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

Na	ame of facility	1		heck one			License Number		Date			
	-1801-On	ds David Stake	☐ FS	FSO Z RFE			2007		10/29/22			
A	ddress		City/Sta	te/Z	in Code		10		1 () () () () () () () ()			
	101 6	MR Street	10	ity/State/Zip Code								
Li	cense holder	,	Inspecti	spection Time			rel Time					
}	2 02 S	16 3501 151-16	1 .	O(,	iiav	er rime	'	ategory/Descriptive			
<u> </u>	, ecu cy	5 JULY 3101		.(.) `	App. 1 and		10		22			
	pe of Inspection (c					·	Follow up date (if requi	red)	Water sample date/result			
	Standard Critic	al Control Point (FSO) □ Process Review (RFE) □ Vari ay □ Complaint □ Pre-licensing □ Consultation	ance Revie	ew	☐ Follow up				(if required)			
<u>''</u>	Poodpoine Li 30 L											
FOODBODNE II NESS DISK FACTORS AND BURNO HEALTH WHILE IN												
N/	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											
"	ank designated con		item: iN=ir	n co	mpliance O	U I =r	ot in compliance N/O=	not c	observed N/A=not applicable			
		Compliance Status		Compliance Status								
	T	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT D NA	Person in charge present, demonstrates knowledge, a performs duties	and 2	23			Proper date marking and disposition					
2	│ □IN □OUT □ N/	A Certified Food Protection Manager		. [JIN 🗆 OU	Г	Time as a mubile basille					
		Employee Health	2	·"][□N/A □ N/C)	rime as a public nealth	contro	ol: procedures & records			
3	.⊠IN □OUT □ N/	Management, food employees and conditional employe	es;				Consumer Adv	/isory				
4	I' □IN □OUT □ N/	knowledge, responsibilities and reporting	25	5 I	IN □ OUT ANË		Consumer advisory pro	vided	for raw or undercooked foods			
5	BIN DOUT D N/		ents	5.50		400.10	Highly Susceptible Populations					
		Good Hygienic Practices	HOSE T	Г	JIN □ OU1	r		of Court Mean of 18				
6	ĎIN □ OUT □ N	/O Proper eating, tasting, drinking, or tobacco use	26]N/A		Pasteurized foods used	ქ; prol	nibited foods not offered			
7	☐ TUO ☐ NI ☐ OUT ☐ N	/O No discharge from eyes, nose, and mouth	6.				Chemical					
		Preventing Contamination by Hands		7.	JIN 🗆 OUT	Г						
8	□IN □ OUT □ I	I/O Hands clean and properly washed	2	171	∃N/A		Food additives: approve	ed an	d properly used			
9	□·IN □·OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved 2		□IN □ OU1 □N/A	Г	Toxic substances properly identified, stored, used					
			100			20.00 10.00	nformance with Appro	ved F	Procedures			
10	│ □IN □OUT □ N/		2	9 [TUO □ NIC ANA	OUT Compliance with Reduced Oxygen Packaging specialized processes, and HACCP plan						
11	DIN DOUT	Approved Source Food obtained from approved source	**************************************			_	specialized processes,	and F	HACCP plan			
-1.1	D IN D OUT		30	이눈	TUO II NIC		Special Requirements: F	≓resh	Juice Production			
12	□N/A □ N/O	Food received at proper temperature			JIN 🗖 OUT		0 115 1	·				
13	□IN □ OUT	Food in good condition, safe, and unadulterated	3		JN/A □ N/O		Special Requirements: Heat Treatment Dispensing Free					
14		Required records available: shellstock tags, parasite destruction	32	21	TUO 🗆 NI 🗆 O\N 🗖 A\N.C	- 1	Special Requirements: 0	Custor	n Processing			
	Topological Company	Protection from Contamination		Ī	TUO II NI							
15	□¹N □ OUT □N/A □ N/O	Food separated and protected	33	'41	ĪN/A 🗆 N/O		Special Requirements: E	3ulk V\ 	/ater Machine Criteria			
16	□IN □ OUT	Food-contact surfaces: cleaned and sanitized	34		IN 🗆 OUT		Special Requirements: A	∖cidifi €	ed White Rice Preparation			
17	□N/A □ N/O □/IN □ OUT	Proper disposition of returned, previously served,			TUO 🗆 NI 🗈	:						
	*	reconditioned, and unsafe food	38	ב ב	ĺN/A		Critical Control Point Ins	pectio	on			
1/2011	☐ IN ☐ OUT	perature Controlled for Safety Food (TCS food)	36	- S I	∃IN □ OUT ∃N/A		Process Review					
18		Proper cooking time and temperatures		-	IN DOT							
19	□ÎN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	37 DN/A Variance								
20	⊡¹N □ OUT □N/A □ N/O	Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	□ IN □ OUT □Ñ/A □ N/O	Proper hot holding temperatures	fo	foodborne illness.								
22	Ó IN □ OUT □N	A Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio

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Nan	ne o	Facility Oc	.()	m/c	Trail 1 stop		Тур	. / /	Date			
<u> </u>		1-42	11(4(1)	5 Dayly Store			CIMICAN (01281	(_		
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 Vending												
38	l P1	IN □ OUT □N/A	WELLER HE KELDELY LATE	1	d and Water rized eggs used where required	54	1	Food and nonfood-contact sur		ə, pro	perly	
					and ice from approved source	- 54		designed, constructed, and use	ed			
			ne tradition by the light on a	AND THE PROPERTY OF THE PROPERTY OF	erature Control	55	☑ IN ☐ OUT ☐N/A	Warewashing facilities: installe strips	ed, maintained, ι	ısed;	test	
40	П	N 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment operature control	56	□ ÎN □ OUT	Nonfood-contact surfaces clear Physical Facilities	an			
41 -	□ IN □ OUT □N/A □ N/O Plant f			Plant fo	ood properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available;	adequate press	sure	,	
42 -	- IN I OUT IN/A I N/O			Approved thawing methods used			□ IN □OUT	Plumbing installed; proper ba	ckflow devices			
43	43 🗆 IN 🗆 OUT 🗆 N/A			Thermometers provided and accurate			□N/A □ N/O					
,				Food Id	lentification	59	□ IN □ OUT □N/A	Sewage and waste water prope	rly disposed			
44		N □ OUT		Food p	roperly labeled; original container	60	ÍN □ OUT □N/A	Toilet facilities: properly constru	cted, supplied, c	leane	d	
			Preven		ood Contamination	61	61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities					
45	₽ IN □ OUT			Insects, rodents, and animals not present/outer openings protected				Physical facilities installed, mair outdoor dining areas	ntained, and clea	ın; do	gs in	
46		N 🗆 OUT		Contamination prevented during food preparation, storage & display				Adequate ventilation and lighting				
47	_	N 🗆 OUT 🗆 N/A			al cleanliness cloths: properly used and stored	63	p paragraph			eas u	sea	
49		· IN OUT N/A N/O			g fruits and vegetables	64	☐ IN ☐ OUT ☐N/A	Existing Equipment and Facilities			grillous autom	
			de Septembro de Cario		se of Utensils	basicing Lawrence gastation		Administrative				
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored					65	□ IN □ OUT □Ñ/A	901:3-4 OAC				
51				Utensils handled	, equipment and linens: properly stored, dried,	66	□ IN □ OUT □N/A	3701-21 OAC				
52 -		N 🗆 OUT 🗆 N/A		Single-ւ	ise/single-service articles: properly stored, used				,,		α.	
53 -	☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use									emenzaj.	elluminanen kar	
				Mark "	Observations and C "in appropriate box for COS and R: COS=core			n R≡repeat violation				
Iten	No	Code Section	Priori	ty Level	Comment	Α7	VV () (V2 /)			cos	R	
	{	W.M.	M		VICTO LAIS	1/26	<u> </u>	recived on] [
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Person in Charge												
Sanitarian Licensor:									-			
PRIORITY LEVEL C - CRITICAL NC - NON CRITICAL												

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