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

(	Property 12		OHOUR	heck one			License Num	ber	Date				
	110/01	1/19	□ F	□ FSO ATRFE			188		17//2/12				
16 St 11/ co May February					City/State/Zip Code  OVPRICE (10 OH 4533)								
Ī	-icense holder		i	nepostion Time			<u> </u>						
Rapa King					7/)		ravel Time Category/Descripti		Category/Descriptive				
H	Type of Inspection (ch	oods all that and the	10			<u> </u>			$\langle \langle \rangle \rangle$				
	☑ Standard ☐ Critical	al Control Point (FSO) □ Process Review (RFE) □ Varia				Fo	llow up date	(if required					
	☐ Foodborne ☐ 30 Da	y □ Complaint □ Pre-licensing □ Consultation	ice Ke	view	/ Li Follow up				(if required)				
6-5			-		· · · · · · · · · · · · · · · · · · ·								
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													
311	7.000	Compliance Status		Compliance Status									
	T	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1		performs duties	d	23	□IN □OUT	-   -	roper date m						
2	│ □IN □OUT,□\N/A	1		24	□ IN □ OUT								
0.702		Employee Health	23-2	24	.☑N/A □ N/O		me as a publi	ic health con	trol: procedures & records				
3	□IN □OUT Ø N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	;				Consu	mer Adviso	ry				
4	-EÍN □OUT □ N/A	Proper use of restriction and exclusion	- 1 1		□IN □ OUT N/A	C	onsumer advi	isory provide	ed for raw or undercooked food				
5	☐ □ N/A ☐ OUT ☐ N/A	Procedures for responding to vomiting and diarrheal even	s				lighly Susce						
6	☐ IN ☐ OUT ☐ N/C	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use			□ IN □ OUT	- 1							
7				26	₫Ñ/A		solcurized 100	ous useu, pr	ohibited foods not offered				
	Committee of the Commit	Preventing Contamination by Hands		Et inte		3 1 1 1 2 2	/ <b>C</b>	hemical					
8	OIN OUT O'N	10 to 10		7/1	□IN □ OUT ⊡N/A	Fo	od additives:	approved a	and properly used				
9	□ IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	d 2	28 回版 OUT			Toxic substances properly identified, stored, used						
10	DIN DOUT D'NA	Adequate handwashing facilities supplied & accessible	_	Ģ4		Confo	rmance with	Approved	Procedures				
		Approved Source	2	zai -	□IN □OUT ☑N/A	Co	mpliance with	h Reduced C	Oxygen Packaging, other				
11	⊡'IN □ OUT	Food obtained from approved source		١,	JIN DOUT				HACCP plan				
12	IN I OUT	Food received at proper temperature	-	]_ _	N/A   N/O	Sp	Special Requirements: Fresh Juice Production						
13	☑1N □ OUT	Food in good condition, safe, and unadulterated	]  3			Sp	ecial Require	ments: Heat	Treatment Dispensing Freezers				
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	3:		IN □ OUT IN/A □ N/O	Sp	Special Requirements: Custom		om Processing				
		Protection from Contamination		Г	JIN 🗆 OUT	-		· · · · · ·					
15	□ IN □ OUT □N/A □ N/O	Food separated and protected	3:	3 [	⊒N/A □ N/O	<del></del>			Water Machine Criteria				
6	□ IN □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		IN DOUT IN/A DN/O	Spe Crit	ecial Requiren eria	ments: Acidifi	ied White Rice Preparation				
7	□/N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	36		IN □ OUT IN/A	Crit	ical Control P	oint Inspecti	on				
8	IN OUT  N/A N/O	Proper cooking time and temperatures	36		IN 🗆 OUT	Pro	cess Review						
9		Proper reheating procedures for hot holding	37	, ,	I IN □ OUT IÑ/A	Var	ance						
0	□ IN □ OUT □ Proper cooling time and temperatures				Risk factors are food preparation practices and employee behaviors								
1	□ IN □ OUT □NÏA □ N/O	Proper hot holding temperatures	fc	foodborne illness.									
2	□IN □ OUT □NA	Proper cold holding temperatures	P     illi	Public health interventions are control measures to prevent foodborne illness or injury.									

## **State of Ohio**

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Nar	ne of Facility	11-10				Type of Inspection	Date	``				
V\ (	77 a l	<u> </u>				Standard	7//1/2	.5				
		, zz Kraj przesie jakonie	GOOD RETA					-				
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
M	ark designated	d compliance :	status (IN, OUT, N/O, N/A) for each numbered iten	troduction	on of pathogens,	chemicals, and physical object	ts into foods.					
			Safe Food and Water		ompliance OUT=	Utensils, Equipment and Venc		licable				
38	□ IN □ OU	Γ-ΏN/A □ N/O	Pasteurized eggs used where required	54	-ÓIN 🗆 OUT	Food and nonfood-contact s	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
39	□ IN □ OUT □ N/A Water and ice from approved source			55		used illed, maintained, use						
	I	Fo	od Temperature Control			JN/A strips	ned, maintained, use	a; test				
40	□ IN □ OUT	"□N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□ IN đ OUT	Nonfood-contact surfaces c  Physical Facilities	Nonfood-contact surfaces clean  Physical Facilities					
41	□ IN □ OUT	∠⊠N/A □ N/O	Plant food properly cooked for hot holding		- DIN DOUT D	IN/A Hot and cold water available	e; adequate pressu	re				
42	□ IN □ OUT	☐ OUT ☐ N/A ☐ N/O Approved thawing methods used		58	Î IN □OUT	Plumbing installed; proper I						
43	□ IN □ OUT □ N/A Therm		Thermometers provided and accurate	7	□N/A □ N/O	, and the second	240111011 4011003					
	Food		Food Identification	59	IN DOUT D	IN/A Sewage and waste water pro	perly disposed					
44 .	Food properly labeled; original container			60	- IN OUT C	IN/A Toilet facilities: properly const	ructed, supplied, clea	aned				
		Preven	tion of Food Contamination	61	"D"IN DOUT D	IN/A Garbage/refuse properly dispo	sed; facilities maintai	ined				
45	-₫ IN □ OUT	75	Insects, rodents, and animals not present/outer openings protected	62	□ N □ OUT	Physical facilities installed, ma	aintained, and clean;	dogs in				
46	☐ IN ☐ OUT	☐ IN ☐ OUT Contamination prevented during food prepared a display		<b>-</b>	□N/A□N/O	Success drilling areas						
47	-☐ IN □ OUT		Personal cleanliness	63	-U IN II OUT	Adequate ventilation and light	ing; designated areas	used				
48 49			Wishing fruits and vegetables	64	TIN DOUTE	IN/A Existing Equipment and Facilitie	es					
	□ IN □ OUT □N/A □ N/O Washing fruits and vegetables  Proper Use of Utensils					Administrative						
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored				-■'IN □ OUT □	IN/A 901:3-4 OAC	-					
51	☐ IN ☐ OUT-☐N/A Utensils, equipment and linens: properly stored, dried, handled				□IN □ OUT~□	Ñ/A 3701-21 OAC	·					
52	□ IN □ OUT	ÍÑ/A	Single-use/single-service articles: properly stored, use	d 66	12.11 12.01 12	10/A 0/01-21 OAC						
53	□ IN □ OUT-	ľN/A □ N/O	Slash-resistant, cloth, and latex glove use	7			4					
			Observations and	Corre	ctive Actio	ns						
ltem	No. Code Se	ection Priori	Mark "X" in appropriate box for COS and R: COS=co ty Level   Comment	orrected o	on-site during insp	ection R=repeat violation						
	mar fall shipsen	Landy Land	kan .				COS					
12	30/6	~ N(	- Observered open bug o	56-10	11/4 PI-1	Assentar						
r e		\										
56	4.5 A	3 1/C	sp. H. is on floor, t	14,9	er of le	aundry detergent						
			spilling on flour, P	<u>I(</u>	had emp	done dega	_E					
			·									
			210 1/2	,								
	-		roders are goup.	afy 1	Coulra	I measures until						
			rought are goup.									
	<del> </del>											
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Perc	on in Charge 4		7	-								
Person in Charge  Date: 7/1-7/1-1												
Sanit	arian 🛺 🧳 🤜	4 E			Linonner	7'74	exceed.					
	Weal	10X1 8	M		Licensor	CHP						
DDIC	RITY I FVFI	C-CRITIC	AL NC - NON-CRITICAL		<del>-                                    </del>							

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

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