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

N.	of facilities		I a			[Lianna Number		D-4-				
No	me of facility	1. 111	Check on ⊿FSC			License Number	5-6-2)					
ii ii	ROI Have	on Operations LUC				117/	5-6 del					
Ac	Idress	on Operations LLC High ST	1	City/State/Zip Code								
1	096 11	Hich ) 1	-2- 1	6/cear. 16 OH 45331								
Lic	cense nolder		Inspection	n Time	Tra	vel Time	Ca	ategory/Descriptive				
6	lancrest 6	peration	75	iner I		1/>		C 45				
Ту	pe of inspection (chec	k all that apply)	<u> </u>			Follow up date (if required	Water sample date/result					
	Standard 🔎 Ĉritical (	Control Point (FSO) □ Process Review (RFE) □ Varia	ance Revie	w □ Follow u	ıp		-,	(if required)				
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	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											
	an accignated compac		leiii. <b>iiv</b> -iii	Compliance	001-		-					
F		Compliance Status		Compliance Status								
	and the second s	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	□ IN □OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	na 23	□N/A □ N	/0	Proper date marking and disposition						
2	☑ÎN □OUT□ N/A	Certified Food Protection Manager   Employee Health	24			Time as a public health co	ntro	l: procedures & records				
3	☑N □OUT□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	.	Consumer Advisory								
4	,∄IN □OUT □ N/A	Proper use of restriction and exclusion	25	DN/A	01	Consumer advisory provid	ded	for raw or undercooked foods				
5	☑IN □OUT □ N/A	I/A Procedures for responding to vomiting and diarrheal events Highly Susceptible						ntions				
		Good Hygienic Practices	26	□ÎN □ O	UT	Pasteurized foods used;	proh	ibited foods not offered				
<u>6</u> 7	ØIN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth	20	□N/A	SATAS	Og Capper (1905 acc. Lo. 1907 of the State o	0884.0					
/	Same and the second of the second	reventing Contamination by Hands	342-			Chemical	100.51					
8	DIN □ OUT□ N/O	27 Food additives: approved					and	d 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	□IN □ OI ,⊡N/A	l kas utilia	Toxic substances properly identified, stored, used						
40	DIN DOUT DINA	Adagusta handusahing facilities cumplied 9 acceptible			The format Yo	onformance with Approve	Market Live	South Million Alexander California and California and Alexander California				
10	,⊒łN □OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source	29	□IN □ OI □N/A	UI	Compliance with Reduced specialized processes, ar	i Ox nd H	ygen Packaging, other IACCP_plan				
11	D'IN DOUT	Food obtained from approved source	30		UT							
12	□ IN □ OUT □N/A □-N/O	Food received at proper temperature			0	Special Requirements: Fre	esh .	Juice Production				
13	,⊒-IN □ OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: He	reatment Dispensing Freezers					
14	□IN □ OUT .□N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □ OU		Special Requirements: Cu	ston	n Processing				
	mile) a minemanic — bet in Minemal Brooks in the contract	Protection from Contamination	33		UT	Charles Baguirements, Bul	He VA	Astan Masalaha - Oultanta				
15	,⊡·IN □ OUT □N/A □ N/O	Food separated and protected	33	"□N/A □ N/		Special Requirements: Bul		rater Machine Criteria				
16	□ N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	N □ N □ OI	UT /O	Special Requirements: Aci Criteria	idifie	ed White Rice Preparation				
17	,□-iN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	, ⊡*IN □ OU □N/A	UT	Critical Control Point Inspe	ectio	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	712.2		UT							
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	,.⊒N/A		Process Review		-				
19	□ IN □ OUT □N/A ,@^Ñ/O	Proper reheating procedures for hot holding	37	□IN □ OI →⊡NÄ	UT	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 ₄□ N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.								
22	_□ N/A □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

## State of Ohio

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The section of	A debase		¥	* .		Lurvin Hann		Nothing of pro-	:				
					GOOD RETAIL	inglight players,	ATTENT, AND TAXABLE SECTION OF A PARTY						
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													
IVi	ark c	iesignated comp				=ın c	ompliance OUT=	11/12/14/19	n compliance N/O≍not obser tensils, Equipment and Vend		applica	ıble	
38		Safe Food and Water  E ÎN □ OUT □ N/A □ N/O Pasteurized eggs used where required				54	□ IN_□ OUT	urfaces cleana	ble, pro	perly			
39 □ IN □ OUT □ N/A				Water a	and ice from approved source				designed, constructed, and u Warewashing facilities: instal		nseq.	test	
			Fo	od Temp	erature Control	55	I □ IN □ OUT [	_IN/A	strips	nouj mamamou	, 4004,	1001	
40		IN 🗆 OUT 🗆 N/A	⊡ N/O		cooling methods used; adequate equipment perature control	56	□ N □ OUT		Nonfood-contact surfaces clean  Physical Facilities				
41	□ IN □ OUT □N/A-□ N/O Plant			Plant fo	ood properly cooked for hot holding	57	DIN DOUT D	IN ☐ OUT ☐N/A Hot and cold water available; a				20.000.00000000000000000000000000000000	
42			Approve	ed thawing methods used	58	.⊡-IN □OUT		Plumbing installed; proper backflow devices					
43	,⊡ ÎN □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O							
			Food Id	entification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly dis								
44	4 "⊡″IN □ OUT			Food pr	roperly labeled; original container	60	☑IN ☐ OUT [	□N/A	N/A Toilet facilities: properly constructed, supplied, cleane				
			Preven	tion of F	ood Contamination	61	.ŒÍN □ OUT E	sed; facilities m	aintaine	d			
45 ,	□ OUT				rodents, and animals not present/outer s protected	62	- IN OUT		Physical facilities installed, maintained, and clean; of			gs in	
46		N. █ OUT		Contam	ination prevented during food preparation,		□N/A □ N/O		outdoor dining areas				
47	ا <u>آ</u>	N 🗆 OUT 🗆 N/A			& display	63	↑□ IN □ OUT		Adequate ventilation and light	ing; designated	areas u	sed	
48	/☐ IN □ OUT □N/A □ N/O			Wiping	cloths: properly used and stored	64	ZIN □ OUT [	□N/A	Existing Equipment and Facilitie	es			
49		N □ OUT □N/A·	Note the summer	antendistrictual nation	g fruits and vegetables				Administrative				
50		N C OUT CANA	ewiä Arimali Hrub		se of Utensils	65	☐ IN ☐ OUT ☐		901:3-4 OAC			Sala Spanish pri	
50		☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored  Utensils, equipment and linens: properly stored,								,			
51	LI III OUI LIN/A			handled		66	OUT [	∃N/A	3701-21 OAC				
52 53	- □ IN □ OUT □ N/A Single-use/single-service articles: properly stored, used												
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation													
	n No		Priori	ty Level			7	ъ.		7. 7	cos	R	
410	/	377	AZ	<u>(</u>	Observed duty tan	12	lowing 4	188	Toward clean	17905			
(")		4.8 E. I	0/1	/	Opreived Food Travi	£.	E. D. 142						
in.**		170	10.	1000	77.61010 (000 11 44)	1 4	cp up		F1114 118 <sup>4</sup> 986				
54		4000	N.C		Observed wood roller in dry Starage and								
			16 40		7 6 7			<u> </u>					
46		3,20	1	16	Observed tood being star	cal	on tlon i	4 1	wall in treetin				
					Wo critical Contrat Poin	1							
					No critical Control Po.	ΨĨ	Wielalter	1	topad				
	Water				Wole Water								
					Please sand copy of Ser Sate To Food Sitery B ODH, Ohio & gov								
	Food Setoty B'ODH				1 6	14.0160	10						
						- Contraction of the Contraction		1812-1-1-1					
Person in Charge Date:													
Santada													
Sanitarian Licensor: () (1)													
PRIORITY FUEL OF STREET NO.											-		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page \_\_\_\_ of \_\_\_\_