

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

Name of facility <i>Shawnee State Park Ohio River Snack Shop</i>		Check one <input type="checkbox"/> FSO <input type="checkbox"/> RFE	License Number <i>71</i>	Date <i>9-2-77</i>
Address <i>11152 US HWY 52</i>		City/State/Zip Code <i>Shelby OH 45684</i>		
License holder <i>ODNR - Shawnee State Park</i>		Inspection Time <i>15</i>	Travel Time <i>10</i>	Category/Descriptive <i>CCIC</i>
Type of Inspection (check all that apply) <input type="checkbox"/> Standard <input type="checkbox"/> Critical Control Point (FSO) <input type="checkbox"/> Process Review (RFE) <input type="checkbox"/> Variance Review <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Pre-licensing <input type="checkbox"/> Consultation			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=not in compliance N/O=not observed N/A=not applicable																																																																																																							
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**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.



Authority: Chapters 3717 and 3715 Ohio Revised Code

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