State of Ohio

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

| Name of facility | | | | Check one | | | License Number | | Date | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------|------------------------------------------------------------------|-------------------|----------------------------------------------------------------------------------------|---------------------------------------------------------------------------------|-------------------|---------------------------------------------------------|-----------|----------------------------------------------|--|
| Dakasag 438 | | | | | ,⊠ RFE | | $ \alpha \circ l \alpha $ | | 15/25/23 | |
| Ad | Idrace | | City/S | City/State/Zip Code | | | | | | |
| | 14478 | St R1127 | Jewwsion of U5348 | | | | | | | |
| | | | | | | | | | 4 7 29 0 | |
| Elocitico fiolaci | | | | | /\ | I Fa | avei time | Ca | tegory/Descriptive | |
| J Petroleuni | | | | | | | | | (.5) | |
| Type of Inspection (check all that apply) | | | | | | | Follow up date (if require | d) | Water sample date/result | |
| ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F | | | | | / □ Follow | up | | | (if required) | |
| ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation | | | | | | | | | | |
| 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 | | | | | | | |
| | | | | | Compliance Status Time/Temperature Controlled for Safety Food (TCS food) | | | | | |
| 1000 | | Supervision Person in charge present, demonstrates knowledge, a | nd | | UIN D'O | M. A. Harmon Land | ilberature Sontrolled for a | ater | / F000 (III © 5 1000) | |
| 1 | DIN DOUT N/A | performs duties | iiu | 23 | N/A D | | Proper date marking and | dis | position | |
| 2 | DIN DOUT DN/A | J | | | | | Time as a subtle to a life | | l | |
| 鐵道 | | Employee Health | 5.3 6. 15e. | 24 | | V/O | Time as a public health co | | | |
| 3 | DIN DOUT DN/A | Management, food employees and conditional employee | es; | | | | Consumer Advis | ory | | |
| | | knowledge, responsibilities and reporting | | | | TUC | Consumer advisory provided for raw or undercooked foods | | | |
| 4 | ···· | | | | Consumer advisory provided for raw or undercood Highly Susceptible Populations | | | | | |
| 5 | □IN □OUT □ N/A | Good Hygienic Practices | 115 | 42.5 | | - | | | | |
| 6 | DIN DOUT DNO | | M443128 | 26 | .⊠N/A | JU 1 | Pasteurized foods used; | proh | hibited foods not offered | |
| 7 | DIN DOUT NO | No discharge from eyes, nose, and mouth | | | | | Chemical | | | |
| | Population (SEE P) | eventing Contamination by Hands | | | ם אום | DUT | | | | |
| 8 | DIN DOUT DN/O | Hands clean and properly washed | | 27 | | | Food additives: approved | and | d properly used | |
| | | | | | | OUT | | | | |
| 9 | □N □ OUT □N/A □ N/O | No bare hand contact with ready-to-eat foods or appro | ved | 28 | □N/A | | Toxic substances properly | / ide | ntified, stored, used | |
| | | alternate method properly followed | | | | C | onformance with Approve | d F | rocedures | |
| 10 | OIN OUT ONA | Adequate handwashing facilities supplied & accessible | , | 80247 | | AND A POSSOR | Compliance with Reduce | Take Take | | |
| : 41 12 gr | | Approved Source | | 29 | ☑·N/A | | specialized processes, a | | | |
| 11 | DIN DOUT | Food obtained from approved source | | 30 | | | Special Requirements: Fro | esh . | Juice Production | |
| 12 | □IN □OUT □N/A □ N/O | Food received at proper temperature | | ļ | | | | | | |
| 13 | DIN DOUT | Food in good condition, safe, and unadulterated | _ | 31 | | 70 F | Special Requirements: He | eat T | reatment Dispensing Freezers | |
| | DIN DOUT | Required records available: shellstock tags, parasite | - | | | | 0 110 | | | |
| 14 | □N/A □N/O | destruction | | 32 | □N/A □ N | | Special Requirements: Cu | ıstor | n Processing | |
| 4 | | Protection from Contamination | | 33 | | | Special Requirements: Bu | ıllı \A | Jater Machine Criteria | |
| 15 | DIN DOUT | Food separated and protected | - | | | V/O | Special Requirements: 50 | an V | rator iviacinina Chitena | |
| Ľ. | □N/A □N/O | F | | 34 | | DUT | Special Requirements: Ad | difie | ed White Rice Preparation | |
| 16 | .☑IN □OUT □N/A □N/O | Food-contact surfaces: cleaned and sanitized | | 34 | | 1 /O | Criteria | | ; - b - n - n - n - n - n - n - n - n - n | |
| 47 | | Proper disposition of returned, previously served, | | | | DUT | | | | |
| 17 | ⊡N □OUT | reconditioned, and unsafe food | | 35 | □N/A | | Critical Control Point Inspe | ectio | en . | |
| | Time/Tempe | rature Controlled for Safety Food (TCS food) | 12,27 | 36 | | DUT | Process Review | | | |
| 18 | □IN □ OUT | Proper cooking time and temperatures | | 30 | □N/A | | 1 TOCOSS TREVIEW | | | |
| | □N/A □, N/O | , | | 37, | DIN DO | DUT | Variance | | | |
| 19 | DIN DOUT | Proper reheating procedures for hot holding | | رران | □ N/A | | , variatios | | | |
| | □N/A □ N/O | - | | | | | | | | |
| 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. | | | | | | |
| 21 | ⊠IN □ OUT □N/A □ N/O | Proper hot holding temperatures | | | | | | | | |
| | | | | Public health interventions are control measures to prevent foodborne | | | | | | |
| 22. | ÖIN □ OUT □N/A | Proper cold holding temperatures | | illness or injury. | | | | | | |

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| Name of Facility | Type of Inspection Date | | | | | | | | | |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------|--|--|--|--|--|--|--|--|--|
| 12011-01-5016 #38 | Standard 15/25/23 | | | | | | | | | |
| 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 | | | | | | | | | |
| 38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required | 54 DIN DOUT Food and nonfood-contact surfaces cleanable, properli | | | | | | | | | |
| 39 ,☑ IN □ OUT □ N/A Water and ice from approved source | 55 🖸 IN 🗅 OUT 🗆 N/A Warewashing facilities: installed, maintained, used; test | | | | | | | | | |
| Food Temperature Control | 56 □ IN □ OUT Nonfood-contact surfaces clean | | | | | | | | | |
| 40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control | 56 | | | | | | | | | |
| 41 Q-IN Q OUT QN/A Q N/O Plant food properly cooked for hot holding | 57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure | | | | | | | | | |
| 42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used | 58 ☐ IN ☐OUT Plumbing installed; proper backflow devices | | | | | | | | | |
| 43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate | | | | | | | | | | |
| Food Identification | 59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed | | | | | | | | | |
| 44 ☐ IN ☐ OUT Food properly labeled; original container | 60 ☑ IN ☐ OUT ☐N/A Tollet facilities: properly constructed, supplied, cleaned | | | | | | | | | |
| Prevention of Food Contamination | 61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained | | | | | | | | | |
| 45 IN I OUT Insects, rodents, and animals not present/outer openings protected | 62 IN OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas | | | | | | | | | |
| 46 ☐-IN ☐ OUT Contamination prevented during food preparation, storage & display | | | | | | | | | | |
| 47 □ IN □ OUT □N/A Personal cleanliness | Adequate ventilation and lighting; designated areas used | | | | | | | | | |
| 48 □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables | 64 ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities | | | | | | | | | |
| Proper Use of Utensils | Administrative | | | | | | | | | |
| 50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored | 65 🖂 IN 🖸 OUT 🗀 N/A 901:3-4 OAC | | | | | | | | | |
| Litensile aguinment and linens; preparly stored dried | | | | | | | | | | |
| 51 | 66 IN OUT IN/A 3701-21 OAC | | | | | | | | | |
| 53 | - | | | | | | | | | |
| Observations and Corrective Actions | | | | | | | | | | |
| Mark "X" In appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation | | | | | | | | | | |
| Item No. Code Section Priority Level Comment | COS R | | | | | | | | | |
| 123 344 C Observed white | | | | | | | | | | |
| OF 5/23/23. P | 16 discorded. | | | | | | | | | |
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| Person in Charge Date: | | | | | | | | | | |
| Environmental Health Specialist | | | | | | | | | | |
| Environmental Health Specialist | Licensor: | | | | | | | | | |
| PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 3 | | | | | | | | | | |