State of Ohio

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

Name of facility			\	Check one			License Number		Date				
Eldora szedwiy Ballay			VÍFSO □ RFE				1 1099		7/5/22				
Address,					City/State/Zip Code								
	1589 5	4 X4 110	MPOD URSIAN OH USSUS										
License holder			1000				avel Time Category/Descriptive						
Eldora Scelausas Inc			· ·	$\geq \epsilon$	\sim	Hav		Cate	gor y/bescriptive				
			-	<u>></u>			CAC.		201				
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varian			noo Boylo	- 	□ Follow up		Follow up date (if required)	, ,	Water sample date/result (if required)				
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					∟i i ollow up				(ii roquirou)				
						· · · · · · · · · · · · · · · · · · ·							
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	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	nd 2	23	.⊡TN □ OU		Proper date marking and o	denc	eition				
		performs duties	-		□N/A □ N/C		Tropor date manning did t						
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health	2	4	OVA D N/C		Time as a public health control: procedures & records						
		Management, food employees and conditional employee	e.				Consumer Adviso	irv -					
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting		Ţ	□IN □ OU1	Γ							
4	□IN □OUT 🗀 N/A	Proper use of restriction and exclusion	2		□N/A		Consumer advisory provide	ed fo	or raw or undercooked foods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Pop	ulat	ions				
6	☑ IN ☐ OUT ☐ N/O	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	20	6	□IN □ QU¹ "□N/A	T	Pasteurized foods used; p	rohib	ited foods not offered				
7		No discharge from eyes, nose, and mouth		-		(12232A)9	Chemical	77 T.					
		reventing Contamination by Hands	27	Τ	□IN □ OU	T		4550 HTS					
8	√∐ÎN □ OUT □ N/O	Hands clean and properly washed		7	□N/A	,	Food additives: approved and properly used		properly used				
_		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	+	N □ OUT	т -							
9	ÍN □OUT □N/A □N/O			' ואי	⊒N/A		Toxic substances properly identified, stored, used						
	Пии Пии			Conformance with Approved Procedures									
10	☐IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29 IN I OUT			Compliance with Reduced	Oxy	gen Packaging, other				
100 Levi		Approved Source		9	_⊡·N/A		specialized processes, and HACCP plan						
11	□ IN □ OUT	Food obtained from approved source	з		□ IN □ OUT		Special Requirements: Fres	sh Ju	ice Production				
12		Food received at proper temperature	-	+									
13	OUT OUT	Food in good condition, safe, and unadulterated	3	1		;	Special Requirements: Hea	t Tre	eatment Dispensing Freezers				
14	□ IN □ OUT	Required records available: shellstock tags, parasite			□ IN □ OUT		Special Requirements: Cus	tom	Processing				
70,735	ZÎN/A □ N/O	destruction	3		□N/A □ N/O		Special Requirements: Cus	COTT	i rocessing				
		Protection from Contamination	3	'AI	☐ IN ☐ OU1		Special Requirements: Bulk	k Wa	ter Machine Criteria				
15	☐ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected	-	+	-LIN/A LIN/O	,							
40	□IN □ OUT	Fred contest suffered and and another d	3		□IN □ OUT		Special Requirements: Acid	dified	White Rice Preparation				
16	ÍN/A □ N/O	Food-contact surfaces: cleaned and sanitized	_	`			Criteria						
17	IN _ OUT	Proper disposition of returned, previously served,	3		□ IN □ OUT	Г	Critical Control Point Inspec	ction					
	Time/Temne	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)		+	.□N/A	_	•						
	□ IN □ OUT		36		□IN □ OUT .⊡N/A	'	Process Review						
18	□N/A □.N/O	Proper cooking time and temperatures		+	LIO NI	г							
40	□ IN □ OUT	Proper reheating precedures for het helding	3	7	□N/A	'	Variance						
19	□N/A ,□ N/O	Proper reheating procedures for hot holding	. -		l m		<u> </u>	-	y m v v v v v v v v v v v v v v v v v v				
20	□ IN □ OUT	Proper cooling time and temperatures		n:-	ale factorio	e.			·				
	□N/A □ N/O	THE STATE OF THE S					od preparation practices s the most significant co						
21	□ IN □ OUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
	□N/A ,□ N/O		F	Public health interventions are control measures to prevent foodborne									
22	ZIN DOUT DN/A	Proper cold holding temperatures			ess or injury.								
		· '											

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Type of Inspection

Eldory Sq	Declusion Vace 1/COM	<u> </u>	50	graga 7/5/									
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 applicable													
	Safe Food and Water		Ut	ensils, Equipment and Vending									
38 √□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	,⊡ N □ OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly							
39 ☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	55	Í IN □ OUT □N/A	Warewashing facilities: installed, maintained	d, used;	test							
Fo	od Temperature Control			strips									
40 Î IN D OUT DN/A D N/O	Proper cooling methods used; adequate equipment for temperature control	56	-□IN □ OUT	Nonfood-contact surfaces clean Physical Facilities									
41 OUT NA NO	Plant food properly cooked for hot holding	57	1 IN □ OUT □N/A	Hot and cold water available; adequate pr	essure								
42 IN OUT N/A N/O	Approved thawing methods used	58	Ü IN □OUT	Plumbing installed; proper backflow device	∍s								
43 IN OUT ON/A	Thermometers provided and accurate		□N/A □ N/O										
	Food Identification	59	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed										
44□ IN □ OUT	Food properly labeled; original container	60	60 □ IN □ OUT □N/A Tollet facilities: properly constructed, supplie										
Prever	tion of Food Contamination	61	-□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine	d							
45 ☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62	IN OUT	Physical facilities installed, maintained, and coutdoor dining areas	lean; do	gs in							
46 1 IN 0 OUT	Contamination prevented during food preparation, storage & display	1 📙	□N/A □ N/O	outaçor animg aroub									
47	Personal cleanliness	63	/□ IN □ OUT	Adequate ventilation and lighting; designated	areas u	sed							
48	Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities									
49 -□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	977 12 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		Administrative									
	Proper Use of Utensils	65	□ IN □ OUT. □ N/A	901:3-4 OAC									
50- IN OUT ON/A ON/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	301.0 4 0/10											
51 IN OUT ON/A	handled	66	.⊡~IN □ OUT □N/A	3701-21 OAC									
52	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use	-											
33 13 14 15 15 15 15 15 15 15	Observations and C	 orre	octive Actions										
	Mark "X" in appropriate box for COS and R: COS=cor			n R=repeat violation									
Item No. Code Section Prior	ity Level Comment	1	<u> </u>		cos	R							
	Sets acon	- (,	1) = 0	5/20(+/0)/1									
		Mary and	NY DESCRIPTION OF THE PROPERTY										
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- January													
_Person in Charge Date: 7/5/22													
Sanitarian Licensor:													
DDIOBITY LEVEL . C - CDITI	CAL NC - NON CRITICAL			D)								

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of Facility