State of Ohio

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

			Temes.									
1 2000				eck one			License Number	Date / 1 / 2				
				FSO ZRFE			700	(0/20/2)				
Address City/				City/State/Zip Code								
					WSOV TO THE TOTAL PROPERTY OF THE PROPERTY OF							
				ction 1 / `	ı Time	Tra	vel Time C	Category/Descriptive				
estel slops acc				10	<i>)</i>		10	<u>(5)</u>				
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re				.viou	ПГанали		Follow up date (if required)	Water sample date/result (if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation	ilice Ke	MARK	□ Follow u	P .		(ii required)				
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												
IVI	ark designated compile		em: IN:									
7/07		Compliance Status Supervision	72.00	Compliance Status Time/Temperature Controlled for Safety Food (TCS; food)								
-		Person in charge present, demonstrates knowledge, a	nd		ÓIN □ OL	-						
1 ,	OUT N/A	performs duties		23	ON/A ON/	0	Proper date marking and di	sposition				
2	_□IN □OUT □ N/A	Certified Food Protection Manager Employee Health		24 /	24 DNA DOUT Time as a public he			aith control: procedures & records				
		Management, food employees and conditional employee	ıs:				Consumer Advisory					
3	DIN DOUT DIN/A	knowledge, responsibilities and reporting		25	⊡N □ OL	JT		d for raw or undercooked foods				
4 5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		Lette	□N/A	esthale	4					
5	And the contract of the contra	Good Hygienic Practices	ilo		□IN □ OL	JT.	Highly Susceptible Popu					
6		Proper eating, tasting, drinking, or tobacco use		WHITE STREET	□N/A	ANNE DE CO	Pasteurized foods used; pro					
7		No discharge from eyes, nose, and mouth eventing Contamination by Hands	(A)	1/2		THE STREET	Chemical					
8		Hands clean and properly washed		27	□IN □ OL □N/A	JT	Food additives: approved a	nd properly used				
		No bare hand contact with ready-to-eat foods or approve alternate method properly followed			DIN FLOI	IN OUT						
9	.□IN □ OUT □N/A □ N/O		ved	28	ΔN/A		Toxic substances properly identified, stored, used					
					Marie de la companya	C	onformance with Approved	Procedures				
10	□IN □OUT □N/A	OUT D N/A Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A	ΙŢ	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	□IN □OUT	Food obtained from approved source		30	DIN DOU	IT						
12	□IN □OUT	Food received at proper temperature	-		□N/A □ N/C		Special Requirements: Fresh Juice Production					
13	□N/A □N/O J□N □OUT	Food in good condition, safe, and unadulterated		31	□IN □OU □N/A □N/O		Special Requirements: Heat Treatment Dispensing Freezers					
	DIN DOUT	Required records available: shellstock tags, parasite		00	□IN □ OUT		Consid Desidence to Cont					
14	□N/A □N/O	destruction	der ag	32	□N/A □ N/C)	Special Requirements: Custo	וונו רוסcessing				
AV #	ÇIN □OUT	Protection from Contamination		33	□IN □OU □N/A □ N/O		Special Requirements: Bulk	Water Machine Criteria				
15	ÖN/A □N/O	Food separated and protected		-			Consid Daniel	E-1MU - DI				
16	,⊡IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Acidit Criteria	ied White Rice Preparation				
17	∕□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Inspect	ion				
	Time/Tempe	rature Controlled for Safety Food (TGS food)		36	□ІИ □О∪	Т	Process Review					
18	DIN DOUT	Proper cooking time and temperatures			□'N/A		- Troops Name					
19	,ÚIN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OU □N/A	Т	Variance					
20	ĎIN □ 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	ØN □ OUT□N/A	Proper cold holding temperatures										

State of Ohio

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

Nan	ne of Facility			Type of Inspection VIII Date	7	,							
	EB.	(cel dos the		Type of Inspection Of 100 100 100 100 100 100 100 100 100 10	113	2							
but the same		166/31		101	+-								
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													
Ma			in compliance OUT =		ot applic	able							
		Safe Food and Water		Utensils, Equipment and Vending Food and nonfood-contact surfaces clean									
38	I IN II OUT IN/A II N/O	Pasteurized eggs used where required	54 DIN DOUT	designed, constructed, and used	able, pro	operiy							
39	□IN □OUT □N/A For	Water and ice from approved source od Temperature Control	55 0 IN 0 OUT 0	N/A Warewashing facilities: installed, maintaine strips	∍d, used;	; test							
40 IN OUT IN/A N/O		Proper cooling methods used; adequate equipment	56 □ IN □,OUT	Nonfood-contact surfaces clean		DA KATA							
41		for temperature control		Physical Facilities									
		Plant food properly cooked for hot holding	57 IN OUT										
42		Approved thawing methods used	58 DIN DOUT	Į IN ☐OUT Plumbing installed; proper backflow devices									
43 IN OUT N/A		Thermometers provided and accurate Food Identification	59 - IN I OUT I	IN/A Sowaga and waste water preparity discuss I									
44	□/IN □ OUT			property dispessed									
44		Food properly labeled; original container	61										
45	□·IN □ OUT	Insects, rodents, and animals not present/outer	62 IN OUT	Physical facilities installed, maintained, and									
		openings protected Contamination prevented during food preparation.		outdoor dining areas	ciean, go	ogs in							
46	DIN DOUT	storage & display	63 🗹 IN 🗆 OUT	Adequate ventilation and lighting; designated	d areas i	Ised							
47		Personal cleanliness Wiping cloths: properly used and stored	64 / O IN OUT O										
49	☐ IN □ OUT □N/A □ N/O	Washing fruits and vegetables		Administrative		SOL ST							
	eli de la companya d	roper Use of Utensils											
50	D.IN OUT ON/A ON/O	In-use utensils: properly stored	65 ZIN DOUT D	N/A 901:3-4 OAC									
51	D IN D OUT DN/A	Utensils, equipment and linens: properly stored, dried, handled	66 IN I OUT I	N/A 3701-21 OAC		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,							
52		Single-use/single-service articles: properly stored, used		-									
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use Observations and Co	proatice Astis										
		Mark "X" in appropriate box for COS and R: COS=correct											
Item	No. Code Section Priorit	y Level Comment	1		cos	R							
5	0 4512 N	- Obstred Sees of	1 CONCES	in scholar									
		- The reality cle	:and	,									
191	1 4116 N	Colorado Mico	× 12 (1)	Scindwich side									
-2		1021 LA C LA CINACIA	NO DIE	SCAPER COIL /1 3 /CIE	+-	+-							
		The contract of the contract o											
					+-								
					+=								
					+=								
					+								
					 								
Pers	on in Charge	1 0		Date:	1								
(6-26-83													
Environmental Health Specialist Licensor:													
(C) (T)													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 7 of													

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)