## State of Ohio

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

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$1 - \mu = \mu = \kappa (N / 1) = \kappa (N / 1) + \kappa (N$			.50	neck one ☑FSO □ RFE			License Number		Date / 7 2				
				V / Co / Co					0/27/6)				
Address   City/s			City/St	City/State/Zip Code CO(CON)///C									
License holder Inspe			Inspec	tion	ントリント Time	( C.	vel Time		. , , , , , , , , , , , , , , , , , , ,				
DOWN COTPUTA INC			(c	~> (	$\bigcirc$	llav		Cate	egory/Descriptive				
Type of Inspection (check all that apply)			j.	AY	*********		Follow up date (if require	d)	Water sample date/result				
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re					☐ Follow		r onow up dato (ir roquiro	, ,	(if required)				
Н	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
26.0	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	CHIEFOZI	Compliance Status									
	Supervision  Person in charge present, demonstrates knowledge, and				Time/Temperature Controlled for Safety Food (ITCS food								
1	ØIN □OUT □ N/A	performs duties		23′	DN/A D N		Proper date marking and disposition						
2	OUT N/A	Certified Food Protection Manager  Employee Health		24	4 □ IN □ OUT □ N/A □ N/O Time as a public health control: procedures & record								
0		Management, food employees and conditional employee	s;				l ∵ Consumer Advis	iofy	A Comment				
3.	DIN DOUT DIN/A	knowledge, responsibilities and reporting		25	□IN □ C □N/A	UT	Consumer advisory provi	ided fo	or raw or undercooked foods				
5	OIN OUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nts				   Highly Susceptible Po	pulat	ons /				
		Good Hygienic Practices 1		26 ,	□IN □ C □N/A	UT	Pasteurized foods used;	prohib	ited foods not offered				
7	OIN OUT ON/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth					 						
400	Particular de la Propinsión de la Prop	eventing Contamination by Hands	n Intalia	27		UT		KARPARENDO.					
8	,ÉIN □ OUT □ N/O	Hands clean and properly washed			Food additives: approved and properly used								
	ZÍN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved 28	28	□N/A □ O	UT	Toxic substances properly identified, stored, used						
9	□N/A □ N/O	alternate method properly followed		Gonformance with Approved Procedures									
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□и □о		Compliance with Reduce	d Oxyg	gen Packaging, other				
11	□IN □OUT	Approved Source Food obtained from approved source			□N/A	117	specialized processes, a	nd HA	CCP plan				
	OUT OUT	Food received at proper temperature		30	DIN DO	/0	Special Requirements: Fr	esh Ju	ice Production				
12	□N/A □ N/O □IN □ OUT	Food in good condition, safe, and unadulterated	_	31	□IN □O □N/A □ N		Special Requirements: He	at Tre	atment Dispensing Freezers				
13	□IN □OUT	Required records available: shellstock tags, parasite					Canadal Daguilana anta Cu		D				
	ÜN/A □N/O	destruction	District Control	32 	☑N/A □ N		Special Requirements: Cu	ustom	Processing				
1120	ZOIN □OUT	Protection from Contamination	erite	33			Special Requirements: Bu	ılk Wa	ter Machine Criteria				
15	□N/A □N/O	Food separated and protected			DIN DO	UT	Special Requirements: Ac	idified	White Rice Preparation				
16	∠□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N		Criteria	- Tailliou	Trino Nico i Teparation				
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □N □ O	UT	Critical Control Point Inspe	ection					
	THE PARTY OF THE PARTY AND PARTY OF THE PART	rature Controlled for Safety Food (TCS food)		36	□IN □O ⊡N/A	UT	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures				ıl IT							
19	□IN □ OUT · □N/A □ N/O	Proper reheating procedures for hot holding		37 _	DN/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 □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne									
22	-ÁÍN 🗆 OUT 🗆 N/A	Proper cold holding temperatures		illness or injury.									

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Nar	ne of Facility			Тур	e of Inspection / Date								
	KON	pers catering			ordared 6/20	7/23	> )						
GOOD RETAIL PRACTICES													
SI DO	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 applications and applications of participations of													
Car (* 5.)		Safe Food and Water		isani Sangangan dan Sangan	tensils, Equipment and Vending		objective.						
38	THE DOLL DIVE DIVE	Pasteurized eggs used where required	54	☑'IN ☐ OUT	Food and nonfood-contact surfaces clear designed, constructed, and used	nable, pro	perly						
39	│□ IN □ OUT □ N/A Fou	Water and ice from approved source	55	DIN OUT ON/A	Warewashing facilities: installed, maintain strips	ed, used;	test						
		Proper cooling methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces clean		-						
40	I IN I OUT IN/A I N/O	for temperature control			Physical Facilities '								
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	□'IN □ OUT □N/A	Hot and cold water available; adequate pressure								
42		Approved thawing methods used	58	□"IN □ONL	Plumbing installed; proper backflow devices								
43	□ JN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	Ø1N □ OUT □N/A	Sewage and waste water properly disposed	d							
44	□ IN □ ОUТ	Food properly labeled; original container	60	☑ÍN □ OUT □N/A	Toilet facilities: properly constructed, suppli	ed, cleane	:d						
	Preven	tion of Food Contamination	61	,⊡ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities maintained								
45	□/IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	Д ІМ □ ОИТ	Physical facilities installed, maintained, and outdoor dining areas	l clean; do	gs in						
46	Ģ∕ÍN □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O	Outdoor diffing crocks								
47	□ IN □ OUT □N/A	Personal cleanliness	63	Ø IN □ OUT	Adequate ventilation and lighting; designate	ed areas u	sed						
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64	,⊡′IN □ OUT □N/A	Existing Equipment and Facilities	1							
49	DIN DOUT DN/A DN/O	Washing fruits and vegetables			Administrative		iki 4						
		Proper Use of Utensils	65	☐ IN ☐ OUT ☐N/A	901:3-4 OAC								
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	03	D IN D OOT DINA	301.5-4 OAC								
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled			D IN D OUT DN/A	3701-21 OAC								
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used	-	·									
53	D,IN D OUT DN/A D N/O	Slash-resistant, cloth, and latex glove use					28E0110F2020						
		Observations and C Mark "X" in appropriate box for COS and R: COS=corr			n R=repeat violation								
Iten	No. Code Section Priori	ty Level Comment				cos	R						
		CALCACA	_	( ) TY	CONTRA-								
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Per	Person in Charge Date: 0/2 9/0												
Endenmonted Health Speak-like													
⊏nv	Environmental Health Specialist  Licensor:												
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of												

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