State of Ohio

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

Name of facility				one .		License Number		Date / 2 = 2				
Address + 100						105-15		1/3/60				
	325 N	04/0 St		/State/Zip Code (1535)								
	cense holder		Inspect	Inspection Time		ravel Time		Category/Descriptive				
O hercan lesion						10		NC35				
Ty	pe of Inspection (che	ck all that apply)			1	Follow up date (if required	d)	Water sample date/result				
	.8tandard ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revi	ew □ Follow u	р			(if required)				
屵	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
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												
i Ven	enganak sangganak	Supervision	Juist 5	Compliance Status								
Sinyt at		Porcon in charge procent demonstrates languages			Time/Temperature Controlled for Safety Food (TCS food)							
1	,⊡IN □OUT □ N/A	performs duties	¹⁴ 2	3		Proper date marking and	dispo	osition				
2	OIN OUT N/A	Certified Food Protection Manager		_ IN DOL		Time as a public backle as						
	Table Till in the Fill of the Line Till	Employee Health	2	⁴ □N/A □ N/	N/O Time as a public health control: procedures & records							
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	a de de la		Consumer Advis	ory					
4	ÍIN □OUT □ N/A	Proper use of restriction and exclusion	2:	5	JT i	Consumer advisory provide	ded fo	or raw or undercooked foods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		() () () () () () () () () ()	Highly Susceptible Po	nulai					
		Good Hygienic Practices			JT							
6	DIN OUT NO	Proper eating, tasting, drinking, or tobacco use	26	6 .□N/A		Pasteurized foods used;	prohib	ited toods not offered				
7	DIN OUT NO	No discharge from eyes, nose, and mouth	Vaccinii (S	- 1155 By 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Chemical						
e de la composition della comp	T	reventing Contamination by Hands	2	7 DIN DOL	JT	Food additives: approved	and	nronerly used				
8	DIN DOUT NO	Hands clean and properly washed	_ _	′-¹□N/A		Toda additivos, approvod	unu	property used				
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	8 DIN DOL	Toxic substances properly identified, stored, used							
40	OIN DOUT DN/A	Adoquato handucabina facilitis accusio de a		Conformance with Approved Procedures								
10		Adequate handwashing facilities supplied & accessible Approved Source	2	9 IN I OU	JT	Compliance with Reduced specialized processes, an						
11	□ N □ OUT	Food obtained from approved source		ПІМ ПО	JT	openialized processes, ar		OOI plan				
12	□ IN □ OUT	Food received at proper temperature	3	DN/A DN/		Special Requirements: Fresh Juice Production						
	□N/A □-N/O		3	I DIN DOU		Special Requirements: He	at Tre	atment Dispensing Freezers				
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		N/A D N/C		The state of the s						
14		Required records available: shellstock tags, parasite destruction	3:	2 DIN DOU 2 DN/A DN/0		Special Requirements: Cur	stom '	Processing				
		Protection from Contamination		ПІМ ПОИ								
15′	□ IN □ OUT	Food separated and protected	3:	3 🗆 N/A 🗆 N/O		Special Requirements: Bul	ik Wat	er Machine Criteria				
10	□N/A □ N/O	1 ood separated and protected		UIN DOU	т	Special Requirements: Aci	idified	Mbito Dies Drevenstien				
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34	N/A D N/O		Criteria	umeq	write Rice Preparation				
17	☐ IN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3!	□ IN □ OU □N/A	Т	Critical Control Point Inspe						
	Time/Tempe	rature Controlled for Safety Food (TCS food)		ПІМ ПОИ	Т		-					
18	□ IN □ OUT □ N/A □ N/O	Proper cooking time and temperatures	36	,EIN/A		Process Review						
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	, □ IN □ OU _□N/A		Variance	_					
20	□ IN □ 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 foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
21	□ IN □ OUT □N/A ⊡ N/O	Proper hot holding temperatures	fo									
22	□ IN □ OUT □N/A	Proper cold holding temperatures	P									

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Nar	ne of Facility	18916A 4140		Type of Inspection Date									
L				3/27/07/0	112/6-								
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M		status (IN, OUT, N/O, N/A) for each numbered item: I	N=in compliance OUT=										
		Safe Food and Water	No. of the contract of the con	Utensils, Equipment and Ve									
38	☐ IN □ OUT □N/A □ N/O	1	54 🖾 IN 🗆 OUT	designed, constructed, an	ot surfaces cleanable, properly d used								
08		Water and ice from approved source od Temperature Control	55 1 IN 1 OUT E	N/A Warewashing facilities: ins	stalled, maintained, used; test								
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces Physical Facilities	clean								
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 IN OUT D	IN/A Hot and cold water availa	ıble; adequate pressure								
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 ☐ IN ☐OUT	Plumbing installed; prope	er backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O										
		Food Identification	59 🗆 IN 🗆 OUT 🗆	IN/A Sewage and waste water p	properly disposed								
. 44	☐ IN ☐ OUT	Food properly labeled; original container	60 IN DOUTE	N/A Toilet facilities: properly cor	nstructed, supplied, cleaned								
	Preven	tion of Food Contamination	61 IN OUT	N/A Garbage/refuse properly dis	sposed; facilities maintained								
45	/□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 ☐ IN ☐ OUT	Physical facilities installed, outdoor dining areas	maintained, and clean; dogs in								
46	- IN OUT	Contamination prevented during food preparation, storage & display		outdoor diffing areas									
47	¹□ IN □ OUT □N/A	Personal cleanliness	63 🗆 IN 🗆 OUT	Adequate ventilation and lig	ghting; designated areas used								
48	IN OUT ON/A ON/O	Wiping cloths: properly used and stored	64 IN OUT C	N/A Existing Equipment and Faci	litles								
49	^□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables Proper Use of Utensils		Administrative									
50	.□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 IN OUT	IÑ/A 901:3-4 OAC									
51		Utensils, equipment and linens: properly stored, dried,											
52		handled Single-use/single-service articles: properly stored, used	66 T☐ IN ☐ OUT ☐	IN/A 3701-21 OAC									
53		Slash-resistant, cloth, and latex glove use											
		Observations and C	orrective Actio	ns									
item	No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=corr ty Level Comment	ected on-site during insp	ection R=repeat violation									
		CALCEDOORIN	(D) + (1) S	02011010	COS R								
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Pers	on in Charge	7/6		Date:									
1Cod Shure . Jan 3 7023													
Sanitarian Licensor:													
PRIORITY LEVEL C - CRITICAL NO. NON CRITICAL													

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page___of___

Name of Facility