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

License holder													
Address License holder Travel Time Travel Time Categor/Descriptive Compliance (price) all that apply) Foliance (price) all that apply) Formal apply (price) all that apply	Na	me of facility	alalo canino x					License Number	Date				
License holder	<u> </u>	10100M	MORE SEMORIOR	ப் FS	SO	LIRFE		191	14/10/25				
Type of Inspection (check all that apply) Chemacoad Chick Control Porticles (Chemical Control Porticles Control Porticles (Chemical Control Porticles Control Porticles (Chemical Chemical Chemi	Ad	Idress		City/St	ity/State/Zip Code								
Type of Inspection (check all that apply) Chemacoad Chick Control Porticles (Chemical Control Porticles Control Porticles (Chemical Control Porticles Control Porticles (Chemical Chemical Chemi		1401	A MUDDUAL I	\bigcirc	ORONUMO OH 4355'								
Type of Inspection (check all that apply) Combination Complain Production	Lic	ense holder		Inspec	Inspection Time Tr			vel Time	ategory/Descriptive				
Continue Control Foot (FSC) Process Raview (FFE) Variance Review Follow up (If required)		2100V	Arme SONCE MINER	(((<			<u> </u>	"				
Continue Control Foot (FSC) Process Raview (FFE) Variance Review Follow up (If required)	<u> </u>				1				<u></u>	(1)			
Food Define	1 -			nco Pov	dov			Follow up date (if require	d)				
Mark designated compliance status (IN OUT, NO, N/A) for each numbered item: N=lor compliance OUT=not in compliance NO=not observed NA=not applicable Compliance Status	1 -	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	100 1100	/IGV	· La rollow up	'			(ii roquirou)			
Mark designated compliance status (IN OUT, NO, N/A) for each numbered item: N=lor compliance OUT=not in compliance NO=not observed NA=not applicable Compliance Status													
Compliance Status		FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Supervision	M	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											
Supervision			Compliance Status			····		Compliance St	atu:	3			
DIN OUT NA Person in charge present, demonstrates knowledge, and profession duties Personal			Supervision										
	1			ıd	22								
Emptoyee Health	Ľ	7			23	□N/A □ N/C)	Proper date marking and	ais	position			
Second Properties Seco	2	I LI∤N □OUT □ N/A			24			Time as a public health co	ontro	I: procedures & records			
Second S				CHE SHE	#2.25 2.25 2.25 2.25	'ŒIN/A ∐ N/C	J. Daga						
4	3	D∕IN □OUT □ N/A			anti-		()	Consumer Advis	ory				
S	4	□ÍN □OUT □ N/A			25		ı	Consumer advisory provi	ded	for raw or undercooked foods			
Second Commence Paseutized foods used; prohibited foods not offered			Procedures for responding to vomiting and diarrheal even	ts	Į.			Highly Susceptible Po	ations				
Chemical Proceeding Contamination by Hands Proceding Contamination	1		Good Hygienic Practices				T	Pastaurized foods used:	nrol	hitad foods not offered			
Preventing Contamination by Hands 2					26	□N/A		Pasteurized loods used, profibiled loods flot offered					
S	7	And Carrier was resident and considerate and			39	Programme and the	ASVOT	Chemical					
Solid Out No hands ceal and projectly washed Solid Out No hare hand contact with ready-to-east foods or approved alternate method property followed accessible Conformance with Approved Procedures Compliance with Reduced Coxygen Packaging, other specialized processes, and HACCP plan Special Requirements: Fresh Juice Production Special Requirements: Fresh Juice Production Special Requirements: Custom Processing Special Requirements: Custom Processing Special Requirements: Custom Processing Special Requirements: Custom Processing Special Requirements: Sulk Water Machine Criteria Special Requirements: Custom Processing Spe	gers o			Taning (LE)	27		T	Food additives: approved	l an	d properly used			
Solution	8	MIN LI OUI LI N/O	Hands clean and properly washed	⊣									
Secial Requirements: Heat Treatment Dispensing Freezers		TÎN FLOUT		/ed 2	28		Т	Toxic substances properly identified stored used					
Time/Temperature Controlled for Safety Food (TCS food) Time/Temperature Controlled for Safety Food (TCS	9				LIN/A								
Approved Source Approved Source		PHILL - 0.1177 - 1111					Carrier States	E CONTRACTOR CONTRACTO	Sales of the sales				
11 □ 1 □ 1 □ 0 UT	10	LIN LIOUT LI N/A		7733 :	29		T						
12	11	⊡¹N □ OUT		761 (TE)			т	opeoidinzed processes, a		IAOOI pian			
Special Requirements: Heat Treatment Dispensing Freezers					30			Special Requirements: Fr	esh .	Juice Production			
13	12	□N/A □ N/O	rood received at proper temperature		31			Special Poquiroments: Us	ot T	irontment Dienensing France			
N/A N/O	13				٠,			ороны починения, пе	-at 1	readment Dispensing Freezers			
Protection from Contamination 15	14		1 1 4 49	;	32			Special Requirements։ Cւ	ıstor	n Processing			
15				524					—				
15	restes 1/8	☑ÎN □ OUT			33			Special Requirements: Bu	ılk W	/ater Machine Criteria			
Food-contact surfaces: cleaned and sanitized Food-control led for Safety Food (TCS food) Food-sond food-so	15		Food separated and protected										
17	16		Food-contact surfaces: cleaned and sanitized	─	34				idifie	ed White Rice Preparation			
Time/Temperature Controlled for Safety Food (TCS food) 18		⊔N/A □ N/O			_								
Time/Temperature Controlled for Safety Food (TCS food) 18	17	~∐IN □ OUT		:	35		Т	Critical Control Point Inspe	ectio	n ·			
18 ☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ Proper cooking time and temperatures 19 ☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ Proper reheating procedures for hot holding 20 ☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ Proper cooling time and temperatures 21 ☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ Proper hot holding temperatures 21 ☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ Proper hot holding temperatures 22 ☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ Proper hot holding temperatures 23 ☐ IN/A ☐ OUT ☐ Variance 24 ☐ IN ☐ OUT ☐ Proper cooling time and temperatures 25 ☐ IN/A ☐ N/O ☐ Proper cooling time and temperatures 26 ☐ IN/A ☐ N/O ☐ Proper cooling time and temperatures 27 ☐ IN ☐ OUT ☐ OUT ☐ Proper hot holding temperatures 28 ☐ IN/A ☐ Process Review 38 ☐ IN/A ☐ Process Review 38 ☐ IN/A ☐ OUT ☐ Variance 29 ☐ IN ☐ OUT ☐ OUT ☐ Proper cooling time and temperatures 20 ☐ IN ☐ OUT ☐		Time/Tempe		1335 VIII 15349 20	- 1		т						
19	40	□·IN □ OUT		3	36		'	Process Review					
19 □/ſN □ OUT □ N/A □ N/O Proper reheating procedures for hot holding 20 □ N/A □ N/O Proper cooling time and temperatures 21 □ N/A □ N/O Proper hot holding temperatures 21 □ N/A □ N/O Proper hot holding temperatures Proper hot holding temperatures Public health interventions are control measures to prevent foodborne	18	□N/A □ N/O	Proper cooking time and temperatures			ПІЙ ПОП	т						
20	10		Proper reheating procedures for bot holding		37			Variance					
21	פו	□N/A □ N/O	Tropos remeating procedures for flot floiding	-									
21 DNA DNO Proper hot holding temperatures Public health interventions are control measures to prevent foodborne	20		Proper cooling time and temperatures										
21 OUT OVE Proper hot holding temperatures foodborne illness. Public health interventions are control measures to prevent foodborne	_												
Public health interventions are control measures to prevent foodborne	21		Proper hot holding temperatures		foodborne illness.								
1 + 2		LIN/A LI N/O	-	_									
	22	TIN OUT ON/A	Proper cold holding temperatures										

State of Ohio

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L		1)/ > \	1		Comment of Comment			1.)		1 1/3-/	100 m	
	GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											
Ma	rk d			•	GOUT, N/O, N/A) for each numbered item: IN			•			applica	able
			Alejakhamasa ess		l and Water	inicia.			ensils, Equipment and Ven	CONTROL PROPERTY OF THE STATE OF		
38	/ Z Í1	N 🗆 OUT 🗆 N/A [□ N/O	Pasteuri	zed eggs used where required	54	□ IN □ OUT		Food and nonfood-contact designed, constructed, and		ole, pro	perly
39	/ []	N □OUT □N/A		Water a	nd ice from approved source	55	ÍN □ OUT E	ΠN/A	Warewashing facilities: inst	talled, maintained	, used;	test
Food Temperature Control							I IN II OUT		strips Nonfood-contact surfaces	alaan		
40		N 🗆 OUT 🗀 N/A 🗀			cooling methods used; adequate equipment erature control	90			Physical Facilities	ciean		
41	/ <u> </u>	N 🗆 OUT 🗆 N/A 🗀	O/N 🗆	Plant fo	od properly cooked for hot holding	57	OUT C	□N/A	Hot and cold water availab	ole; adequate pre	essure	
42	۱۵	N 🗆 OUT 🗆 N/A 🗀	□ N/O	Approve	d thawing methods used	58	□ IN □OUT		Plumbing installed; proper	backflow device	s	
43	ΠI	N □ OUT □N/A		Thermor	meters provided and accurate							
				Food Ide	entification	59	OUT C	□N/A	Sewage and waste water pr	operly disposed		
44	/ <u> </u>	N 🗆 OUT		Food pr	operly labeled; original container	60		□N/A	Toilet facilities: properly con-	structed, supplied,	cleane	d
			Charlest received a letter	da palitos paliticos	ood Contamination	6.1	□ IN □ OUT □	□N/A	Garbage/refuse properly disp	oosed; facilities ma	aintaine	d
45	Έι	N 🗆 OUT			rodents, and animals not present/outer s protected	62			Physical facilities installed, routdoor dining areas	maintained, and cl	ean; do	gs in
46	<u>ا تا</u>	N 🗖 OUT		Contami storage &	nation prevented during food preparation, & display		□N/A □ N/O					************
47	Δı	N □ OUT □ N/A			I cleanliness	63	B D IN D OUT		Adequate ventilation and lig	hting; designated	areas u	sed
48		N 🗆 OUT 🗆 N/A 🗀			cloths: properly used and stored	64	TUO UN DOUT E	□N/A	Existing Equipment and Facil	ities	•	
49		N □ OUT □N/A □			g fruits and vegetables				Administrative			
50	л́ I	N 🗀 OUT 🗀 N/A 🗀	(American contractors)	NAMES OF STREET	e of Utensils Itensils: properly stored	65	I IN OUT É	ďÑ/A	901:3-4 OAC			
51	_	N 🗆 OUT 🗆 N/A			, equipment and linens: properly stored, dried,		Tak F OUT F		2704 24 04 0			
				handled Single-u	ea/single-earvice articles: properly stored used	66	I III I OUT [LIN/A	3701-21 OAC			
53												
					Observations and C							
Item	No.	Code Section	Priority	Mark "> y Level	(" in appropriate box for COS and R: COS=corr Comment	ected	on-site during insp	spection	R=repeat violation		cos	R
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			··		JA+101011	4	$L \bigcirc \cdot$		5766716	<u> 4 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -</u>		
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Sani	itaria	an Ci	<i>.)</i>		<u> </u>		Licensor	r:	XC110			
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of												

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