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

| Na   | ame of facility   |  | Check one    |  |                         |                   | License Number  |  | Date   |  |  |
|--|---|--|--------------|--|-------------------------|-------------------|---|--|--|--|--|
|  | Fam. Jay 1  | Man STure # 32758  | ☐ FSO ☐ RFE  |  |                         |                   | 127   |  |  |  |  |
| A  | <i>- (A III → I - V II / I</i><br>Idress :                            | 2440 21986 22783   | City/Sta     | City/State/Zip Code  |                         |                   |   |  | 10120142   |  |  |
| 1  | 155 11  | 11.  | 1            |  |                         |                   |   |  |  |  |  |
| License holder   |   |  |              |  | 4 01 2- 117<br>Time     | <u>//</u>         | ff $9$ $f$ $3$ $0$ $9$                                |  |  |  |  |
| · ·  |   |  |              |  | mopodion time           |                   | /er rime  | Ga   | ategory/Descriptive  |  |  |
| Francy Duller Stares St dus INC  |   |  |              |  | _/5                     |                   | 75 (-2.5  |  | ( -) }   |  |  |
| Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Varial                                     |   |  |              |  | aco Poviow IT Follow up |                   | Follow up date (if required                           | ow up date (if required) Water sample date (if required) |  |  |  |
| ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation  |   |  |              |  | Li Follow up            | <b>'</b>          |   |  | (n required)   |  |  |
|  |   |  |              |  | .                       |                   | _   |  |  |  |  |
| 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 |   |  |              |  |                         |                   |   |  |  |  |  |
|  | Warning I. J. C. L. Harring I. C. | Compliance Status  |              | Compliance Status  |                         |                   |   |  |  |  |  |
| 27.7   |   | Supervision  |              | 12.5   |                         | / Food (TCS food) |   |  |  |  |  |
| 1  | □ IN □ OUT □ N/A  | Person in charge present, demonstrates knowledge, an performs duties                     | nd 2         | וביני  | □IN □OUT                |                   | Proper date marking and disposition                   |  |  |  |  |
| 2  | □IN □OUT,□/Ñ/A  | Certified Food Protection Manager  Employee Health                                       |              |  | □IN □ OUT<br>□N/A □ N/O |                   | Time as a public health co                            | ime as a public health control: procedures & reco        |  |  |  |
| 2122 <u>1</u>  |   | Management, food employees and conditional employee                                      | c:           |  | LEIN/A LI IN/C          |                   | Consumer Advis  | 1414-15  |  |  |  |
| 3  | JUIN DOUT N/A   | knowledge, responsibilities and reporting  | 1 [          | _ [  | ⊐IN □ OUT               | <u> </u>          |   | ***** <u>***</u>   |  |  |  |
| 4  | □IN □OUT □ N/A  | Proper use of restriction and exclusion  |              |  | ⊒N/A                    |                   | Consumer advisory provided for raw or undercooked foo |  |  |  |  |
| 5  | ☑IN □OUT □ N/A  | Procedures for responding to vomiting and diarrheal ever                                 | nts          |  |                         |                   | Highly Susceptible Po                                 | pul  | ations   |  |  |
| 6  | ☐ IN ☐ OUT. ☐ N/O   | Proper eating, tasting, drinking, or tobacco use   | 20           |  | □IN □OU1<br>⊡N/A        | Т                 | Pasteurized foods used;                               | prol   | nibited foods not offered  |  |  |
| 7  | O/N   TUO   N/N   |  | 27 A         | Takene   |                         | egin.             | Chemical  | 200 US   |  |  |  |
|  | P   | reventing Contamination by Hands   | 32.322       |  | □IN □ OU1               | T                 |   | N. C.  |  |  |  |
| 8  | □IN □ OUT □·N/O   | Hands clean and properly washed  | 2            | 271  | □N/A                    |                   | Food additives: approved                              | and  | d properly used  |  |  |
| 9  | □ IN □ OUT<br>□N/A □ N/O  | No bare hand contact with ready-to-eat foods or approvalternate method properly followed | /ed 2        | 2XI *  | ⊡TÑ □ OU1<br>□N/A       | Τ                 | Toxic substances properly                             | ntified, stored, used                                    |  |  |  |
|  |   |  | 100 mg/s     |  |                         | CONTRACTOR        | onformance with Approve                               | -  | grant of the state |  |  |
| 10   | ⊿IŃ □OUT □ N/A  | Adequate handwashing facilities supplied & accessible  Approved Source                   | 2            | /UI  | □IN □OU1<br>⊒N/A        | Т                 | Compliance with Reduced specialized processes, ar     | rygen Packaging, other                                   |  |  |  |
| 11   | ☑·IN ☐ OUT  | Food obtained from approved source   | To the Table |  | IN DOUT                 | т                 |   |  |  |  |  |
| 12   | □ IN □ OUT  | Food received at proper temperature  | 3            |  | N/A I N/O               |                   | Special Requirements: Fre                             | Juice Production   |  |  |  |
| 13   | □N/A ,⊒·N/O<br>□-IN □ OUT   | Food in good condition, safe, and unadulterated  | 3            |  | IN □ OUT<br>IN/A □ N/O  |                   | Special Requirements: He                              | reatment Dispensing Freezers                             |  |  |  |
|  | □IN □ OUT   | Required records available: shellstock tags, parasite                                    |              | 1  | JIN DOUT                |                   |   |  |  |  |  |
| 14   | □N/A □ N/O  | destruction  | 3            | 321 .  | IN/A □ N/O              | i                 | Special Requirements: Cu                              | stor   | n Processing   |  |  |
| 15   | .⊒•IN □ OUT   | Protection from Contamination  | 3            | ર′રા   | TUO 🗆 NI 🗆<br>O/N 🗀 N/O |                   | Special Requirements: Bu                              | lk W   | ater Machine Criteria  |  |  |
|  | □N/A □ N/O  | Food separated and protected   | 3            |  | JIN □ OUT               |                   | Special Requirements: Ac                              | idifie   | ed White Rice Preparation  |  |  |
| 16   | □N/A □ N/O  | Food-contact surfaces: cleaned and sanitized   |              | ,d.  | ∃N/A □ N/O              |                   | Criteria  |  |  |  |  |
| 17   | NN □ OUT  | Proper disposition of returned, previously served, reconditioned, and unsafe food        | 3            | ולי  | □ IN □ OUT<br>⊒N/A      | ı                 | Critical Control Point Inspe                          | ∍ctio  | n  |  |  |
|  |   | rature Controlled for Safety Food (TCS food)   | 36           | 61.  | □IN □ OUT               | Γ                 | Process Review  |  | •  |  |  |
| 18   | □ IN □ OUT<br>••••••••••••••••••••••••••••••••••••                    | Proper cooking time and temperatures   |              | Τ,   | ⊒n/a<br>⊐in □ out       | Г                 |   |  |  |  |  |
| 19   | □ IN □ OUT<br>■ N/A □ N/O   | Proper reheating procedures for hot holding  | 37           |  | ⊒N/A                    |                   | Variance  |  |  |  |  |
| 20   | □ IN □ OUT<br>.⊡N/A □ N/O   | Proper cooling time and temperatures   | F            | Risk factors are food preparation practices and employee behaviors   |                         |                   |   |  |  |  |  |
| 21   | □ IN □ OUT<br>□ N/A □ N/O   | Proper hot holding temperatures  | f            | 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   | □-IN □ OUT □N/A   | Proper cold holding temperatures   |              |  |                         |                   |   |  |  |  |  |

## State of Ohio

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Type of Inspection

Date

| 19                         | 14 Do  | 211az  | 57.  | ure #3)758  | •••                  | 576                 | intered 1012   | ر کر <u>ن</u> | 4      |
|----------------------------|--|--|--|---|----------------------|---------------------|--|---------------|--------|
|                            |  |  |  | GOOD RETAIL   | PRΔ                  | CTICES              |  |               |        |
|                            | Good Retail  | Practice   | es are p                                     | preventative measures to control the introd             | Stricting to part of |                     | micals, and physical objects into food   | s             |        |
| Mark                       | lesignated compl   | liance sta   | itus (IN                                     | , OUT, N/O, N/A) for each numbered item: IN             | l=in co              | ompliance OUT=not i | n compliance N/O=not observed N/A=n  | ot applic     | able   |
|                            |  | productive productive in the contract of the c |  | l and Water   |                      | Ú                   | tensils, Equipment and Vending   |               |        |
|                            | N □ OUT-ŪN/A   |  |  | ized eggs used where required                           | 54,                  | IN OUT              | Food and nonfood-contact surfaces clea designed, constructed, and used   | nable, pro    | operly |
| 39 ∤″□                     | N □OUT □N/A  | MUNICIPAL STREET   | Successor dust agreese                       | and ice from approved source                            | 55                   | □ IN □ OUT-ŪN/A     | Warewashing facilities: installed, maintair strips   | ed, used;     | ; test |
|                            |  |  | BURNEL CANADASM                              | cooling methods used; adequate equipment                | 56.                  | díN □ OUT           | Nonfood-contact surfaces clean   |               |        |
|                            | N OUT/ON/A [   | LI N/O fo  |  | erature control   |                      |                     | Physical Facilities  |               |        |
| 41 🔲                       | N □ OUTP ☐N/A [  | □ N/O F  | Plant foo                                    | od properly cooked for hot holding                      | 57-                  | IN OUT ON/A         | Hot and cold water available; adequate   | pressure      |        |
| <del></del>                | 42 I IN I OUT-IN/A I N/O Approv  |  |  | d thawing methods used                                  | 58                   | Ü IN □OUT           | Plumbing installed; proper backflow dev  | ices          |        |
| 43 الله                    | N □ OUT □N/A   | 7  | Thermor                                      | meters provided and accurate                            |                      | □N/A □ N/O          |  |               |        |
|                            |  |  |  | entification  |                      | □ IN □ OUT □N/A     | Sewage and waste water properly dispose  |               |        |
| 44 🗗                       | N 🗆 OUT  | F  | Food pro                                     | operly labeled; original container                      |                      | IN OUT ON/A         | Toilet facilities: properly constructed, suppli  |               |        |
|                            |  |  | E. P. S. | ood Contamination                                       |                      | □ OUT □N/A          | Garbage/refuse properly disposed; facilities   | maintaine     | ed .   |
| 45 / 🗀 1                   | N 🗆 OUT  |  |  | rodents, and animals not present/outer<br>s protected   | 62                   | -∐ IN □ OUT         | Physical facilities installed, maintained, and outdoor dining areas  | l clean; do   | gs in  |
| 46 🗆 1                     |  |  |  | ination prevented during food preparation,<br>& display | -                    | □ N/A □ N/O         |  | <del></del>   |        |
|                            | N 🗆 OUT 🗆 N/A  | F  |  | I cleanliness   | 63                   | □ IN □ OUT          | Adequate ventilation and lighting; designate   | ed areas u    | used   |
| 1 1                        | N 🗆 OUT 🗀 N/A-[<br>N 🗆 OUT 🗂 N/A [   |  |  | cloths: properly used and stored                        | 64                   | .☑IN □ OUT □N/A     | Existing Equipment and Facilities  |               |        |
| 49   🗆                     | N LI OU P LIN/A L  |  |  | g fruits and vegetables e of Utensils                   |                      |                     | Administrative   |               |        |
| 50 🗆 I                     | N □ OU⊮⊡́N/A [   | The state of the s |  | tensils: properly stored                                | 65-                  | IN OUT ON/A         | 901:3-4 OAC  |               |        |
| 51 🗆 !                     | N □ OUT-ÓN/A   | L  | Jtensils,                                    | equipment and linens: properly stored, dried,           | 66                   | □ IN □ OUT ■ ÍN/A   | 3701-21 OAC  |               |        |
| <del></del>                | handled  □ IN □ OUT-□N/A Single-use/single-service articles: properly stored, used |  |  |   | 00                   | LIN LI COPLINA      | 3701-21 OAC  |               |        |
| 53 🔲 I                     | N □ OUT ŪN/A [   |  |  | sistant, cloth, and latex glove use                     |                      |                     |  |               |        |
|                            |  |  |  | Observations and Co                                     | orre                 | ctive Actions       |  |               |        |
| Item No.                   | Code Section   | Priority   | Level  |   |                      |                     |  | cos           | R      |
| 46                         | 3,2 Q  | 1/(  |  | Observed Beverager s                                    | Tor                  | ed on flo           | 10x of 110 11 ) 4.   |               |        |
|                            |  |  |  |   |                      | -                   |  |               |        |
|                            |  |  |  |   | , <u>-</u>           | 7/-1                | The state of the s |               |        |
|                            |  |  |  | Keep up The good  | _1/                  | derle:              |  |               |        |
|                            |  |  |  |   |                      |                     |  |               |        |
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|                            |  | <del></del>  |  |   |                      |                     |  |               |        |
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|                            |  |  |  |   |                      |                     |  |               |        |
| _                          |  |  | 1  |   |                      |                     |  |               |        |
| Person in Charge  10/20/22 |  |  |  |   |                      |                     |  |               |        |
| Sanitaria                  | "Matto )   | CHD  |  |   |                      |                     |  |               |        |
|                            | PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page - of 2                         |  |  |   |                      |                     |  |               |        |

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

Name of Facility