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

Name of Califfred							I I			
Name of facility			Check one □-FSO □ RFE			License Number		Date 10 10 2		
1/17 - 7					30 1 91/10/22					
A	ddress	Y. A. A. Contra	City/Sta	ity/State/Zip Code						
	1115 11	(A/ 14/1 S)		Levelnuice, at 4 355/					55/	
Lie	cense holder		Inspect	ioi	n Time	Tra	vel Time	Ca	tegory/Descriptive	
	Melrésh	el.	30			30		(=,)		
Ту	pe of Inspection (chec	*****				Follow up date (if require	4/	Water sample date/result		
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					/ □ Follow up	,	Tonon up date (ii require	٠,	(if required)	
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
LOODSONIE IS MEASURE - 1									ANG AN AND AND AND AND AND AND AND AND AND	
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										
- 10	ian designated compil									
\$2.55		Compliance Status	-2002-00	Compliance Status						
		Supervision					perature Controlled for Sa	ifety	Food (TCS food)	
1	□IN □OUT □-N/A	Person in charge present, demonstrates knowledge, ar performs duties	od 2	23	IN OU N/A N/C		Proper date marking and	dis	position	
2	□IN □OUT □`N/A	Certified Food Protection Manager Employee Health	2	24	UN D OU		Time as a public health co	ntro	l: procedures & records	
3	DIN DOUT DN/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s; [-	Section Telephology (1997) Telephology (1997)		Consumer Advis	ory		
4	BIN DOUT D N/A	Proper use of restriction and exclusion	2	25	□ IN □ OU	T	Consumer advisory provi	ded	for raw or undercooked foods	
5		Procedures for responding to vomiting and diarrheal even	ts				 Highly Susceptible Po	ATT 1504		
		Good Hygienic Practices			□IN □ OU	T		• 10 olso	and the second s	
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2	6	□N/A		Pasteurized foods used;	prof	ibited foods not offered	
7_	IN OUT N/O	No discharge from eyes, nose, and mouth			Total Control Control		Chemical	acean Octo		
NIC.		reventing Contamination by Hands	2	27	□IN □ OU	Т	Food additives: approved	anı	4 properly used	
8	DIN DOUT NO	Hands clean and properly washed		- /	□N/A		1 ood additives, approved	an	a property used	
9	□_IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	28	ZO'IN □ OU' □N/A	Т	Toxic substances properly	ide	ntified, stored, used	
		, , , , , , , , , , , , , , , , , , , ,				C	onformance with Approve	d F	rocedures	
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□ IN □ OU	Т	Compliance with Reduced	d Ox	ygen Packaging, other	
11	/□IN □ OUT	Approved Source Food obtained from approved source			□N/A		specialized processes, ar	nd F	ACCP plan	
	DIN DOUT	Todd obtained from approved source	— з	30			Special Requirements: Fre	esh .	Juice Production	
12	□N/A □ N/O	Food received at proper temperature		+	□IN □ OU					
13	□IN □ OUT	Food in good condition, safe, and unadulterated	3	31	□N/A □ N/C		Special Requirements: He	at T	reatment Dispensing Freezers	
14	□·IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3	32	□N/A □ N/C		Special Requirements: Cu	stor	n Processing	
ŭ.		Protection from Contamination	2	33	□IN □ OU	Т	Special Requirements: Bu	II 14	latar Machina Oritania	
15	□N/A □ N/O	Food separated and protected		+	ÓN/A □ N/C					
16	□IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3-	4 ~	□ IN □ OU')	Special Requirements: Ac Criteria	idifie	d White Rice Preparation	
17	ŬIN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	15	□IN □ OU □N/A	Т	Critical Control Point Inspe	ectio	n	
100	100000000000000000000000000000000000000	rature Controlled for Safety Food (TCS food)	36	6	□IN □ OU	Т	Process Review			
18	□ IN □ OUT □N/A □-N/O	Proper cooking time and temperatures		+	´□N/A .□ IN □ OU		1 Tocess Neview			
19	□ IN □ OUT □N/A □-N/O	Proper reheating procedures for hot holding	3.		□N/A		Variance			
20	□ IN □ OUT □N/A ☑ N/O	Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors						
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.						
22	OIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						

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GOOD RETAIL PRACTICES Good Netted Practices are preventiable measures to control the intecludation of patrogens, chamicals, and physical objects into fonds, Make designated complaines state, (N, OUT, No, N, N), (N, OUT, No, No, No, No, No, No, No, No, No, No	Name of Facility	Type of Inspection Date								
Methods planted compliance between Ni, Out Ni, Ni, Ni, Ni, May for each authwaring substance Safe port and applicable Safe	GOOD RETAIL PRACTICES									
Sain Food and Water Sain Food and Water Security	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
Seg N O O O O O O O O O										
So I IN DOUT INNA IN OVER Control to from sporoved source So I IN DOUT INNA IN OVER Control the first property accounts of the folding So I IN DOUT INNA IN OVER Control the first property accounts of the folding So I IN DOUT INNA IN OVER Control the first property accounts of the folding So I IN DOUT INNA IN OVER CONTROL THE FORM CONTRO		Food and nonfood contact surfaces cloanable proposity								
Section Temperature Scatter		designed, constructed, and used								
A										
42 N OUT NA Approved thewing mathods used 43 N OUT Flood identification Find identification Food properly isolated. Free properly included and anourable Free properly included and anourable of the properly included anourable and properly disposed. Including food preparation, officed. Contamination prevented during flood preparation, only one of the properly included anourable and properly included anourable anour										
1	41 \	57 ∕□ IN □ OUT □N/A Hot and cold water available; adequate pressure								
Food Identification Food Identification Food properly labeled, original container Food properly labeled, original container Food properly labeled, original container Food Dentification Food Properly labeled, original container Food Dentification Food Properly labeled, original container Food Contamination Food Contamination Food Contamination Food Contamination Food Contamination Food Contamination Food Dentification Food Contamination Food Contaminati	42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used	58 ⁻☐ IN ☐OUT Plumbing installed; proper backflow devices								
Prevention of Food Contamination Provention of Food Contamination Prevention of	43 ·□ IN □ OUT □N/A Thermometers provided and accurate									
Prevention: of Food, Contamination:	Food Identification	59 IN OUT N/A Sewage and waste water properly disposed								
Insects, rodonts, and animals not present/outer openings protected control openings protected uning food preparation, storage & display 1	44 IN OUT Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned								
Code Section Priority Level Coment Coment Coment Coment Code Section Priority Level Coment Coment Code Section Priority Level Coment Coment Code Section Priority Level Coment Code Section Priority Level Coment Code Section Priority Level Coment Code Section Code Secti	Prevention of Food Contamination	61 IN OUT N/A Garbage/refuse properly disposed; facilities maintained								
48										
Storing & Calphany Personal cleanliness	Contamination prevented during food preparation,	□N/A□N/O Outdoor dining areas								
48	storage & display	63 IN OUT Adequate ventilation and lighting; designated areas used								
Proper Use of Utensils 60		64 IN OUT NA Existing Equipment and Facilities								
50		Administrative.								
Ulensis, equipment and linens: properly stored, dried, handled 52		65 FIN FIOUT-FINA 901:34 OAC								
Sanitarian Sanitarian Sani	Utopalle, aquipment and linene; preparty stared, dried									
Sanitarian Observations and Corrective Actions Mark X' in appropriate box for COS and R' COS-corrected on-site during inspection R-repeat violation Cos R	handled	66 IN OUT IN/A 3701-21 OAC								
Servations and Corrective Actions Mark X In appropriate box for COS and R COS=corrected on-site during inspection R-repeal violation CoS R COS COS R COS COS R COS R COS COS R COS COS R COS COS COS R COS COS R COS COS COS R COS COS COS R COS COS R COS COS COS COS R COS C										
	Observations and Corrective Actions									
		COS R								
Person in Charge Date: U-18-23 Licensor:	SCAS.1000									
Person in Charge Date: 04-18-23 Sanitarian Licensor:										
Person in Charge Date: 04-18-23 Sanitarian Licensor:										
Sanitarian Licensor:										
	Person in Charge Date: OU-18-23									
PRIORITY LEVEL 6 CRITICAL AND MONICRITICAL	Sanitarian Licensor:									
10.00 00.19 1.10 1.10 1.10 1.10 1.10 1.1	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL									

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