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

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Na	ame of facility	• •	Check				License Number		Date			
ĺ	HICH	INC	□FS	30	RFE		1001		7/29/22			
				ity/State/Zip Code								
1 UIS 1009 NOCOLD 17					Gennillo All USSS/							
The state of the s				410	110116 n Time 1	(_	171 373 327	_				
LIC	cense holder		mspec		111110	Trav	rel Time	Ca	tegory/Descriptive			
	_A-KO1.	/ K	\- <u>-</u> -	-7			10		C/J			
1 -	pe of Inspection (chec		•			- 1	Follow up date (if require	d)	Water sample date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					v □ Follow up)			(if required)			
H	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
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												
277,577		Compliance Status		Compliance Status								
200		Supervision	9375	410			perature Controlled for Sa	ifety	/ Food (TCS food)			
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, are performs duties \hat{F}	nd	23	□N/A □ N/C		Proper date marking and	dis	position			
2	│ □IN □OUT □ N/A	Certified Food Protection Manager	3551	24	□ IN □ OU ⊡N/A □ N/C		Time as a public health co	ntro	l: procedures & records			
CVW6					ших шис		Consumption of the state of the	70,00				
3	DIN DOUT D N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;		□IN □OU	TOOLS T	Consumer Advis	огу				
4	☑IN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A	'	Consumer advisory provi	ded	for raw or undercooked foods			
5	☑IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	its		TOWNER PLANE	verse e Perse a	Highly Susceptible Po	pul	ations			
		Good Hyglenic Practices	10000		□ IN □ OU	Т			minimum of the control of the contro			
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized foods used;	pror	indited toods not offered			
7	🗆 IN 🗆 OUT 🗆 N/O	No discharge from eyes, nose, and mouth	2000000		- 1. Dec 1994 - 1. Dec 1-8 (1995) 1994 - 1		Chemical					
		reventing Contamination by Hands	PATPAL	27	□IN □ OU ⁻ □N/A	Т	Food additives: approved	an	d properly used			
8	DIN DOUT NO	Hands clean and properly washed		21	[™] N/A		1 ood additives, approved	an	a property used			
9	│ │	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28	☑IN □ OU □N/A	Т	Toxic substances properly identified, stored, used					
		- Internate manage property tone near				Co	nformance with Approve	d F	rocedures			
10			Troping .	29 IN I OUT Compliance with Reduced Oxygen Packaging, other								
		Approved Source			_□N/A		specialized processes, ar	nd F	IACCP plan			
11	□ IN □ OUT	Food obtained from approved source	_	30			Special Requirements: Fre	esh	Juice Production			
12		Food received at proper temperature	-									
13	ETIN OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C		Special Requirements: He	at T	reatment Dispensing Freezers			
14	□ IN □ OUT ·□N/A □ N/O	Required records available: shellstock tags, parasite destruction		32		,	Special Requirements: Cu	stor	n Processing			
		Protection from Contamination		_	□IN □OU							
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		33	N/A □ N/O		Special Requirements: Bu	lk W	/ater Machine Criteria			
16	│ IN │ OUT │N/A │ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OU1 □N/A □ N/O	Τ	Special Requirements: Ac Criteria	idifie	ed White Rice Preparation			
17	ØIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OUT	Т	Critical Control Point Inspe	ectic	n			
Time/Temperature Controlled for Safety Food (TCS food)					□IN □ OUT	т		-	ž.			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A		Process Review					
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding		37	□ IN □ OUT	T	Variance					
.20	□ IN □ OUT □Ñ/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□ IN □ OUT □Ñ/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	.EIN □-OUT□N/A	Proper cold holding temperatures										

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Name of Facility	A		Type of Inspection	Date									
	DI INC.		STANDARD	上7/29/2人									
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	. Zij	Utensils, Equipment and Ven										
38	Pasteurized eggs used where required	54 🗆 IN 🗹 OUT		surfaces cleanable, properly									
39 □ IN □ OUT □ N/A	Water and ice from approved source		Marayanhing facilities, in at	alled, maintained, used; test									
F	ood Temperature Control	55 DIN DOUT D	IN/A strips	anod, maintainod, dood, toot									
40 □ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces of Physical Facilities	clean									
41 / □ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 1 IN 0 OUT 0	IN/A Hot and cold water availab	ole; adequate pressure									
42 IN OUT ON/A N/O	Approved thawing methods used	58 🖾 IN 🗀 OUT	Plumbing installed; proper	backflow devices									
43 IN OUT ON/A	Thermometers provided and accurate	□N/A□N/O											
	Food Identification	59 1 IN 1 OUT 1	N/A Sewage and waste water pro	operly disposed									
44	Food properly labeled; original container	60 IN OUT D	N/A Toilet facilities: properly cons	structed, supplied, cleaned									
Preve	ntion of Food Contamination	61 IN OUT C	N/A Garbage/refuse properly disp	osed; facilities maintained									
45 ☑ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62 ⊡ IN □ OUT	Physical facilities installed, noutdoor dining areas	naintained, and clean; dogs in									
46 ☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O	Successfulling around										
47 IN OUT ON/A	Personal cleanliness	63 - IN OUT	Adequate ventilation and ligh	nting; designated areas used									
48 1 IN 0 OUT 0N/A N/O 49 1 IN 0 OUT 0N/A N/O	Wiping cloths: properly used and stored	64 DIN DOUTE	IN/A Existing Equipment and Facilit	lies									
	Washing fruits and vegetables Proper Use of Utensils		Administrative										
50 🛮 IN 🗎 OUT 🗀 N/A 🗀 N/O	In-use utensils: properly stored	65 ⊡'IN □ OUT □]N/A 901:3-4 OAC	-									
51/ O IN OUT ON/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN 🗆 OUT 🖺											
52 IN OUT NA	Single-use/single-service articles: properly stored, used												
53 OIN OUT ON/A ON/O	Slash-resistant, cloth, and latex glove use												
	Observations and C Mark "X" in appropriate box for COS and R: COS=corr												
Item No. Code Section Prior	ity Level Comment		1000	COS R									
) ca 17 CM / / /	C Observe broken	<u>seas or</u>	1 WILLY OF YELL	<u> </u>									
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		10190											
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/													
	11												
Person in Charge Jahren Jocks 1924 Date: 7-29 3032													
Sanitarian Licensor:													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of 3													

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

Name of Facility