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

Name of facility Che					<del></del>		License Number	154-			
				heck one □ FSO , ■ŘFE			License Number	Date			
expension regions				2 1 17 37 47							
Address			City/Sta	City/State/Zip Code							
641 Wasum AVE			010	1 pens 110 OH 45331							
License holder Insp			Inspect	ior	n Time	Trav	vel Time	Category/Descriptive			
Durche Schon 11			1,1	9	)		10	<i>[[ [ ] ] [ ] [ ] [ ] [ ] [ ] [ ] [ ] [ </i>			
Type of Inspection (check all that apply)			<u> </u>	_			Follow up date (if required)	Water sample date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R			nce Revi	ew	⊓ Follow up		· · · · · · · · · · · · · · · · · · ·	(if required)			
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				· · · · · · · · · · · · · · · · · · ·					
		FOODBORNE ILLNESS RISK FACTO	RS AN	n	PUBLIC H	FΔI	TH INTERVENTIONS				
М	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it				1 20 1 1 2 1 1 1 2 1 1 1 2 1		observed N/A=not applicable			
-		Compliance Status									
		Supervision	335 g	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
4	FIN FIGURE NA	Person in charge present, demonstrates knowledge, as	nd		□IN □ OL						
1	DIN DOUT D N/A	performs duties		23	EN/A □ N/0		Proper date marking and d	sposition			
2	□IN □OUT □-N/A	Certified Food Protection Manager		24	□IN □ OU		Time as a public health cont	rol: procedures & records			
		Employee Health	(200 H) 0	7 (4)	.⊡N/A □ N/	0					
3	☑IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		□IN □OU	STARRI IT	Consumer Advisor	Yes the second s			
4	.⊠IN □OUT □ N/A	Proper use of restriction and exclusion	2	25	_IN LI OU _IN/A	' '	Consumer advisory provide	d for raw or undercooked foods			
5	□ÍN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its				Highly Susceptible Popu	ilations			
7-1		Good Hygienic Practices		26		JT	Pasteurized foods used; pr	ohibited foods not offered			
<u>6</u> 7	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		٠٠]	_DN/A	10.40					
	Maria de la companya del companya de la companya de la companya del companya de la companya de l	reventing Contamination by Hands		Ť		#455555 IT	Chemical				
8	□IN □ OUT □ N/O	Hands clean and properly washed	2	27	□ IN □ OU □N/A	11	Food additives: approved a	nd properly used			
_		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	-		IT					
9	□IN □ OUT □N/A □ N/O			28	J□-IN □ OUT □N/A		Toxic substances properly identified, stored, used				
				500		Co	onformance with Approved	Procedures			
10	□IN □OUT □ N/A	N OUT N/A Adequate handwashing facilities supplied & accessible		29	□IN □ OU		Compliance with Reduced Oxygen Packaging, other				
destr		Approved Source		-5			specialized processes, and	HACCP plan			
11	□·IN □ OUT	Food obtained from approved source	la	30			Special Requirements: Fresl	າ Juice Production			
12	□N/A □·N/O	Food received at proper temperature		_	□IN □ OU						
13	□IN □ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	5	Special Requirements: Heat Treatment Dispensing Freeze				
14	□ IN □ OUT	Required records available: shellstock tags, parasite		32	□ IN □ OU		Special Requirements: Cust	om Processina			
123. TO 1410 1477	_DN/A □ N/O	destruction  Protection from Contamination		7			, , , , , , , , , , , , , , , , , , , ,				
	□IN □ OUT		3	33			Special Requirements: Bulk	Water Machine Criteria			
15	□N/A □ N/O	Food separated and protected		$\dagger$							
16	□·IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	34	□IN □ OU □N/A □ N/O		Special Requirements: Acidi Criteria	iled White Rice Preparation			
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□IN □OU □N/A	Т	Critical Control Point Inspect	ion			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		T	□IN □ OU	IT T	D				
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	3	6	□N/A	-	Process Review				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	7	□ IN □ OU □N/A	ΙT	Variance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	DN/A D N/O	Proper hot holding temperatures	1	that are identified as the most significant contributing factors to foodborne illness.							
22	□¶N □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Name of Facility	D.
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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												
38	□ IN □ OUT.□N/A □ N/O	Pasteurized eggs used where required	54		Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly					
39 .□·IN □OUT □N/A		Water and ice from approved source		□ IN □ OUT □Ñ/A	Warewashing facilities: installed, maintained, used; test							
	Foo	od Temperature Control	55		strips							
40	□ IN □ OUT.□N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control		OUT □ OUT	Nonfood-contact surfaces clean  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 pre	essure						
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow device	s ·						
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,	cleane	d					
	Prevent	tion of Food Contamination	61	IN OUT ON/A	Garbage/refuse properly disposed; facilities ma	aintaine	d					
45	¹□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	OUT 🗆 OUT	Physical facilities installed, maintained, and cl outdoor dining areas	ean; 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	OUT OUT	Adequate ventilation and lighting; designated	areas u	sed					
48	IN OUT ON/A N/O	Wiping cloths: properly used and stored	64	OIN OUT ON/A	Existing Equipment and Facilities							
49	`□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative							
	I	roper Use of Utensils	0.5	IN OUT ONA								
50	□ IN □ OUT!"□N/A □ N/O	In-use utensils: properly stored	65	- LIN LI OUT LIN/A	901:3-4 OAC							
51	□ IN □ OUT,□N/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN □ OUT ŪN/A	3701-21 OAC							
52 53	☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A ☐ N/O	Single-use/single-service articles: properly stored, used					-					
33		Slash-resistant, cloth, and latex glove use  Observations and C	Les	ativa Aatlana								
Iten	No.   Code Section   Priorit	Mark "X" in appropriate box for COS and R: COS=correctly Level   Comment	ected	on-site during inspection	n R=repeat violation	<b>.</b>						
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Person in Charge  Date:												
Sani	Sanitarian Mythx Eyne Licensor:											
DDI	PRIORITY I EVEL: C = CRITICAL NC = NON-CRITICAL											