State of Ohio

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

Name of facility			Check one ☐ FSO ☐*RFE				License Number		Date	
DETEGO PILLO				1161 1130166						
				City/State/Zip Code						
4571 avanum-Honanson				<u>01011,0H 93309</u>					54	
				ctic	on Time	Trav	vel ⁱ Time	Ca	tegory/Descriptive	
MICHOEL FECKER			(1			50			
Type of Inspection (check all that apply)							Follow up date (if required	d)	Water sample date/result	
□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Varianc □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					w □ Follow u	р	•		(if required)	
								111 1016		
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					Compliance Status					
Supervision					Time/Temperature Controlled for Safety Food (TCS food)					
1	DÍN DOUT D N/A	Person in charge present, demonstrates knowledge, an performs duties	d	23		position				
2	din □out □ n/a	Certified Food Protection Manager Employee Health	700000 700000	24	□IN □ OL .□N/A □ N/		Time as a public health control: procedures & records			
3	D'IN DOUT D N/A	Management, food employees and conditional employees	3;			•	Consumer Advisory			
<u> </u>	1 □ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion (T-V)	(25		ļr	Consumer advisory provided for raw or undercooked foods			
5		Procedures for responding to vomiting and diarrheal even	ts	500		Highly Susceptible Populations				
	The second secon	Good Hygienic Practices				JT	Pasteurized foods used;	- Tribut In	and the process of th	
6 7	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use		26	⊠N/A	-255	Awaren er en	prom	ibited loods not offered	
/		No discharge from eyes, nose, and mouth reventing Contamination by Hands	77.5				Chemical	467.53		
8	✓□IN □ OUT □ N/O		A 40 C	27	□IN □OL -□N/A	JT	Food additives: approved	and	properly used	
9	□ IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	DIN DOL	or allocation	Toxic substances properly identified, stored, used			
	⊡IN □OUT □ N/A	Adagueta handugahing fasilitian supulind 0			CANTALL THE SALE AND	garage and a second	onformance with Approve	ALC: U	The Control of the Co	
10	FEIN DOT II NA	Adequate handwashing facilities supplied & accessible Approved Source	Treat Pro	29	I □ IN □ OL □N/A)	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan			
11	,⊠IN □ OUT	Food obtained from approved source		30	□IN □ OL		Special Requirements: Fresh Juice Production			
12	□ IN □ OUT □ N/A □ N/O	Food received at proper temperature		-						
13	☐ IN ☐ OUT	Food in good condition, safe, and unadulterated		31	N/A D N/O		Special Requirements: Heat Treatment Dispensing Freezers			
14	□ IN □ OUT _□.N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OU □N/A □ N/		Special Requirements: Custom Processing			
		Protection from Contamination	1-125-5 1-125-5 1-125-5	33	□IN □ OU		Special Requirements: Bul	 k \//	ater Machine Criteria	
15	□1N □ OUT □N/A □ N/O	Food separated and protected								
16	□ IN □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34))	Special Requirements: Aci Criteria	dille	d white Rice Preparation	
17	IN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU ~■N/A	ΙΤ	Critical Control Point Inspe	etior	1	
		rature Controlled for Safety Food (TCS food)		36	□и□о∪	ΙŢ	Process Review			
18	□-IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	.□.N/A □ IN □ OU	ΙΤ			- dogs	
19	□ IN □ OUT □N/A □_N/O	Proper reheating procedures for hot holding		37	~□N/A		Variance			
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								
22	☐ÎN □ OUT □N/A	Proper cold holding temperatures								

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Type of Inspection

Date

P1229 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 .☑ IN □ OUT □N/A □ N/O Pasteurized eggs used where required 54 ∕□ IN □ OUT designed, constructed, and used ☑'IN □OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☐ IN ☐ OUT ☐N/A Food Temperature Control 56 IN OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ☑ IN 🗆 OUT 🗆 N/A 🗖 N/O for temperature control Physical Facilities O/N 🗌 A/N 🖺 TUO 🔲 NI 🖸. Plant food properly cooked for hot holding □ IN □ OUT □N/A Hot and cold water available; adequate pressure .□ IN □ OUT □N/A □ N/O Approved thawing methods used .□ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O .☑ IN □ OUT □N/A Thermometers provided and accurate '□ IN □ OUT □N/A Sewage and waste water properly disposed Food Identification □ IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned OUT OUT Food properly labeled; original container IN OUT ON/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in ~□ IN 🗆 OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, Z IN □ OUT storage & display 63. ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used /□ IN □ OUT □ N/A 47 Personal cleanliness .□·IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored 64 ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities .☑ÍN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils "□ N □ OUT □N/A 901:3-4 OAC 50 'II' IN 🗆 OUT 🗆 N/A 🗀 N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 A\N□ TUO □ NI □. 66 IN OUT IN/A 3701-21 OAC 52 -□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used O/N 🗆 A/N 🗀 TUO 🗆 NI 🗖 Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS-corrected on-site during inspection R=repeat violation cos П П П Person in Charge Sanitarian Licensor: PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

Name of Facility