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

			Check	k on			License Number	Date		
	HOMBIRIS SIDE LLC			□ FSO ,Ø'RFE			1 Z(Y) 9	1113/2/		
				City/State/Zip Code						
501 Main St				NEW WESTON, OH 4534						
			Inspe	~	n Time	<u> </u>	vel Time	' (3		
Brad Birt				-		IIIa		Category/Descriptive		
					()	<u> </u>	60	(5)		
تر <u>.</u>	Type of Inspection (check all that apply) ∠□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F				🗆 🗆	_	Follow up date (if required)	, and the second second		
	Foodborne 🗆 30 Day	VIEV	w 🗀 Follow up	p ·		(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=not in compliance N/O=not observed N/A=not applicable										
Compliance Status					Compliance Status					
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	DIN □OUT □ N/A	Person in charge present, demonstrates knowledge, all performs duties	nd	23	□IN □ OU □N/A □ N/9		Proper date marking and o	disposition		
2	.⁄□IN □OUT □ N/A	Certified Food Protection Manager	P1 00 P PT 100	24	ฏ IN □ OU		Time as a public health con	trol: procedures & records		
	min vedi	Employee Health	7 - 7 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -		□N/A □ N/	0				
3	.☑IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;				Consumer Adviso	ry		
4	√ĎIN □OUT □ N/A	Proper use of restriction and exclusion		25	□IN □OUT ⊡Ñ/A		Consumer advisory provided for raw or undercooked foods			
5	A/N 🗆 TUO 🗆 NI🖳	Procedures for responding to vomiting and diarrheal ever	nts	22		5.014 13.114	Highly Susceptible Pop	ulations		
13.02	TIN FOUT FIXE	Good Hygienic Practices	hora, or his	26	⊠'IN □ OU	JΤ	Pasteurized foods used; p	rohibited foods not offered		
6 7	☐ IN ☐ OUT ☐•N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		20	□N/A	30 5 54	O. C.			
	V. C. CONTROL CO. C.	reventing Contamination by Hands	757.5			20100 F980 C14C	Chemical			
8	JOIN OUT NO		etric articles at 1	27	□N/A □ OU) I	Food additives: approved a	and properly used		
9	√□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	⊠ʻIN □ OU □N/A	JT	Toxic substances properly in	dentified, stored, used		
		and maried properly followed				Co	onformance with Approved	Procedures		
10	ÍDIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29		JT	Compliance with Reduced	Oxygen Packaging, other		
11	-ÉIN □ OUT	Approved Source Food obtained from approved source		F	□N/A		specialized processes, and	I HACCP plan		
	□IN □ OUT			30	│ □ IN □ OU │ □ N/A □ N/O		Special Requirements: Fres	sh Juice Production		
12	□N/A ,□ N/O	Food received at proper temperature		31	□ IN □ OU		0 115 1 11			
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		31	ØN/A □ N/O)	Special Requirements: Hea	t Treatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	UO [] NI [] NN [] ANG],		Special Requirements: Cus	tom Processing		
		Protection from Contamination		33	□IN □ OU		Special Requirements: Bulk	Water Machine Criteria		
15	□N/A □ N/O	Food separated and protected						lified White Rice Preparation		
16	☑IN □ OUT □N/A □ N/O	Food-contact surfaces; cleaned and sanitized		34	DN/A DN/C		Criteria	med write Rice Preparation		
17	ҐIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	IT	Critical Control Point Inspec	etion		
		rature Controlled for Safety Food (TCS food)		36		ΙT	Process Review			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□N/A □IN □ OU	T	Variance			
19	□IN □OUT □Ñ/A □N/O	Proper reheating procedures for hot holding		Ji	,⊠N/A		Variance 			
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
22	.d'IN □ OUT□N/A	Proper cold holding temperatures								

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Name of Facility	Type of Inspection Date									
Harm BILD STONE LLL		2/								
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=not in compliance N/O=not observed N/A=not applications.										
Safe Food and Water		4								
38 ☑ ÎN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 ☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable designed, constructed, and used	e, properly								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 ☑ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, u	ised; test								
Proper cooling methods used; adequate coulinment	56 / IN OUT Nonfood-contact surfaces clean	-								
for temperature control	Physical Facilities									
'41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 IN OUT NA Hot and cold water available; adequate press	sure								
42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58									
43 1 IN OUT ONA Thermometers provided and accurate	□N/A □ N/O									
Food Identification	59 , IN OUT N/A Sewage and waste water properly disposed									
44 ∠ IN □ OUT Food properly labeled; original container										
Prevention of Food Contamination Insects, rodents, and animals not present/outer	61 IN OUT IN/A Garbage/refuse properly disposed; facilities main									
openings protected	62 ☐ IN , ☐ OUT Physical facilities installed, maintained, and clear outdoor dining areas	ın; dogs in								
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display										
47		eas used								
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored 49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	64 IN OUT ONA Existing Equipment and Facilities									
Proper Use of Utensils	Administrative									
50 , IN I OUT IN/A N/O In-use utensils: properly stored	65 1 IN I OUT IN/A 901:3-4 OAC									
51 IN OUT ONA Utensils, equipment and linens: properly stored, dried, handled	66 □ IN □ OUT/ÓN/A 3701-21 OAC									
52 IN OUT N/A Single-use/single-service articles: properly stored, used										
53 IN OUT NA NO Slash-resistant, cloth, and latex glove use										
Observations and C Mark "X" in appropriate box for COS and R: COS=corr										
Item No. Code Section Priority Level Comment		cos R								
35 3 941 C asserced remiex		<u>p' d</u>								
	eddel przza ben/ coese									
10 101 2										
- willing creed metro	180 AV CICLYET 10/28/21									
The state of the s	13 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1									
62 64A NC Observed broken	F1001 1.183 in 12 41/100/19									
Person in Charge Date:										
Sanitarian / Licensor:										
DRIORITY LEVEL: C = CRITICAL NC = NON CRITICAL	P									