## State of Ohio

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

N	ame of facility	puras do - Conditad		ćk oi	ne ) 🗆 RFE	License Number	Date (						
Address C (City					e/Zip Code	(1 ( ) )							
					Greation OH 45304								
License holder  Carol Price  5				ectio	on Time T	ravel Fime	Category/Descriptive						
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					w □ Follow up	Follow up date (if required	) Water sample date/result (if required)						
i.i	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											
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
1	'DÎN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	DIN DOUT	Proper date marking and o							
2	DIN DOUT D'N/A	Certified Food Protection Manager	Ace.	24	JIN OUT	Time as a public health con	trol: procedures & records						
3	OUT □ N/A	I Management of the second of	s;			Consumer Adviso	West State of the						
4	OUT N/A	Proper use of restriction and exclusion	_	25	DIN- DOUT	Consumer advisory provide	ed for raw or undercooked foods						
5	OUT OUT N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts	P.		Highly Susceptible Pop	ulations						
6	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use		26	ON/A OUT	Pasteurized foods used; p	rohibited foods not offered						
7	L TIN TOOL T W/C	No discharge from eyes, nose, and mouth reventing Contamination by Hands	9.832			Chemical							
8	OUT D N/O	Hands clean and properly washed		27	□{N □ OUT □N/A	Food additives: approved a	and properly used						
.9	ÓIN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- afternate method properly followed		28	ÚN □ OUT □N/A	Toxic substances properly id	dentified, stored, used						
10	DIN DOUT N/A					onformance with Approved							
		Adequate handwashing facilities supplied & accessible	32.17.2	29	DIN DOUT	Compliance with Reduced of specialized processes, and	Oxygen Packaging, other I HACCP plan						
11	OIN DOUT	Food obtained from approved source		30	□IN □ OUT □N/A □ N/O	Special Requirements: Fres	h Juice Production						
12	□N/A □N/O □IN □OUT	Food in good condition and and the condition and the condition and condition and condition and condition and conditions are conditional and conditions and conditions are conditional and conditi		31	DIN DOUT	Special Requirements: Heat	Treatment Dispensing Freezers						
14	□IN□OUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags, parasite			□N/A □ N/O								
jakse Se	□N/A □N/O	destruction Protection from Contamination		32	□N/A □ N/O	Special Requirements: Cust	om Processing						
15	ONA ONO	Food separated and protected		33	□IN □ OUT □N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria						
16	OUT OUT	Food-contact surfaces: cleaned and sanitized		34	□JN- □ OUT □N/A □ N/O	Special Requirements: Acidi Criteria	fied White Rice Preparation						
17	- IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□.IN、□ OUT □.N/A	Critical Control Point Inspect	tion						
	The state of the s	rature Controlled for Safety Food (TCS food).		36	DIN- DOUT	Process Review							
18	DIN DOUT	Proper cooking time and temperatures		<u> </u>	□N/A □IN- □ OUT	T TOSSES TROVICEN	:						
19	□IN. □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A	Variance							
20	DIN. D OUT DNA D N/O	Proper cooling time and temperatures		Ri	Risk factors are food preparation practices and employee behaviors								
21	DIN DOUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	DIN DOUT DINA	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.									

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	ne of Facility	ade - Grand Frand		Type of Inspection	Date 7/(6/) >							
		1 The second state of the second seco										
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 Vend	Caracterial at the care against the expension of the care in							
38	□ IN □ OUT □N/A-□ N/O	Pasteurized eggs used where required	54 🗔 N 🗆 OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly used							
39	□-IN □ OUT □ N/A	Water and ice from approved source	55 QJN- Q OUT [	N/A Warewashing facilities: insta	alled, maintained, used; test							
	Fo	od Temperature Control		surps	- 1							
40		Proper cooling methods used; adequate equipment for temperature control	56 □ JN □ OUT	Nonfood-contact surfaces of Physical Facilities	lean							
41	пипопт пиа фио	Plant food properly cooked for hot holding	57 🏿 IN 🗆 OUT 🗈	IN/A Hot and cold water available	le; adequate pressure							
42		Approved thawing methods used	58 ,□-IN □OUT	Plumbing installed; proper	backflow devices							
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O									
		Food Identification "	59 ,⊒-IN- □ OUT □	N/A Sewage and waste water pro	operly disposed							
44	D'IN 🗆 ONT	Food properly labeled; original container	60 □ IN □ OUT Ŭ	N/A Toilet facilities: properly cons	structed, supplied, cleaned							
	Preven	ition of Food Contamination	od Contamination 61 ☐ N/A Garbage/refuse properly dispo									
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 PAN DOUT	Physical facilities installed, m	naintained, and clean; dogs in							
46		Contamination prevented during food preparation,	□N/A□ N/O	outdoor dining areas								
47	☐ IN ☐ OUT ☐N/A	storage & display Personal cleanliness	63 ☑-IN ☐ OUT	Adequate ventilation and ligh	iting; designated areas used							
48	DIN OUT ON/A ON/O	Wiping cloths: properly used and stored	64 DIN DOUTE	□N/A Existing Equipment and Facilit	iles							
49		Washing fruits and vegetables		Administrative								
50	I .	Proper Use of Utensils	65 🗆 IN 🗆 OUT 🖸	]N/A 901:3-4 OAC								
-	J.IN- OUT ON/A ON/O	In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,		· · · · · · · · · · · · · · · · · · ·								
.52		handled	66 UIN OUT	IN/A 3701-21 OAC								
53		Single-use/single-service articles: properly stored, used  Slash-resistant, cloth, and latex glove use										
		Observations and C	orrective Actio	ins	N-17							
		Mark "X" in appropriate box for COS and R: COS=corn										
Item	n No.   Code Section   Priori	ity Level   Comment			COS R							
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Person in Charge Date: 7/6/23												
Environmental Health Specialist Licensor:												
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PRIORITY LEVEL: OF CRITICAL NC= NON-CRITICAL Page of												

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