State of Ohio

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

Na	ame of facility	m -1 -1-201 -10	Check		Licens	se Number		Date / / > >			
	4000	VOINT STREET MITT									
A	ddress	1001 St. 00 6	City/S	City/State/Zip Code							
	00 PI	JUH 31/2001	9	EMPERIONE, OFT 1/222) 2 ,2°			
License holder LICENSE HOLD CA SCUTT GCACA LICENSE HOLDER L				ction Time	Travel Time	<u>,</u>	Cate	egory/Descriptive			
<u> </u>				60		<u> </u>		(-1)			
1 -	rpe of Inspection (chec Standard _⊿ Critical (:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	view 🗀 Follow up		up date (if require		Water sample date/result (if required)			
1		☐ Complaint ☐ Pre-licensing ☐ Consultation									
			Marielli elektrosi ele		andelve naman	(le					
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											
Compliance Status Compliance Status											
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	☑N □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23' OIN OUT Proper date marking and disposition							
2	□IN □OUT □ N/A	Certified Food Protection Manager	orchowan.	24 Since Dut Time as a public health control: procedures & record							
		Simployee Health Management, food employees and conditional employees	STATE OF THE PARTY.	24 DNA DNO Time as a public health control, procedures & records Consumer Advisory							
3	,⊠IN □ OUT □ N/A	knowledge, responsibilities and reporting		25 DIN DOUT	r		- Late Colonial Colonia Colonial Colonial Colonial Coloni	or raw or undercooked foods			
4	ÚIN □OUT □ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		²⁰ □N/A							
5	□IN □OUT □ N/A	Good Hygienic Practices	CHARLES CHARGE	דעס 🗆 מו 🗆	г			lions			
6	□IN □OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26 □ N/A	Pastet			bited foods not offered			
7	□IN □OUT □N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands				Chemical					
8	.□IN □ OUT □ N/O	1.	CHEROME	27 DIN DOUT	Food	Food additives: approved and properly used					
9	ÓIN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 N/A OUT	TOXICS	substances proper	NEW YORK AND ST	Other communication of the com			
10	OIN OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source		29 IN OUT	Compl	ince with Approvious ance with Reduce allowers and processes, and the second se	ed Oxy	gen Packaging, other			
11	□N □OUT	Food obtained from approved source		an □IN □OUT	Cnools	Special Requirements: Fresh Juice Production					
12	□IN □OUT □N/A □N/O	Food received at proper temperature			Cassie	Special Requirements: Heat Treatment Dispensing Freeze					
13		Food in good condition, safe, and unadulterated	-	IN/A II N/O		Special requirements, freat freatment Dispensing Fre					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	Shace	al Requirements: C	Sustom	Processing			
	DUD □OUT	Protection from Contamination		33	Specia	al Requirements: B	Bulk Wa	ater Machine Criteria			
15	□N/A □N/O	Food separated and protected		DIN DOUT		al Paguiromanto: A	\oidific.	d White Rice Preparation			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		³⁴ □N/A □ N/O	Criteria		Cidillec	o white Rice Preparation			
17	1	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 N/A OUT	Critica	ıl Control Point Insp	pection	1			
		rature Controlled for Safety Food (TCS food)		36 DIN DOUT	Proces	ss Review					
18	□N/A □ N/O	Proper cooking time and temperatures		37 DIN DOUT	- Varian						
19	□N/A □ N/O	Proper reheating procedures for hot holding		³⁷ EN/A	Varian						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures						d employee behaviors			
21	DN/A □ OUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	_ÓIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

State of Ohio

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

Nar	ne (of Facility		(1			Type of Inspection	Date	2.2		
	_	100	<u> </u>		+ ST-Rt INN			skydere (Cl	1 5 4 6	<u> </u>		
F., (15), (15)	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											ibie	
38	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required				54 □□□ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
39	□ IN □ OUT □ N/A Water and ice from approved source Food Temperature Control				55	55 IN DOUT DN/A Warewashing facilities: installed, maintained, used; tes						
40	Proper			Proper	cooling methods used; adequate equipment	56	□,IN □ OUT	Nonfood-contact surfa	aces clean			
	·			ior-temp	perature control			Physical Facilit				
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant fo			+	od properly cooked for hot holding	57	 	JN/A Hot and cold water a	vailable; adequate pre	ssure		
42					ed thawing methods used	58		Plumbing installed; p	Plumbing installed; proper backflow devices			
43	닏] IN □ OUT □N	A Francisco		meters provided and accurate	50		1N/A 0				
	Food			Food Id	entification		59 IN OUT N/A Sewage and waste water properly dis					
44	尸	I IN 🗖 OUT		Food pi	operly labeled; original container		60 IN OUT N/A Toilet facilities: properly constructed, suppl					
			Preve	est kingam peteta kan	ood Contamination	61]N/A Garbage/refuse proper	ly disposed; facilities ma	aintaine	d ——	
45	Open open			opening	is, rodents, and animals not present/outer			Physical facilities insta outdoor dining areas	lled, maintained, and cl	ean; do	gs in	
46	<u> </u>	IN OUT		storage	ination prevented during food preparation, & display	63		Adequate ventilation a	and lighting; designated	areas u	sed	
47	—	I IN 🗌 OUT 🔲 N I IN 🗎 OUT 🗀 N			al cleanliness cloths: properly used and stored	64	, 🗆 IN 🗆 OUT 🛭					
49	<u> </u>				g fruits and vegetables	04	IN LIOUIL					
				0.80770329508340304043	se of Utensils			Administrativ	e di di			
50	口	I IN 🗆 OUT 🗆 N	'A □ N/C	In-use (utensils: properly stored	65		IN/A 901:3-4 OAÇ				
51		Utensils, equipment and linens: properly stored, dried,				66		IN/A 3701-21 OAC			٠.	
52		LIN 🔲 OUT 🗆 N	'A	handled Single-u	use/single-service articles: properly stored, used		1 marie					
53	☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use											
10.10					Observations and C							
li e	n N	o. Code Section	n Deia	Mark ", rity Level	X" in appropriate box for COS and R: COS =corr	ected	on-site during insp	ection R=repeat violation	10 April 1965 (1965)			
itei	2 j	2 2 (/	III FIIC	V (150 1 Oct 0000	2:1	CCNOS	of a round	pincl	cos	R	
1	7	77 7 1 6		1/2//	Way 10 Clops	<u> </u>	12/6	201 100000) (2) (1)	7		
					00/4/0			1 10 111 (2				
					COHICAL CODERCY DOWNE							
					J. FOOD Example SO 108							
13	1	5 2.11		J 🗀	posetiled Apple	<u>/</u> U	FERF	- 270VA C	SCI Wach6			
7	12 200 e. Dr 50+						00 1/	mesino!				
							C	Tages				
	NOTE. WYK C						1001CM	MIGAR	OKIN			
	(COM MOTOG)					F	CHIDIY	6 gr				
						(-	197	<i>F</i> 1				
Person in Charge Date:												
<u> </u>	- Maria Vantav											
Environmental Health-Specialist												
PRIORITY I EVEL: C. ORITICAL NIC NON CRITICAL												

Page 2 of ___