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

Na	me of facility		Check or			License Number		Date				
(1)			-□ FSC			161		9/8/1)				
199				111 90/2/			40/11					
Au		11	City/Stat	//State/Zip Code								
	135 /1/	Miami Ave Tones RosTKuylii	Mrua	adtord OH 45308								
Lic	ense holder	_ 0	Inspection	on Time	Trav	rel Time	Ca	tegory/Descriptive				
5	haron Ri	Tones Kustkunki	7	5		<i>30</i>		C35				
Ту	pe of Inspection (chec				<u> </u>	Follow up date (if required	d)	Water sample date/result				
-		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w □ Follow u _l	p ·		•	(if required)				
	□ Foodborne □ 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												
	ant dobignated compile		em, nv -@	compliance C	701-1							
Section 2		Compliance Status	F-2.7	Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	Jan □out □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	1d 23	23 Proper date marking and disposition				osition				
2	.☑IN □OUT □ N/A	Certified Food Protection Manager Employee Health	24	□ IN □ OUT 24 □ N/A □ N/O Time as a public health control: procedures & records								
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	' "	Consumer A								
4	-□IN □OUT □ N/A	Proper use of restriction and exclusion	25	N/A	1	Consumer advisory provid	ded	for raw or undercooked foods				
5	~□ÍN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its		Highly Susceptible Po	pula	tions					
		Good Hygienic Practices			JT	Pasteurized foods used;	proh	ibited foods not offered				
<u>6</u> 7	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		20 LENVA								
<i>'</i>		reventing Contamination by Hands			STM AT SH	Chemical	Chilling.					
8		Hands clean and properly washed	27	27 ☐ IN ☐ OUT Food additives: approved and properly used								
9	□ IN □ OUT □N/A ,	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	28 DIN OUT Toxic substances properly identified, stored, used								
		Adams to the state of the state		Conformance with Approved Procedures				- Control of the Cont				
10	,,⊒łiÑ □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	29 EIN OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan								
11	-⊡'IN □ OUT	Food obtained from approved source) jamin					<u> </u>				
12	□ IN □ OUT □N/A □-N/O	Food received at proper temperature	30	I-LIN/A 'LI N/		Special Requirements: Fresh Juice Production						
13	-@¹N □ OUT	Food in good condition, safe, and unadulterated	31		0	Special Requirements: Heat Treatment Dispensing Freezers						
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	ПІМ ПО	JΤ	Special Requirements: Cu	storr	Processing				
1.52		Protection from Contamination		ПІМПО		On a dal Daniel						
15	ZON □ OUT □N/A □ N/O	Food separated and protected	33	□N/A □ N/0	0	Special Requirements: But	ik W	ater Machine Criteria				
16	□ N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU □ IN/A □ N/A	O T	Special Requirements: Aci Criteria	idifie	d White Rice Preparation				
17		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	35 ☐ IN ☐ OUT , Critical Control Point Inspection								
100 mm	Time/Tempe	rature Controlled for Safety Food (TCS food)		ПІМ ПО	JT	200						
18	□ IN □ OUT	Proper cooking time and temperatures	36	-⊡N/A		Process Review						
	□N/A.□-N/O □ IN □ OUT		37	□IN □ OU □N/A	JT	Variance						
19	□N/A, □ N/O	Proper reheating procedures for hot holding		4	1	- Signature						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	□ IN □ OUT □N/A ☑ Ñ/O	Proper hot holding temperatures	fo	foodborne illness. Public health interventions are control measures to prevent foodborne								
22		Proper cold holding temperatures		illness or injury.								

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Nan	e of Facility		Type of Inspection Date									
(-ate 121		Type of Inspection Tandard Date	Z)) -								
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 Utensils: Equipment and Vending												
38	☐ IN ☐ OUT-☐N/A ☐ N/O		Utensils, Equipment and Vending Food and nonfood-contact surfaces cle	anable, prope	erly							
39	□ÍN □OUT □N/A		designed, constructed, and used									
39		Water and ice from approved source od Temperature Control 55	IN/A Warewashing facilities: installed, mainta strips	ined, used; tes	st							
40	☐ IN ☐ OUT ☐N/A´☐`N/O	Proper cooling methods used; adequate equipment 56 IN OUT	Nonfood-contact surfaces clean									
		for temperature control	Physical Facilities									
41	□ IN □ OUT □N/A.□ N/O	Plant food properly cooked for hot holding 57 - IN □ OUT □]N/A Hot and cold water available; adequate	pressure								
42	☐ IN ☐ OUT ☐N/A-☐ N/O	Approved thawing methods used 58 LIN DOUT	Plumbing installed; proper backflow de	vices								
43	,□ IN □ OUT □N/A	Thermometers provided and accurate										
		Food Identification 59 2 IN 0 OUT 0	IN/A Sewage and waste water properly dispos	ed								
44	, □ ÎN □ OUT	Food properly labeled; original container]N/A Toilet facilities: properly constructed, supp	olied, cleaned								
	Preven	tion of Food Contamination 61 IN I OUT D	N/A Garbage/refuse properly disposed; facilitie	s maintained								
45	-EIN OUT	Insects, rodents, and animals not present/outer openings protected 62 □ IN □ OUT	Physical facilities installed, maintained, a outdoor dining areas	nd clean; dogs	; in							
46	.☑ IN □ OUT	Contamination prevented during food preparation, storage & display										
47 -	☐ IN ☐ OUT ☐N/A	Personal cleanliness 63 DIN DOUT	Adequate ventilation and lighting; designa	ited areas use	-—-							
48	□ IN □ OUT □N/A □ N/O	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 Proper Use of Utensils	Administrative									
50 .	- SIN ABUT ON/A ON/O	In-use utensils: properly stored 65 🗆 IN 🗀 OUT/C	IN/A 901:3-4 OAC									
51	☐ IN-É OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,	IN/A 3701-21 OAC		—							
52	ÍN D OUT DN/A	handled	GIVIT GIVE									
53 □ IN □ OUT □N/A Single-use/single-service articles: propenly stored, used												
		Observations and Corrective Action										
lten	No. Code Section	Mark "X" in appropriate box for COS and R: COS-corrected on-site during inspity Level Comment	pection R=repeat Violation	cos	R							
54	1.4C N	C Observed microwald was dist										
	4.8 62											
54	3) + W	Observed untrial by prop Table 1	hat need interes									
100	7-10-6											
2/	18 F) N		Compartment Juk									
3 f	4,4 /	Sanitiga										
			r and standard									
-												
Per	son in Charge	U S. H.	Date: G/8/)									
The part of the second												
Sanitarian Martin (Licensor:) (H)												
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page 2 of 2											

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