

# State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Source Point	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number NFRY-9DSTZZ	Date 14-Sep-2021
Address 800 Cheshire Rd		City/State/Zip Code Delaware OH 43015	
License holder Source Point	Inspection Time 90	Travel Time 0	Category/Descriptive Non-Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard	Follow up date (if required)	Water sample date/result (if required)	

## 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**=Out of Compliance   **N/O**=Not Observed   **N/A**=Not Applicable

Supervision			Time/Temperature Controlled for Safety Food (TCS food)		
1	IN	Person in charge present, demonstrates knowledge, and performs duties	21	IN	Proper hot holding temperatures
2	IN	Certified Food Protection Manager	22	IN	Proper cold holding temperatures
Employee Health			Consumer Advisory		
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	23	IN	Proper date marking and disposition
4	IN	Proper use of restriction and exclusion	24	N/A	Time as a public health control: procedures & records
5	IN	Procedures for responding to vomiting and diarrheal events	Highly Susceptible Populations		
Good Hygienic Practices			Chemical		
6	IN	Proper eating, tasting, drinking, or tobacco use	25	N/A	Consumer advisory provided for raw or undercooked foods
7	IN	No discharge from eyes, nose, and mouth	26	N/A	Pasteurized foods used; prohibited foods not offered
Preventing Contamination by Hands			Conformance with Approved Procedures		
8	IN	Hands clean and properly washed	27	IN	Food additives: approved and properly used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	28	IN	Toxic substances properly identified, stored, used
10	IN	Adequate handwashing facilities supplied & accessible	Approved Source		
11	IN	Food obtained from approved source	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
12	N/O	Food received at proper temperature	30	N/A	Special Requirements: Fresh Juice Production
13	IN	Food in good condition, safe, and unadulterated	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
14	N/A	Required records available: shellstock tags, parasite destruction	32	N/A	Special Requirements: Custom Processing
Protection From Contamination			33	N/A	Special Requirements: Bulk Water Machine Criteria
15	IN	Food separated and protected	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
16	IN	Food-contact surfaces: cleaned and sanitized	35	IN	Critical Control Point Inspection
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	36	N/A	Process Review
Time/Temperature Controlled for Safety Food (TCS food)			37	N/A	Variance
18	IN	Proper cooking time and temperatures	<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. <b>Public Health Interventions</b> are control measures to prevent foodborne illness or injury.		
19	N/A	Proper reheating procedures for hot holding			
20	IN	Proper cooling time and temperatures			

HEA 5302A Ohio Department of Health (10/19)

AGR 1268 Ohio Department of Agriculture (10/19)

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Name of facility Source Point	Type of Inspection Standard	Date 14-Sep-2021
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GOOD RETAIL PRACTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: <b>IN</b> =In Compliance <b>OUT</b> =Out of Compliance <b>N/O</b> =Not Observed <b>N/A</b> =Not Applicable					
<b>Safe Food and Water</b>			<b>Utensils, Equipment and Vending</b>		
38	N/A	Pasteurized eggs used where required	54	OUT	Food and non-food contact surfaces cleanable, proper designed, constructed, and used
39	IN	Water and ice from approved source	55	IN	Warewashing facilities: installed, maintained, used; test strips
<b>Food Temperature Control</b>			56	OUT	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	<b>Physical Facilities</b>		
41	N/A	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	N/O	Approved thawing methods used	58	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
<b>Food Identification</b>			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
<b>Prevention of Food Contamination</b>			62	IN	Physical facilities installed, maintained, and cleaned; dogs in outdoor dining areas
45	IN	Insects, rodents, and animals not present/outer openings protected	63	IN	Adequate ventilation and lighting; designated areas used
46	IN	Contamination prevented during food preparation, storage & display	64	N/A	Existing Equipment and Facilities
47	IN	Personal cleanliness	<b>Administrative</b>		
48	IN	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	N/O	Washing fruits and vegetables	<b>Administrative</b>		
<b>Proper Use of Utensils</b>			66	IN	3701-21 OAC
50	N/O	In-use utensils: properly stored			
51	IN	Utensils, equipment and linens: properly stored, dried, handled			
52	IN	Single-use/single-service articles: properly stored, used			
53	IN	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 PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL					
Item No.	Code Section	Priority Level	Comment	COS	R
54	3717-1-04.1(A)	NC	Observations: Non-durable equipment observed. *Ice on the floor under the fan unit in the meal walk in freezer. *The heat seal is not working on the door of walk in freezer 4.		
56	3717-1-04.5(A)(3)	NC	Observations: Non-food contact surfaces of equipment are unclean. *Dried food on the large mixer, the lid of the large kettle and inside the green bucket of lids on the shelf near the blast chiller. *All items cleaned during inspection.	X	

Comments related to the Critical Control Point Inspection (Item 35) are listed below. Note: Positive observations are indicated by the element number and the letter P.

**I - P - Employee Health:** The operation had an employee health policy on file.

Person in Charge	Date
Sanitarian Melissa Adams	14-Sep-2021 Licensor Delaware General Health District

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