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

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Na				heck one ⊒′FSO □ RFE			License Number		Date 7/18/23		
Ad				State/Zip Code							
	225 N BHO ST 160			ROACILLE OH (15331							
	<u> </u>	0410 31	Inenect	1 (() () ()					to more // Descriptive		
	License Holder			I and		ırav	ivel Time		Category/Descriptive		
- L	appendin RSION			Α,	ر_		10				
	Type of Inspection (check all that apply)					- 1	Follow up date (if required	d)	Water sample date/result		
-		nce Revi	ew	☐ Follow up	·			(if required)			
	Foodborne 🗆 30 Day	□ Complaint □ Pre-licensing □ Consultation									
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
М	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										
	ant dobighated compile	THE STATE OF THE S									
No.		Compliance Status	500 T	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
dente		Supervision		Т	and property of the second second second		derature Controlled for Sa	uer	/ F000 (1CS 1000)		
1	ØIN □OUT□ N/A	Person in charge present, demonstrates knowledge, a performs duties	10 2	23	□N/A □ N/C)	Proper date marking and	dis	position		
2	.⊠IN □OUT □ N/A	Certified Food Protection Manager	- 12	24	UO□ NI□ N/N□ N/N⊡_		Time as a public health co	ntro	l: procedures & records		
		Employee Health Management, food employees and conditional employees	<u>.</u>	ŀ			Consumer Advis	orv			
3	ÍÍIN □OUT □ N/A	knowledge, responsibilities and reporting	· [25	□IN □ OU	T			for raw or undercooked foods		
4	☑IN □OUT □ N/A	Proper use of restriction and exclusion			□N/A	7 507 77					
5	-□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	pul	ations		
10.000		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	2	26	□ IN □ OU □N/A	1	Pasteurized foods used;	prol	nibited foods not offered		
6	IN OUT NO	No discharge from eyes, nose, and mouth		_}		Tight 13	Chemical	V. 18			
<u>'</u>		eventing Contamination by Hands	5 m 200 T 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	T				200			
8	,⊠IN □ OUT □ N/O	Hands clean and properly washed		27	□IN □ OU ⊡N/A	1	Food additives: approved	l an	d properly used		
9	∠⊡ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 IN OUT 1			Toxic substances properly identified, stored, used				
				Conformance with Approved Procedures							
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	373,070.0	29	□IN □OU .⊒N/A	T	Compliance with Reduced specialized processes, an				
44	DIN DOUT	Approved Source Food obtained from approved source		\dashv		т	apecialized processes, ar	nu i	indoi pian		
11	□IN □ OUT	Food obtained from approved source	:	30		2	Special Requirements: Fre	esh	Juice Production		
12	□N/A □ N/O	Food received at proper temperature			□ N □ OU	IT	0 115 1 11		T. J. and Diamonding Engages		
13		Food in good condition, safe, and unadulterated		31	1 N/A N/O	<u> </u>	Special Requirements: He	all 	reatment Dispensing Freezers		
14	□ IN □ OUT	Required records available: shellstock tags, parasite destruction		32	□IN □ OU		Special Requirements: Cu	usto	m Processing		
200 Aug		Protection from Contamination		\dashv							
6£ 30£	□IN □ OUT			33			Special Requirements: Bu	ılk V	Vater Machine Criteria		
15	□N/A □ N/O	Food separated and protected		34		IT	Special Requirements: Ac	cidifi	ed White Rice Preparation		
16	□-IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/0		Criteria				
17	1 DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU ⁄⊡N/A	JΤ	Critical Control Point Inspe	ecti	on		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	ACCEPTED DESCRIPTION OF THE PROPERTY OF THE PR	36	□ IN □ OU	JT	Process Review				
18	□ IN □ OUT □N/A □-N/O	Proper cooking time and temperatures			□N/A		11000001010101				
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□ IN □ OU □ □N/A) I	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							
21	□ IN □ OUT □N/A ⊡ N/O	Proper hot holding temperatures									
22	O IN O OUT ON/A	Proper cold holding temperatures		illness or injury.							

State of Ohio

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Type of Inspection

Date ,

MARICUIN REGION #140	Standard 7/19/25	>						
GOODRE	ETAIL PRACTICES							
	he introduction of pathogens, chemicals, and physical objects into foods.							
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered	Litem: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applica	ıble :						
Safe Food and Water	Utensils, Equipment and Vending							
38 IN OUT IN/A N/O Pasteurized eggs used where required	54 DIN DOUT Food and nonfood-contact surfaces cleanable, producing designed, constructed, and used	perly						
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	Warewashing facilities: installed, maintained, used; t	test						
Food Temperature Control	strips							
40 .□ IN □ OUT □N/A □ N/O Proper cooling methods used; adequate equipr for temperature control	ment 56□ IN □ OUT Nonfood-contact surfaces clean Physical Facilities							
41 - IN OUT IN/A N/O Plant food properly cooked for hot holding	57- IN OUT NA Hot and cold water available; adequate pressure							
42 IN OUT NA NO Approved thawing methods used	58 IN IOUT Plumbing installed; proper backflow devices	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	Sewage and waste water properly disposed						
44 DIN DOUT Food properly labeled; original container	60. □ IN □ OUT □N/A Tollet facilities: properly constructed, supplied, cleaned	Toilet facilities: properly constructed, supplied, cleaned						
Prevention of Food Contamination	61,-□ IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained	t t						
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and clean; dog	js in -						
46 IN OUT Contamination prevented during food preparation storage & display								
47 OIN OUT ON/A Personal cleanliness	63 ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas us	ed						
48 T IN OUT DN/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 Proper Use of Utensils	Administrative							
50- IN OUT ONA NO In-use utensils: properly stored	65 N OUT- N/A 901:3-4 OAC							
51- □ IN □ OUT □N/A Utensils, equipment and linens: properly stored, d	dried							
handled 52 □ IN □ OUT □N/A Single-use/single-service articles: properly stored	66 L IN OUT DN/A 3701-21 OAC							
53 IN OUT DN/A N/O Slash-resistant, cloth, and latex glove use	a, used							
	and Corrective Actions							
	OS=corrected on-site during inspection R=repeat violation							
THE COURSE SECTION PROMISE CONTINUENT CONTIN	279 OPP NOWING CIPCHOOL 0	R						
NOTE, PIEGE	do vet, use shap mouse a							
1/0P3. PEST (CATTOL (GUICS MUST BE							
t/Klosell								
		<u> </u>						
Person in Charge	Date: 7 1/2 2023							
Sanitarian Licensor:								
DDIODITY LEVEL C - CRITICAL NIC - NON CRITICAL								

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility