State of Ohio

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

Name of facility C							License Number		Date			
TOTAL TURNET TONGO, CLC					₽ŔFE		254 Whalz					
Ac	ldress		City/Stat	City/State/Zip Code								
	1112 3	D. Bade Dund	COMPANIAL ON CLESSI									
STATUTE OF THE					2/(\(\tau\)\)	·c /	UM. (1) 3	7/				
					Time	Trav		Cat	egory/Descriptive			
İ	DUKIN	201ee		_ (3		10		C 35			
Ту	pe of Inspection (chec	k all that apply)				- I	Follow up date (if required))	Water sample date/result			
١,		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w	☐ Follow up	,	. , , ,	´	(if required)			
ㅁ	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
E 9 2 E						- ব্যক্ত শহরুত						
	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												
		Compliance Status		Compliance Status								
		Supervision	anio Legge	Time/Temperature Controlled for Safety Food (TCS food)								
1	DÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	23			Proper date marking and disposition					
2	☑ÎN □OUT □ N/A	Certified Food Protection Manager Employee Health	24	<i>1</i> 11	□ IN □ OU		Time as a public health con	procedures & records				
		Management, food employees and conditional employee	s:				Consumer Advisory					
3	□JN □OUT □ N/A	knowledge, responsibilities and reporting		. 1	□ IN □ OU	Т			244-0-1-21-1-21-1-24-1-24-1-2-1-2-1-2-1-2-1-2			
4	ÆÎN □OUT □ N/A	Proper use of restriction and exclusion	25	ا (□Ŋ⁄A		Consumer advisory provide	ea t	or raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	ts				Highly Susceptible Pop	oulat	ions			
	Tem Four Burg	Good Hygienic Practices	26		□IN □ OU.	T	Pasteurized foods used; p	rohil	oited foods not offered			
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	26	<u>, </u>	□N/A	73,553		2510				
· '		reventing Contamination by Hands	Ngwo.				Chemical	495				
					□IN □OU	Т	Food additives: approved	additives: approved and properly used				
8	□IN □ OUT □ N/O	Hands clean and properly washed		<u> </u>	LIN/A							
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approv alternate method properly followed	ed 28		□N/A □ OU	Т	Toxic substances properly identified, stored, used					
	/		40.00 20.00		en Santaland (1975) Organization (1975)	Co	Conformance with Approved Procedures					
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29 IN I OUT Compliance with Reduced Oxygen Packag				gen Packaging, other				
		Approved Source	28	9 1	□N/A		specialized processes, and	d HA	CCP plan			
11	OUT OUT	Food obtained from approved source	30		□ IN □ OU		Special Requirements: Fres	sh Ji	lice Production			
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		-	□N/A □ N/C							
12	□ IN □ OUT	Food in good condition, safe, and unadulterated	31	1		T	Special Requirements: Hea	eatment Dispensing Freezers				
13	UIN DOUT	Required records available: shellstock tags, parasite		+	IN I OU							
14	□N/A □ N/O	destruction	32	2 1	□N/A □ N/C		Special Requirements: Cus	tom	Processing			
	□¹N □ OUT	Protection from Contamination	33	31	□IN □OU □N/A □N/C		Special Requirements: Bulk	k Wa	ter Machine Criteria			
15		Food separated and protected	-	12	ZIVA LIVA							
16	□ IN □ OUT	Food-contact surfaces: cleaned and sanitized	34	4 [[□IN □ OU ⁻ □N/A □ N/C	T)	Special Requirements: Acid Criteria	beilit	White Rice Preparation			
17	□_IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	SI	□ IN □ OU ⁻ □N/A	Т	Critical Control Point Inspec	ction				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		1	☐ IN ☐ OU	т						
18	☑ÎN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	1	□N/A		Process Review					
19	□ IN □ OUT □·N/A □ N/O	Proper reheating procedures for hot holding	37		□ IN □ OUT □N/A	I	Variance					
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	□ IN □ OUT □ N/A □ N/O	Proper hot holding temperatures	fc	foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	☐ IN ☐ OUT ☐ N/A	Proper cold holding temperatures										

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Type of inspection

Date

	KOK -K	10m	1 three acc			Hanclard 1918/	22						
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Mar			I, OUT, N/O, N/A) for each numbered item: I					able					
		Safe Foo	d and Water		U	tensils, Equipment and Vending							
38 I	□ÍN □ OUT □N/A □ N/	/O Pasteu	rized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	perly					
			and ice from approved source	55	☐ IN ☐ OUT ☐N/A	Warewashing facilities: installed, maintained	d, used;	test					
			erature Control	56	□ IN □ OUT	strips Nonfood-contact surfaces clean							
40 [□ IN □ OUT □N/A □ N/		cooling methods used; adequate equipment perature control	30		Physical Facilities							
41 [☐ IN ☐ OUT ☐N/A ☐ N/O Plant f		ood properly cooked for hot holding	57	☑ IN □ OUT □N/A	Hot and cold water available; adequate pr	essure						
42 .[42 . 🗆 IN 🗆 OUT 🗆 N/A 🗆 N/O		ed thawing methods used	58		Plumbing installed; proper backflow device	es						
43 [43 ☐ IN ☐ OUT ☐N/A		ometers provided and accurate		□N/A □ N/O								
	Food		dentification	59	☐ IN ☐ OUT ☐N/A	Sewage and waste water properly disposed							
44,	□ IN □ OUT Food		roperly labeled; original container	60	☐ IN ☐ OUT ☐N/A	Toilet facilities: properly constructed, supplied, cleaned							
	Prev	ention of F	ood Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities n	naintaine	ed					
45 [opening opening		s, rodents, and animals not present/outer gs protected		IN □ OUT	Physical facilities installed, maintained, and clean; outdoor dining areas							
	stora		nination prevented during food preparation, & display	63		Adequate ventilation and lighting; designated	areas II	Ised					
—			al cleanliness cloths: properly used and stored	64									
\vdash			g fruits and vegetables			Existing Equipment and Facilities		inger bronzage					
		Proper U	se of Utensils			Administrative							
50 [☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored				☐IN □ OUT □N/A	901:3-4 OAC							
51 T	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried,			66	☐ IN ☐ OUT ☐N/A	3701-21 OAC							
52	handled 2 ☐ /IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used				· · · · · · · · · · · · · · · · · · ·								
53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use													
			Observations and C X' in appropriate box for COS and R. cos-corr			n R=repeat violation							
Item I	No. Code Section Price	ority Level	Comment	, /	n ()	- 200. 0	cos	R					
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Perso	on in Charge	1/1/	Holdennen			Date: 10-18-22							
Sanita	Sanitarian Licensor:												
L	No. 12 Sec.					No. 1 (1)							

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility