

Y-12 FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY 7210 Canton		DATE INSPECTED 12/15/23	SUPERVISOR Josh Outside	
PURPOSE <input type="checkbox"/> COMPLETE <input type="checkbox"/> CONSULTATION <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> INVESTIGATION <input type="checkbox"/> COMPLAIN <input checked="" type="checkbox"/> OTHER Other		INSPECTED BY Adam Ashcraft	SCORE 69	
		FOLLOW-UP NEEDED? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		

FOOD		SEWAGE		
1*	Source, sound condition, no spoilage.	4	28* Sewage and waste water disposal.	
2	Original container, properly labeled.	1	3	
FOOD PREPARATION		PLUMBING		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4	29 Installed, maintained.	
4*	Facilities to maintain product temperature.	3	30* Cross-connection, back siphonage, backflow.	
5	Thermometers provided and conspicuous.	1	4	
6	Potentially hazardous food properly thawed	2	TOILET AND HANDWASHING FACILITIES	
7*	Unwrapped and potentially hazardous food not re-served.	4	31* Number, convenient, accessible, designed, installed.	4
8	Food protection during storage, preparation, display, service, transportation.	2	32 Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles.	2
9	Handling of food (ice) minimized.	2	GARBAGE AND REFUSE DISPOSAL	
10	In use food (ice) dispensing utensils properly stored.	1	33 Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
PERSONNEL		INSECT, RODENT, ANIMAL CONTROL		
11*	Personnel with infections restricted.	4	35* Presence of insects, rodents - outer openings protected, no birds, turtles, other animals.	4
12*	Hands washed and clean, good hygienic practices.	4	FLOORS, WALLS AND CEILINGS	
13	Clean clothes, hair restraints.	1	36 Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
FOOD EQUIPMENT AND UTENSILS		LIGHTING		
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2	37 Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	VENTILATION	
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2	38 Lighting provided as required, fixtures shielded.	1
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1	39 Rooms and equipment - vented as required.	1
18	Pre-flushed, scraped, soaked.	1	DRESSING ROOMS	
19	Wash, rinse water clean, proper temperature.	2	40 Rooms clean, lockers provided, facilities clean, located.	1
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3	OTHER OPERATIONS	
21	Wiping cloths clean, use restricted.	1	41* Toxic items properly stored, labeled, used.	4
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	42 Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
23	Non-food contact surfaces of equipment and utensils	1	43 Complete separation from living and sleeping quarters, laundry.	1
24	Storage, handling of clean equipment, utensils.	1	44 Clean, soiled linen properly stored.	1
25	Single-service articles, storage, dispensing.	1	ADMINISTRATION	
26	No re-use of single service articles.	2	45 Most current complete inspection report available and posted.	5
WATER		4	46 Overall cleanliness.	5
27 Water source, safe, hot and cold under pressure.				

SUPERVISOR SIGNATURE Josh Outside	INSPECTOR SIGNATURE Adam Ashcraft
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*IDENTIFIES CRITICAL ITEMS.

#22 Clean looking UTs

PROCEDURE NO. Y73-207INS

Y-12 FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY 5700 CRESTVIEW		DATE INSPECTED 12/15/23	SUPERVISOR Josh Casick		
PURPOSE <input type="checkbox"/> COMPLETE <input type="checkbox"/> CONSULTATION <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> INVESTIGATION <input type="checkbox"/> COMPLAIN <input checked="" type="checkbox"/> OTHER Other		INSPECTED BY Adam Ashcraft	SCORE 97	FOLLOW-UP NEEDED? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	
FOOD		SEWAGE			
1*	Source, sound condition, no spoilage.	4	28*	Sewage and waste water disposal.	3
2	Original container, properly labeled.	1	PLUMBING		
FOOD PREPARATION		29	Installed, maintained.		1
3*	Potentially hazardous food, meets temperature requirements during storage, preparation, display service, transportation.	4	30*	Cross-connection, back siphonage, backflow.	4
4*	Facilities to maintain product temperature.	3	TOILET AND HANDWASHING FACILITIES		
5	Thermometers provided and conspicuous.	1	31*	Number, convenient, accessible, designed, installed.	4
6	Potentially hazardous food, properly thawed.	2	32	Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles.	2
7*	Unwrapped and potentially hazardous food not re-served.	4	GARBAGE AND REFUSE DISPOSAL		
8	Food protection during storage, preparation, display, service, transportation.	2	33	Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
9	Handling of food (ice) minimized.	2	34	Outside storage area enclosures properly constructed, clean, controlled incineration.	1
10	In use food (ice) dispensing utensils properly stored.	1	INSECT, RODENT, ANIMAL CONTROL		
PERSONNEL		35*	Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.		4
11*	Personnel with infections restricted.	4	FLOORS, WALLS AND CEILINGS		
12*	Hands washed and clean, good hygiene practices.	4	36	Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
13	Clean clothes, hair restraints.	1	37	Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
FOOD EQUIPMENT AND UTENSILS		LIGHTING			
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2	38	Lighting provided as required, fixtures shielded.	1
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	VENTILATION		
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2	39	Rooms and equipment - vented as required.	1
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1	DRESSING ROOMS		
18	Pre-flushed, scraped, soaked.	1	40	Rooms clean, lockers provided, facilities clean, located.	1
19	Wash, rinse water clean, proper temperature.	2	OTHER OPERATIONS		
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3	41*	Toxic items properly stored, labeled, used.	4
21	Wiping cloths clean, use restricted.	1	42	Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted, Authorized personnel.	1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	43	Complete separation from living and sleeping quarters, laundry.	1
23	Non-food contact surfaces of equipment and utensils	1	44	Clean, soiled linen properly stored.	1
24	Storage, handling of clean equipment, utensils.	1	ADMINISTRATION		
25	Single-service articles, storage, dispensing.	1	45	Most current complete inspection report available and posted.	5
26	No re-use of single service articles.	2	46	Overall cleanliness.	5
WATER		INSPECTOR SIGNATURE			
27	Water source, safe, hot and cold under pressure.	4	Adam Ashcraft		
SUPERVISOR SIGNATURE Josh Casick					

*IDENTIFIES CRITICAL ITEMS.

2-2 clean the chairs
2-3 clean pump shelves

UCN-14825 (5-00)

PROCEDURE NO. Y73-207INS

Y-12 FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY <i>1520 Clear over</i>		DATE INSPECTED <i>12/15/23</i>	SUPERVISOR <i>Josh Cusick</i>	
PURPOSE <input type="checkbox"/> COMPLETE <input type="checkbox"/> CONSULTATION <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> INVESTIGATION <input type="checkbox"/> COMPLAIN <input checked="" type="checkbox"/> OTHER Other		INSPECTED BY Adam Ashcraft	SCORE <i>98</i>	
		FOLLOW-UP NEEDED? <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO		

FOOD		SEWAGE	
1*	Source, sound condition, no spoilage.	4	28* Sewage and waste water disposal. 3
2	Original container, properly labeled.	1	PLUMBING
FOOD PREPARATION		29	Installed, maintained. 1
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4	30* Cross-connection, back siphonage, backflow. 4
4*	Facilities to maintain product temperature.	3	TOILET AND HANDWASHING FACILITIES
5	Thermometers provided and conspicuous.	1	31* Number, convenient, accessible, designed, installed. 4
6	Potentially hazardous food properly thawed	2	32 Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles. 2
7*	Unwrapped and potentially hazardous food not re-served.	4	GARBAGE AND REFUSE DISPOSAL
8	Food protection during storage, preparation, display, service, transportation.	2	33 Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean. 2
9	Handling of food (ice) minimized.	2	34 Outside storage area enclosures properly constructed, clean, controlled incineration. 1
10	In use food (ice) dispensing utensils properly stored.	1	INSECT, RODENT, ANIMAL CONTROL
PERSONNEL		35*	Presence of insects, rodents-outer openings protected, no birds, turtles, other animals. 4
11*	Personnel with infections restricted.	4	FLOORS, WALLS AND CEILINGS
12*	Hands washed and clean, good hygienic practices.	4	36 Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods. 1
13	Clean clothes, hair restraints.	1	37 Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods. 1
FOOD EQUIPMENT AND UTENSILS		38	LIGHTING
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2	38 Lighting provided as required, fixtures shielded. 1
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	VENTILATION
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2	39 Rooms and equipment - vented as required. 1
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1	DRESSING ROOMS
18	Pre-flushed, scraped, soaked.	1	40 Rooms clean, lockers provided, facilities clean, located. 1
19	Wash, rinse water clean, proper temperature.	2	OTHER OPERATIONS
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3	41* Toxic items properly stored, labeled, used. 4
21	Wiping cloths clean, use restricted.	1	42 Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel. 1
22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	43 Complete separation from living and sleeping quarters, laundry. 1
23	Non-food contact surfaces of equipment and utensils	1	44 Clean, soiled linen properly stored. 1
24	Storage, handling of clean equipment, utensils.	1	ADMINISTRATION
25	Single-service articles, storage, dispensing.	1	45 Most current complete inspection report available and posted. 5
26	No re-use of single service articles.	2	46 Overall cleanliness. 5
WATER			
27	Water source, safe, hot and cold under pressure.	4	
SUPERVISOR SIGNATURE <i>Josh Cusick</i>		INSPECTOR SIGNATURE Adam Ashcraft	

*IDENTIFIES CRITICAL ITEMS.

#22 clear over

PROCEDURE NO. Y73-207INS

Y-12 FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

FACILITY <u>SMS CARPENTERS</u>		DATE INSPECTED <u>12/15/22</u>	SUPERVISOR <u>Josh Curick</u>	
PURPOSE <input type="checkbox"/> COMPLETE <input type="checkbox"/> CONSULTATION <input type="checkbox"/> FOLLOW-UP <input type="checkbox"/> INVESTIGATION <input type="checkbox"/> COMPLAIN <input checked="" type="checkbox"/> OTHER Other		INSPECTED BY <u>Adam Ashcraft</u>		SCORE <u>99</u>
				FOLLOW-UP NEEDED? <input type="checkbox"/> YES <input type="checkbox"/> NO

FOOD		SEWAGE		
1*	Source, sound condition, no spoilage.	4	28* Sewage and waste water disposal.	
2	Original container, properly labeled.	1	3 Sewage and waste water disposal.	
FOOD PREPARATION		PLUMBING		
3*	Potentially hazardous food meets temperature requirements during storage, preparation, display service, transportation.	4	29 Installed, maintained.	
4*	Facilities to maintain product temperature.	3	30* Cross-connection, back siphonage, backflow.	
5	Thermometers provided and conspicuous.	1	TOILET AND HANDWASHING FACILITIES	
6	Potentially hazardous food properly thawed	2	31* Number, convenient, accessible, designed, installed.	
7*	Unwrapped and potentially hazardous food not re-served.	4	32 Toilet rooms enclosed, self-closing doors, fixtures good repair, clean, hand cleanser, sanitary towels, hand-drying devices provided, proper waste receptacles.	
8	Food protection during storage, preparation, display, service, transportation.	2	GARBAGE AND REFUSE DISPOSAL	
9	Handling of food (ice) minimized.	2	33 Containers or receptacles, covered, adequate number, insect and rodent proof, frequency, clean.	2
10	In use food (ice) dispensing utensils properly stored.	1	34 Outside storage area enclosures properly constructed, clean, controlled incineration.	1
PERSONNEL		INSECT, RODENT, ANIMAL CONTROL		
11*	Personnel with infections restricted.	4	35* Presence of insects, rodents-outer openings protected, no birds, turtles, other animals.	4
12*	Hands washed and clean, good hygienic practices.	4	FLOORS, WALLS AND CEILINGS	
13	Clean clothes, hair restraints.	1	36 Floors, constructed, drained, clean, good repair, covering, installation, dustless cleaning methods.	1
FOOD EQUIPMENT AND UTENSILS		LIGHTING		
14	Food (ice) contact surfaces designed, constructed, maintained, installed, located.	2	37 Walls, ceilings, attached equipment, constructed, good repair, clean surfaces, dustless cleaning methods.	1
15	Non-food contact surfaces designed, constructed, maintained, installed, located.	1	38 Lighting provided as required, fixtures shielded.	1
16	Dishwashing facilities designed, constructed, maintained, installed, located, operated.	2	VENTILATION	
17	Accurate thermometers, chemical test kits provided, gauge cock (1/4" IPS valve).	1	39 Rooms and equipment - vented as required.	1
18	Pre-flushed, scraped, soaked.	1	DRESSING ROOMS	
19	Wash, rinse water clean, proper temperature.	2	40 Rooms clean, lockers provided, facilities clean, located.	1
20*	Sanitization rinse clean, temperature, concentration, exposure time, equipment, utensils sanitized.	3	OTHER OPERATIONS	
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22	Food-contact surfaces of equipment and utensils clean, free of abrasives, detergents	2	42 Premises maintained free of litter, unnecessary articles, cleaning maintenance equipment properly sorted. Authorized personnel.	1
23	Non-food contact surfaces of equipment and utensils	1	43 Complete separation from living and sleeping quarters, laundry.	1
24	Storage, handling of clean equipment, utensils.	1	44 Clean, soiled linen properly stored.	1
25	Single-service articles, storage, dispensing.	1	ADMINISTRATION	
26	No re-use of single service articles.	2	45 Most current complete inspection report available and posted.	5
WATER		46 Overall cleanliness.		5
27	Water source, safe, hot and cold under pressure.	4		

SUPERVISOR SIGNATURE <u>Josh Curick</u>	INSPECTOR SIGNATURE <u>Adam Ashcraft</u>
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*IDENTIFIES CRITICAL ITEMS.

PROCEDURE NO. Y73-207INS

23 Clean one tops