## State of Ohio

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

Name of facility Chec						License Number	Date	,				
U	must d	cersiales pool	□ FSO			195	171/8/22	11/1/172				
Ad	dress		City/State	Sity/State/Zip Code								
	41018 W	COODICAD RR	1 OP	URBUILES, OH USSBO								
Lic	ense holder		Inspectio	n Time	Trav	vel Time	Category/Descriptive					
į	1 MGCR	d cersa:1125	[	( )		30	NC52					
Tv	pe of Inspection (chec	ok all that anniv)			<u></u> Тт	Fallers and defended on the second	1) M-4					
		Control Point (FSO) □ Process Review (RFE) □ Varia	ance Revieu	v 🗀 Follow i		Follow up date (if required	d) Water sample date/re (if required)	sult				
١٠		☐ Complaint ☐ Pre-licensing ☐ Consultation		v = 1 0110W C	<sup>1</sup> P		(					
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN=in	compliance (	OUT=r	not in compliance N/O=no	ot observed N/A=not app	licable				
		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
٠		Person in charge present, demonstrates knowledge, a	nd	□ NN □ O				200000000000000000000000000000000000000				
1	DIN DOUT DINA	performs duties	23	¹□N/A □ N	/0	Proper date marking and disposition						
2	□IN □OUT□ N/A	Certified Food Protection Manager  Employee Health	24			Time as a public health co	ntrol: procedures & records					
	<u> </u>	The state of the s	100 f. 7 1020	DN/A □ N	/U			(800) 1846 (TV)				
3	□ N/A □ TUO□ N/E	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;25		UT	Consumer Advis	113. For a 12. West Street 1943 12. 105 10 10 10 10 10 10	<u> 1000 60</u>				
4	⊡IN □OUT □ N/A	Proper use of restriction and exclusion	25	□.N/A		Consumer advisory provid	ded for raw or undercooked	foods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	nts			Highly Susceptible Po	pulations					
105		Good Hygienic Practices	1		UT	   Pasteurized foods used: ı	prohibited foods not offered	1				
6	OUT   N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A	25 No. 9 (27%) 10							
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	50 to			Chemical						
	eriogen mer av er State Laure er state er	reventing Contamination by Hands	27		UT	Food additives: approved	and properly used					
8	-⊡IN □ OUT □ N/O	Hands clean and properly washed	21	N/A		1 ood additives. approved	and property used	pperty used				
9	-⊟ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	□-IN □ OI □N/A	UT	Toxic substances properly	identified, stored, used					
					Cc	onformance with Approve	d Procedures					
10	OUT N/A	Adequate handwashing facilities supplied & accessible	29		UT		d Oxygen Packaging, other					
C. 132		Approved Source	20000	☑N/A		specialized processes, ar	nd HACCP plan					
11.	- IN OUT	Food obtained from approved source	30			Special Requirements: Fre	esh Juice Production					
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature										
13	-⊟-IN □ OUT	Food in good condition, safe, and unadulterated	31		/O	Special Requirements: He	at Treatment Dispensing Fre	ezers				
	□ IN □ OUT	Required records available: shellstock tags, parasite			UT	0 110 1 10	, _					
14	☑N/A □ N/O	destruction	32	⊡N/A □ N/		Special Requirements: Cu	stom Processing					
	nyagyan ang ang ang ang ang ang ang ang ang a	Protection from Contamination	33			Special Regularizate Del	Ile Water March ! Collect					
15	,□IN □ OUT	Food separated and protected	33	,⊠N/A □ N/	/0	Special Requirements: Bul	ik water wachine Criteria					
١٥	□N/A □ N/O	1 000 soperation and protoctor			UT	Special Requirements: Aci	idified White Rice Preparatio	'n				
16	_⊟-IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	ØN/A □ N/		Criteria	diffed writte Nice Freparatio	П				
17.	·LÍIN 🗆 OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OI -⊡N/A	UT	Critical Control Point Inspe	ection					
	Time/Tempe	rature Controlled for Safety Food (TCS food)	5557.0		UT							
4.0	□ IN □ OUT		36	□N7A		Process Review						
18	'∐Ñ/A □ N/O	Proper cooking time and temperatures			l IT							
19	□ IN □ OUT □ N/A ∕□ N/O	Proper reheating procedures for hot holding	37			Variance						
20	□ IN □ OUT	Proper cooling time and temperatures		1   2016								
	□N/A □ N/O	,	Risk factors are food preparation practices and empthat are identified as the most significant contributing									
21	□.IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	foodborne illness.								
22	☐ OUT ☐ N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.								

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Type of Inspection

Date i

	<u>)</u>	1100 SE	<u> </u>		130 110, per	· C		MAMIXIKD	11/8/1	(_		
es pares					GOOD RE	TAIL PRA	CTICES					
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma	ark d	esignated complia	and the street	Color of Color	OUT, N/O, N/A) for each numbered	item: <b>IN</b> =in c	ompliance <b>OUT</b> =ı	Calculate Late Later Annual Control of the Control	of 160 SCHOOL COMMISSION	olicab	le	
			ALERT HOUSE HOUSE		and Water		Law a out	Food and nonfood-contact		prope	erlv	
38		N 🗆 OUT 🗆 N/A 🗈	_I N/O		zed eggs used where required	54	OUT OUT	designed, constructed, and				
39				or state in its constitu	nd ice from approved source rature Control	55		N/A Warewashing facilities: insta	alled, maintained, us	ed; te	st	
			] N/O		cooling methods used; adequate equipmerature control	nent 56	OIN OUT	Nonfood-contact surfaces of Physical Facilities	:lean			
41	41 DIN DOUT DN/A DN/O Plant fo			Plant fo	od properly cooked for hot holding	57	D IN D OUT D	N/A Hot and cold water availab	le; adequate pressu	ıre		
42	42		Approved thawing methods used		58	□ IN □OUT	Plumbing installed; proper backflow devices					
43 🖺 IN 🗆 OUT 🗆 N/A				Thermo	neters provided and accurate		□N/A□N/O					
				Food Id	entification	59	OUT 🗆 OUT 🗆	N/A Sewage and waste water pro	perly disposed			
44	121	N 🗆 OUT		Food pr	operly labeled; original container	60		N/A Toilet facilities: properly cons	tructed, supplied, cle	aned		
		F	revent	ion of F	ood Contamination	61	ם דעס 🗆 מו 🗂	N/A Garbage/refuse properly disp	osed; facilities mainta	ained		
45	5 ☐ IN ☐ OUT		Insects, rodents, and animals not present/outer openings protected		62	I ☐ IN ☐ OUT	Physical facilities installed, n outdoor dining areas	Physical facilities installed, maintained, and clear outdoor dining areas				
46	6 DIN DOUT			Contamination prevented during food preparation, storage & display			B IN I OUT	Adequate ventilation and ligh	nting: designated area	as use		
47	Í IN ☐ OUT ☐N/A		Personal cleanliness  Wiping cloths: properly used and stored									
49		N 🗆 OUT 🗆 N/A 🗀			fruits and vegetables	64			iles		erandetel)	
			SSSS WILMINGS	itak lihikiai shabbidi	e of Utensils			Administrative				
50	To 1	N 🗆 OUT 🗆 N/A 🗀	] N/O	In-use u	tensils: properly stored	65	□ IN □ OUT Œ	Ñ/A 901:3-4 OAC				
51	,DII	Utensils, equipment and linens: properly stored, dried,				ried, 66	DÍN DOUT D	IN/A 3701-21 OAC	10 1000 40 E			
52	handled - IN OUT IN/A Single-use/single-service articles; properly stored, used			used								
53	61		N/O	Slash-re	sistant, cloth, and latex glove use							
				AND DESCRIPTIONS OF THE PARTY O	Observations a in appropriate box for COS and R: CO		Called Service Comment of Redictables is represented to the contract of the Parket of the					
Iten	n No.	Code Section	Priori	ty Level	Comment	·		5 O A		os	R 🗆	
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Person in Charge Date: 418 22								P3				
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)

Name of Facility