State of Ohio

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

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			Check on	<i>t</i>		License Number	Date					
				FSO , É RFE (Z (0/7/23					
	ddress (acanim acaansboo	ate/Zip Code									
Li	cense holder	806 Up 6	Inspectio	n Time	Tra	vel Time	Category/Descriptive					
Ľ	M^{14} (M^{14}	1 CLACT	V		╽.,	50	<u>C 55</u>					
1 -	/pe of Inspection (ched -Standard □ Critical	:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Reviev	v El Follow	un	Follow up date (if required) Water sample date/result (if required)					
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		· Li sollow	цρ		(ii roquirou)					
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								
24		Supervision		Time/Temperature Controlled for Safety, Food (TCS food)								
1	ÆIN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	ıd 23		UT I/O	Proper date marking and o						
2	│□IN □OUT □ N/A	Certified Food Protection Manager Employee Health	24		UT I/O	Time as a public health con	trol: procedures & records					
3	DIN DOUT DN/A	Management, food employees and conditional employee	s;			Consumer Adviso	iry					
	,	knowledge, responsibilities and reporting	25		UT	Consumer advisory provid	ed for raw or undercooked foods					
5	OUT ON/A		ts is	_DN/A	9. july 1.	Highly Susceptible Pop						
		Good Hygienic Practices		□и □о	UT		rohibited foods not offered					
7	DIN DOUT NO		26	DN/A	i kana	Ghémical						
		reventing. Contamination by Hands.			TO STATE OF THE ST							
8	DÍN □OUT □ N/O	Hands clean and properly washed	27	ØÑ/A		Food additives: approved	and properly used					
9	ÓIN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	DIN DO	UT	Toxic substances properly i	dentified, stored, used					
	FINE FLOUR FLAVA				Ç	onformance with Approved	Procedures					
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible Approved Source	29		UT	Compliance with Reduced specialized processes, and	Oxygen Packaging, other d HACCP plan					
11	□IN □OUT	Food obtained from approved source	30	DIN DO		Special Requirements: Fres						
12	DIN DOUT	Food received at proper temperature				Opecial Requirements. Fres	SIT JUICE PTOUUCION					
13	∕ÖIN □OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: Hea	t Treatment Dispensing Freezers					
14	DIN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32		UT /O	Special Requirements: Cus	tom Processing					
	□IN ☑:OUT	Protection from Contamination	33			Special Requirements: Bulk	Water Machine Criteria					
15		Food separated and protected										
16	,⊡IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	ON/A ON/	/0	Special Requirements: Acid Criteria	lified White Rice Preparation					
17	DÍN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OI		Critical Control Point Inspec	otion					
	Ilme/,Fempe	rature Controlled for Safety Food (TCS food)	36	□IN □OI □N/A	UT	Process Review						
18	□N/A ☑ N/O	Proper cooking time and temperatures		DIN DO								
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	Ri	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	fo									
22	□IN □ OUT □N/A	Proper cold holding temperatures										

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Nan	ne of Facility	and the same of th		Type of Inspection	Date						
	\mathcal{D}	PHRUS D17261		Standard	10/7/23						
FORMULES											
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											
10000254	2 000 mm	Safe Food and Water		Utensils, Equipment and Ve	nding ct surfaces cleanable, properly						
38	DIN DOUT DN/A DN/O		54 D/IN D OUT	designed, constructed, an							
39	│□-IN □OUT □N/A	Water and ice from approved source	55 🗹 IN 🗆 OUT 🗆 N/A Warewashing facilities: installed, maintained, used;								
	For	od Temperature Control		strips							
40		Proper cooling methods used; adequate equipment for temperature control	56 12 IN OUT	Nonfood-contact surfaces Physical Facilities	clean						
41	IN OUT IN/A N/O	Plant food properly cooked for hot holding	57 / IN OUT	□N/A Hot and cold water availa	able; adequate pressure						
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58 □ IN □OUT	Plumbing installed; prope	er backflow devices						
43	□ IN □ OUT □N/A	Thermometers provided and accurate									
		Food Identification	59 /□ IN □ OUT I	□N/A Sewage and waste water p	properly disposed						
44		Food properly labeled; original container	60 ☑'IN ☐ OUT I	□N/A Toilet facilities: properly co	nstructed, supplied, cleaned						
	Preven	tion of Food Contamination	61 🗆 IN 🗆 OUT I	□N/A Garbage/refuse properly dis	sposed; facilities maintained						
45		Insects, rodents, and animals not present/outer	62 D/IN DOUT		maintained, and clean; dogs in						
ļ.,	7	openings protected Contamination prevented during food preparation,		outdoor dining areas	, and the state of						
46	D'IN D OUT DN/A	storage & display	63 (IN OUT	Adequate ventilation and li	ghting; designated areas used						
48		Personal cleanliness Wiping cloths: properly used and stored	64 .□ IN □ OUT								
49		Washing fruits and vegetables	04/01/1001		anues						
	Y	Proper Use of Utensils	and the second second second second	Administrative							
50		In-use utensils: properly stored	65 □,/N □ OUT [□N/A 901:3-4 OAC							
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,	66 🗆 IN 🗆 OUJ-1	□N/A 3701-21 OAC							
52	☐ IN ☐ OUT ☐N/A	handled Single-use/single-service articles: properly stored, used	00 1111 11 0001	111/A 0/01-21 OAO							
53		Slash-resistant, cloth, and latex glove use									
Observations and Corrective Actions											
Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation											
Iten	1 No. Code Section Priori	ity Level Comment		00 - 011 10	COS R						
1 2.	3 3-6-6	100 CT ("(\))		00 00 111 100	\times / / \mathbb{P}^{-1}						
		PLOTAR	107 (C)	erect of							
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		12 11 11 11 11	M/	/							
Person in Charge Date: Date:											
- Most Most .											
Environmental Health Specialist											
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of											

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