## **State of Ohio**

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

| Na        | ame of facility   | 1   | Check                           | one   | ,             |   | License Number  |                     | Date                             |  |  |
|-----------|---|---|---------------------------------|---|---------------|---|---|---------------------|----------------------------------|--|--|
| ,         | Clarks D  | 17.7.a HOUSK  | ☐ FSO ☐ RFE                     |   |               | 1032                                    |   | 6/22/23             |                                  |  |  |
| A         | ddress  | Man sileet  | City/Chata/Zin Code             |   |               |   |   |                     |                                  |  |  |
|           | INI N   | I TRADIOK   |                                 |   |               | ED OH USSOR                             |   |                     |                                  |  |  |
| Li        | cense holder  |   | Inspec                          | tion Ti   | me            | Trav                                    | vel Time  | Cat                 | tegory/Descriptive               |  |  |
|           | Z.aumon   | D CIARK   | 1                               | o () -  |               |   | 30  |                     | (35)                             |  |  |
| 1 -       | pe of Inspection (chec  | ck all that apply)  | J                               |   |               | <u> </u>                                | Follow up date (if require                              | ed)                 | Water sample date/result         |  |  |
|           | Standard □ Critical  Foodborne □ 30 Day   | Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation | ance Rev                        | riew □  | ] Follow up   | 0                                       |   |                     | (if required)                    |  |  |
|           | Todasomo El do Buy  | 2 companie 2 i to-nocrasing 2 constitution  |                                 |   |               |   |   | 1                   |                                  |  |  |
| <b>金融</b> |   | FOODBORNE ILLNESS RISK FACTO  |                                 |   |               |   |   |                     |                                  |  |  |
| N         | lark designated compli  | ance status (IN, OUT, N/O, N/A) for each numbered it  | tem: IN=                        | in com  | pliance O     | <b>UT</b> =r                            | not in compliance N/O=                                  | not ob              | served N/A=not applicable        |  |  |
| To James  |   | Compliance Status   | Compliance Status               |   |               |   |   |                     |                                  |  |  |
|           | juga silikus sa katalan katala<br>I | Supervision   |                                 |   |               |   | Pemperature Controlled for Safety Food (TCS food)       |                     |                                  |  |  |
| 1         | DIN DOUT NA   | Person in charge present, demonstrates knowledge, at performs duties                          | nd                              | 23 DIN DOUT   |               |   | osition   |                     |                                  |  |  |
| 2         | □ÎN □ OUT □ N/A   | J   |                                 | 24 [  | □IN □ OUT     |   | Time as a public health c                               | propodures 9 resemb |                                  |  |  |
|           |   | FEmployee Health  |                                 | اللاإ   | N/A □ N/C     | )<br>•                                  |   |                     |                                  |  |  |
| 3         | DIN DOUT DN/A   | Management, food employees and conditional employee knowledge, responsibilities and reporting | i                               |   | □IN □ OUT     |   | Gonsumer Advisory                                       |                     |                                  |  |  |
| 4         | ÚIN □OUT □ N/A  |   |                                 | 25  |               | '1                                      | Consumer advisory prov                                  | vided 1             | for raw or undercooked foods     |  |  |
| 5         | ∐IN □OUT □ N/A  |   | ACCOUNTS NOT THE REAL PROPERTY. |   |               |   | Highly Susceptible R                                    | opula               | done is the second of the second |  |  |
| 6         | Í ÍN □ OUT □ N/O  | Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use                     |                                 | 26     1<br>1   26  | N □ OU<br>V/A | T                                       | Pasteurized foods used;                                 | ; prohi             | bited foods not offered          |  |  |
| 7         | □IN □OUT □N/O   | No discharge from eyes, nose, and mouth   |                                 |   |               | Y.,                                     | Chemical  |                     |                                  |  |  |
|           | 7   | reventing Contamination by Hands  |                                 | ソノコ   | N 🗆 OU        | Т                                       | Food additives: approve                                 | hae h               | properly used                    |  |  |
| 8         | □IN □OUT □N/O   | Hands clean and properly washed   |                                 |   | V/A           |   | Tood additives, approve                                 | u and               | property used                    |  |  |
| 9         | ÓIN □ OUT   | No bare hand contact with ready-to-eat foods or approv  |                                 | 28 🔟 1  | N 🗖 OU        | Т                                       | Toxic substances properly identified, stored, used      |                     |                                  |  |  |
|           | □N/A □ N/O  | alternate method properly followed  |                                 | 니<br> -   |               |   | nformance with Approv                                   |                     |                                  |  |  |
| 10        | OIN OUT N/A   | Adequate handwashing facilities supplied & accessible   |                                 |   | N □OU         | *************************************** | Compliance with Reduce                                  |                     |                                  |  |  |
|           |   | Approved Source   |                                 | 29 🗔  |               |   | specialized processes, a                                | and HA              | ACCP plan                        |  |  |
| 11        | DIN DOUT  | Food obtained from approved source  |                                 | 30  | N DOU         |   | Special Requirements: F                                 | resh J              | uice Production                  |  |  |
| 12        | □N/A □·N/O  | Food received at proper temperature   |                                 |   | N DOU         |   |   |                     |                                  |  |  |
| 13        | □IN □OUT  | Food in good condition, safe, and unadulterated   |                                 | 31 🛮 N/A 🗆 N/O  |               |   | Special Requirements: Heat Treatment Dispensing Freezer |                     |                                  |  |  |
| 14        | DIN DOUT  | Required records available: shellstock tags, parasite destruction                             |                                 |   | N □OU         |   | Special Requirements: C                                 | ustom               | Processing                       |  |  |
|           |   | l<br>Protection√from Contamination  |                                 |   | N DOU         |   |   |                     |                                  |  |  |
| 15        | □IN ØOUT  | Food separated and protected  |                                 |   | V/A   N/O     |   | Special Requirements: B                                 | ulk Wa              | ater Machine Criteria            |  |  |
|           | □N/A □N/O □IN □OUT  | Toda doparated and protected  | ,                               | 34  | N 🗆 OU        | Т                                       | Special Requirements: A                                 | cidified            | d White Rice Preparation         |  |  |
| 16        |   | Food-contact surfaces: cleaned and sanitized  |                                 | <sup>34</sup>   21  | N/A 🗆 N/O     | )                                       | Criteria  |                     | ,                                |  |  |
| 17        | OIN DOUT  | Proper disposition of returned, previously served,  |                                 | 35  | N DOU         | Т                                       | Critical Control Point Insp                             | nection             |                                  |  |  |
|           | Time/Tempe  | reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)                   |                                 |   | N □ OU        | T .                                     |   |                     |                                  |  |  |
| 10        | □IN □ OUT   |   | 3                               | 36 🗓 N  |               | '                                       | Process Review  |                     |                                  |  |  |
| 18        | □N/A □ N/O  | Proper cooking time and temperatures  |                                 | 37  | N 🗆 OU        | Т                                       | Variance  |                     |                                  |  |  |
| 19        | ☑ÍN ☐ OUT<br>□N/A ☐ N/O   | Proper reheating procedures for hot holding   |                                 | ۱۵۰ 🖺 ۲   | N/A           |   | Variance  |                     |                                  |  |  |
|           | DIN DOUT  | _   |                                 |   |               |   |   |                     |                                  |  |  |
| 20        | □N/A □ N/O  | Proper cooling time and temperatures  |                                 | Risk factors are food preparation practices and employee behaviors                          |               |   |   |                     |                                  |  |  |
| 21        | бім <b>□</b> оит  | Proper het helding temperatures   |                                 | that are identified as the most significant contributing factors to foodborne illness.      |               |   |   |                     | buting factors to                |  |  |
| ۷.        | □N/A □ N/O  | Proper hot holding temperatures   |                                 |   |               |   | <b>ventions</b> are control r                           | ກລອຍາ               | ires to provent foodbarns        |  |  |
| 22,       | / DIN DOUT DN/A   | Proper cold holding temperatures  |                                 | <b>Public health interventions</b> are control measures to prevent foodb illness or injury. |               |   |   |                     |                                  |  |  |
|           |   |   | 1 [                             |   |               |   |   |                     |                                  |  |  |

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Type of Inspection

|                       |  | ((  | 1:6.1         | <u>⟨ ⟩</u>  | PLECA HOUSE   |              |  | DEOMESTICS  |  | <u> </u>        |            |  |  |
|-----------------------|--|---|---------------|---|---|--------------|--|---|--|-----------------|------------|--|--|
| octobros<br>Nitrobaco |  | 10.7944660010013.02.001000  |               |   | GOOD RETAIL   | PRA          | CTICES   |   |  |                 | is ag      |  |  |
|                       | 54.9404men   | A THEORING THE PROPERTY OF THE PARTY OF THE |               | THE PERSON NAMED IN COLUMN                                | preventative measures to control the introd               | and meanward | #2152.4 MINE OF PERSON AND ADDRESS.                                | hemicals, and physical objects i                                  | nto foods.                               | <u> </u>        |            |  |  |
| Ma                    | ark d  | esignated complia   | ance s        | tatus (IN   | , OUT, N/O, N/A) for each numbered item: <b>IN</b>        | l=in co      | ompliance <b>OUT</b> =no   | t in compliance <b>N/O</b> =not observe                           | d <b>N/A</b> =not                        | applica         | ble        |  |  |
|                       | C. Liewy yn di   |   | asiones ex S  | Safe Food<br>∣  | d and Water   | 77 20        |  | Utensils, Equipment and Vending                                   | Action of the control of the control of  | ing seed        |            |  |  |
| 38                    | ,¤11   | N OUT ON/A  | □ N/O         | Pasteuri  | ized eggs used where required                             | 54           | ☑ IN □ OUT   | Food and nonfood-contact surfa<br>designed, constructed, and used |  | pie, prop       | репу       |  |  |
| 39                    |  | N 🗆 OUT 🗀 N/A   | Foo           | Water and ice from approved source od Temperature Control |   |              | .⊠IN □ OUT □N  | Warewashing facilities: installed, maintained, used; test strips  |  |                 |            |  |  |
| 40                    | اادل<br>ا  | N 🗆 OUT 🗆 N/A 🗀   | ] N/O         |   | cooling methods used; adequate equipment lerature control | 56           | □ IN □ OUT   | Nonfood-contact surfaces clear Physical Facilities                | n  |                 |            |  |  |
| 41                    | ĮΖI  | N 🗆 OUT 🗆 N/A 🗀   | ] N/O         | Plant fo  | od properly cooked for hot holding                        | 57           | □ IN □ OUT □N  | /A Hot and cold water available; a                                | adequate pre                             | essure          |            |  |  |
| 42                    |  |   |               | Approved thawing methods used                             |   |              | ď IN □OUT  | kflow device  | ıs                                       |                 |            |  |  |
| 43                    | ☐ IN ☐ OUT ☐N/A  |   |               | Thermometers provided and accurate                        |   |              | □N/A □ N/O   |   |  |                 |            |  |  |
|                       | 444  | navionis, preparati   |               | Food Id   | entification  | 59           |  | /A Sewage and waste water properl                                 | Sewage and waste water properly disposed |                 |            |  |  |
| 44                    |  |   |               | Food properly labeled; original container                 |   |              | 60  IN OUT IN/A Toilet facilities: properly constructed, supplied, |   |  |                 |            |  |  |
|                       |  |   | reven         | ion of Food Contamination                                 |   |              | 61 TIN OUT NA Garbage/refuse properly disposed; faci               |   |  |                 | d          |  |  |
| 45                    |  |   |               | Insects, rodents, and animals not present/outer           |   |              | □ IN □ OUT   | Physical facilities installed, maintained, and clean;             |  |                 |            |  |  |
|                       | 2.   |   |               | contamination prevented during food preparation,          |   |              |  | outdoor dining areas  |  |                 |            |  |  |
| 46                    |  | N D OUT   |               | storage & display   |   |              | ☐ IN ☐ OUT   | Adequate ventilation and lighting                                 | : designated                             | areas us        | sed        |  |  |
| 47<br>48              | <del></del>  | N 🔲 OUT 🔲 N/A<br>N 🔲 OUT 🔲 N/A 🗀  | 1 N/O         |   | al cleanliness cloths: properly used and stored           | 64           |  |   |  |                 |            |  |  |
| 49                    | /  |   |               |   | g fruits and vegetables                                   | 04           | DIN DOUT DN  |   |  | elabor premovit | 150        |  |  |
| 100                   |  |   | reference and | NO NEW YORK OF THE  | se of Utensils  |              | artenia makeuron agai eta l<br>T                                   | Administrative  |  |                 |            |  |  |
| 50                    | ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored                   |   |               |   | itensils: properly stored                                 | 65           | ☑ IN □ OUT □N  | /A 901:3-4 OAC  |  |                 |            |  |  |
| 51                    | ☐ IN ☐ OUT ☐N/A  Utensils, equipment and linens: properly stored, dried, |   |               |   |   | 66           | □ IN □ OUT ☑N  | /A 3701-21 OAC  |  |                 |            |  |  |
| 52                    |  | handled  ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used  |               |   |   | 00           | 12 2.00. 2   | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,                           |  |                 |            |  |  |
| 53                    | <u>o</u> 1   | N 🗆 OUT 🗆 N/A 🗀   | ] N/O         | Slash-re  | esistant, cloth, and latex glove use                      |              |  |   |  |                 |            |  |  |
|                       |  |   |               |   | Observations and C  |              |  |   |  |                 |            |  |  |
| iter                  | n No.  | Code Section  | Priori        | Mark ")<br>ty Level                                       | ⟨"in appropriate box for COS and R: COS=corn   Comment    | ected        | on-site during inspec  | tion R≒repeat violation   |  | cos             | R          |  |  |
| 16                    | >  | 3.25  |               | · · · · · · · · · · · · · · · · · · ·                     | observed bread 5  | IC           | 15 in  | (Na/1/2)  |  | P               |            |  |  |
|                       |  |   | حب            |   | ( PEZET NOT C   | O.           | rerect.  | PK MIRCH  | 7/                                       |                 |            |  |  |
|                       |  |   |               |   |   |              |  | 100   | <i>a</i> .,                              |                 |            |  |  |
|                       | MOLE: Observar i   |   |               |   |   |              | akoven 1 city seals 60'  |   |  |                 |            |  |  |
|                       | 1 10000 Weg VI   |   |               |   |   |              | 5-12C  | Stocked Mo  |  |                 |            |  |  |
|                       |  |   |               |   | HIPY CICCOCT +  | C/1          | or Wife  | USI GOT AM  | CM                                       |                 |            |  |  |
|                       |  |   |               |   | THE THIRD IT  |              |  |   |  |                 |            |  |  |
|                       |  |   |               |   |   |              |  |   |  |                 |            |  |  |
|                       |  |   |               |   |   |              |  |   |  |                 |            |  |  |
|                       |  |   |               |   |   |              |  |   |  |                 |            |  |  |
|                       |  |   |               |   |   |              |  |   |  |                 |            |  |  |
|                       | ·· ·· - ···-   |   |               |   |   |              |  |   |  |                 |            |  |  |
|                       |  |   |               |   |   |              |  | ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,                           |  |                 |            |  |  |
|                       |  |   |               |   |   |              |  |   |  |                 |            |  |  |
| Per                   | son i  | n Charge  | Ci 1          | W   |   |              |  | Date: 6/22/   | 123                                      |                 |            |  |  |
| Env                   | /iron  | mental Health Spe   |               |   | - 1 1 ·   |              | Licensor:  | DCHD  | g  |                 | 15<br>1 18 |  |  |
|                       |  | NTV LEVEL.  |               |   | PAL NO NON ODITION  |              |  | Page  | 7 .                                      | 7               |            |  |  |