State of Ohio

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

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				Check one □FSO ☑RFE			License Number		Date			
	29/ O/V / 1/2/ O	BN RECH FUYIM			e/Zip Code				0[23/23			
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Address O(()) O (O(()) A (O(())) License holder O(()) O (()) O (()) O (()) Insi				pection Time		Ira	ravel Time		Category/Descriptive			
Tv						Ш.,		1,				
	pe of Inspection (ched Standard ☐ Critical (on triat apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce R	eviev	w □ Follow	up ·	Follow up date (if required)		iter sample date/result 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											
		Compliance Status		Compliance Status								
123		Supérvision		Time/Temperature Controlled for Safety Food (TCS food)								
1	☑IN □OUT□N/A	Person in charge present, demonstrates knowledge, all performs duties	nd	23 □ IN □ OUT □ N/O			Proper date marking and disposition					
2	-□IN □ OUT □ N/A	Certified Food Protection Manager FEMPLOYEE Health		24			Time as a public health control: procedures & records					
20/2/1		Management food employees and conditional employees:					Consumer Advisory:					
3	ZÎN □OUT □ N/A	knowledge, responsibilities and reporting			□ім □ С	UT	Consumer advisory provided for raw or undercooked foods					
5	ÓIN □OUT □ N/A □IN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	ts	STATE OF	□N/A		Highly Susceptible Populations					
		Good Hyglenic Practices	i h									
6 7	DIN DOUT DN/O			26	□N/A	Victoria de	Pasteurized foods used; pr	270472400-22804-00				
7		reventing: Contamination by Hands				NIT	Chemical					
8	DIN DOUT DN/O	Hands clean and properly washed		27	DN/A		Food additives: approved a	and pro	perly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approalternate method properly followed		28	□IN □ 0 □N/A	DESCRIPTION OF	Toxic substances properly identified, stored, used					
40	ÓIN □ OUT □ N/A	Adequate hands are first facilities and the first facilities and the first facilities are still at the first facilities and the first facilities are still at the facilities are still at the first facilities are still at the first facilities are still at the first facilities are still at the facilities are still at the first facilities are still at the facilities are s				The second second	onformance, with Approved	THE PERSON NAMED IN				
10	LIN LICOT LINA	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □O	וטו	Compliance with Reduced of specialized processes, and					
11	□IN □OUT	Food obtained from approved source		30	□ім □о		Special Requirements: Fres	h Juice	Production			
12	□IN □OUT □N/A □N/O	Food received at proper temperature	ľ	F			openar . toquiremente. 1 700		- Toddollon			
13	ÓIN □OUT	Food in good condition, safe, and unadulterated				/0	Special Requirements: Heat Treatment Dispensing Freezers					
14	ÓIN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	ПІМ ПО	UT	Special Requirements: Cust	tom Pre	ocessing			
		Protection from Contamination		-								
15	⊠IN □OUT □N/A □N/O	Food separated and protected		33	ÚN/A □ N		Special Requirements: Bulk	Water	Machine Criteria			
16	☑IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Acid Criteria	ified W	hite Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □O ☑N/A	UT	Critical Control Point Inspec	tion				
		rature Controlled for Safety Food (TCS food)		36	DIN DO	UT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	DIN DO	LIT	Treese Neview					
19	□ÍN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/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								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	□IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

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Nan	ne of	Facility FNOM)()()	R	FRUT FORM			Туре	of Inspection Date COZ	3/2	3	
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												
38	r∐ IN	✓ IN □ OUT □N/A □ N/O Pasteurized eggs used where required			54	DIN DOUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
39	1 I	N □OUT □N/A Water and ice from approved source				٦٨//٨	Warewashing facilities: installed, maintain	ed, used:	test			
	Food Temperature Co			od Tempe	erature Control	55		JIV/A	strips			
40	<u> </u>				cooling methods used; adequate equipment erature control	56	□ IN □,,OUT		Nonfood-contact surfaces clean Physical Facilities			
41	1 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant			Plant fo	od properly cooked for hot holding	57	Д IN 🗆 OUT [⊒N/A	Hot and cold water available; adequate	ressure		
42 📮 IN 🗆 OUT 🗆 N/A 🗆 N/O			□ N/O	Approved thawing methods used			□ IN □OUT		Plumbing installed; proper backflow dev	ces		
43	<u>□</u> .11	I □ OUT □N/A		Thermo	meters provided and accurate	╛┡	□N/A□N/O					
				Food Identification				⊒N/A	Sewage and waste water properly disposed			
44	[Z]^II	TUO 🗆		Food properly labeled; original container]N/A	Tollet facilities: properly constructed, suppli	d, cleane	d	
			Preveni	tion of F	ood Contamination	61	□ IN □ OUT □]N/A	Garbage/refuse properly disposed; facilities	maintaine	d	
45	6	N □ OUT			rodents, and animals not present/outer s protected	62	'		Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in	
46		N @ ÔUT		Contam	ination prevented during food preparation,	1	□N/A□ N/O					
47	<u> </u>	OUT N/A			& display Il cleanliness	63	□-IN □ OUT		Adequate ventilation and lighting; designate	d areas u	sed	
48	11 E		⊒ N/O	Wiping	cloths: properly used and stored	64	□ IN □ OUT [□N/A	Existing Equipment and Facilities			
49	<u>□</u> I1	OUT IN/A E		PROCESSOR SERVICE	g fruits and vegetables		PORT DEVINE		Administrative			
F0	I —	LE OUT EINIA E		I	se of Utensils	65	□ IN □ OUT-E	IN/A	901:3-4 OAC			
50		In OUT DNA DNO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,				-						
51		handled handled				66	O'IN OUT [JN/A	3701-21 OAC			
52	☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use								•			
					Observations and	Corre	ctive Actio	ns				
ltor	n Na	Code Section	Driori	Mark ") ty Level	K" in appropriate box for COS and R. COS =co	rected	on-site during ins	pection	n R=repeat violation	cos	, , , , , , , , , , , , , , , , , , ,	
Item No.		3.Z	A	K Chserved have view		111	a clea	1.1	lad	COS	R	
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Person in Charge Date:									Date:		📙	
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Environmental Health Specialist Licensor:												
Licensor: D(H/)												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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