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

ClayState/Zip Code	Name of facility				·k c	nne.		License Number							
License halder Inspection Time Travel Time Category/Descriptive Type of Inspection (Time Category/Descriptive Category/Descri					Check one ☐ FSO ☐ RFE				Date						
License holder					X(2) Z H/~					12-12-22					
Type of Inspection (check att that apply) Silicindary Circlin (Cortical Control (SPO) Process Review (RFE) Variance Review Follow up	10743 6004 11														
Type of Inspection (check all that apply) Type of Inspection (check					Increation Times										
Systemated Control Control (Areck att that apphy) Consultation Follow up date (if required) Water sample dateries (if required) Water sample dateries (if required) Follow up date (if required) Water sample dateries (if required) Water sample dateries (if required) Follow up date (if required) Water sample dateries (if required) Water sample dateries (if required) Follow up date (if required) Water sample dateries (if r	Dogen coep					,	Irave		C	ategory/Descriptive					
Critical Control Pion (FSC) Process Review (RFE) Variance Review Pollow up date (if required) Witer-sample catefred (frequired)	Type of Inspection (check all that apply)				4		L			<u>C15</u>					
FOODBORNE LLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (PEE) ☐ Vertex					ew. □ Follow up	b F	ollow up date (if requ	ired)	Water sample date/result					
Compliance Status (N.O.) No. N	-	7 Loodbottle 17 30	Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		_					(ii roquirou)					
Compliance Status (N.O.) No. N			FOODBORNE ILLNESS RISK FAC	ΝĒ) PURITO HE	EAIT	UNITERIZENEZA								
Supervision Person in charge present, demonstrates knowledge, and performs duties Person in charge present, demonstrates knowledge, and performs duties Person in charge present, demonstrates knowledge, and person duties Person in charge present, demonstrates knowledge, and person duties Person in charge present, demonstrates knowledge, and person duties Person dutie	Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not cheeses I and														
Supervision			Compliance Status												
Certified Food Protection Manager Fimployee Health Service	Supervision					Time/Temperature Controlled for Sets 4. 5									
2 DIN OUT NA Cordined Food Protection Managor			performs duties	, and	23	J □JN □ OUT	T I								
Second	2	□IN □OUT □.N	T Total Total Manager			□ IN □ OUT	т								
					24	□N/A □ N/O) 1	ime as a public health	control	: procedures & records					
Social Consumer advisory provided for raw or undercooked if Social Consumer advisory provided for a very undercooked Social Consumer advisory provided for an very undercooked Social Consumer advisory provided for advisory provided	3		knowledge, responsibilities and reporting	1 1		DIN DOUT		Consumer Ad	visory						
Good Hyglenic Practices Good Hyglenic Pr					25		' c	consumer advisory pro	ovided	for raw or undercooked food					
Compared to the content of the con	5	TEIN HOULT N	p	vents				Highly Susceptible I	Popula	tions					
Chemical Preventing Contamination by Hands Preventing Contamination Proper disposition of returned, preventing Contamination Proper cooking time and temperatures Process Review Process and employee behaviors that are controlled for Safety Food (TCS tood) Proper cooking time and temperatures Proper temperatures Proper temperatures Process Proces	6		N/O Proper eating, tasting, drinking, or tobacco use		26		F			The state of the s					
S	7	🔲 TUO 🗆 NI 🔲 I				34000 00 J-00 49 00 J0 J0 00 00 00 00 00 00 00 00 00 00									
Secondarian	0				07	□IN □ OUT	- _		-22 COM, 150-2						
Second S	8	N	N/O Hands clean and properly washed		2/	□N/A	F	ood additives: approv	ed and	properly used					
Supposed Source S	9				28		Te	oxic substances prope	rly iden	tified, stored, used					
Approved Source	10	DIN DOUT D N	□IN □OUT □ N/A Adequate handwashing facilities currelled a very							ocedures					
12		10 (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	Approved Source) :	29			ompliance with Reduc	ed Oxy	gen Packaging, other					
12	11		Food obtained from approved source	0.31.01.87.04(4)	30										
Solid Good on good condition, safe, and unadulterated Good Good condition Good condition Good separated Good Good separated Good	_	□N/A □ N/O		1 -	+										
Special Requirements: Custom Processing Special Requirements: Bulk Water Machine Criteria Special Requirements: Bulk Water Machine Criteria Special Requirements: Acidified White Rice Preparation Special Requirements: Acidified Whi					1	□N/A □ N/O	Sp	ecial Requirements: F	leat Tre	eatment Dispensing Freezers					
Protection from Contamination S	14	DŅ/A D N/O	destruction destruction	3	32		Sp	ecial Requirements: C	Custom	Processing					
Special Requirements: Bulk Water Machine Criteria Special Requirements: Bulk Water Machine Criteria Special Requirements: Bulk Water Machine Criteria Special Requirements: Acidified White Rice Preparation Criteria Special Requirements: Acidified White Rice Special Requirements: Acidified White Rice Special Requirements Speci			Protection from Contamination		+		+		-						
Signature Ni/O Proper disposition of returned, previously served, reconditioned, and unsafe food Safety Food (TCS food) Signature Ni/O Proper cooking time and temperatures Signature	5	□N/A □ N/O	Food separated and protected	3	+	□N/A □ N/O	_								
Time/Temperature Controlled for Safety Food (TCS food) 8	6			3			Sp Cri	ecial Requirements: A teria	cidified	White Rice Preparation					
8	7		reconditioned, and unsafe food	3	5	□ IN □ OUT □N/A	Cri	tical Control Point Insp	ection						
Proper cooking time and temperatures O			300 300	36			Pro	ocess Povious							
Proper reheating procedures for hot holding N/A N/O Proper reheating procedures for hot holding N/A N/O Proper cooling time and temperatures NiN OUT N/O Proper hot holding temperatures NiN OUT N/O Proper hot holding temperatures Proper hot holding temperatures Public health interventions are control measures to prove the all the proper house the proper for t	8	_□N/A □ N/O	Proper cooking time and temperatures	-	+			Cess Keylew							
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 facility.	9		Proper reheating procedures for hot holding	37	7	ÖN/A	Vai	lance							
Proper hot holding temperatures DN/A N/O Proper hot holding temperatures Public health interventions are control measures to proper to pr				F	Risk factors are food preparation practices and amplement										
Public health interventions are control measures to prevent foodborn illness or injury.			Proper hot holding temperatures	fo	foodborne illness.										
	2	ETN OUTON/	A Proper cold holding temperatures	P	Public health interventions are control measures to prevent foodborne illness or injury.										

State of Ohio Food Inspection Report

	Authority: Chapters 3717 and	371	5 Ohio Revis	ed Code						
Name of Facility					Date		*			
DOPOR G	enera #7400		(Type of Inspection	12-12) <u>~</u> ")	7.2			
	White I for the appropriate the control of the cont					ζ,	- Ac-			
	GOOD RETAIL	PRA	CTICES							
Mark designated compliance stat	s are preventative measures to control the introductus (IN OUT N/O N/A) for each purple and the out	ductio	n of pathogens,	chemicals, and physical	objects into food	S.				
	tus (IN, OUT; N/O, N/A) for each numbered item: IN	l=in co	ompliance OUT =r	ot in compliance N/O =no	t observed N/A=n	ot appl	icable			
	Pasteurized eggs used where required		ā tesas	Utensils, Equipment an						
		54	□ IN □ OUT	Food and nonfood-co designed, constructed	ontact surfaces clear d. and used	nable, p	roper			
	Vater and ice from approved source Temperature Control	55	.☑ IN □ OUT □	Manage - 1-1 5 114		ed use	d' tact			
		ļ		strips		ou, use	u, 1081			
10	roper cooling methods used; adequate equipment or temperature control	56	□IN~□OUT	Nonfood-contact surfa						
	lant food properly cooked for hot holding	57,	IN II OUT III	The contract of the latest of		recur				
42	pproved thawing methods used	58	-□ IN □OUT	Plumbing installed; p						
43 IN OUT IN/A	hermometers provided and accurate		□N/A □ N/O		epor baokilow devi	200				
Fo	ood Identification	59.	I I I OUT I	I/A Sewage and waste wa	ter properly disposed					
44 D IN DOUT	ood properly labeled; original container	60	☐ IN ☐ OUT ☐N				ned			
	of Food Contamination	61.	□ IN □ OUT □N							
45 IN OUT OP	sects, rodents, and animals not present/outer enings protected	62	□ IN □ OUT	Physical facilities instal						
46 □ IN □ OUT Co	ontamination prevented during food preparation.		□N/A □ N/O	outdoor dining areas	and, and	olean, u	ogs III			
47 🗓 IN 🗆 OUT 🗔 N/A Pe	orage & display	63	□ IN □ OUT	Adequate ventilation ar	d lighting: designated	arone	uaad			
48 I IN I OUT IN/A I N/O WI	ping cloths: properly used and stored	64			 	aleas	<u> </u>			
	ashing fruits and vegetables				racilities	Throft teathers	e angesting.			
	er Use of Utensils			Administrative						
- 	use utensils: properly stored	65	□ IN □ OUT □N	/A 901:3-4 OAC						
nar	ensils, equipment and linens: properly stored, dried, ndled	66	□ IN □ OUT □N	/A 3701-21 OAC	·		 -			
	ngle-use/single-service articles: properly stored, used									
53 IN OUT IN/A N/O Sla	ash-resistant, cloth, and latex glove use									
Ma	Observations and Co	rrec	tive Action:	Š						
Item No. Code Section Priority Le	ark "X" in appropriate box for COS and R: COS=corrective Comment	ted on	-site during inspec	tion R=repeat violation						
54 4512 NC	OPTIVED GIVEN (<u> </u>	AISOIC	4 (00/00		cos	R			
	NROAMA ABARA									
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Domestic Olivers						-	금			
Person in Charge				Date:						
Sanifarian					1222					
Sanitarian -	\bigwedge		Licensor:							
PRIORITY LEVEL CONTROL	No. 110		4	and the state						
RIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL										

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