Na	ame of facility		Check or	ne		License Number	Date .		
T	seauty su	KIPMR aroun - MIRT C	□FSC		ŔFE	120	3/15/23		
	JUN 19 30	130113 01000 111011				204	9/13/65		
Ac	5805 J	rstems group-mut c ausuille St Johns Rd	City/State/Zip Code QUENVILL, OH 4533/						
Lic	cense holder	(Inspection				Catagony/Dagoninting		
	Mil Con	dsystems inc		\bigcirc	"	2×	Category/Descriptive		
L	HU 400	139310112 116	فسي	\bigcirc		70	O12		
	pe of Inspection (che				Water sample date/result				
-	Standard Critical	Control Point (FSO) 🛘 Process Review (RFE) 🗘 Varia	nce Revie	w 🗆 F	ollow up		(if required)		
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							
		FOODBORNE ILLNESS RISK FACTOR							
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN ≃in	complia	ance OUT :	not in compliance N/O=not	observed N/A=not applicable		
		Compliance Status				Compliance Stat			
		Supervision		3e)	Time/Ter	nperature Controlled for Safe			
		Person in charge present, demonstrates knowledge, ar		S 802	OUT	inperature controlled for Said	ely rood (1CS 100d)		
1	DIN DOUT MA	performs duties	¹⁰ 23	KI .	N/O	Proper date marking and d	lisposition		
2	AN DOUT D N/A	Certifled Food Protection Manager							
-		Employee Health	24		OUT N/O	Time as a public health cont	trol: procedures & records		
		T	133	Шиг	Т П 14/О				
3	MIN DOUT N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	3;	T		Consumer Advisor	y		
4	SIN DOUT D N/A	Proper use of restriction and exclusion	25	□N/A	□ OUT	Consumer advisory provide	ed for raw or undercooked foods		
5	TÎN DOUT NA	Procedures for responding to vomiting and diarrheal even	to l	۱۳۸۸					
3			is			Highly Susceptible Pop	ulations		
6	DN DOUT DN/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	I,N 	□ OUT	Pasteurized foods used; pr	ohibited foods not offered		
7	N OUT N/O	No discharge from eyes, nose, and mouth	752	46688	· Santantantantantan				
		reventing Contamination by Hands		00000000	.VEC.A.: 34.0 %	Chemical			
			27	1 .	☐ OUT	Food additives: approved a	and properly used		
8	-ON DOUT D N/O	Hands clean and properly washed		∐TN/A	\	The state of the s	and property dodd		
				1 IN	□ OUT				
9	TN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	□N/A	١	Toxic substances properly ic	dentified, stored, used		
		alternate method property followed	£.70	1.778.F3.1	Ċ	onformance with Approved	Procedures		
10	TIN DOUT NA	Adequate handwashing facilities supplied & accessible	93.3	ПМ	□ OUT		AND COLORS AND STATE WAS LODING TO A SECTION OF A SECTION		
		Approved Source	29	DN/A		Compliance with Reduced (specialized processes, and	Oxygen Packaging, other I HACCP plan		
11	IN □ OUT	Food obtained from approved source			OUT		, , , , , , , , , , , , , , , , , , ,		
	□ IN □ OUT		30		. □ N/O	Special Requirements: Fres	h Juice Production		
12	□N/A □-N/O	Food received at proper temperature		ПІМ	□ OUT				
13	□HN □ OUT	Food in good condition, safe, and unadulterated	<u> </u>		. □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers		
11	□ IN □ OUT	Required records available: shellstock tags, parasite		□ IN	□ OUT				
14	_N/A □ N/O	destruction	32		□ N/O	Special Requirements: Cust	om Processing		
		Protection from Contamination	V. S. T.	ПІМ	OUT	-	1 202		
, ,	1 IN □ OUT		33		□ N/O	Special Requirements: Bulk	Water Machine Criteria		
15	□N/A □ N/O	Food separated and protected					-		
10	ÆDIN □ OUT	Food contact surfaces also and and a sufficient	34		□ OUT	Special Requirements: Acidi	ified White Rice Preparation		
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	[EJN/A	. N/O	Criteria			
17	1 IN □ OUT	Proper disposition of returned, previously served,	25	D IN	□ OUT	0.111.101.101.11			
		reconditioned, and unsafe food	35	□N/A		Critical Control Point Inspect	tion		
	Time/Tempe	rature Controlled for Safety Food (TCS food)			□ OUT	Dronne Deuteur			
18	□ IN □ OUT	Proper cooking time and temperatures	36	ĎĪN/A		Process Review			
	□N/A □ N/O			ΠIN	□ OUT				
	□ IN □ OUT	Duran and the state of the stat	37	□N/A		Variance			
19	ØN/A □ N/O	Proper reheating procedures for hot holding	-						
	□ IN □ OUT								
20	ØN/A □ N/O	Proper cooling time and temperatures	R	isk fac	tors are fo	ood preparation practices	and employee behaviors		
+			— th	at are	identified a	as the most significant con	tributing factors to		
21	□N/A □ N/O	Proper hot holding temperatures	fo	odborr	ne illness.				
+			p	ublic h	ealth inte	rventions are control mea	asures to prevent foodborne		
22	IN OUT NA	Proper cold holding temperatures			r injury.		Fratain loodboille		
- 1		· • • • • • • • • • • • • • • • • • • •	1 1						

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date group-ment C 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 Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT ŒÑ/A □ N/O Pasteurized eggs used where required 54 ZIN □ OUT designed, constructed, and used □IN □ OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 IN I OUT ZÍN/A Food Temperature Control 56 □1N □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 40 PIN OUT ONA ONO for temperature control Physical Facilities 1 IN OUT ONA ONO 41 Plant food properly cooked for hot holding ☑IN □ OUT □N/A Hot and cold water available; adequate pressure ☐ÎN ☐ OUT ☐N/A ☐ N/O 42 Approved thawing methods used 58 -□ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate Food Identification 'I'IN II OUT IIN/A Sewage and waste water properly disposed □⁄N □ OUT 44 □ OUT □N/A Tollet facilities: properly constructed, supplied, cleaned Food properly labeled: original container Prevention of Food Contamination 61 TIN OUT ON/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 45 **⊿**¹IN □ OUT ☐ IN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas Contamination prevented during food preparation, □N/A □ N/O ₽N □ OUT 46 storage & display

ТОО И 🖺 🖺

MIN OUT ON/A

□-IN □ OUT □N/A

□ IN □ OUT ☑N/A

Licensor:

☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use **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 cos R П П Person in Charge

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page __ of __ Z_

Adequate ventilation and lighting; designated areas used

Existing Equipment and Facilities

Administrative

901:3-4 OAC

3701-21 OAC

47

48

49

50

52

Sanitarian

□ IN □ OUT ☑N/A

☐ IN ☐ OUT ☐N/A

□ IN □ OUT □N/A

☐ IN ☐ OUT ☐N/A ☐ N/O

☐ IN ☐ OUT ☐N/A ☐ N/O

☐ IN ☐ OUT ☐N/A ☐ N/O

Personal cleanliness

Proper Use of Utensils

Wiping cloths: properly used and stored

Utensils, equipment and linens: properly stored, dried,

Single-use/single-service articles: properly stored, used

hea.

Washing fruits and vegetables

In-use utensils: properly stored

N-			1				I tana a Name			
Na	me of facility 3COU+4 :	sustems GROUP-CORN	Check o				License Number		3/(S/2)	
Ad	dress		City/Stat	te/	Zip Code		, , , ,			
	5805	aysuill st Johns RD	I		2e/1011	12	e, OH 4533/			
Lic	ense holder	10 -	Inspecti		I I	Trav	vel Time	Ca	tegory/Descriptive	
-	4111 Frm	suplems inc		30			30	ĺ	015	
Tv	pe of Inspection (neck all that apply)	<u> </u>				Follow up date (if required	4)	Water sample date/result	
		al Control Point (FSO) ☐ Process Review (RFE) ☐ Vari	ance Revie	ew	☐ Follow up		onow up date (ii required	*/	(if required)	
	Foodborne □ 30 □	ay □ Complaint □ Pre-licensing □ Consultation			'				•	
		FOODBORNE ILLNESS RISK FACTO								
M	ark designated cor	pliance status (IN, OUT, N/O, N/A) for each numbered	tem: IN =in	1 C	ompliance O	ı≕TU	not in compliance N/O=no	ot ok	served N/A=not applicable	
		Compliance Status					Compliance Sta	atus	, , , , , , , , , , , , , , , , , , ,	
	13-12-20-0	Supervision	Section 1	346	Time/	Tom	perature Controlled for Sa			
	<u> </u>	Person in charge present demonstrates knowledge of	and L	Ť	□-N □ OU1		perature controlled for Sa	ICIA	roou (1C3 1000)	
2	N D TUOD MUD	performs duties	2:	3	□N/A □ N/O)	Proper date marking and	disp	osition	
	LIM DOOLD N	A Certified Food Protection Manager Employee Health	24				Time as a public health co	ntrol	procedures & records	
3	□IN □OUT □1N	Management, food employees and conditional employee	əs; 📗				Consumer Advis	ory		
4	□IN □OUT □'N	knowledge, responsibilities and reporting	25		□IN □ OUT □N/A	Г	Consumer advisory provid	ded	for raw or undercooked foods	
5	□IN □OUT □-N		nts		1 (7. E.	Highly Susceptible Po	pula	tions	
		Good Hygienic Practices		T	□ IN □ OUT	Γ		<u> </u>		
6	Pasteurized						Pasteurized foods used;	pron	bited toods not offered	
7	4⊒1N □ OUT □ N						Chemical			
	The state of the s	Preventing Contamination by Hands		_	□ IN □ OUT	Γ	Food additives, servered			
8	■ETIN □ OUT□	I/O Hands clean and properly washed	27	_	DAVA		Food additives: approved	and	properly used	
9,_	□ IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed	proved 28 N OUT Toxic substances properly identified, sto							
			() () () () () () () () () ()		A CONTRACTOR OF THE PARTY OF TH	physical street,	informance with Approve	12777		
101	OIN OUT N		29	aı -	□ IN □ OUT	Γ	Compliance with Reduced specialized processes, an	1 Oxy	/gen Packaging, other	
11	ÆTIN LI OUT	Approved Source Food obtained from approved source		+-		-	specialized processes, an	10 11/	ACCE piail	
	□IN □ OUT		30		IN IOUT		Special Requirements: Fre	₃sh J	uice Production	
12	₽N/A □ N/O	Food received at proper temperature		_	□ IN □ OUT	г				
13	□N □ OUT	Food in good condition, safe, and unadulterated	31		™N/A □ N/O		Special Requirements: Hea	at Tr	eatment Dispensing Freezers	
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32		U IN OUT		Special Requirements: Cu	storr	Processing	
		Protection from Contamination	A COLUMN	T	□ IN □ OUT					
15	☐IN □ OUT □ N/A □ N/O	Food separated and protected	33		□N/A □ N/O		Special Requirements: Bul	k Wa	ater Machine Criteria	
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34		□ IN □ OUT		Special Requirements: Aci Criteria	difie	d White Rice Preparation	
17	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	h.	□ IN □ OUT		Critical Control Point Inspe		1	
47.2.7	Time/Ter	perature Controlled for Safety Food (TCS food)				-				
9-20-32 <u>6</u>	□ IN □ OUT		36	i I	□IN □ OUT		Process Review			
18	N/A D N/O	Proper cooking time and temperatures	27		□ IN □ OUT	-	Variance			
19	□IN □OUT 1□N/A □N/O	Proper reheating procedures for hot holding	37		—————————————————————————————————————		Variance			
20	□ (N □ OUT □ N/A □ N/O	Proper cooling time and temperatures	R	Ris	sk factors ar	e fo	od preparation practices	s an	d employee behaviors	
21	□N/A □ OUT	Proper hot holding temperatures	fo	00	dborne illnes	38.	s the most significant co			
22	□ TUO □ NĪ□	A Proper cold holding temperatures	ill	Ine	ess or injury.	ııter	ventions are control me	easi	ures to prevent foodborne	

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

Name of Facility	Type of Inspection Date
Beauty systems (GROUP- Gree	enville standard 3/15/23
COOR RETAIL	DRACTICES
GOOD RETAIL Good Retail Practices are preventative measures to control the intro	And the second s
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: II	
Safe Food and Water	Utensils, Equipment and Vending
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	54 IN OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
39 PIN □OUT □N/A Water and ice from approved source	55 DIN DOUT EN/A Warewashing facilities: installed, maintained, used; test
Food Temperature Control	strips 56 ☑ IN ☐ OUT Nonfood-contact surfaces clean
40 GIN GOUT GN/A GIN/O Proper cooling methods used; adequate equipment for temperature control	Physical Facilities
41 IN OUT NA NO Plant food properly cooked for hot holding	57 ☑nN ☐ OUT ☐n/A Hot and cold water available; adequate pressure
42 - ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used	58 ZI IN DOUT Plumbing installed; proper backflow devices
43 ←☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	
Food Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT NA Toilet facilities: properly constructed, supplied, cleaned
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained
45 ☐ TIN ☐ OUT Insects, and animals not present/outer openings protected	62
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	Trees.
47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness 48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths; properly used and stored	
48 ☐ IN ☐ OUT ☐ N/O Wiping cloths: properly used and stored 49 ☐ IN ☐ OUT ☐ N/O Washing fruits and vegetables	64 IN OUT IN/A Existing Equipment and Facilities
Proper Use of Utensils	Administrative
50	65 PIN (1) OUT (200) 901:3-4 OAC
51 ☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled	66, (DIN □ OUT-EN/A 3701-21 OAC
52 IN OUT N/A Single-use/single-service articles: properly stored, used	
53 IN OUT IN/A N/O Slash-resistant, cloth, and latex glove use	
Observations and C	
Mark "X" in appropriate box for COS and R; COS=corr Item No. Code Section Priority Level Comment	rected on-site during inspection. R=repeat violation cos R
A	
Person in Charge	Date:
Sanitarian	Licensor:
	SCAD

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page 2 of 2

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Na	ame of facility	cos D Add C	Check or		Lic	ense Number		Date			
	POIGOR	corp- MK+ C	□ FSO) J Z∕ŘFE		211		5/IS/25			
A	ddress	[-1	City/Stat	e/Zip Code	······································	1		<u>, </u>			
	1050 Lan	asdown al	(00	22NUI	W, OH 4533/						
Li	cense holder		Inspection		Travel Ti	<i></i>					
	AN Porto K	doma inc		, Č		 දුර	0,	ategory/Descriptive			
<u> </u>	1100 Amsq.	SIGNIS TIC			- 6	,		015			
	rpe of Inspection (ched Standard □ Critical				Folio	ow up date (if requ	ired)	Water sample date/result			
l		Control Point (FSO) □ Process Review (RFE) □ Varial □ Complaint □ Pre-licensing □ Consultation	nce Revie	w ⊔ Follow u	p			(if required)			
		FOODBORNE ILLNESS RISK FACTOR	RS AND	PUBLIC H	EALTH	INTERVENTIC)NS				
M	1ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it						bserved N/A=not applicable			
		Compliance Status	Compliance Status								
50.		Supervision		Tima	Tomosaval						
2335-3	<u> </u>	Person in charge present, demonstrates knowledge, an	d M			ure Controlled for	Sarety	/ Food (TCS food)			
1	MIN DOUT DN/A	performs duties	23		l Dro	per date marking a	and dis	position			
2	I □IN □OUT Z N/A	Certified Food Protection Manager	24		l lim	e as a public health	ı contro	l: procedures & records			
age of the		Employee Health		□N/A □ N/	Grants and the						
3	DIN DOUT M'N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting		□IN □OU	it L	Consumer Ad	<u> </u>				
4	OUT N/A	Proper use of restriction and exclusion	25	Α/A	Cor	isumer advisory pr	ovided	for raw or undercooked foods			
5	□IN □OUT-□ N/A	Procedures for responding to vomiting and diarrheal even	ts			Popul	ations				
	DIN CLOUT FRANC	Good Hyglenic Practices	26	□IN □ OU □N/A	nibited foods not offered						
<u>6</u> 7	□ IN □ OUT-₽7N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		LIN/A		Name of the second seco					
1		reventing Contamination by Hands				Chemica	M. S. Tanip				
8	DOUT N/O		27	UO U UOU	FOOD additives, approved and preparly yeard						
9	□ IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	28 PIN DOUT Toxic substances properly identified, stored, use							
					Confor	mance with Appro	oved P	rocedures			
<u>10</u>	DIN DOUT TN/A	Adequate handwashing facilities supplied & accessible	29	□IN □OU		npliance with Redu	iced Ox	ygen Packaging, other			
11	Letin dout	Approved Source		.⊟N/A		cialized processes,	, and H	IACCP plan			
11,	DIN DOUT	Food obtained from approved source	30	IN IN OU	Spe	cial Requirements:	Fresh	Juice Production			
12	N/A II N/O	Food received at proper temperature			T						
13	ÆÎN □ OUT	Food in good condition, safe, and unadulterated	31	N/A D N/C		cial Requirements:	Heat T	reatment Dispensing Freezers			
14	□ IN □ OUT -₽N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□IN □OU	Sne	cial Requirements:	Custor	n Processing			
		Protection from Contamination	1075 d		т			<u>,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,</u>			
4.5	DHN □ OUT		33	JAN/A D N/C		cial Requirements:	Bulk W	/ater Machine Criteria			
15	□N/A □ N/O	Food separated and protected			_ _	alal Daniel .					
16	☑ÎN ☐ OUT ☐N/A ☐ N/O	Food-contact surfaces: cleaned and sanitized	34				Acidifie	ed White Rice Preparation			
17	→DÍN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU	T Criti	cal Control Point In	spectio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	1500	□ IN □ OU	T						
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	₽N/A	Proc	cess Review					
19	☐ IN ☐ OUT	Proper reheating procedures for hot holding	37	□IN □OU	T Vari	ance					
20	□ IN □ OUT -□Ñ/A □ N/O	Proper cooling time and temperatures	Ri	isk factors a	re food p	reparation practi	ices ar	nd employee behaviors			
21	□IN □ OUT ÆN/A □ N/O	Proper hot holding temperatures	th fo	at are identifi odborne illne	ed as the ss.	most significant	t contr	ibuting factors to			
22	DÍN DOUT DN/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodbo illness or injury.								

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

Name of Facility poly ONE CORP-MK+C	Type of Inspection Date	·3	
per wep mint	standard 3/18,	123	<u>د</u>
GOOD RETAIL	PRACTICES.		
Good Retail Practices are preventative measures to control the intro	duction of pathogens, chemicals, and physical objects into foods.	-	<u>emanusin</u>
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: If Safe Food and Water	N=in compliance OUT=not in compliance N/O=not observed N/A=not Utensils, Equipment and Vending	applica	able
38 ☐ IN ☐ OUTÆN/A ☐ N/O Pasteurized eggs used where required	54 TIN OUT Food and nonfood-contact surfaces cleanal	ble, pro	perly
39 ☑/Ñ ☐OUT ☐N/A Water and ice from approved source	designed, constructed, and used		
Food Temperature Control	55 ☐ IN ☐ OUT ☐ N/A Warewashing facilities: installed, maintained strips	, used;	test
40 ☐ IN ☐ OUT ☐ N/A ☑ N/O Proper cooling methods used; adequate equipment for temperature control	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities		
41 21N OUT NA NO Plant food properly cooked for hot holding	57 IN OUT N/A Hot and cold water available; adequate pre	ssure	
42 IN OUT NA NO Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow device	s	
43 IN I OUT IN/A Thermometers provided and accurate	□N/A □ N/O		
Food Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed		
44 ☑ IN ☐ OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied,	cleane	d
Prevention of Food Contamination	61 IN OUT N/A Garbage/refuse properly disposed; facilities ma	aintaine	d
45 IN I OUT Insects, rodents, and animals not present/outer openings protected	62 A IN OUT Physical facilities installed, maintained, and cliqued outdoor dining areas	ean; do	gs in
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display			
47 - IN OUT ONA Personal cleanliness	63 ⊡*IN ☐ OUT Adequate ventilation and lighting; designated a	areas u	sed
48 ☑ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored 49 ☐ IN ☐ OUT ☐ N/A ☑ N/O Washing fruits and vegetables	64 TIN OUT N/A Existing Equipment and Facilities		
Proper Use of Utensils	Administrative		
50 AN OUT N/A N/O In-use utensils: properly stored	65 ☐ IN ☐ OUT ☑ N/A 901:3-4 OAC		
51 DIN DOUT DN/A Utensils, equipment and linens: properly stored, dried, handled	66 □IN □ OUT □N/A 3701-21 OAC		
52 IN OUT ONA Single-use/single-service articles: properly stored, used			
53 IN OUT MN/A N/O Slash-resistant, cloth, and latex glove use		Section of the sectio	Marin magazeta
Observations and C Mark "X" in appropriate box for COS and R: COS=corn Item No. Code Section Priority Level Comment			
COURTOCION	10 -0000000000	COS	R
SUMSFUCTORS	9 11376101		
Person in Charge	Date: 3/15/23		
Sanitarian	Licensor:		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Ni	ame of facility	La Lactorales	Check o			License Number		Date		
(5001+11191	Hal Courbonics	□ FS0) D-RFE		24		3/15/23		
A	ddress		City/Sta	te/Zip Code		*		1		
	1918 00	ontinental are	Ó	rænc	Jill	10H 45331				
Li	cense holder	1 1-4	Inspection Time			vel Time	С	ategory/Descriptive		
	H) 1 +00	lsysiems inc		30	-	30		UPIMINS		
ΤV	pe of Inspection (che	ck all that apply)				Follow up data (if na mui		West Court		
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	ew □ Follow i	un	Follow up date (if requi	rea)	Water sample date/result (if required)		
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		=	-P			(,		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN= in	compliance (OUT=	not in compliance N/O=	not c	observed N/A=not applicable		
		Compliance Status				Compliance S				
		Supervision	osta C	ASSESS TIME	o/Tom	perature Controlled for				
Chettia	Ī	Person in charge present, demonstrates knowledge, ar	ad E			perature controlled for	Saret	y Food (ICS food)		
1	DIN DOUT MA	performs duties	2			Proper date marking a	nd dis	position		
2	DIN DOUT DIN/A	Certified Food Protection Manager		JIN O	UT					
		Employee Health	2			ime as a public health	contro	l: procedures & records		
3	DIN DOUT ZONA	Management, food employees and conditional employee	s;	man Mark and Market Mar		Consumer Adv	Isory			
		knowledge, responsibilities and reporting	25	IN DOL	UT	Consumer advisory pro	vided	for raw or undercooked foods		
5	DIN DOUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	4.	/ -EDN/A	Opinge 1985		3858377			
3		Good Hygienic Practices	its -	FIN FO		Highly Susceptible 1	opu!	ations		
6	□ IN □ OUT 1 N/O	Proper eating, tasting, drinking, or tobacco use	26	I IN II OI	UI	Pasteurized foods used	l; prol	nibited foods not offered		
7	DIN DOUTENO	No discharge from eyes, nose, and mouth		**************************************		Chemica				
	SOLVER FOLLOW TO SOLVE THE SOLVEN SOLVEN SOLVEN SOLVEN	reventing Contamination by Hands	TS COST			Criemica				
8	ZTN DOUTDN/O		27	DIN DOL BN/A	UT	Food additives: approv	эd an	d properly used		
9	□ IN □ OUT □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	IN OO	UT	Toxic substances prope	rly ide	ntified, stored, used		
			100	The second secon	2,35503 4.402.6	onformance with Appro	ved F	Procedures		
10	LDHN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□ IN □ OI	UT	Compliance with Reduc	ed O	kygen Packaging, other		
11	GIN □ OUT	Approved Source Food obtained from approved source		』 IN/A		specialized processes,	and F	HACCP plan		
	AD'IN DOUT		30			Special Requirements: I	⁻resh	Juice Production		
12	□N/A □ N/O	Food received at proper temperature				****				
13	ɗin □out	Food in good condition, safe, and unadulterated	31	ANA N	/0	Special Requirements: I	leat T	reatment Dispensing Freezers		
14	DIM DOUT	Required records available: shellstock tags, parasite destruction	32		UT (O	Special Requirements: 0	Custor	n Processing		
		Protection from Contamination						-		
**************************************	ÆNIN □ OUT		33			Special Requirements: I	3ulk V	/ater Machine Criteria		
15	□N/A □ N/O	Food separated and protected								
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	IN □OU IMN/A□N/	JT O	Special Requirements: / Criteria	\cidifie	ed White Rice Preparation		
17	ɗIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OU	JT	Critical Control Point Ins	pectic	on		
	_Time/Tempe	rature Controlled for Safety Food (TCS food)			JT					
18	□IN □OUT □N/A □N/O	Proper cooking time and temperatures	36	LeftWA		Process Review				
19	□ IN □ OUT □ IN □ N/O	Proper reheating procedures for hot holding	37		JT	Variance				
20	□ IN □ OUT □Ñ/A □ N/O	Proper cooling time and temperatures	R	isk factors a	are fo	od preparation practic	es a	nd employee behaviors		
21	□ IN □ OUT □Ñ/A □ N/O	Proper hot holding temperatures	fc	odborne illne	ess.	s the most significant				
22	□IN □ OUT □N/A	Proper cold holding temperatures	P	Public health interventions are control measures to prevent foodborne illness or injury.						

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

Naı	ne of Facility	ONLA	1 carbonics			Туре	e of Inspection	Date	10	>
<u></u>	CONTIN	erira	1 aur bonnes		, HU.	>	tunaurei	3/15	<u> [25</u>	<u></u>
			GOOD RETAIL	PRA	CTICES					
	Good Retail Pr	actices are	preventative measures to control the intro	ductio	n of pathogens,	cher	nicals, and physical object	ts into foods	privijangs. J.	
M	ark designated complian	ce status (IN	I, OUT, N/O, N/A) for each numbered item: II	V =in c	ompliance OUT ≔r	not ir	n compliance N/O=not obse	erved N/A=no	ot applic	able
		VEG 144 Superson (44 (44 (44 (44 (44 (44 (44 (44 (44 (4	d and Water	Hill or a		U	tensils, Equipment and Vend			
38	□ IN □ OUT □M/A □ I		rized eggs used where required	54	DIN DOUT		Food and nonfood-contact designed, constructed, and	surfaces clean used	able, pro	operly
39	ON DOUT DN/A	Process of the Contract of the	and ice from approved source erature Control	55	□ IN □ OUT □	A/A	Warewashing facilities: insta strips	alled, maintaine	d, used;	test
40	OUT IN IO OUT IN/A II		cooling methods used; adequate equipment perature control	56	□ IN □ OUT		Nonfood-contact surfaces of Physical Facilities	lean		
41	IN O OUT ON/A O N	N/O Plant fo	od properly cooked for hot holding	57		N/A	Hot and cold water availabl	e; adequate p	ressure	
42	Ø □ A/N □ TUO □ NIc⊡	N/O Approve	ed thawing methods used	58	DIN □OUT		Plumbing installed; proper			
43	□ IN □ OUT □N/A	Thermo	meters provided and accurate		□N/A □ N/O					
		Food Id	entification	59	□ TUO □ NIF	N/A	Sewage and waste water pro	perly disposed		
44	ØÎN □ OUT	Food pr	operly labeled; original container	60		N/A	Toilet facilities: properly cons	tructed, supplie	d, cleane	∍d
	Pre	property production with	ood Contamination	61		N/A	Garbage/refuse properly dispo	osed; facilities r	naintaine	ed
45	☐ÎN ☐ OUT		rodents, and animals not present/outer s protected	62	TUO [] OUT		Physical facilities installed, moutdoor dining areas	aintained, and	clean; do	gs in
46	TIN - OUT		ination prevented during food preparation, & display		□N/A □ N/O		outdoor diffing droas			
47	□ IN □ OU T N/A	Persona	al cleanliness	63	ETN OUT		Adequate ventilation and ligh	ting; designated	areas u	sed
48			cloths: properly used and stored	64	ци полцп	N/A	Existing Equipment and Faciliti	es		
49	□ IN □ OUT ⊡N/A □ N		g fruits and vegetables se of Utensils				Administrative			
50	□ IN □ OUT-□N/A □ N		Itensils: properly stored	65	TÎN 🗆 OUT 🗆	N/A	901:3-4 OAC			and the same
51	□ IN □ OUT.ÆN/A	Utensils	, equipment and linens: properly stored, dried,	-	D IN D OUTED		2704 04 04 0			
52	□ IN □ OUT 🖆 N/A	handled Single-u	se/single-service articles: properly stored; used	00		N/A	3701-21 OAC			
53	□ IN □ OUT □ÑA □ N		sistant, cloth, and latex glove use							
			Observations and C	orre	ctive Action	15				
Item	No. Code Section Pr	mark "x riority Level	(" in appropriate box for COS and R: COS=corre Comment	ected_c	on-site during inspe	ection	R=repeat violation		cos	R
			SAIRCOCLEN	1	100 1	5	SPOCLO	1		
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Pers	on in Charge						Date: / /	· · · · · · · · · · · · · · · · · · ·		
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oani	tarian		<u> </u>		Licensor:	10	CHD			

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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"	DOIY OF	ie corp	Check o		License Number	Date			
-		·- WEF	JFS0	D □ RFE	2400	3/15/23			
^	ddress	da1 0.0	City/Sta	te/Zip Code	011	,			
L	1050 W	usanure are	OM	eenuile,	UH USSS				
L	icense holder		Inspecti	on Time Ti		Category/Descriptive			
	AVI Foods	sustems inc	(<		$Z(\cdot)$	1 Proding			
T	ype of Inspection (che	eck all that apply)	<u> </u>		T-W	00101115			
مر	Standard Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Variation	nce Revie	w □ Follow up	Follow up date (if required)	Water sample date/result (if required)			
	l Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				(
Q dec			750						
Lister N	April designated sever	FOODBORNE ILLNESS RISK FACTOR	RS AND	PUBLIC HEA	LTH INTERVENTIONS				
	Mark designated compl	liance status (IN, OUT, N/O, N/A) for each numbered ite	em: IN =in	compliance OUT	=not in compliance N/O=not	observed N/A=not applicable			
		Compliance Status			Compliance Stat	us			
		Supervision		Time/Te	mperature Controlled for Safe	ety Food (TCS food)			
1	DIN DOUT PON/A	Person in charge present, demonstrates knowledge, an performs duties	d 23	B □N/A □ N/O	Proper date marking and d				
2	DIN DOUT N/A	Certified Food Protection Manager	24	□ IN □ OUT	Time				
		Employee Health	24	EN/A N/O	Time as a public health cont	rol: procedures & records			
3	□IN □OUT ☐ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	; 🖺	1 (1 to 1	Consumer Advisor	y			
4	DIN DOUT D N/A	Proper use of restriction and exclusion	25	DIN DOUT	Consumer advisory provide	d for raw or undercooked foods			
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal event	9	LINA					
		Good Hygienic Practices	- 32.5	□IN □ OUT	Highly Susceptible Popu	Anna Caranta de Carant			
6		Proper eating, tasting, drinking, or tobacco use	26		Pasteurized foods used; pro	ohibited foods not offered			
7	│ □ IN □ OUT- □ -N/O				Chemical				
2-1-5		reventing Contamination by Hands		DIN DOUT	F	·			
8	ATW OUT ON/C	Hands clean and properly washed	27	□N/A	Food additives: approved a	nd properly used			
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 28	□IN □ OUT □N/A	Toxic substances properly id	entified, stored, used			
	DIN BOUT BAVA				Conformance with Approved	Procedures			
10	≁⊟IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□ IN □ OUT	Compliance with Reduced C	oxygen Packaging, other			
11	e√n □ out	Approved Source Food obtained from approved source		-EN/A	specialized processes, and	HACCP plan			
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	30	□ IN □ OUT □ N/A □ N/O	Special Requirements: Fresh	Juice Production			
13	□ OUT	Food in good condition, safe, and unadulterated	31	□ IN □ OUT N/A □ N/O	Special Requirements: Heat	Treatment Dispensing Freezers			
14.	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite	32	□ N □ OUT	Special Requirements: Custo				
7%		destruction Protection from Contamination		¹DN/A □ N/O	Opedia Requirements, Gusto	om Processing			
15	.☑1N □ OUT □N/A □ N/O	Food separated and protected	33	DN/A DN/O	Special Requirements: Bulk	Water Machine Criteria			
16	DIVA DIVO	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OUT □N/A □ N/O	Special Requirements: Acidif Criteria	ied White Rice Preparation			
7	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT	Critical Control Point Inspecti	on			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	245)	ANA BOLE					
8	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□ IN □ OUT ••••••••••••••••••••••••••••••••••••	Process Review				
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ OUT □N/A	Variance				
20	IN IDOUT	Proper cooling time and temperatures	⊢ Ri	sk factors are fo	ood preparation practices a	and employee hohoviors			
1	□IN □OUT ØÑ/A □N/O	Proper hot holding temperatures	foo	at are identified a odborne illness.	as the most significant cont	ributing factors to			
2	SIN OUTONA	Proper cold holding temperatures	Public health interventions are control measures to prevent foodbor illness or injury.						

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility OLY ONE COGP Type of Inspection 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 Food and nonfood-contact surfaces cleanable, properly □ IN □ OUTÆÑ/A □ N/O Pasteurized eggs used where required 54 PIN OUT designed, constructed, and used □ IN □ OUT ,□ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test □ IN □ OUT ŪÑ/A Food Temperature Control 56 DIN DOUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment IN OUT ONA IN NO for temperature control Physical Facilities IN I OUT TO NO 41 Plant food properly cooked for hot holding ZIN ☐ OUT ☐N/A Hot and cold water available; adequate pressure □ IN □ OUT ÍÍN/A □ N/O Approved thawing methods used ZIN □OUT Plumbing installed; proper backflow devices □N/A □ N/O □ OUT □N/A 43 Thermometers provided and accurate Food Identification 59 ITIN OUT ON/A Sewage and waste water properly disposed ☑N ☐ OUT 60 AIN OUT ON/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container Prevention of Food Contamination IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 🖺 IN 🗆 OUT 45 ZÎN 🗆 OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, TUO 🗆 NI 🗋 46 storage & display □ N □ OUT Adequate ventilation and lighting; designated areas used □ IN □ OUT □ N/A 47 Personal cleanliness 48 ☐ IN ☐ OUT ☑N/A ☐ N/O Wiping cloths: properly used and stored □AN □ OUT □N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils ☑ IN ☐ OUT ☐ N/A ☐ N/O IN I OUT NA In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens; properly stored, dried, □ IN □ OUT □N/A 51 □ IN □ OUT □N/A 3701-21 OAC □ IN □ OUT □N/A 52 Single-use/single-service articles: properly stored, used IN I OUT IN/A I N/O Slash-resistant, cloth, and latex glove use 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 cos П Person in Charge 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) Page 2 of 2

N-	ome of fraults		Γ			T. 1. 1		<u> </u>
Na	me of facility	- minoring minoring	Check on		<u>.</u>	License Number		Date 210/23
1	Mequen	ERAM-Shipping cot			=	000p		3/18/23
Ad	951 Jac	ckson street	City/State	.3\				
Liç	ense holder	The second secon	Inspection		—	vel Time	Cat	egory/Descriptive
,	ANN LOOD	systems inc	3	Ö		30		0/0/200
Tv	pe of Inspection (chec	V	<u></u>)		7-11		<u>Crairi</u>
		on trial apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	v □ Follow	uu v	Follow up date (if require	, ,	Water sample date/result (if required)
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						, ,
1		FOODDODNE II I NECE DION FACTO		57.51.10	· · · · · · · · · · · · · · · · · · ·	The state of the s		
k/I	ark designated compli	FOODBORNE ILLNESS RISK FACTO			***************************************			
IVI	ark designated compile	ance status (IN, OUT, N/O, N/A) for each numbered in	em: IN=in	compliance	001=	- Livie		served N/A=not applicable
F 163		Compliance Status				Compliance St		
** 10		Supervision				perature Controlled for S	afety	Food (TCS food)
1	□IN □OUT □N/A	Person in charge present, demonstrates knowledge, at performs duties	nd 23			Proper date marking and	dispo	osition
2	□IN □OUT □-Ņ/A	Certified Food Protection Manager Employee Health	24			Time as a public health co	ontrol:	procedures & records
8.55		Management, food employees and conditional employee	. 3		IN/O	Consumer Advis		
3	□IN □OUT □N/A	knowledge, responsibilities and reporting	25	□ IN □	OUT			or raw or undercooked foods
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte	E∄N/A		L	J. 7.99	
S (Sea		Good Hygienic Practices			OUT	Highly Susceptible Po		
6	O/N 🗗 OUT 🗖 NI	Proper eating, tasting, drinking, or tobacco use	26	ÐN/A		Pasteurized foods used;	prohib	pited foods not offered
7		No discharge from eyes, nose, and mouth	\$150 \$150	The state of the s	10 (5) (6) (6) (6) (6) (6) (6) (6) (6) (6) (6	Chemical	5 (5)	
	P	reventing Contamination by Hands	27		OUT	Food additives: approved	dond	proportic used
8	DW DOLD N/O	Hands clean and properly washed		□N∖A		rood additives, approved	and	properly used
9	☑N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	_{/ed} 28	□IN □ □N/A	OUT	Toxic substances properly	/ ident	ified, stored, used
					, C	onformance with Approve	ed Pr	ocedures
10	ĎIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		OUT	Compliance with Reduce	d Oxy	gen Packaging, other
11	4ZTN □ OUT	Approved Source Food obtained from approved source			OUT	specialized processes, a	nd HA	CCP plan
	DIN DOUT		30			Special Requirements: Fr	esh Ju	ice Production
12	□N/A □ N/O	Food received at proper temperature	31		OUT	Special Beguirements He		1
13	DTN DOUT	Food in good condition, safe, and unadulterated		DN/A 🗆	N/O	Special Requirements: He	at re	eatment Dispensing Freezers
14	□IN □OUT •□N/A □N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □ (☑M)A □		Special Requirements: Cu	ıstom	Processing
o de		Protection from Contamination	33	DIN D		Special Requirements: Bu	ılk \Ma	tor Machina Critoria
15	□ IN □ OUT □N/A □ N/O	Food separated and protected						
16	□,IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		N/O	Special Requirements: Ac Criteria	idified	White Rice Preparation
17	TIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ (TUC	Critical Control Point Inspe	ection	
	Time/Tempe	rature Controlled for Safety Food (TCS food)	26		TUC	December Deview		
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	ПМА		Process Review		V-1-1-1
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ (Variance		
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	Ri	sk factors	are fo	ood preparation practice	s and	d employee behaviors
21	□IN □ OUT ←□N/A □ N/O	Proper hot holding temperatures	fo	odborne ill	ness.	s the most significant co		-
22	etn outona	Proper cold holding temperatures	illr	iblic neali less or inju	ury,	rventions are control m	ıeasu	res to prevent foodborne

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

one-well FRAM - shipping cap 3/15/23 Stahdard 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 IN I OUT IN/A I N/O Pasteurized eggs used where required Food and nonfood-contact surfaces cleanable, properly 54 IN OUT designed, constructed, and used DIN OUT ON/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test □ IN □ OUT TIN/A Food Temperature Control Proper cooling methods used; adequate equipment 56 DIN DOUT IN I OUT IN/A IN/O Nonfood-contact surfaces clean for temperature control Physical Facilities 'D'IN D OUT DN/A D N/O 41 Plant food properly cooked for hot holding DIN □ OUT □N/A Hot and cold water available; adequate pressure O/N 🗆 A/N 🗆 TUO 🗆 NÊ Approved thawing methods used I IN □OUT Plumbing installed; proper backflow devices 43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate □N/A □ N/O Food Identification IN OUT ON/A Sewage and waste water properly disposed □-IN □ OUT 44 Food properly labeled; original container TIN I OUT IN/A Toilet facilities: properly constructed, supplied, cleaned Prevention of Food Contamination N □ OUT □N/A Garbage/refuse properly disposed; facilities maintained insects, rodents, and animals not present/outer 45 □-IN □ OUT □-IN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas Contamination prevented during food preparation, □N/A □ N/O 46 ☐ÍN ☐ OUT storage & display IN I OUT TIN/A 63 16 IN 1 OUT 47 Adequate ventilation and lighting; designated areas used Personal cleanliness □ IN □ OUT-□N/A □ N/O Wiping cloths: properly used and stored /☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities 49 □ IN □ OUT ⊡N/A □ N/O Washing fruits and vegetables Proper Use of Utensils Administrative 50 ☐ IN ☐ OUT ☐Ñ/A ☐ N/O In-use utensils: properly stored IN I OUT IN/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, □ IN □ OUT □ÑA 66 IN OUT ON/A 3701-21 OAC 52 □ IN □ OUT 回N/A Single-use/single-service articles: properly stored, used □ IN □ OUT □NTÃ □ N/O Slash-resistant, cloth, and latex glove use **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 cos П \Box Person in Charge 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)

Na	nne of facility		Check		· ·		License Number	Date,				
7	toneque	C FRAM - MGHC	F	so	Ç/RFE		229		3/15/23			
Ac	Idress \	ckson ofreet	City/S	State	e/Zip Code	W	2,04 45	 }3	33/			
Lic	ense holder	systems inc	Inspe	ctio	on Time	Trav	vel Time	Ca	tegory/Descriptive			
Tv	pe of Inspection (chec						Eallaw up data (if require		U de la companya de l			
		Control Point (FSO) □ Process Review (RFE) □ Varia	ince Re	viev	w □ Follow u		Follow up date (if require	ıα)	Water sample date/result (if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation										
27 V		TOODSONE III WEGO DISK EASE										
SN DA		FOODBORNE ILLNESS RISK FACTO	Control of the Control		and the second s				Min miles			
101	ark designated compile		tem: IN:	em: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
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		Supervision	Santa l	2.0			perature Controlled for S	afety	Food (TCS food)			
1 2	DIN DOUT NA	Person in charge present, demonstrates knowledge, a performs duties Certified Food Protection Manager	na ———	23		0	Proper date marking and	disp	position			
2		Employee Health	(1) (2) (1) A (1) (1) (2)	24	□IN □OU		Time as a public health co	ontro	l: procedures & records			
3	□IN □OUT,☑N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	8			Gonsumer Advis	sory				
4	DIN DOUT ON/A	Proper use of restriction and exclusion		25	IIN □OU I⊒•N/A		Consumer advisory prov	ided	for raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			K. J.	Highly Susceptible Po	opul:	ations			
		Good Hyglenic Practices				JΤ	Pasteurized foods used;	nrok	ibited foods not offered			
6	1 IN OUT ON	Proper eating, tasting, drinking, or tobacco use		26	₽±11N/A	Sales or Augusta		pron	indited loods flot offered			
7	ÆHN □ OUT □ N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	Kasaa	2.00	T	JOTUS	Chemical	1941	A Section of the Control of the Cont			
8	ZMN □ OUT □ N/O			27	DIN DOU	JΤ	Food additives: approved	d and	d properly 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 ZIN OUT Toxic substances properly identified, si								
						***************************************	onformance with Approv					
10	□IN □OUT □N/A	Adequate handwashing facilities supplied & accessible Approved Source	W-22.54	29	│□IN □OU □N/A	ΙΤ	Compliance with Reduce specialized processes, a					
11	عN □ OUT	Food obtained from approved source			□IN □ OU	 IT						
12	□ IN □ OUT	Food received at proper temperature		30	⊠N/A □ N/O		Special Requirements: Fr	esh .	Juice Production			
13	□N/A ☑-N/O	Food in good condition, safe, and unadulterated		31			Special Requirements: He	eat T	reatment Dispensing Freezers			
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU		Special Requirements: Cu	uston	n Processing			
		Protection from Contamination		33		ΙΤ	Special Requirements: Bu	olk W	ater Machine Criterie			
15	□IN □ OUT "□N/A □ N/O	Food separated and protected										
16	DIN OUT	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OU □N/A □ N/O		Criteria	эппы	d White Rice Preparation			
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	T	Critical Control Point Insp	ectio	n			
		rature Controlled for Safety Food (TCS food)	1975.93 1975.93	36	□IN □ OU	Т	Process Review					
18	□ IN. □ OUT ••••••••••••••••••••••••••••••••••••	Proper cooking time and temperatures			D'IN DON	T		_				
19	□IN □OUT ☑Ñ/A □N/O	Proper reheating procedures for hot holding		37	, UNA NIO U		Variance					
20	□ IN □ OUT ☑N/A □ N/O	Proper cooling time and temperatures							nd employee behaviors			
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		fo	odborne illne	ess.	s the most significant c		· ·			
22	ÚN □ OUT □N/A	Proper cold holding temperatures			ublic health ness or injury		ventions are control m	neas	sures to prevent foodborne			

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection Honeywer FRAM - MUTC Standard 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 □ IN □ OUT □ N/A □ N/O Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required □ IN_ □ OUT designed, constructed, and used ☑N/A □ OUT □N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test □ IN □ OUT □ NVA Food Temperature Control strips Proper cooling methods used; adequate equipment 56 13-1N □ OUT Nonfood-contact surfaces clean 40 IN I OUT IN/A IN/O for temperature control Physical Facilities 41 ZÎ'IN 🗆 OUT 🗆 N/A 🗀 N/O Plant food properly cooked for hot holding □ IN □ OUT □N/A Hot and cold water available; adequate pressure 🕰 IN 🗆 OUT 🗆 N/A 🔲 N/O Approved thawing methods used -⊟ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 IN OUT ON/A Thermometers provided and accurate Food Identification O IN OUT ON/A Sewage and waste water properly disposed □₇IN □ OUT IN OUT ON/A Food properly labeled; original container Toilet facilities: properly constructed, supplied, cleaned Prevention of Food Contamination ☑ N ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 45 ☐ IN ☐ OUT □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 ☐ IN ☐ OUT storage & display ☑ NIN □ OUT ☐ IN ☐ OUT ☐ N/A Adequate ventilation and lighting; designated areas used 47 Personal cleanliness O'N O OUT ON/A N/O Wiping cloths: properly used and stored ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities □ IN □ OUT □N/A ☑ N/O 49 Washing fruits and vegetables Administrative Proper Use of Utensils 50 □-N □ OUT □N/A □ N/O □ IN □ OUT,□N/A in-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐ ÎN ☐ OUT ☐N/A 66 TIN OUT ON/A 3701-21 OAC handled D OUT □N/A Single-use/single-service articles: properly stored, used 52 IN I OUT IN/A I N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection Item No. Code Section | Priority Level Comment cos R Person in Charge 3/15/23 Sanitarian Licensor:

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Ns	ame of facility		0 1 1			I Lianna Number				
Į.	MADILLOI +	Tenon-incidello lorence	Check o			License Number		Date		
T	<u>101169W611 +</u> Idress	THIN MICHENICA				XV3 1		3/15/23		
		TRAM-middle break ackson Street	Cel	te/Zip Code FEMUII	le,	OH USS	3/	, /		
Lie	cense holder	2/0,005	Inspection	on Time	Trav	vel Time	Cat	egory/Descriptive		
	401 toods	SYSTEMS MC	3	\bigcirc		30	11	ending		
	pe of Inspection (chec					Follow up date (if require	(b)	Water sample date/result		
	Standard ☐ Critical ☐ Foodborne ☐ 30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	w 🗆 Follow (up			(if required)		
	. coasemo in co bay	To complaint The licensing The Consultation	100.0	mar		-				
		FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC F	HEAL	TH INTERVENTION	is -			
M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN =in	compliance	OUT=r	not in compliance N/O=n	not obs	served N/A=not applicable		
		Compliance Status				Compliance St				
		Supervision		Tim	re/Tem	perature Controlled for S	_	Food (TCS food)		
1	□IN □OUT(□N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23		UT	Proper date marking and				
2	□IN □OUT∕□ N/A	Certified Food Protection Manager	24			Time as a public health co	ontrol:	procedures & records		
377	# 57 - 11 11 11 4	Employee Health Management, food employees and conditional employee		-ENA D N	1/0			procedures & records		
3	DIN DOUT B N/A	knowledge, responsibilities and reporting	-,		UT	Consumer Advis				
4	OUT N/A	Proper use of restriction and exclusion	25	⊿N/A		Consumer advisory provi	ided fo	or raw or undercooked foods		
5	□IN □OUT ဩ-N/A	Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible Po	opulat	ions		
6	□ IN □ OUT □-N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	I IN II O	UT	Pasteurized foods used;	prohib	oited foods not offered		
7	□ IN □ OUT □_N/O	No discharge from eyes, nose, and mouth				Chemical				
	Pi	reventing Contamination by Hands	1333		UT	<u></u>	<u> </u>	January M. Halleson, M. Handel and C. Sandali.		
8	DIN OUTON/O	Hands clean and properly washed	27	DIN DO	- '	Food additives: approved	d and t	properly used		
9	□IN □ OUT ⊡N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	IN 🗆 OI	UT	Toxic substances properly	y identi	fied, stored, used		
10	GENERAL PRODUCTION OF THE PARTY		17 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		-	nformance with Approve	ed Pro	ocedures		
10	'□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	□IN □OI 	UT	Compliance with Reduced specialized processes, at	d Oxyg	gen Packaging, other		
11	ON OUT	Food obtained from approved source		DIN DO	UT					
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	30	□IN □ OI	/0	Special Requirements: Fre				
13	₽√N □ OUT	Food in good condition, safe, and unadulterated	31	N/A N/		Special Requirements: He	∍at Tre	atment Dispensing Freezers		
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□IN □OU □N/A □ N/		Special Requirements: Cu	ustom (Processing		
52.70		Protection from Contamination	33			Special Requirements: Bu	ılk Mat	er Machina Critaria		
15	□ IN □ OUT □ N/O	Food separated and protected		ZN/A I N/						
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	N/A N/		Special Requirements: Ac Criteria	заттеа	white Rice Preparation		
17	□-IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□N □ Or	JT	Critical Control Point Inspe	ection			
		rature Controlled for Safety Food (TCS food)	36		JT T	Process Review				
18	□IN □ OUT -□N/A □ N/O	Proper cooking time and temperatures		DIN ΠΟΙ	.T					
19	□IN □ OUT "□N/A □ N/O	Proper reheating procedures for hot holding	37	DIN DOL		Variance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors a	are foo	od preparation practice	s and	employee behaviors		
21	□ IN □ OUT ••••••••••••••••••••••••••••••••••••	Proper hot holding temperatures	fo	odborne illne	ess.	s the most significant co		_		
22	D'IN OUT ON/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodbord illness or injury.							

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

Name of Facility

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

Type of Inspection onequell FRAM - middle break 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 Food and nonfood-contact surfaces cleanable, properly ZÍN OUT OUT N/A ON/O DAN IT OUT Pasteurized eggs used where required designed, constructed, and used 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test IN OUT ON Food Temperature Control 56 □-IN-□ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ZIN OUT ONA NO 40 for temperature control Physical Facilities 🗹 IN 🗆 OUT 🗀 N/A 🗀 N/O 41 Plant food properly cooked for hot holding □ IN □ OUT □N/A Hot and cold water available; adequate pressure TÎN □ OUT □N/A □ N/O 42 Approved thawing methods used □ IN □OUT Plumbing Installed; proper backflow devices □N/A □ N/O ☐ IN ☐ OUT ☐N/A 43 Thermometers provided and accurate 59 MIN OUT ON/A Food Identification Sewage and waste water properly disposed □ IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned □ IN □ OUT Food properly labeled; original container ₽ IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer 但"IN □ OUT Physical facilities installed, maintained, and clean; dogs in 45 TOUT 🗀 OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation. TUO 🗆 NI 🖺 46 storage & display IIN - OUT Adequate ventilation and lighting; designated areas used □ IN □ OUT □·N/A 47 Personal cleanliness 48 ☐ IN ☐ OUT ☑N/A ☐ N/O Wiping cloths: properly used and stored IN OUT IN/A Existing Equipment and Facilities ☐ IN ☐ OUT ☑M/A ☐ N/O 49 Washing fruits and vegetables Administrative Proper Use of Utensils ☐ IN ☐ OUT ☑ N/A 901:3-4 OAC 50 ☑-IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, □ IN □ OUT,□N/A 51 1☐ IN □ OUT □N/A 3701-21 OAC handled □ IN □ OUT ☑N/A 52 Single-use/single-service articles: properly stored, used □ IN □ OUT @N/A □ N/O Slash-resistant, cloth, and latex glove use **Observations and Corrective Actions** Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Code Section | Priority Level | Comment Item No. cos Person in Charge Sanitarian Licensor: PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Na	ame of facility		Check or			License Number		Date				
	DIUK	lavy trucking	#fsc	RFE		1 44		3/15/23				
Ac	ddress		City/Stat	e/Zip Code		<u> </u>						
	3848 €	3+ p+ 12/		ADFOR	-	all 1	153	69				
l id	cense holder	7 7 1 7	Inspection		`							
Liv		de an Inna	•		Trav	vel Time	Ca	ategory/Descriptive				
<u>L</u> _	HUL +W	days lems inc		O	1	30		venains'				
	pe of Inspection (che					Follow up date (if req	uired)	Water sample date/result				
	Standard Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varial	nce Revie	w 🛚 Follow u	qı			(if required)				
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						- Appelor - Appe				
		FOODBORNE ILLNESS RISK FACTOR	OC AND	DUDUK U	PP A I	THEMEN	ONO					
N/I	lark decignated compli											
IV	iaik designated compi	***	em: IN≕in	m: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
		Compliance Status				Compliance	• Status	6				
		Supervision		Time	e/Tem	perature Controlled fo	or Safety	/ Food (TCS food)				
1	□IN □OUT Ø'N/A	Person in charge present, demonstrates knowledge, an performs duties	nd 23	DN/A DN/		Proper date marking	and dis	position				
2	□IN □OUT₄□ N/A	Certified Food Protection Manager			UT	Time and the second						
		Employee Health	24	M/A □ N/	/0	Time as a public heal	th contro	l: procedures & records				
3	□IN □OUT □ N/A	Management, food employees and conditional employees	з;	100 Mars 100		Consumer A	dvisory					
4	OIN OUT N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	DIN DOL	JT	Consumer advisory p	provided	for raw or undercooked foods				
5	□IN □OUT □-N/A	Procedures for responding to vomiting and diarrheal even	ts		Comments.	Highly Susceptible	Popul	ofions				
		Good Hygienic Practices		□IN □OL	υτ							
6	DIN DOUT TO N/O	Proper eating, tasting, drinking, or tobacco use	26	⊠N/A		Pasteurized foods us	ed; prof	nibited foods not offered				
7	DIN DOUT O'NO	No discharge from eyes, nose, and mouth			2 200 2 200	Chemic	al					
1	<u>P</u>	reventing Contamination by Hands		□ім □ог	UT	Food additions, many						
8	DIN DOUTDN/O	Hands clean and properly washed	27	□Ń/A		Food additives: appro	oved and	d properly used				
9	□IN □OUT □N/A □N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	⊿IN □ OL □N/A	JT	Toxic substances prop	perly ide	ntified, stored, used				
_			G and		Co	informance with App	roved P	rocedures				
10	DIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		JT	Compliance with Red	luced Ox	ygen Packaging, other				
11	_UN □ OUT	Approved Source Food obtained from approved source		IN/A		specialized processes	s, and H	IACCP plan				
	□ IN □ OUT		30	□IN □OL		Special Requirements	s: Fresh	Juice Production				
12	⊠N/A □ N/O	Food received at proper temperature		□ IN □ OU								
13	عN □ OUT	Food in good condition, safe, and unadulterated	31	-DN/A DN/C		Special Requirements	:: Heat T	reatment Dispensing Freezers				
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite	32	□IN □ OU		Special Requirements	: Custor	n Processina				
	MIWA MINO	Description		-E1N/A N/C		, , , , , , , , , , , , , , , , , , , ,		g				
ii.	□IN □ OUT	Protection from Contamination	33	□IN □ OU □N/A □ N/O		Special Requirements	: Bulk W	ater Machine Criteria				
15	□ N/A □ N/O	Food separated and protected		₩ZIV/A LIN/C	$\stackrel{\smile}{-}$	-						
16	□ IN □ OUT	Food-contact surfaces: cleaned and sanitized	34		O JT	Special Requirements Criteria	: Acidifie	ed White Rice Preparation				
-	□Ñ/A □ N/O		—			<u></u>						
17	1 IN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU □N/A	"	Critical Control Point	nspectio	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	□IN □ OU	JT	Process Review						
18	□IN □OUT -ÐN/A □N/O	Proper cooking time and temperatures	30	⊟N /A								
19	□IN □ OUT	Proper reheating procedures for hot holding	37	DIN DOU	JT T	Variance						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	i sk factors a	are foc	od preparation prac	tices ar	nd employee behaviors				
21	□IN □ OUT -⊟N/A □ N/O	Proper hot holding temperatures	th fo	at are identifi odborne illne	fied as ess.	s the most significar	nt contri	buting factors to				
22	Ð-ÍN □ OUT □N/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborr illness or injury.									

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

Name of Facility	Type of Inspection / Date ; ,	
DICK lavy trucking	Standard 3/15/22	
	9,143	
GOOD RETAIL	PRACTICES	
Good Retail Practices are preventative measures to control the introd	duction of pathogens, chemicals, and physical objects into foods.	12000000
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN	V=in compliance OUT=not in compliance N/O=not observed N/A=not applical	ble
Safe Food and Water	Utensils, Equipment and Vending	
38 □ IN □ OUT □ N/A □ N/O Pasteurized eggs used where required	54 PIN OUT Food and nonfood-contact surfaces cleanable, prop designed, constructed, and used	erly
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 ☐ IN ☐ OUT ☐ M/A Warewashing facilities: installed, maintained, used; to strips	est
40 IN I OUT IN/A IN/O Proper cooling methods used; adequate equipment for temperature control	56 IN OUT Nonfood-contact surfaces clean	
41 ZIN OUT NA NO Plant food properly cooked for hot holding	Physical Facilities 57 - IN OUT ONA Hot and cold water available; adequate pressure	
42 PIN OUT NA NO Approved thawing methods used	58 PI IN DOUT Plumbing installed; proper backflow devices	
43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate	□N/A □ N/O	
Food Identification	59 IN OUT N/A Sewage and waste water properly disposed	
44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned	1
Prevention of Food Contamination	61 ZTIN OUT N/A Garbage/refuse properly disposed; facilities maintained	
45 ☑ Insects, rodents, and animals not present/outer openings protected	62 FIN	s in
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	63 IN OUT Adequate ventilation and lighting; designated areas us	
47 □ IN □ OUT ☑N/A Personal cleanliness 48 □ IN □ OUT-⊡N/A □ N/O Wiping cloths: properly used and stored	64 IN OUT DN/A Existing Equipment and Facilities	
49 IN OUT NA NO Washing fruits and vegetables		geograph
Proper Use of Utensils	Administrative	
50 IN IN OUT IN/A IN/O In-use utensils: properly stored	65 IN I OUT IN/A 901:3-4 OAC	
51 ☐ IN ☐ OUT-☐N/A Utensils, equipment and linens: properly stored, dried, handled	66 IN OUT N/A 3701-21 OAC	
52 IN OUT TN/A Single-use/single-service articles: properly stored, used		
53 IN OUT IN/A N/O Slash-resistant, cloth, and latex glove use	·	
Observations and Co		
Mark "X" in appropriate box for COS and R. COS=corre Item No. Code Section Priority Level Comment		
Contract Con		R
3043-606-600	O) TOSPECTION :	
Person in Charge	Date: / /	<u> </u>
Jen Jeans 3/15/23		
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)