State of Ohio

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

Na	me of facility	0101 8000		Check one			License Number		Date				
,	MARCO D	Elly (Dill)	ا لئا <i>ء</i>	FSO DRFE $1/58$ $6/26/6$					6/20/65				
Ac	Idress 7/ G	JUPITEC SI	City/	ity/State/Zip Code OHRC/1/2/OH/C535/									
Lic	cense holder	D DREES	ctio	n Time	Tra	vel Time	Ca	ategory/Descriptive					
الصار	pe of Inspection (chec Standard ☐ Critical Foodborne ☐ 30 Day	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince R	eview	√ □ Follow u	ıp	Follow up date (if require	d)	Water sample date/result (if required)				
M	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		Τ			Compliance St						
		Supervision											
1	DÍN □OUT□N/A	performs duties	23	ONA ON	O JT	Proper date marking and disposition							
2	│□IN □ OUT □ N/A	Certified Food Protection Manager Employee Health	C-45-97	24	□ IN □ OUT □ N/A □ N/O Time as a public health control: procedures & records								
3	DIN DOUT DIN/A	Management, food employees and conditional employee	es;		8		Consumer Advis	югу					
		Milowiedge, responsibilities and reporting		25	□IN □ OU □N/A	JT	Consumer advisory provi	ided	for raw or undercooked foods				
5	☐IN ☐OUT ☐ N/A ☐IN ☐OUT ☐ N/A		nts	, k.j.		7 17	│ ⋰Highly Susceptible Po						
	LEIN FOUT FINO	Good Hygienic Practices	Y (1)	26	DIN DOL	JT	Pasteurized foods used;						
7	DIN DOUT NO			26	. □ N/A	- 45	Chemical	North Hales					
		reventing Contamination by Hands			DIN DOU	JT							
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□ N/A		Food additives: approved	and	d properly used				
9	,□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	□IN □ OU □N/A	JT	Toxic substances properly	/ idei	ntified, stored, used				
	TIME FROM FROM					Conformance with Approved Procedures							
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	25 82	29	□IN □OU □N/A	JŢ	Compliance with Reduced specialized processes, as	d Ox nd H	ygen Packaging, other IACCP plan				
11	□IN □OUT	Food obtained from approved source		30	□и □ои		Special Requirements: Fro						
12	□IN □ OUT □N/A □ N/O	Food received at proper temperature		-	, DNA DN/C		opoda requierione. Tre		ouice i roduction				
13	DIN DOUT	Food in good condition, safe, and unadulterated		31		5	Special Requirements: He	eat T	reatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU ,□N/A □ N/C	oc	Special Requirements: Cu	ıstor	n Processing				
15	√□ÎN □OUT	Protection from Contamination Food separated and protected		33	□IN □OU □N/A □N/O	JT O	Special Requirements: Bu	ılk W	/ater Machine Criteria				
16	□N/A □ N/O □IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU □N/A □N/C		Special Requirements: Ac Criteria	idifie	ed White Rice Preparation				
17	OIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JT	Critical Control Point Inspe	ectio	n				
	A CAN DE LA CAMBRIANTE	rature Controlled for Safety Food (TCS food)		36	□IN □OU		Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures			,□N/A □IN □OU	IT			:				
19	□N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A	. 1	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 illness or injury.									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	□IN □ OUT □N/A	Proper cold holding temperatures											

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Nam	ne of	Facility	DE	.ec	35	David	BOUT		<u> </u>		Туре	e of Inspection	Date (0/20)	125	.>		
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																	
IVIE	ark C	esignate	au complia	1977		and Water	each numbered ite	III. IIN-	-III CC	ompilance Ou		tensils, Equipment and Ven		pplical	oie		
38	ĮŽ	N ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required				0.00000000	The state of the control of the state of the			surfaces cleanable, properly							
				Foc		and ice from approved source			55			Warewashing facilities: installed, maintained, used; test strips					
40	40 KIND OUT DNA D NO				oper cooling methods used; adequate equipment temperature control			56 DIN DOUT			Nonfood-contact surfaces clean Physical Facilities						
41	- , 			•	od properly cooked for	hot holding		57	Ø1Ñ □ OU	T □N/A	Hot and cold water available; adequate pressure			Lice Services			
42	ď	IN 🗖 OU	T 🗆 N/A 🗆	N/O	Approve	ed thawing methods used			58	☐ IN □OUT		Plumbing installed; proper backflow devices					
43	ď	IN 🗖 OU	JT □N/A		Thermor	ometers provided and accurate				□N/A □ N/O							
(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	parties.			V delication	Food Ide	entification	ation			☑1Ñ □ OU	Γ□N/A	Sewage and waste water properly disposed					
44	Ц	IN 🗆 OU	ľΤ		Food pro	d properly labeled; original container			60 ,⊡⁻IN □ OUT □N/A Toilet facilities: properly const				tructed, supplied, cleaned				
to de	(2.21)		P	revent	ion of Fo	od Contamination			61	□'IN □ O∩.	T □N/A	Garbage/refuse properly disp	osed; facilities mai	ntained	.		
45 IN OUT					openings	ects, rodents, and animals not present/outer enings protected				□N/A□N/O	naintained, and clean; dogs in						
46		IN 🗆 OU	T		Contamination prevented during food preparation, storage & display				-								
47			JT □N/A		Personal cleanliness				63	63 ☐ IN ☐ OUT Adequate ventilation and lighting; desi					ignated areas used		
48			JT 🗆 N/A 🗆			loths: properly used a			64	П П П ОП	T 🗆 N/A	Existing Equipment and Facilities					
49 IN OUT NA NO Washing fruits and vegetables Proper Use of Utensils												Administrative					
50		IN EL OU	IT FINI/A FI	T					65		T 🗆 N/A	901:3-4 OAC					
51		☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried,					d,	66		T 🗆 N/A	3701-21 OAC						
52			JT □N/A		handled Single-u	se/single-service article	es: properly stored, us	sed		1							
53	<u> </u>	IN 🗆 OU	IT 🔲 N/A 🖂] N/O		sistant, cloth, and latex											
							ervations and		100000000								
Iten	ı No	. Code	Section	Priorit	Mark "X ty Level	" in appropriate box fo Comment	ir COS and R: COS :	-corre	cted	on-site during i	nspectio	n R=repeat violation		cos	R		
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							and the Assessment Lyn.				***********						
Person in Charge HILL HILLMANNAN Date: 6-20-2023																	
Environmental Health Specialist Licensor:																	
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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