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

Na	ame of facility	0 1/2 3 6 2	Check			License Number	Date						
	Nalace 1	Coffe LLC	J.rf′	so	RFE	141	(5/16/2)						
A	ldress		City/S	ity/State/Zip Code									
1	くろつ プル	Bouch Levy	16	Greenville 0/4 45 331									
1 ;	cense holder	i all way	Inspe		nes.								
-:	71	11 110	mope	/	"'/" "	avel Time	Category/Descriptive						
1	9/9C0 C	ofte 26C		(0		10	C95						
1 -	pe of Inspection (che					Follow up date (if required							
1	Standard	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Re	viev	N □ Follow up		(if required)						
	Toodboille Li 30 Day												
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
N	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											
	tie	Supervision	75% (42.17	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
		Person in charge present, demonstrates knowledge, a		\$454	□ □ □ OUT □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □ □								
1	.⊡łN □OUT □ N/A	performs duties	iiu	23	□N/A □ N/O	Proper date marking and	disposition						
2	,☑1Ñ □OUT □ N/A	Certified Food Protection Manager	****		☑ÎN □ OUT								
	The second secon	Employee Health	2002	24	□N/A □ N/O	Time as a public health con	trol: procedures & records						
3	☑N □OUT □ N/A	Management, food employees and conditional employee	s;			Consumer Adviso	ory .						
		knowledge, responsibilities and reporting		25	□ N □ OUT	Consumer advisory provid	ed for raw or undercooked foods						
4	☑IN □OUT □ N/A	Proper use of restriction and exclusion			./⊒Ñ/A	Consumer advisory provid	ed for faw of dildercooked foods						
5	.☑·IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	£7	The second secon	Highly Susceptible Pop	ulations						
6	☐ IN ☐ OUT ☐ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□ IN □ OUT □ IN/A	Pasteurized foods used; p	rohibited foods not offered						
7	DIN OUT NO			2000 X		Chemical							
	A CONTRACTOR OF THE PROPERTY OF THE PROPERTY OF THE PARTY	reventing Contamination by Hands	NEW	en/e	FIN FIGUR	Uncinical	The second is the second of th						
8	.⊡IN □ OUT □ N/O	Hands clean and properly washed	Street, dinon, g	27	□IN □OUT □N/A	Food additives: approved	and properly used						
		No bare hand contact with ready-to-eat foods or approved		H									
9	IIO □ NI*□		ved	28	DIN DOUT	Toxic substances properly i	dentified, stored, used						
9	□N/A □ N/O	alternate method properly followed		DOM:									
10	,DIN OUT N/A	Adequate handwashing facilities supplied & accessible				Conformance with Approved	The first of the control of the cont						
10	TABLE TOOL TIMA	Approved Source		29	□IN □ OUT □N/A	Compliance with Reduced specialized processes, and	Oxygen Packaging, other						
11	,⊒⊣N □ OUT	Food obtained from approved source	704.77		☐ IN ☐ OUT	openanzea processo, and	217/3001 plan						
40	□ IN □ OUT	Food received at proper temperature		30	□N/A □ N/O	Special Requirements: Fres	sh Juice Production						
12	□N/A □-N/O	rood received at proper temperature		31	□IN □ OUT	Charial Paguiramento, Han	t Transfer at Diagram in E						
13	,⊡1Ñ □ OUT	Food in good condition, safe, and unadulterated			□N/A □ N/O	Special Requirements: Hea	at Treatment Dispensing Freezers						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OUT	Special Requirements: Cus	tom Processina						
			Sign out	-	□N/A □ N/O		· · · · · · · · · · · · · · · ·						
	_⊒M\ □ OUT	Protection from Contamination	70000a	33	□ IN □ OUT □N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria						
15		_Food separated and protected		\vdash									
40	□ IN □OUT			34			lified White Rice Preparation						
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized			□N/A □ N/O	Criteria							
17	_□·IÑ □ OUT	Proper disposition of returned, previously served,		35	□ IN □COUT	Critical Control Point Inspec	otion						
galya		reconditioned, and unsafe food			□N/A	Ontrodi Control Control Inspec	AIOH						
123		rature Controlled for Safety Food (TCS food)		36	□ IN □ OUT	Process Review							
18	□ IN □ OUT □ N/A □ N/O	Proper cooking time and temperatures		H	N7A								
	-ØfN □ OUT			37	□ IN. □ OUT √□Ñ/A	Variance							
19		Proper reheating procedures for hot holding		Ш									
-	□ IN □ OUT												
20	□N/A ,⊡*Ñ/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
	□-IN □ OUT		\dashv	th	that are identified as the most significant contributing factors to								
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness.									
			Public health interventions are control measures to prevent foodbor										
22	_ A\N ☐ TUO ☐ ÎN ☐ Q	Proper cold holding temperatures		illness or injury.									

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	14	(46P (01	10	11() /	undant/CCP	5/16	par Janes	<u>/</u>
GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											NAME OF STREET
Ma	ark d	esignated compl	TO HALL A SOURCE THIS IS	medicus edificie	, OUT, N/O, N/A) for each numbered item: IN	l=in c				applica	ıble
			HER RECORDER OF STREET		d and Water			Jtensils, Equipment and Vene Food and nonfood-contact	HALIBOR MERCHANISTINIC CORP.	ole, pro	perly
38		N D OUT DN/A	□ N/O		ized eggs used where required	54	OUT OUT	designed, constructed, and	used		
39	39 ✓☐ÎN ☐OUT ☐N/A Water and ice to Food Temperature				and ice from approved source	55		Warewashing facilities: insta	alled, maintained,	used; t	test
40 .	Proper				cooling methods used; adequate equipment	56	-■ÎN □ OUT	clean			
40,	Tor temp			for temp	perature control	Physical Facilities					
41	□ IN □ OUT □N/A-□ N/O Plant for			Plant fo	od properly cooked for hot holding	57	OUT ON/A	Hot and cold water availab	le; adequate pre	ssure	
42	□ IN □ OUT □N/A-□ N/O Approv			Approve	ed thawing methods used	58		Plumbing installed; proper	backflow device	s	
43 .	☐ ÎN ☐ OUT ☐ N/A Thermo		Thermo	meters provided and accurate		□N/A□N/O					
	Food It		Food Id	entification	59	OUT OUT ON/A					
44	44 ☐ Ny-É OUT Food p			Food pr	roperly labeled; original container	60	OUT ON/A	Toilet facilities: properly cons	structed, supplied,	cleane	d
Prevention o			Preven	CARBURATE	ood Contamination	61	. □ÎN □ OUT □N/A	Garbage/refuse properly disp	osed; facilities ma	intaine	d
45				rodents, and animals not present/outer s protected	62	OUT OUT	Physical facilities installed, noutdoor dining areas	naintained, and cl	∍an; doo	gs in	
46.		N'□ OUT			ination prevented during food preparation, & display		□N/A □ N/O				
47 _	J@11	N D OUT DN/A			al cleanliness	60	BIN DOUT	Adequate ventilation and ligh	nting; designated a	areas us	sed
48,		OUT DN/A		Wiping	cloths: properly used and stored	64	DIN OUT ON/	Existing Equipment and Facili	ties		
49		N □ OUT □N/Ą.I			g fruits and vegetables			Administrative			
50				l .	se of Utensils	65	S IN I OUT-TN/A	901:3-4 OAC			
	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried,						.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,				
51				handled		66	OUT ON/A	3701-21 OAC	· · · · · ·		
53											
					Observations and C	orre	ective Actions				
ltor	n No.	Code Section	Priori	Mark ") ity Level	X" in appropriate box for COS and R: COS ≘corre I Comment	ected	on-site during inspecti	on R=repeat violation		cos	
4	7	3.2/	110	e C	Observed while subs	Tin	up in wil	bled container			R
			CONT. BURN	7,0							
5/		4.862	11/	\bigcirc	Obsevered untited uno	1/9	anteed wil	h Handles facia	<u> </u>		
					down in Kitchen						
10/9	·	2 \ Del		-9	Oho (. // .			of the	"Y.		
197 7	<u>)</u>	20 Surpey Co		F.Ar ³	Observed cakes unc	00	VCA : Tours	Tract VICICAL	r4168		
		, , , , , , , , , , , , , , , , , , ,			The Ellera. The C	OUT	Z CZE V V CASZ		1		
5	5	7,40	NO		Observed divity wave	Wa	Shine Maci	buc to Kitch	lon		
	******			Ti							
					Critical Control Po	$I_{\tilde{q}}$	T In race	tion	****		
			``		III Protection for	14	CONTOGINA	Tiva			
11 0)	200		Observed a Way			-997g 17	JT /			
16/	2)	3.2 C	(_	,r	Observed Caller un cue	J. C. V.	ed in ret	igerales in K	116409		
Par	son i	n Charge	<u> </u>		PIC COVERED TEMI			Date:		⊥	
Devica Coeneroux 5-16-22											
Sanitarian () / / ()											
L		MAR	ag	J (GORAL TO THE STATE OF THE STATE			100//			
PR	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of										