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

NI-												
Na	Name of facility Checker of facility Checker of facility					icense Number		Date				
						11,801	10()41)	Λď				
Ad	ddress			city/State/Zip Code								
	1 X1> 11	WHILEW DR	100	(or-convice of USSS)								
				n Time	Category/Descriptive							
	Calend.	1 CAD OPCC	1	<	Travel	(C)	Category/Descriptive					
	· · · · · · · · · · · · · · · · · · ·		I		<u> </u>		()					
1 -	pe of Inspection (checestion) Standard		-		Fo	llow up date (if required	, i i i i i i i i i i i i i i i i i i i	sult				
	Foodborne 30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Revie	w ⊔ Follow u	р		(if 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												
		Compliance Status	100				- IOGDIC					
The		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
		Person in charge present, demonstrates knowledge, a	24	-□ IN □ OL		ature controlled for Sa	rety Food (ICS food)					
1	ÍN □OUT□N/A	performs duties	23		עון	roper date marking and	disposition					
2	DIN DOUT NA	Certified Food Protection Manager	24		1 1	Time as a public health control: procedures & recor						
		Employee Health		-□N/A □ N/	U '							
3	,⊠ĭN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	, I I		IT	Consumer Advisory						
4	□ IN □ OUT □ N/A	Proper use of restriction and exclusion	25	DN/A	,, c	onsumer advisory provid	ded for raw or undercooked	foods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	Carriero de Carres de Carr		Highly Susceptible Populations						
5.47		Good Hyglenic Practices	0.0		JT P	asteurized foods used: r	prohibited foods not offered					
<u>6</u> 7	D-IN D OUT D N/O	Proper eating, tasting, drinking, or tobacco use	26	JEN/A	- 302000 44	CV [1884] 2 ST 1824, N. 11 17700 - 20 S.	Signification to the red					
<u>/</u>	O'N D OUT D NIC	No discharge from eyes, nose, and mouth reventing Contamination by Hands	- 150 - 150 - 150			Chemical						
			27		л _Е ,	ood additives: approved	and properly used	r				
8	□IN □ OUT □ N/O	Hands clean and properly washed		1□N/A								
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	□ IN □ OU □N/A	T.	Toxic substances properly identified, stored, used						
	7.70				Conf	ormance with Approve	d Procedures					
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29			ompliance with Reduced	Oxygen Packaging, other					
44	DIN DOUT	Approved Source		ŪN/A		pecialized processes, an	d HACCP plan					
11	□ IN □ OUT	Food obtained from approved source	30	□ IN □ OU □ N/A □ N/O		pecial Requirements: Fre	sh Juice Production					
12		Food received at proper temperature		d IN □ OU								
13	O'IN OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: Heat Treatment Dispensing F						
14	□ IN □ OUT	Required records available: shellstock tags, parasite	32	□IN □ OU	JT _	nooial Danishara 1 0	-tous Duran I					
, 7	☑N/A □ N/O	destruction	32	□N/A □ N/C	o ^S	pecial Requirements: Cus	stom Processing					
DEACHS POLICE		Protection from Contamination	33	□IN □ OU		necial Requirements: But	k Water Machine Criteria					
15	□ IN □ OUT '□N/A □ N/O	Food separated and protected		□N/A □ N/Q	0 0	Jeciai Nequirements, bui						
16	□ IN □ OUT	Food-contact surfaces alcohold and south-	34	□ IN □ OU		pecial Requirements: Acie riteria	dified White Rice Preparation	n				
10	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	_									
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU □N/A	C	ritical Control Point Inspe	ction					
	Time/Tempe	rature Controlled for Safety Food (TCS food)	00	□ IN □ OU	IT 5	nanai Bartan						
18	□ IN □ OUT	Proper cooking time and temperatures	36	□N/A	PI	rocess Review						
	□Ñ/A □ N/O		37	ДІМ □ ОО	т ,,	ariance						
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding		·∐N/A	L_							
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors a	re food	preparation practices	and employee hehavior	rs				
	·		—— th	Risk factors are food preparation practices and employee behavio that are identified as the most significant contributing factors to								
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	foodborne illness.								
				ublic health	interve	ntions are control me	easures to prevent foodb	orne				
22	MIN DOUT DN/A	Proper cold holding temperatures	illi	illness or injury.								

State of Ohio

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

Nam	ne of Facility	<i>a</i> .	01000			Type of In	spection halara	1	Date		
	<u> </u>	164	PRICILE			》 分(:	holoire	1	$10/_{c}$) (<u> </u>	Ŋ
AAAN DETAIL DE LAFIAEA											
GOOD RETAIL PRACTICES Good Potal Practices are preventative measures to control the introduction of nother and abusined ablanta into final											
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											able.
		THE STATE OF THE PARTY OF THE STATE OF THE S	d and Water				s, Equipment a	Company of the later	Little 1 of a spin telephorage site		
38 .	☐ IN □ OUT □N/A □	□ N/O Pasteui	rized eggs used where required	54	□ IN 🗹 OUT		d and nonfood- gned, construct			able, pro	perly
39	☐ IN □ OUT □ N/A	PERSONAL PROPERTY OF	and ice from approved source	55	.⊡-IN □ OUT □	IIWA I	ewashing facilit	ies: insta	lled, maintaine	∍d, used;	test
		Food Temp	emperature Control			strip	Nonfood-contact surfaces clean				
40			cooling methods used; adequate equipment perature control	56	Physical Facilities				ean		
41 ·	☐ IN ☐ OUT ☐ N/A ☐ N/O Plant f		ood properly cooked for hot holding	57	57 □ IN □ OUT □N/A Hot and cold water available;			e; adequate p	ressure		
42	42 / IN OUT ON/A N/O		roved thawing methods used 58 🗆 IN 🗆OUT Plumbing installed; proper back				ackflow devi	ces			
43	43 DIN DOUT DN/A		ometers provided and accurate	□ N/A □ N/O							
	F		lentification	59	59 IN OUT N/A Sewage and waste water prop			· · · · · · · · · · · · · · · · · · ·			
44	□ IN □ OUT	Food p	roperly labeled; original container	60 IN OUT N/A Toilet facilities: properly construc				ructed, supplie	d, cleane	ed 	
	P		cood Contamination	61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed;				-			
45	1 IN □ OUT		, rodents, and animals not present/outer is protected	62	ľ		sical facilities ins oor dining areas	stalled, ma	aintained, and	clean; do	gs in
46	-∕∐ IN □ OUT		nination prevented during food preparation, & display		□N/A □ N/O		<u> </u>				
47	Í IN □ OUT □N/A	Persona	al cleanliness	63	☐ IN ☐ OUT	Ade	quate ventilation	and light	ing; designate	d areas u	sed
48		1 1 9	cloths: properly used and stored	64	.☑ IN □ OUT □]N/A Exist	ing Equipment a	nd Facilitie	es es		
49,	· 🔲 IN 🗀 OUT 🗆 N/A 🗆		g fruits and vegetables se of Utensils				Administrat	ive			
50	□ OUT □N/A	The same of the sa	utensils: properly stored	65	│ │ □ IN │ OUT□]N/A 901:	3-4 OAC				
51			s, equipment and linens: properly stored, dried,			111/4					
1		handled		66		IN/A 370	1-21 OAC				
52 IN OUT NA Single-use/single-service articles: properly stored, used 53 - NO NO OUT NA NO Slash-resistant, cloth, and latex glove use											
Observations and Corrective Actions											
14	No. 1 Code Code		X" in appropriate box for COS and R: COS =corr				epeat violation				
Item	No. Code Section	Priority Level	Comment CO DEO(L)	2 1/	Seal	t	1 Est	S. f.		cos	R.
-			re CONCLATOR	1	, , , , ,	<u> </u>	1 1 1			+ -	
	11203	· ·	y .					/			
50 45A N		N	Observed direct seals of stand of						7		
			18 (198 M 1625).						!		
			1 - 6 - 60		<i>C</i>						
			BURNI SHOCKE	CEV	-: (FICCA)	16 1	\bigcirc				
				C_{α}							
			CART LOOKSON	167	4 60 C	<u> 2011 - </u>	· Ohu	<u>) . c</u>	700		
			CYLLICATION		\	, <u> </u>	10				
			CAC LICE COL	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	111606	/-	W/WE				
			- PO Critic	. (<u> </u>	
Porc	son in Charge				V-10.40. A		Dete	-			
Person in Charge (Mgcla 600) Date: 10/24/22									}		
Sanitarian Licensor:											
PRIORITY LEVEL: C - CRITICAL NC - NON-CRITICAL											

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