State of Ohio

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

Name of facility Chec			Check on	_		License Number		ate /	
	Painte of facility							11/15/22	
Ad	dress		City/State	y/State/Zip Code					
	(37 5	Broady	601	0100001110 OH 15331					
Lic	ense holder	D. CALLACO	Inspectio	n Time	Travel T	() IF () J J _	Cotos	ory/Descriptive	
	12 m. 1 Av. A	cos 000	1	<i>(</i>	Iraveri	1.0	_		
	raigle 1	(O) Les Lic		<u>)() </u>	<u> </u>		(CUS	
	pe of Inspection (chec					ow up date (if require		later sample date/result	
		Control Point (FSO)	nce Reviev	w □ Follow u _l	ıp		(11	f required)	
□ 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									
		Compliance Status	10.4.3 F-12	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)					
****		Supervision		~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~		ture Controlled for S	afety Fo	ood (TCS food)	
1	∠DIN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	23	DN/A □ N/e		oper date marking and	l dispos	ition	
2	OIN □ OUT □ N/A	Certified Food Protection Manager	24			ne as a public health co	ontrol: pr	ocedures & records	
		Employee Health		DN/A D N/	O				
3	□ÍN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting			Consumer Advisory □ IN □ OUT □ Consumer advisory				
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25 DN/A Consumer advisory provided for raw or underco			raw or undercooked toods		
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts	Highly Susceptible Populations				ins	
	-□ IN □ OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	□IN □OU □N/A	JT Pa	steurized foods used;	prohibit	ed foods not offered	
6 7	IN OUT NO	No discharge from eyes, nose, and mouth		ран (1992) (19 13)	l la	Chemical			
Sed:	COMP. 12 12 THE RESERVE TO SECURE A SECURE OF THE SECURE O	reventing Contamination by Hands	100			Cilemical			
8	OIN OUT NO	l	27	DN/A	Fo	od additives: approved	d and pr	operly 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 OU	JT To:	Toxic substances properly identified, stored, used			
	<u></u>				Transfer to the second	rmance with Approve	ed Proc	cedures	
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29			mpliance with Reduce			
11	□IN □OUT	Approved Source Food obtained from approved source	CT: 4574 5	□N/A		ecialized processes, a	III HAC	CP plan	
	OIN OUT		30	I □ IN □ OU □ □N/A □ N/O		ecial Requirements: Fr	esh Juic	e Production	
12	□N/A □ N/O	Food received at proper temperature			JT _				
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	31	□N/A □ N/0		əciai Requirements: He	∍at Trea	tment Dispensing Freezers	
14	☐ IN ☐ OUT ☐N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	32	□IN □ OU ⊡N/A □ N/0	I Sh	Special Requirements: Custom Processing			
	10 To	Protection from Contamination			IT .				
15	□IN □OUT □N/A □ N/O	Food separated and protected	33	□N/A □ N/O		ecial Requirements: Bu	ılk Wate	r Machine Criteria	
	□ IN □ OUT		34	□IN □ OU		ecial Requirements: Ad	oidified V	Vhite Rice Preparation	
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	_	ĬÎÑ/A □ N/Œ		teria			
17	□ÌN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OU √□N/A	Cri	tical Control Point Insp	ection		
Personal Decrees		rature Controlled for Safety Food (TCS food)	36	□IN □ OU	JT Pro	ocess Review			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	50	□N/A					
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ OU □ N/A	Val	riance			
20	□ IN □ OUT □ N/A □ N/O	Proper cooling time and temperatures		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	ÓIN □OUT□N/A	Proper cold holding temperatures							

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Name of Facility TOUCE (CALLE)	Type of Inspection Date,							
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							
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required	designed, constructed, and used							
39 ☐ IN ☐ OUT ☐ N/A	55 IN DOUT N/A Warewashing facilities: installed, maintained, used; test strips							
40 IN I OUT IN/A I N/O Proper cooling methods used; adequate equipment for temperature control	56 ☐ IN ☐ 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 pressure							
42 IN OUT ONA NO Approved thawing methods used	58 ☐ IN ☐OUT 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							
Prevention of Food Contamination	61 IN OUT N/A Garbage/refuse properly disposed; facilities maintained							
45 IN I OUT Insects, rodents, and animals not present/outer openings protected	62 ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas							
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	63 🖸 IN 🔲 OUT Adequate ventilation and lighting; designated areas used							
47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness 48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored								
49 IN OUT N/A N/O Washing fruits and vegetables								
Proper Use of Utensils	Administrative							
50 G IN OUT OUT N/A N/O In-use utensils: properly stored	65 🗆 IN 🗆 OUT 🗆 Ñ/A 901:3-4 OAC							
51 IN I OUT IN/A Utensils, equipment and linens: properly stored, dried, handled	66 I IN I OUT IN/A 3701-21 OAC							
52 🗓 IN 🖸 OUT 🗆 N/A Single-use/single-service articles: properly stored, used								
53 IN OUT NA NO 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 Prigrity Level Comment	COS R							
54 LUA NC OBRUEA MAY								
Conce area								
CRITCAL CC	004707 10101							
- no criticasa	Dime of inspection -							
Person in Charge Date:								
Sanitarian Licensor:								
PRIORITY LEVEL C. CRITICAL NO. NON CRITICAL								

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page ___ of ___