State of Ohio

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

Name of facility				Check one ☑ FSO □ RFE			License Number		Date			
Ac	Idress		City/Sta	ate	/Zip Code	[
1108845 St					MIRRINGLE, CH. C/533/							
License holder Insp			Inspect	pection Time		Trav	avel Time		Category/Descriptive			
	- 808 2177						/C)	l	AUC CA			
Type of Inspection (check all that apply)					1	- 1	ollow up date (if required	4)	Water sample date/result			
-		nce Revi	ew	/ □ Follow up		onen ap auto (n poqui co	•,	(if required)				
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
95 L*10												
96	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		Compliance Status								
		Supervision	74. E	Time/Temperature Controlled for Safety Food (TCS food)								
4	TIN DOUT DAYA	Person in charge present, demonstrates knowledge, ar	nd .		□ IN □ OU1							
2	DIN DOUT D N/A	performs duties Certified Food Protection Manager		23	□N/A □ N/O)	Proper date marking and	dis	position			
-		Employee Health	2	24			Time as a public health cor	ntro	l: procedures & records			
-	DIN DOUT DAY	Management, food employees and conditional employee	s:		A CONTRACTOR	7.15.75.75.75 7.75.75.75.74	Consumer Advis	ory	The second secon			
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		5	□ IN □ OUT □N/A	Т	Consumer advisory provide	ded	for raw or undercooked foods			
5		Procedures for responding to vomiting and diarrheal ever	nts		La la Arrania	virtii k	Highly Susceptible Po	nul	HONE			
řů.		Good Hygienic Practices		T	□ IN □ OU1	Т		***************************************	Managadan Barata San Barata San San San San San San San San San Sa			
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2	6	□N/A		Pasteurized foods used; p	oroh	hibited foods not offered			
7	☐ IN ☐ OUT ☐ N/O	No discharge from eyes, nose, and mouth			in radia, provincel Salva Periodologia		Chemical		1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -			
	Pi	reventing Contamination by Hands	ASSESSED TO SERVICE OF THE SERVICE O		רטס 🗆 או 🗆	т	,					
8	DIN DOUTDN/O	Hands clean and properly washed	2	27	□N/A		Food additives: approved	and	d properly used			
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	28 IN OUT Toxic substance				es properly identified, stored, used				
			i ii				nformance with Approve	and any large				
10	DÎN DOUT DA/A	Adequate handwashing facilities supplied & accessible	<u></u>	29	□IN □ OUT	Т	Compliance with Reduced specialized processes, an					
11	□IN □OUT	Approved Source Food obtained from approved source	2000	+		-	specialized processes, an		IACCE plair			
11			 3	30			Special Requirements: Fre	∍sh	Juice Production			
12	□N/A □ N/O	Food received at proper temperature	3	31	□ IN □ OUT	Ţ	Special Requirements: He	at T	reatment Dispensing Freezers			
13	DIN DOUT	Food in good condition, safe, and unadulterated	<u> </u>	+		-	-		, , , ,			
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	32	□ IN □ OUT		Special Requirements: Cu	stor	n Processing			
		Protection from Contamination	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	33			Special Requirements: Bul	lk M	later Machine Criteria			
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		+	⊡N/A □ N/O				l ·			
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized]3	4	□ IN □ OUT		Special Requirements: Aci Criteria	difie	ed White Rice Preparation			
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□ IN □ OUT □N/A	Т	Critical Control Point Inspe	∍ctic	n · i			
	⊴ Time/Tempe	rature Controlled for Safety Food (TCS food)	3	6	□ IN □ OUT	т	Process Review					
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		+	□N/A							
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	7	□ IN □ OUT □N/A	<u>.</u>	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 □ N/O	Proper hot holding temperatures	1	that are identified as the most significant contributing factors to foodborne illness.								
22	□ÍN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

Name of Facility	Type of Inspection	Date										
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 Ve										
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 □ IN □ OUT	Food and nonfood-contact designed, constructed, an	ct surfaces cleanable, properly									
39 IN OUT IN/A Water and ice from approved source	55 🗆 IN 🗆 OUT		stalled, maintained, used; test									
Food Temperature Control	56 IN QUIT	Strips Nonfood-contact surfaces	o clean									
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate of for temperature control	quipment 30 1 II II 201	Physical Facilities	i diean									
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 🗆 IN 🗆 OUT	□N/A Hot and cold water availa	able; adequate pressure									
42 IN OUT N/A N/O Approved thawing methods used	58 🗆 IN 🗆 OUT	Plumbing installed; prope	er backflow devices									
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate												
Food Identification	59 □ IN □ OUT	□N/A Sewage and waste water p	properly disposed									
Food properly labeled; original container	60 🗆 IN 🗆 OUT	□N/A Toilet facilities: properly co	onstructed, supplied, cleaned									
Prevention of Food Contamination	61 🗆 IN 🗀 OUT	□N/A Garbage/refuse properly di	sposed; facilities maintained									
45 IN OUT Insects, rodents, and animals not present/or openings protected	02 13 14 15	Physical facilities installed, outdoor dining areas	maintained, and clean; dogs in									
46 ☐ IN ☐ OUT Contamination prevented during food prepared storage & display	ation,											
47 DINDOUT N/A Personal cleanliness	63 ☐ IN ☐ OUT	Adequate ventilation and li	ighting; designated areas used									
48 IN OUT N/A N/O Wiping cloths: properly used and stored	64 🗆 IN 🗆 OUT	□N/A Existing Equipment and Fac	illities									
49 IN OUT IN/A IN/O Washing fruits and vegetables Proper Use of Utensils		Administrative										
50 IN OUT N/A N/O In-use utensils: properly stored		□N/A 901:3-4 OAC										
I Itensils, equipment and lineas; properly sto	ed, dried,	Thus 0704 04 04 0										
51 □ IN □ OUT □N/A Single-use/single-service articles; properly s	ered used	□N/A 3701-21 OAC										
53 DINDOLEDNA DNO Slash-resistant, cloth, and latex glove use	orea, asea											
Observations and Corrective Actions												
Mark "X" in appropriate box for COS and												
Item No. Code Section Priority Level Comment			cos R									
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Person in Charge Date:												
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Sanitarian	Licenso	r:										

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL