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

Na	ame of facility	2 Marill Burl	Check or		_	License Number		Date /			
1	DAYON UMP	2 Health + Revol	₽∕FSC	RFE		1920	10/14/17 <				
Ad	ldress		City/State/Zip Code								
	od3 M	CIRUM TIR	CONDUCIO OH CI533/								
				n Time	1	/el Time	- 0				
ha r .	CO DOLAL	ille Heathiceuccic	-7	<u>(</u> `	lia	/er rime	Ca	tegory/Descriptive			
						/0		(-1)			
	pe of Inspection (chec		Deste			Follow up date (if required	d)	Water sample date/result			
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Kevie	w ∐ Follow u	ир			(if required)			
	and the state of t										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
М	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		Time/Temperature Controlled for Safety-Food (TCS food)							
1	ZÍIN DOUT D N/A	Person in charge present, demonstrates knowledge, ar	nd o	T	IN OUT Proper data man						
		performs duties		□N/A □ N/							
2	ÚIN □OUT □ N/A	Certified Food Protection Manager	24			Time as a public health control: procedures & records					
<u>Čia</u>	T	Employee Health		DN/A D N/	/0			, procedures a recordo			
3	ÓIN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s; 📗 🔯			Consumer Advis	ory				
4	ÓIN □OUT □ N/A	Proper use of restriction and exclusion	25	□IN □OU  □N/A	UT	Consumer advisory provi	ided	for raw or undercooked foods			
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts :		Saul S	Highly Susceptible Populations					
		Good Hygienic Practices		DIN DOL	UT			N			
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A		Pasteurized foods used;	pron	ibited foods not offered			
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	E C	The second secon		Chemical		The state of the s			
17.33		reventing Contamination by Hands	27		UT	Food additives: approved	d and	f properly used			
8	□IN □ OUT □ N/O	Hands clean and properly washed		□N/A		Too addition of the		proporty dood			
	ET IN ET OUT	No have bond content with weather act for de-	ved 28	.⊠ÍN □ Ol	UT	Toxic substances properly identified, stored, used					
9	│ □ IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approx alternate method properly followed	vea	∐N/A	- one case and a property tachanica, accrea, accer-			itilibu, atoreu, uadu			
			1.20	Conformance with Approved Procedures							
10	│ □IN □OUT □ N/A │	Adequate handwashing facilities supplied & accessible	29		UT	Compliance with Reduced specialized processes, as					
11	□ IN □ OUT	Approved Source Food obtained from approved source	UN 3208	□N/A	· 1 'T'	specialized processes, a	nu ri	ACCP pian			
	☐ IN ☐ OUT	- mark	30			Special Requirements: Fro	esh 、	Juice Production			
12	□N/A □ N/O	Food received at proper temperature	31	□IN □ OL	UT	C Deguiramento: He	T				
13	ДIИ □ ОП.	Food in good condition, safe, and unadulterated		□N/A □ N/		Special Requirements. ne	∍at 11	reatment Dispensing Freezers			
14	☑ IN □ OUT	Required records available: shellstock tags, parasite	32			Special Requirements: Cu	uston	n Processina			
un ge	□N/A □ N/O	destruction	Grand Colors (# 1)			96					
200	.∕⊡ IN □ OUT	Protection from Contamination	33	DIN DOL		Special Requirements: Bu	ılk W	ater Machine Criteria			
15		Food separated and protected		Also A 14	,,,						
46	.⊿ IN □ OUT	F	34	□IN □OU		Special Requirements: Ac Criteria	idifie	d White Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized				Unteria		1811			
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□AIN □ OU □N/A	UT	Critical Control Point Inspe	ectio	n			
2 din	Time/Temper	rature Controlled for Safety Food (TCS food)	1-270		UT	D D dans					
18	☐ IN □ OUT	Proper cooking time and temperatures	36	⊡'Ñ/A		Process Review		·			
10	□N/A □ N/O	Proper cooking time and temperatures	37		UT	Medianas					
19	□ IN □ OUT	Proper reheating procedures for hot holding	31	□N/A		Variance					
	□N/A □ N/O	Tropor forloading procedures for first fistang									
20	□ IN □ OUT	Proper cooling time and temperatures		ick factors :	ara fo	ad proporation proctice		ad amplayes behaviors			
-	□N/A □ N/O			Risk factors are food preparation practices and employee behaviors hat are identified as the most significant contributing factors to							
21	DIN DOUT	Proper hot holding temperatures		odborne illne			<b>G</b>				
	IN/A LI N/O		Р	ublic health	n inter	ventions are control m	entions are control measures to prevent fo				
22	OUT OUT ON/A	Proper cold holding temperatures		illness or injury.							
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## **State of Ohio**

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Nar	ne of	Facility 2011(	5 <i>t</i>	(ea	11-1	+ Revi	16		Type	of Inspection CC	Date 10 // 4/	122	, ,		
	GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
M	ark d	lesignated comp	liance s	status (IN	i, out, n/o	, N/A) for each n	umbered item: <b>IN</b>	iuciio I≓in c	ompliance <b>OUT</b> =not in	nicais, and physical objection of the compliance <b>N/O</b> =not obs	ects into toods.	annlies	ماطو		
					d and Wate				A MANUFACTURE CONTRACTOR OF THE PARTY OF THE	tensils, Equipment and Ver	Manager Common Charles and Continues and Con	арриос			
38	-/	N □ OUT □N/A	□ N/O Pasteurized eggs used where required				d	54 🗇 IN 🗆 OUT Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used							
39	☐ IN ☐ OUT ☐ N/A Water and ice from approved source					55	Í IN □ OUT □N/A	Warewashing facilities: installed, maintained, used; test							
	Food Temp									strips	.,		<del>.</del>		
40	101	N □ OUT □N/A	□ N/O		roper cooling methods used; adequate equipment r temperature control			56	OUT	Nonfood-contact surfaces Physical Facilities	clean				
41	101	N □ OUT □N/A	□ N/O	Plant fo	Plant food properly cooked for hot holding			57	IN OUT ON/A	Hot and cold water availal	ole; adequate pre	ssure			
42	□ IN □ OUT □N/A □ N/O Approv		Approv	ved thawing methods used			58	☐ IN □OUT	Plumbing installed; proper backflow devices						
43	☐ IN ☐ OUT ☐N/A Therm			meters provi	ded and accurate			□N/A □ N/O							
		Food I			lentification			59	□ IN □ OUT □N/A	Sewage and waste water p					
44	101	N 🗆 OUT		Food p	roperly label	ed; original contair	ner	.60	IN OUT ON/A	Toilet facilities: properly con	structed, supplied,	cleane	d		
			Preven		ood Contan			61	□ IN □ OUT □N/A	Garbage/refuse properly dis	oosed; facilities ma	aintaine	d		
45 ^	opening			s protected	animals not prese		62	!	Physical facilities installed, outdoor dining areas	maintained, and cl	эап; doç	gs in			
46		N 🗆 OUT			ination preve & display	nted during food p	reparation,		□N/A □ N/O						
47		N 🗆 OUT 🗖 N/A			al cleanlines	S		63	□'IN □ OUT	Adequate ventilation and lig	hting; designated	areas us	sed		
48		N D OUT DN/A				erly used and store	ed .	64	□ IN □ OUT □N/A	Existing Equipment and Facil	ities				
49		N 🗆 OUT 🗀 N/A			g fruits and					Administrative					
50		N II OUT IIN/A I	Halanger Control	eren ordere eren order	se of Utensi			65	☐ IN ☐ OUT ☐N/A	901:3-4 OAC	and the second s	Description move	5-9-1-1001 Et 101 0010		
	In □ OUT □N/A □ N/O In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,					stored dried			001.04 0/10						
51	handled					66	□ IN □ OUT □N/A	3701-21 OAC							
52 53		N 🗆 OUT 🗀 N/A N 🗀 OUT 🗀 N/A I	7 N/O		<del></del>	vice articles: prope , and latex glove u									
		TOOT DIVA		Olasii-it	osistant, Goti			STE	ctive Actions						
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation  Item No.   Code Section   Priority Level   Comment															
item	1 NO.	Code Section	Priori	ty Level	Comment	1000	C \ (\O)	1 /				cos	R		
						1510		11	9 <u>1/18</u>	PC+101	<del>}</del>				
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Sani	itaria	n	/	11	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	b. Assertation	main Prom.		Licensor:	150110	,	-			
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

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