State of Ohio Food Inspection Report

					4071	o Onio	· ·	sed Cod	•			
	me of f ENDY		ONED HAMBURGER #117	ET FOO ET DEF				Date 024098 11/3			ate 1/21/2024	
	dress 24 W	MICHIGAN ST	REET	City/State/Zip Code SIDNEY OH 45365								
	ense h BEY S	older GROUP, INC.		Inspection Tir 90	ne Travel Time Category/Descriptive 5 COMMERCIAL CLASS 4 <25,000 SQ. FT							
Туј	oe of in	spection (check	ali that apply)								Water sample date/result	
×	Standa	rd 🗷 Critical C	ontrol Point (FSO) Process Review (RFE	i) Variance Review Follow Up				(if required)			· ·	
	Foodbo	orne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consu					11			11	
										-		
			FOODBORNE ILLNESS	RISK FACT	ORS A	AND PU	BLIC	HEALTH	INTERVE	NTIO	VS	
	Mark de	esignated complia	ance status (IN, OUT, N/O, N/A) for each number	ered item: IN =	in com	pliance Ol	JT = no	ot in complia	nce N/O = no	t observ	ed N/A = not applicable	
			Compliance Status				Cor	npliance St	atus			
			Supervision			Time/Te	mper	ature Con	trolled for S	Safety F	Food (TCS food)	
1	⊠ IN	□OUT □N/A	Person in charge present, demonstrates know performs duties	ledge, and	IN DOUT				ite marking an			
2	 IN	□OUT □N/A	Certified Food Protection Manager			⊠ IN □		1				
			Employee Health		24	N/A	procedures & records					
2	⊠ IN	OUT N/A	Management, food employees and conditional	employees;			Д,	Cons	umer Advis	ory		
4	XIN	OUT N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	OUT Consumer advisory provided					ed for raw or undercooked foods	
5	⊠ IN		Procedures for responding to vomiting and dia	rrhool ovente		⊠ N/A	Н	lighly Sug	ceptible Po	nulatio	ne -	
ř	E III		Good Hygienic Practices	illical events				Ť	•	_		
6	≭ IN		Proper eating, tasting, drinking, or tobacco use		26	⊠N/A	1001	Pasteuriz	ed foods used	; prohibit	ted foods not offered	
7			No discharge from eyes, nose, and mouth	,		Chemical						
-	E III			4 2 1	07							
	E IN		enting Contamination by Hands Hands clean and properly washed		27	□ IN □ 図N/A		Food add	litives: approve	ed and p	roperly used	
9		□оит	No bare hand contact with ready-to-eat foods	or approved	28	⊠ IN □ □N/A	OUT	Toxic sub	stances prope	rly ident	ified, stored, used	
_		N/O	alternate method properly followed	Conformance with Approved Procedures								
10	⊠ IN	OUT N/A	Adequate handwashing facilities supplied & ad	cessible	29		OUT	Complian	ce with Reduc	ed Oxyg	en Packaging, other	
			Approved Source			⋉ N/A		specialize	ed processes,	and HAC	CCP plan	
11	XIN	□о∪т	Food obtained from approved source		30			Special R	lequirements:	Fresh Ju	ice Production	
12		□OUT \	Food received at proper temperature		-	⊠N/A □						
13	⊠IN	□OUT	Food in good condition, safe, and unadulterate	ed	31	⊠N/A □	N/O	Special R	lequirements:	Heat Tre	atment Dispensing Freezers	
14	_	□OUT \□N/O	Required records available: shellstock tags, padestruction	arasite	32	□ IN □ ⊠N/A □		Special R	lequirements:	Custom	Processing	
		Pro	tection from Contamination					_				
15		□OUT \□ N/O	Food separated and protected		33	⊠N/A □	N/O				ter Machine Criteria	
16	_				34		OUT		equirements:	Acidified	White Rice Preparation	
	_	OUT N/O	Food-contact surfaces: cleaned and sanitized		34	×N/A □	N/O	Criteria				
17	□N/A	_	Food-contact surfaces: cleaned and sanitized Proper disposition of returned, previously serv reconditioned, and unsafe food	ed,	35	⊠N/A □ ⊠ IN □ □N/A	OUT		ontrol Point Ins	spection		
17	□N/A ⊠IN	N/O OUT	Proper disposition of returned, previously serv			⊠N/A □ IN □ IN □ IN □	OUT			spection		
17	□N/A ⊠IN Tir ⊠IN	N/O OUT	Proper disposition of returned, previously serv reconditioned, and unsafe food		35	⊠N/A □ ⊠ IN □ □N/A	OUT OUT	Critical C		spection		
	Tir EIN DN/A	N/O OUT OUT OUT N/O OUT	Proper disposition of returned, previously serv reconditioned, and unsafe food re Controlled for Safety Food (TCS foo		35	IN □	OUT OUT	Critical C		spection		
18	IN A IN	N/O OUT OUT OUT N/O	Proper disposition of returned, previously serv reconditioned, and unsafe food re Controlled for Safety Food (TCS food Proper cooking time and temperatures		35 36 37	⊠N/A □ IN □ IN □ IN □ IN □ IN □ IN/A ISk Factorat are ide	OUT OUT ors arentified	Critical Control Process In Variance The food prediction of the months o	Review	ctices a	and employee behaviors ibuting factors to	
18 19	Tir XIN DV/A XIN DV/A XIN DV/A XIN	N/O OUT ne/Temperatu OUT N/O OUT N/O OUT	Proper disposition of returned, previously service reconditioned, and unsafe food re Controlled for Safety Food (TCS food Proper cooking time and temperatures Proper reheating procedures for hot holding		35 36 37 R th fo	⊠N/A □ IN □ N/A □ ISk Factolat are ide podborne is ublic hea	OUT OUT OUT ors arentified	Critical Control Process For Variance refood predicts the mission of the control Process For Process F	Review eparation pra ost significar	ctices a	and employee behaviors ibuting factors to sures to prevent	

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

Type of Inspection

Date

	וטוו	'S OLD FASHIO	NED	HAMBURG	ER #117			sta ccp		11/21/2024			
			N.J.	Weign	GOOD RETAI	L PF	RACTICE	S		SELSTEN DATE			
		Good Retail Pr	ractice	es are preve	entative measures to control the introd	ductio	n of path	ogens, che	micals, and phys	ical objects into foods.			
	lark de	signated compliance	e stati	us (IN, OUT,	N/O, N/A) for each numbered item: IN =	in con	opliance O	UT= not in c	ompliance N/O = n	ot observed N/A = not ap	plicable		
Safe Food and Water								Utens	ils, Equipment a				
_		□OUT ▼N/A □N/O Pasteurized		Pasteurized	d eggs used where required		⊠ IN □OUT		Food and nonfood-contact surfaces cleana		le, prop	ену	
39	⊠ IN	N ☐OUT ☐N/A Water and i			ce from approved source				designed, constructed, and used				
Food Temperature Control							55 ▼IN □OUT □N/A Warewashing facilities: installed, maintain used; test strips						
40 NIN OUT N/A N/O Proper cooling methods used; adequate equipment for temperature control						56 XIN OUT Nonfood-contact surfaces clean							
41	₩INI	□OUT □N/A □N/O				30		001	Physical Facilities				
42		OUT N/A		Approved thawing methods used		57	DEIN 🗆	OUT N/A		r available; adequate press	curo		
_	_		714/0		ters provided and accurate								
43	MIN	OUT N/A				58	XIN 🗆		Plumbing installed	i; proper backflow devices			
44	₩ INI	OUT		ood Identi			□N/A□	N/O					
44			ntion		ly labeled; original container	59	⊠iN □	OUT N/A	Sewage and wast	e water properly disposed			
45	[G] N	OUT	iitioii	of Food Contamination Insects, rodents, and animals not present/outer		60							
45	MIN	Поот		openings pro		61							
46	⊠ IN	□out		Contaminati storage & di	on prevented during food preparation,	62	XIN 🗆	OUT	Physical facilities i	cal facilities installed, maintained, and			
47	⊠ IN	□OUT □ N/A		Personal cle			□N/A □		dogs in outdoor di		,		
48	⊠IN	OUT N/A]N/O		s: properly used and stored	63	⊠IN □	OUT	Adequate ventilati	on and lighting; designated	d areas	used	
49	□IN	OUT N/A	N/O	Washing fru	its and vegetables	64	Піл П	OUT 🗷 N/A	Existing Equipmer				
			Pro	per Use of	Utensils		D D.	301 [23](7)	Existing Equipmen	it and i acilities			
50	⊠IN	OUT N/A]N/O	In-use utens	ils: properly stored				Administra	ntive			
51	S IN	□OUT □N/A		Utensils, eq dried, handle	uipment and linens: properly stored, ed	65		OUT 🗷 N/A	901:3-4 OAC				
52		□OUT □N/A		stored, used		66	⊠ IN □	OUT N/A	3701-21 OAC				
53	⊠IN	OUT N/A	N □OUT □N/A □N/O Slash-resistant, cloth, and latex glove use										
			EK.	9800	Observations and C	orre	ctive Ac	tions		NATIONAL PROPERTY.	De:		
				H	100 TO 10				ion R = repeat vic	olation			
Itei	n No.	Code Section	_	H	Observations and C ppropriate box for COS and R: COS = co Comment				ion R = repeat vio	olation	cos	S R	
Itei	n No.	Code Section Comment/ Obs	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good!				ion R = repeat vic	olation	cos	R 🗆	
Ite	n No.		_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good!				ion R = repeat vic	olation		+	
Itei		Comment/ Obs	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection.	rrecte	d on-site du	uring inspecti		plation			
Itei	35	Comment/ Obs	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand	rrecte	d on-site du	uring inspect	ly supplied. *Good!				
Ite		Comment/ Obs	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food	rrecte	d on-site du	uring inspect	ly supplied. *Good!				
Ite	35 35	CCP-III.0011 CCP-III.0012	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good!	d wast	d on-site du	es are proper	ly supplied. *Good! ing exposed ready-t	o-eat foods with bare			
Ite	35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed	d wasl	d on-site du	es are proper e not contact	ly supplied. *Good! ing exposed ready-t g to 165 F within tw	o-eat foods with bare o hours. *Good!			
Iter	35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food	d wasl d emp rehea	ning facilitie oyees were ting foods t	es are proper e not contact for hot holdin y date marke	ly supplied. *Good! ing exposed ready-t g to 165 F within tw ed, and discarded w	o-eat foods with bare o hours. *Good! hen required. *Good!			
Iter	35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0018	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food TCS Food: Observed hot foods being held	d wasl d emp rehea ods be	ning facilitie oyees were ting foods fing properl 5 F or abov	es are proper e not contact for hot holdin y date markere; cold food:	ly supplied. *Good! ing exposed ready-ti g to 165 F within tw ed, and discarded w s being held at 41 F	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good!			
Itei	35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food TCS Food: Observed hot foods being held TCS Food: Observed time/temperature co	d wasi	ning facilitie oyees were ting foods ting properl 5 F or about	es are proper e not contact for hot holdin y date marke re; cold food:	ly supplied. *Good! ing exposed ready-to g to 165 F within two ed, and discarded w s being held at 41 F properly held using	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! time as a public			
Iter	35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0018	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food TCS Food: Observed time/temperature co health control; the operation had a written	d wasl d emp rehea ods be d at 13 entrolle	ning facilitie oyees were ting foods ting properl 5 F or abov	es are proper e not contact for hot holdin y date market re; cold food: y foods being , foods were	ly supplied. *Good! ing exposed ready-t g to 165 F within tweed, and discarded w s being held at 41 F properly held using properly marked to	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! i time as a public indicate the time that			
Iter	35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0018	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food TCS Food: Observed time/temperature co health control; the operation had a written the food was removed from temperature co	d wasl d emp rehea ods be d at 13 entrolle	ning facilitie oyees were ting foods ting properl 5 F or abov	es are proper e not contact for hot holdin y date market re; cold food: y foods being , foods were	ly supplied. *Good! ing exposed ready-t g to 165 F within tweed, and discarded w s being held at 41 F properly held using properly marked to	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! i time as a public indicate the time that			
Itei	35 35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0018 CCP-VI.0019	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food TCS Food: Observed time/temperature co health control; the operation had a written the food was removed from temperature co variance)	d wasi	ning facilities oyees were ting foods to ing propert 5 F or above d for safety dure on file and food v	es are proper e not contact for hot holdin y date marke re; cold food: y foods being , foods were was discarde	ly supplied. *Good! ing exposed ready-t g to 165 F within twed, and discarded w s being held at 41 F properly held using properly marked to d when required. *G	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! I time as a public indicate the time that			
Itei	35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0018	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food TCS Food: Observed hot foods being held TCS Food: Observed time/temperature co health control; the operation had a written the food was removed from temperature c variance) TCS Food: Observed food employee cooli	d wasi	ning facilities oyees were ting foods to ing propert 5 F or above d for safety dure on file and food very	es are proper e not contact for hot holdin y date marke ve; cold food: v foods being , foods were was discarde	ly supplied. *Good! ing exposed ready-ti g to 165 F within two ed, and discarded w s being held at 41 F i properly held using properly marked to d when required. *G	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! I time as a public indicate the time that			
Iter	35 35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0018 CCP-VI.0019	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food TCS Food: Observed hot foods being held TCS Food: Observed time/temperature co health control; the operation had a written the food was removed from temperature c variance) TCS Food: Observed food employee cooli 70 F within two hours and from 70 F to 41	d wasid emp	ning facilities oyees were ting foods fing propert 5 F or above d for safety dure on file and food very oked time/tielow within	es are proper e not contact for hot holdin y date marke ve; cold food y foods being , foods were was discarde	ly supplied. *Good! ing exposed ready-ti g to 165 F within two ed, and discarded w is being held at 41 F in properly held using properly marked to d when required. *Good!	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! i time as a public indicate the time that Good! (cheese			
Ite	35 35 35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0019 CCP-VI.0021	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS foo TCS Food: Observed time/temperature co health control; the operation had a written the food was removed from temperature c variance) TCS Food: Observed food employee cooli 70 F within two hours and from 70 F to 41 Protection from Contamination: Foods are	d wast d emp rehea ods be d at 13 ntrolle proce ontrol F or b	ning facilities oyees were ting foods ting properl 5 F or above d for safety dure on file and food v boked time/te elow within	es are proper e not contact for hot holdin y date marke ve; cold food y foods being , foods were was discarde	ly supplied. *Good! ing exposed ready-ti g to 165 F within two ed, and discarded w is being held at 41 F in properly held using properly marked to d when required. *Good!	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! i time as a public indicate the time that Good! (cheese			
Iter	35 35 35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0019 CCP-VI.0021	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS foo TCS Food: Observed time/temperature co health control; the operation had a written the food was removed from temperature c variance) TCS Food: Observed food employee cooli 70 F within two hours and from 70 F to 41 Protection from Contamination: Foods are storage, preparation, holding and display.	d wast d emp rehea ods be d at 13 ntrolle proce control prote *Good*	ning facilities oyees were ting foods ting propert 5 F or above d for safety dure on file and food v bked time/t elow within cted from p	es are proper e not contact for hot holdin y date marke re; cold foods y foods being , foods were was discarde emperature of four hours.	ity supplied. *Good! ing exposed ready-ting exposed ready-ting to 165 F within two ed, and discarded with so being held at 41 F properly held using properly marked to d when required. *Goodtootheld for safety *Good! environmental contains	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! itime as a public indicate the time that Good! (cheese foods from 135 F to			
Iter	35 35 35 35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0019 CCP-VI.0021 CCP-VI.0021	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS foo TCS Food: Observed time/temperature co health control; the operation had a written the food was removed from temperature c variance) TCS Food: Observed food employee cooli 70 F within two hours and from 70 F to 41 Protection from Contamination: Foods are	d wast d emp rehea ods be d at 13 ntrolle proce control prote *Good*	ning facilities oyees were ting foods t ing propert 5 F or above d for safety dure on file and food v bed time/t elow within cted from p	es are proper e not contact for hot holdin y date marke re; cold foods y foods being , foods were was discarde emperature of four hours.	ity supplied. *Good! ing exposed ready-ting exposed ready-ting to 165 F within two ed, and discarded with so being held at 41 F properly held using properly marked to d when required. *Goodtootheld for safety *Good! environmental contains	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! itime as a public indicate the time that Good! (cheese foods from 135 F to			
Iter	35 35 35 35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0019 CCP-VI.0021 CCP-VI.0021	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food TCS Food: Observed time/temperature co health control; the operation had a written the food was removed from temperature c variance) TCS Food: Observed food employee cooli 70 F within two hours and from 70 F to 41 Protection from Contamination: Foods are storage, preparation, holding and display. Protection from Contamination: Observed	d wasid emp	ning facilitie oyees were ting foods to ing propert 5 F or above d for safety dure on file and food v oked time/te elow within cted from p !!	es are proper e not contact for hot holdin y date marke /e; cold foods / foods being , foods were was discarde emperature of four hours.	ity supplied. *Good! ing exposed ready-ting exposed ready-ting to 165 F within two ed, and discarded with so being held at 41 F properly held using properly marked to d when required. *Goodtootheld for safety *Good! environmental contains	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! itime as a public indicate the time that Good! (cheese foods from 135 F to			
	35 35 35 35 36 35 35 35 35 35 35 35 35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0018 CCP-VI.0019 CCP-VI.0021 CCP-VII.0008	_	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand: Preventing Contamination by Hands: Foodhands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food: TCS Food: Observed hot foods being held TCS Food: Observed time/temperature cohealth control; the operation had a written the food was removed from temperature covariance) TCS Food: Observed food employee cooling Food: Observed f	d wasid emp	ning facilitie oyees were ting foods to ing propert 5 F or above d for safety dure on file and food v oked time/te elow within cted from p !!	es are proper e not contact for hot holdin y date marke /e; cold foods / foods being , foods were was discarde emperature of four hours.	ity supplied. *Good! ing exposed ready-ting exposed ready-ting to 165 F within two ed, and discarded with so being held at 41 F properly held using properly marked to d when required. *Goodtootheld for safety *Good! environmental contains	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! I time as a public indicate the time that cood! (cheese foods from 135 F to			
Per	35 35 35 35 35 35 35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0019 CCP-VI.0021 CCP-VII.0008 CCP-VII.0009 CCP-X.5 Charge	Price	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand: Preventing Contamination by Hands: Foodhands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food: TCS Food: Observed hot foods being held TCS Food: Observed time/temperature cohealth control; the operation had a written the food was removed from temperature covariance) TCS Food: Observed food employee cooling Food: Observed f	d wasid emp	ning facilitie oyees were ting foods to ing propert 5 F or above d for safety dure on file and food v oked time/te elow within cted from p !!	es are proper e not contact for hot holdin y date marke re; cold foods foods were was discarded four hours. They have a discarded the four hours. They have a discarded the four hours. They have a separated the foods were resulted to the foods.	ly supplied. *Good! ing exposed ready-ti g to 165 F within tweed, and discarded with tweed and discarded with the second properly held using properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly th	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! itime as a public indicate the time that Good! (cheese foods from 135 F to			
Per	35 35 35 35 35 35 35 35 35 35 35 35	CCP-III.0011 CCP-III.0012 CCP-VI.0016 CCP-VI.0017 CCP-VI.0019 CCP-VI.0021 CCP-VII.0008 CCP-VII.0009 CCP-X.5	Price	Mark "X" in a	Observations and C ppropriate box for COS and R: COS = co Comment All coolers = < 41F (food) Good! Hot food = >135 F (holding) Good! Satisfactory at time of inspection. Preventing Contamination by Hands: Hand: Preventing Contamination by Hands: Food hands. *Good! TCS Food: Food employee was observed TCS Food: Observed ready to eat TCS food TCS Food: Observed hot foods being held TCS Food: Observed time/temperature cohealth control; the operation had a written the food was removed from temperature covariance) TCS Food: Observed food employee cooli 70 F within two hours and from 70 F to 41 Protection from Contamination: Foods are storage, preparation, holding and display. Protection from Contamination: Observed holding, and display. *Good! Chemical: Toxic materials are properly ide	d wasid emp	ning facilitie oyees were ting foods to ing propert 5 F or above d for safety dure on file and food v oked time/te elow within cted from p !!	es are proper e not contact for hot holdin y date marke re; cold foods foods were was discarded four hours. Thysical and the separated the separated the foods.	ly supplied. *Good! ing exposed ready-ti g to 165 F within tweed, and discarded with tweed and discarded with the second properly held using properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly marked to discontrolled for safety and the second properly th	o-eat foods with bare o hours. *Good! hen required. *Good! or below. *Good! i time as a public indicate the time that Good! (cheese foods from 135 F to imination during ge, preparation, Date 11/21/2024			

As per HEA 5302B The Baldwin Group, Inc. (11/19) As per AGR 1268 The Baldwin Group, Inc. (11/19)

Name of Facility