

# 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 7-Feb-2023
Address 800 Cheshire Rd		City/State/Zip Code Delaware OH 43015	
License holder Source Point	Inspection Time 120	Travel Time 0	Category/Descriptive Non-Commercial FSO < 25000 sq. ft. - Risk Level IV
Type of Inspection Standard/Critical Control Point		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			23	OUT	Proper date marking and disposition
3	IN	Management, food employees and conditional employees; knowledge, responsibilities and reporting	24	N/A	Time as a public health control: procedures & records
4	IN	Proper use of restriction and exclusion	Consumer Advisory		
5	IN	Procedures for responding to vomiting and diarrheal events	25	N/A	Consumer advisory provided for raw or undercooked foods
Good Hygienic Practices			Highly Susceptible Populations		
6	OUT	Proper eating, tasting, drinking, or tobacco use	26	N/A	Pasteurized foods used; prohibited foods not offered
7	IN	No discharge from eyes, nose, and mouth	Chemical		
Preventing Contamination by Hands			27	N/A	Food additives: approved and properly used
8	IN	Hands clean and properly washed	28	IN	Toxic substances properly identified, stored, used
9	IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	Conformance with Approved Procedures		
10	IN	Adequate handwashing facilities supplied & accessible	29	N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP Plan
Approved Source			30	N/A	Special Requirements: Fresh Juice Production
11	IN	Food obtained from approved source	31	N/A	Special Requirements: Heat Treatment Dispensing Freezers
12	N/O	Food received at proper temperature	32	N/A	Special Requirements: Custom Processing
13	IN	Food in good condition, safe, and unadulterated	33	N/A	Special Requirements: Bulk Water Machine Criteria
14	N/A	Required records available: shellstock tags, parasite destruction	34	N/A	Special Requirements: Acidified White Rice Preparation Criteria
Protection From Contamination			35	IN	Critical Control Point Inspection
15	IN	Food separated and protected	36	N/A	Process Review
16	IN	Food-contact surfaces: cleaned and sanitized	37	N/A	Variance
17	IN	Proper disposition of returned, previously served, reconditioned, and unsafe food	<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.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	N/O	Proper cooking time and temperatures			
19	N/O	Proper reheating procedures for hot holding			
20	OUT	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/Critical Control Point	Date 7-Feb-2023
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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/O	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	IN	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	<b>Physical Facilities</b>		
41	N/O	Plant food properly cooked for hot holding	57	IN	Hot and cold water available; adequate pressure
42	IN	Approved thawing methods used	58	OUT	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	OUT	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	OUT	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	OUT	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	IN	In-use utensils: properly stored			
51	OUT	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
06	3717-1-02.3(A)	NC	Observations: Employee eating, drinking, or using tobacco in non-designated area. UNCOVERED BEVERAGE ABOVE CLEAN DISH SLIDE	X	
20	3717-1-03.4(D)	C	Observations: Improper cooling of TCS food. SWEET POTATOES AT 58-75 DEGREES FAHRENHEIT AFTER 3-3.5 HOURS OF COOLING *PERSON IN CHARGE REMOVED FROM COOLING PROCESS & SALE*	X	
23	3717-1-03.4(H)(1)	C	Observations: Ready-to-eat, TCS food not properly discarded when required. DELI MEATS PAST 7 DAY HOLDING LIMIT	X	
46	3717-1-03.2(Q)	NC	Observations: Improper storage of food items. FROZEN CARROT WRAPPING NOT FULLY COVERING PRODUCT WITHIN THE WALK IN FREEZER		
51	3717-1-04.8(E)(1)	NC	Observations: [51] Improper storage of cleaned equipment, utensils, and laundered linens. 1. TOP OF KNIFE HOLDER INSERT OBSERVED WITH DEBRIS, 2. PLASTIC TUBS HOLDING LIDS OBSERVED WITH CHAR/DEBRIS WITHIN TUBS, 3. INTERIOR OF ICE SCOOP CONTAINER OBSERVED WITH DUST/DEBRIS		
54	3717-1-04(H)	NC	Observations: Improper use and/or maintenance of equipment and utensils that have non-stick coating. NON STICK COATING FLAKING ON SLICER		
58	3717-1-05.1(B)(1)	NC	Observations: Plumbing system does not comply with the Ohio plumbing code. WATER CONNECTION AT MOP SINK FOR CHEMICAL DISPENSER		X
59	3717-1-05.3(C)	C	Observations: Direct connection between the sewage system and a drain originating from equipment in which food, portable equipment, or utensils are placed. INSUFFICIENT AIR GAP OBSERVED FOR ICE BIN-ICE MACHINE DRAINAGE LINES SLIGHTLY EXTENDING INTO FUNNEL		
62	3717-1-06.4(A)	NC	Observations: Physical facilities not maintained in good repair. MEALS ON WHEELS WALK IN FREEZER LIGHTING NOT WORKING		

**II - Good Hygienic Practices:** Observed employee eating, drinking, or using tobacco in non-designated area. 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.

**VI - TCS Food:** TCS foods were not cooled using the proper time and temperature parameters.

**VI - TCS Food:** Ready-to-eat, TCS food that had been date marked was not properly discarded when required.

Person in Charge EMAILED TO SITE REPRESENTATIVES	Date 7-Feb-2023
Sanitarian Karie Sanders	Licenser Delaware Public Health District

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

AGR 1268 Ohio Department of Agriculture (10/19)