		OUT MIN	A 901:3-4 OAC			
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS = corrected on-site during inspection R = repeat violation Item No. Code Section Priority Level Comment COS R	52			stored, used	stored, used		⊠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 Item No. Code Section Priority Level Comment COS R	53 □IN □OUT ☑N/A □N/O		/O Slash-resist	tant, cloth, and latex glove use							
			The little	Mark "X" in a				ction R = repeat vic	plation		
	Ite	m No.	Code Section	Priority Level	Comment				COS R		

Person in Charge REBECCA	1	Date 02/15/2024		
Environmental Health Specialist MICHAEL MCCLAIN, REHS	RS/SIT# 3051	Licensor: Sidney-Shelby County Health Department		