

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 9-Sep-2024
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/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	IN	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	IN	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	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public Health Interventions are control measures to prevent foodborne illness or injury.		
Time/Temperature Controlled for Safety Food (TCS food)					
18	IN	Proper cooking time and temperatures			
19	N/O	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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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: IN =In Compliance OUT =Out of Compliance N/O =Not Observed N/A =Not Applicable					
Safe Food and Water			Utensils, Equipment and Vending		
38	N/A	Pasteurized eggs used where required	54	IN	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
Food Temperature Control			56	IN	Non-food contact surfaces clean
40	IN	Proper cooling methods used; adequate equipment for temp control	Physical Facilities		
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	IN	Plumbing installed; proper backflow devices
43	IN	Thermometers provided and accurate	59	IN	Sewage and waste water properly disposed
Food Identification			60	IN	Toilet facilities: properly constructed, supplied, cleaned
44	IN	Food properly labeled; original container	61	IN	Garbage/refuse properly disposed; facilities maintained
Prevention of Food Contamination			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	Administrative		
48	IN	Wiping cloths: properly used and stored	65	N/A	901:3-4 OAC
49	IN	Washing fruits and vegetables	Administrative		
Proper Use of Utensils			66	IN	3701-21 OAC
50	IN	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

		NC	Observations:		
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NOTE: Facility had salad bar issues fixed currently holding temperatures for TSC (Temperature controlled food) but PIC stated there is a plan to have the unit replaced again. Logs are being kept to watch the temperatures at this time.

All paperwork required was seen during the inspections.

- I - P - Employee Health:** The person in charge properly applies restrictions and exclusions for ill employees.
- VII - P - Protection from Contamination:** Foods are protected from physical and environmental contamination during storage, preparation, holding and display.
- VI - P - TCS Food:** Observed hot foods being held at 135°F or above; cold foods being held at 41°F or below.
- X - P - Chemical:** No unapproved food or color additives are used.
- X - P - Chemical:** Sulfites are not applied to fresh fruits or vegetables intended for raw consumption.
- II - P - Good Hygienic Practices:** Food employee was demonstrating good hygiene practices.
- X - P - Chemical:** Toxic materials are properly identified and stored.
- III - P - Preventing Contamination by Hands:** Hand washing facilities are properly supplied.
- IV - P - Demonstration of Knowledge:** The person in charge is Certified in Food Protection.

Person in Charge	Date
Sanitarian	9-Sep-2024
Lexi Perigo	Licenser
	Delaware Public Health District

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