State of Ohio

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

Na	me of facility	72 11/10/	Check			License Number		Date / /) \ /) \ \				
	124115	BILLO			□ RFE	121	10/20/2					
Ad	Idress	Marin st	City/Si	ty/State/Zip Code (ONRONG(C) OH (S35/								
Lic	cense holder		Inspec	ction	Time Tra	vel Time Ca		ategory/Descriptive				
D	aric (0)	unty homate secret	ζ.	45		(C)		NUST				
	pe of Inspection (chec					Follow up date (if require	ed)	Water sample date/result				
,-		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Rev	view	/ □ Follow up		-	(if required)				
Ë	FOUNDITIE LI 30 Day	Offipialiti Li Pre-licensing Li Consultation										
W.Y.	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	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	7	Time/Temperature Controlled for Safety Food (TCS food)								
1	AIN DOUT DINA	Person in charge present, demonstrates knowledge, are performs duties	nd	23	□ IN □ OUT □ N/A □ N/O	position						
2	☑IN □ OUT □ N/A	Certified Food Protection Manager Employee Health		24	□IN □ OUT □N/A □ N/O	Time as a public health co	l: procedures & records					
2	FIN HOUT DAYA	Management, food employees and conditional employee	s;									
3	DIN DOUT DIN/A	knowledge, responsibilities and reporting		25	DIN DOUT	for raw or undercooked foods						
5	.□IN □OUT □N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	te		□N/A	Highly Susceptible Populations						
		Good Hygienic Practices		100	□IN □ OUT		19.550000000					
6	-EIN OUT N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A	Pasteurized foods used; prohibited foods not offered						
7	│□IN □OUT □ N/O Pr	No discharge from eyes, nose, and mouth reventing Contamination by Hands				Chemical®						
8	DIN DOUT NO	The state of the s		27	□IN □ OUT □N/A	Food additives: approved and properly used						
9	.⊡IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approxalternate method properly followed	/ed	28	□IN □ OUT □N/A	Toxic substances properly identified, stored, used						
10	ÍOIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			Property of the Party of the Pa	onformance with Approv		AND THE RESIDENCE OF THE PARTY				
		Approved Source			□IN □ OUT □N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan.						
11	□IN □OUT	Food obtained from approved source			DIN DOUT	Special Requirements: Fresh Juice Production						
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30								
13	.□IN □OUT	Food in good condition, safe, and unadulterated		31	DIN DOUT	Special Requirements: He	reatment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □N/A □N/O	Special Requirements: Custom Processing						
	Te des e des les estats	Protection from Contamination		33	DIN DOUT	Special Requirements: Bu	ılk \A	/ster Machine Criteria				
15	□N/A □N/O	Food separated and protected		<u></u> -	☑N/A □ N/O							
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	Criteria	Claine	ed White Rice Preparation				
17	ÓIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspection						
		rature Controlled for Safety Food (TCS food)		36	□IN □OUT □N/A	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□ŅN □ OUT	Variance						
19	DIN DOUT	Proper reheating procedures for hot holding		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 □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
22	ÓIN □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

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

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Nan	ne o	f Facility						7	Type of Inspection	Date /			
			7	- (11)	5 DINGO			es:	Standard -	1 6/2	Y/23	5	
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													
IVI	aik (designated compr			oon, N/O, N/A) for each number and Water	rea nem: in=	in co	ompliance OUI =no	ot in compliance N/O=not obse Utensils, Equipment and Vend		ot applica	able	
38	Г	IN OUT N/A				100000000000000000000000000000000000000			Food and nonfood-contact		nable, pro	pperly	
	/_				zed eggs used where required		54	D'IN D OUT	designed, constructed, and				
39	اسار <u>ا</u> العالمة	IN □OUT □N/A	EA.	Processor Consultation	nd ice from approved source	or middle the state of	55	☐ IN ☐ OUT ☐N	Warewashing facilities: insta	alled, maintair	ied, used;	test	
	Food Temperature Control				ulpment	56	☐ IN ☐ OUT	Nonfood-contact surfaces of	lean				
40	P	IN 🗆 OUT 🗆 N/A [N/O Proper cooling methods used; adequate for temperature control			Juipment			Physical Facilities				
41	þ,	I A/N 🗖 TUO 🗖 NI	⊐ N/O	Plant fo	food properly cooked for hot holding				Hot and cold water available; adequate pressure				
42	□ IN □ OUT □N/A □ N/O Approv			Approve	d thawing methods used		58	□ IN □OUT	Plumbing installed; proper	backflow dev	ices		
43	□ IN □ OUT □N/A Therr			Thermo	meters provided and accurate			□N/A □ N/O					
				Food Id	entification		59	□ IN □ OUT □N	N/A Sewage and waste water pro	perly dispose	d		
44		IN 🗖 OUT		Food pr	operly labeled; original container		60	·□ IN □ OUT □N	N/A Toilet facilities: properly cons	tructed, suppli	ed, cleane	ed	
	7		Preven		ood Contamination		61	☑ IN ☐ OUT ☐N	N/A Garbage/refuse properly disp	osed; facilities	maintaine	ed	
45	ᄱ	IN 🗆 OUT		Insects, rodents, and animals not present/outer openings protected			62	1	Physical facilities installed, moutdoor dining areas	aintained, and	d clean; do	gs in	
46	Ø	IN 🗆 OUT			Contamination prevented during food preparation, storage & display			□N/A □ N/O	7117777				
47	Ø	IN □ OUT □N/A			I cleanliness		63	□ IN □ OUT	Adequate ventilation and ligh	ting; designate	∍d areas u	ısed	
48	*6-1VA	IN OUT ON/A			cloths: properly used and stored		64	Ø IN 🗆 OUT 🗆 N	N/A Existing Equipment and Facilit	ies			
49	<u> </u>	IN 🗆 OUT 🗆 N/A [674		fruits and vegetables				Administrative			-1700P	
50	Proper Use of Utensils ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored						65		J/A 901:3-4 OAC				
51	Utensils, equipment and linens: properly stored, dried,				ed, dried,	66		N/A 3701-21 OAC					
52		handled IN OUT DNA Single-use/single-service articles: properly stored, used				ored, used	-						
53	Ö,	N 🗆 OUT 🗆 N/A 🛭	□ N/O	Slash-re	sistant, cloth, and latex glove use								
	7				Observations								
lton	n No	. Code Section	Delast	Mark "X ty Level	" in appropriate box for COS and R Comment	: COS=correct	ted o	on-site during inspe	ction- R =repeat violation		/(J. (1)		
iten	II NO	. Code Section	Priori	ty Level	Comment	r	.,	James Y			cos	R	
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Par	son	in Charge	$\overline{}$	\mathcal{I}					Date: /	<u> </u>		1	
1 - Ling 1 - 28-23													
Environmental Health Specialist Licensor:													
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL