## **State of Ohio**

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

Na	me of facility	0 00 00 00		Check one			License Number		Date ( )		
	Palestill	2 pec parle	Ę,	FSO □ RFE					6/6/25		
Ad	dress		y/State/Zip Code								
		$\mathcal{N} = \mathcal{N}$	2005/12 CH USEZ								
Lic	ense holder		ection Time Trave			rel Time	Caf	ategory/Descriptive			
	Tason	LOTE L	> (	namen in		L/Z		1xa			
Ту	pe of Inspection (chec	k all that apply)			***************************************	<u>'</u>	Follow up date (if required	ed) Water sample date/result			
		Control Point (FSO)    Process Review (RFE)    Varia	ince Re	view	☐ Follow u	ıp			(if required)		
닏	Foodborne LI 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							
		Supervision		Time/Temperature Controlled for Safety, Food, (TCS food)							
1	DÍN □OUT□N/A	□ N/A Person in charge present, demonstrates knowledge, and performs duties					Proper date marking and	disposition			
2	☐IN ☐ OUT ☐ N/A	Certified Food Protection Manager			DIN DOL						
		Employee Health		24	N/A D N/	procedures & records					
3	ÍN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		\$21,59.75°		Consumer Advise	Consumer Advisory .			
4	ÓIN DOUT DN/A	Proper use of restriction and exclusion		25	□N/A □ OL	JT	Consumer advisory provided for raw or undercooked for				
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts				i ⇒ Highly Susceptible Pol	tions			
		Good Hygienic Practices	7.75	26		JT	Pasteurized foods used; p	orohi	bited foods not offered		
<u>6</u> 7	□IN □ OUT □ N/O □IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		26	□N/A	Y 100 100 100 100 100 100 100 100 100 10					
		eventing Contamination by Hands				IT	Chemical 2	15167			
8	☑IN □ OUT □ N/O	Hands clean and properly washed		27	ØN/A	<i>J</i> ,	Food additives: approved	and	properly used		
	□N □OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	8 IN I OUT Toxic substances properly identified, stored,				tified, stored, used		
9	□N/A □ N/O			Conformance with Approved Procedures							
10	☑IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible			□IN □OU	CALIFORNIA CONTRACTOR					
, i		Approved Source			DÍN/A	,	Compliance with Reduced specialized processes, ar				
11.	OUT OUT	Food obtained from approved source	30		DIN DOL		Special Requirements: Fre	sh J	uice Production		
12	□IN □OUT □N/A ☑N/O	Food received at proper temperature		-	□IN □ OU						
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	DN/A DN/		Special Requirements: Heat Treatment Dispensing Fi				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	stor	tom Processing		
		Protection from Contamination	1, 10- 1, 13 1, 1	33	DIN DOF	JT	Special Requirements: Bul		ater Machine Criteria		
15	□IN □OUT □N/A □N/O	Food separated and protected		33	, 🗆 N/A 🗆 N/G	0	Opecial Requirements, but		ater Machine Chiena		
16	☑IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU □IN/A □ N/O		Special Requirements: Aci Criteria	d White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, econditioned, and unsafe food		35	□IN □OU	JT	Critical Control Point Inspe	า			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OF	JT	Process Review	-			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			D'N/A	ır	Troops Review				
19	□IN □ OUT □N/A,⊡ N/O	Proper reheating procedures for hot holding		37 N/A 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							
21	□IN □ OŲT □N/A □ N/Ō	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
22	ÓIN □ OUT □N/A	Proper cold holding temperatures									

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

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Nan	ne of	Facility	Da 1	1x-1	IN res	No 110			Type of It	nspection		Date	-2 2		
		<u> </u>	"VI	634	100	ru/en			5tC	19(14m)	/	6/6/	25		
FINING 25	GOOD RETAIL PRACTICES														
LE COLT		Good Retail	Practic	n are sar	reventative measure	2001.53.75. de r. manera en el errado de estado de estado de estado de estado de entre de estado	COMEDICIONS	atan and san at at a san and a san a san and a san	chemical	le and nhyeics	al objects	e into foode			
Ma	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												ble		
Safe Food and Water						Utensils, Equipment and Vending									
38	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteuri			Pasteuri	ized eggs used where required			D'IN 🗆 OUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
					and ice from approved source					N/A Warewashing facilities: installed, maintained, used; testrips					
				1	cooling methods used; adequate equipment			56 □·IN □ OUT		Nonfood-contact surfaces clean					
40					erature control				all algebra	Physical Facilities					
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant fo			Plant for	od properly cooked for h	ot holding	57 MIN OUT E			Hot and cold water available; adequate pressure					
42	☑ IN ☐ OUT ☐N/A ☐ N/O Approv			Approve	ed thawing methods used			,⊡′IN □OUT	Plu	Plumbing installed; proper backflow devices					
43	☐ IN ☐ OUT ☐N/A Thermo				meters provided and accurate			□N/A□N/O							
	Food Id				lentification			DIN DOUT D							
44	☑ IN ☐ OUT Food pr				roperly labeled; original container			☐ IN ☐ OUT ☐							
			Prevent	Contract Contract	Food Contamination			61							
45	openir openir			openings	s, rodents, and animals not present/outer gs protected			□ IN □ OUT		Physical facilities installed, maintained, and clean; do outdoor dining areas				js in	
46		N 🗖 OUT		Contami storage 8	nation prevented during f k display	ood preparation,	63	/	Ade	varrata vantilation	and lightin	nau danianatad a			
47					cleanliness		-	aker*	_	equate ventilation			areas us	sea	
48		N 🔲 OUT 🔲 N/A [ N 🔲 OUT 🔲 N/A [			cloths: properly used and stored 64 □ IN □ g fruits and vegetables			☐ IN ☐ OUT ☐	JN/A   Exis	sting Equipment a	nd Facilitie	S	Constitution (Constitution Constitution Constitution Constitution Constitution Constitution Constitution Const		
10			39 - 1 - 1 - 1		e of Utensils					Administrat	ive		. We state	est e	
50	ДI	N 🗆 OUT 🗆 N/A I	□ N/O	ln-use u	tensils: properly stored		65		∄Ń/A 901	:3-4 OAC					
51					s, equipment and linens: properly stored, dried,			☑1N □ OUT □	N □ OUT □N/A 3701-21 OAC						
52	handled						1/			7101.00					
53	□ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use														
	Observations and Corrective Actions														
Mark "X" in appropriate box for COS and R: COS=correc  Item No.   Code Section   Priority Level   Comment					ecteu.	on-site during inst	Jection <b>R</b> -	repeat violation			cos	R			
	-			,	SALC	1 CV (1)	1	(1)	1/1-5	00.1		4			
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Per	son i	n Charge	<u> </u>	<u> </u>						Date:		~~~		L	
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Environmental Health Specialist  Licensor:															

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL