## State of Ohio

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

_												
Name of facility Ch				,		License Number	Date					
BAB rOCDMH/CA LIC   I				) ⊈RFE		1 170	11/9/22					
Address City/				ity/State/Zip Code								
			Wh	Union (14-1-1011 (15396								
License holder Insp			Inspecti									
RUPINDER SMSL/					Tra	vel Time	Category/Descriptive					
16001100 2 100				15		30	C 3.5					
	pe of Inspection (che					Follow up date (if required	) Water sample date/result					
-	Standard 🗆 Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow ι	up		(if required)					
屵	roodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
М	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it										
	an accignated compi	Compliance Status	GIII. II <b>V</b> -III	compliance	001-		7 777					
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
		Person in charge present, demonstrates knowledge, a	d	DIN DO								
1	ZIN □OUT □ N/A	performs duties	2		1/0	Proper date marking and	disposition					
2	□IN □OUT □,N/A	Certified Food Protection Manager		. DIN DO	UT							
		Employee Health	2·	<sup>1</sup> ∠ďN/A □ N		Time as a public health cor	ntrol: procedures & records					
3	DIN DOUT D N/A	Management, food employees and conditional employee	s;			Consumer Advisory						
<u> </u>		knowledge, responsibilities and reporting	25		UT	Consumer advisory provid	led for raw or undercooked foods					
4_	DIN DOUT DINA	Proper use of restriction and exclusion		□N/A								
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal ever  Good Hygienic Practices	its	I din dia	LIT	Highly Susceptible Pop	oulations					
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	26	IN OO	וטו	Pasteurized foods used; p	prohibited foods not offered					
7	□-IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		SE SELECT		Chemical						
	P	reventing Contamination by Hands	10-500 11-500 11-500		UT							
8	☑IN □ OUT□ N/O	Hands clean and properly washed	2	DN/A	01	Food additives: approved	and properly used					
	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	No bare hand contact with ready-to-eat foods or approvalternate method properly followed			ur		All control of the co					
9	⊞-IN □ OUT □N/A □ N/O		red 28	B □N/A	I DVIC SUbstances properly identified stored used							
					c	onformance with Approved	d Procedures					
10	□IÑ □OUT □ N/A	Adequate handwashing facilities supplied & accessible			UT	Compliance with Reduced	Oxygen Packaging, other					
253	7. 195	Approved Source	29	<sup>'</sup> □N/A		specialized processes, and						
11	D-IN DOUT	Food obtained from approved source	30			Special Requirements: Free	sh Juice Production					
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature		′ -□N/A □ N/								
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	3		N □ OUT I/A □ N/O Special Requirements: Heat T		at Treatment Dispensing Freezers					
	□ IN □ OUT	Required records available: shellstock tags, parasite			UT							
14	-∐N/A □ N/O	destruction	32			Special Requirements: Cus	stom Processing					
		Protection from Contamination	33			Special Requirements: Bull	Water Machine Cultural					
15	□ IN □ OUT	Food separated and protected		N/A D N/	/0	Operial Nequilements: Bull	vvater iviaciline Offeria					
	□N/A □ N/O	,	,,		UT	Special Requirements: Acid	dified White Rice Preparation					
16	□N/A □ N/O	Food-contact surfaces; cleaned and sanitized	34	DN/A □ N/		Criteria						
17	☐ IN ☐ OUT	Proper disposition of returned, previously served,			UT							
''		reconditioned, and unsafe food	35	ÜÑ/A		Critical Control Point Inspec	ction					
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	DIN DO	UT	Process Review						
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		ÍÑ/A		110000011011011						
			<sub>37</sub>		UT	Variance						
19	□IN □OUT □N/A □ N/O	Proper reheating procedures for hot holding		TN/A Variance								
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	<sub>  R</sub>	Risk factors are food preparation practices and employee behaviors								
	/			that are identified as the most significant contributing factors to								
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	foodborne illness.  Public health interventions are control measures to prevent foodborne								
-	· · · · · · · · · · · · · · · · · · ·											
22	□ IN □ OUT □ N/A	Proper cold holding temperatures	ill	illness or injury.								

## State of Ohio

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

Type of Inspection

Date

	51510	2) / 1/4/4		SPMCC (K ) = 11/8	15								
		GOOD RETAIL	PRACTICES										
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Ma		tatus (IN, OUT, N/O, N/A) for each numbered item: IN			applica	able							
	Š	Safe Food and Water		Utensils, Equipment and Vending	,								
38	☑ N □ OUT □ N/A □ N/O	Pasteurized eggs used where required	54 🛮 IN 🗖 OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly							
39 □ IN □ OUT □ N/A		Water and ice from approved source	55 II IN II OUT II N	Warewashing facilities: installed, maintained	l, used;	test							
	Foc	od Temperature Control	56 🖆 IN 🗆 OUT	Nonfood-contact surfaces clean									
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities										
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 🗇 IN 🖂 OUT 🗆 N/	A Hot and cold water available; adequate pressure									
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 IN DOUT Plumbing installed; proper backflow devices										
43	. ☑ IN ☐ OUT ☐N/A	Thermometers provided and accurate											
		Food Identification	59 🗀 IN 🗆 OUT 🗆 N/	Sewage and waste water properly disposed									
44	□ ÎN □ OUT	Food properly labeled; original container	60 II IN II OUT II N	Toilet facilities: properly constructed, supplied, cleaned									
	Prevent	tion of Food Contamination	61 1 N D OUT DN/	/A Garbage/refuse properly disposed; facilities m	aintaine	ed							
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62 □ IN/□ OUT	Physical facilities installed, maintained, and c	lean; do	gs in							
46	□ IN, 🗹 OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O	outdoor dining areas									
47	□ IN □ OUT □ N/A	Personal cleanliness	63 IN OUT	Adequate ventilation and lighting; designated	areas u	ısed							
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64 IN OUT N	/A Existing Equipment and Facilities									
49	_□ IN □ OUT □N/A □ N/O □	Washing fruits and vegetables		Administrative									
		roper Use of Utensils	65 1 IN 0 OUT 0N/	/A 901:3-4 OAC									
50	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored  ☐ IN ☐ OUT ☐ N/A ☐ Utensils, equipment and linens: properly stored, dried,												
51	IN □ OUT □N/A	handled	66 □ IN □ OUT □ N	/A 3701-21 OAC									
52 53		Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use											
	HIVE COT BIVACHIVE	Observations and C	orrective Actions										
		Mark "X" in appropriate box for COS and R: COS=corre											
Item		ty Level Comment	Cars m	1xcla 11	cos	R Z							
				UG CT CT T	╁								
1/ 00	OUN N	DOSSE RELIGIOU	3 CLUTIER	IN GALLON	<del>                                     </del>								
		VOON PEASE C	NY MUZE 1	SEHER CIVICY									
	. "	1 184/10, PONTING	) UMALES	of to great from									
				V '									
-													
						┼∺							
		-				<del>  -</del>							
	, ,												
Pers	son in Charge			Date: ////////////////////////////////////									
Sanitarian Licensor:													

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page On of \_\_\_\_\_

Name of Facility