State of Ohio

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

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"	arne or racinty	# 75	Check		:=	License Number	Date AT 33					
_	ddress	70.		(X)								
	1201	RUSS RP	City/St	City/State/Zip Code CVC2NU/((e, O+1 4/535/								
Li	icense holder	stores acc	Inspec \	nspection Time		ravel Time		Category/Descriptive				
	ype of Inspection (che					Follow up date (if require	 ed)	Water sample date/result				
	Standard ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	iew □ Follo	ow up			(if required)				
	1 Codboine 🗆 30 Day	Complaint Defe-licensing Deconsultation										
	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 (ITCS food)								
1	ØIN □OUT □ N/A	performs duties	nd	23 DN/A D		Proper date marking and disposition						
2	│ □IN □ OUT □ N/A	Certified Food Protection Manager Employee Health	□JN □ OUT Time as a public health control: procedures & records									
2650		Management food employees and conditional employees	c.	LIMAL	I IV/O	Consumer Advisory						
3	.□IN □OUT □ N/A	knowledge, responsibilities and reporting		DIN E] OUT	Consumer advisory provided for raw or undercooked foods						
4	OUT OUT N/A		1	³ □N/A								
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	ts		LOUT	Highly Susceptible P	opul	ations (if all a first and a f				
6	ÓIN □OUT □ N/C	Proper eating, tasting, drinking, or tobacco use	2	26 □N/A	1001	Pasteurized foods used;	proh	ibited foods not offered				
7	│ ÛIN □ OUT □ N/C					Chemical	y is					
8	OUT OUT NO	reventing Contamination by Hands Hands clean and properly washed		27 DIN D	OUT	Food additives: approve	d and	d properly used				
9		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	28 ONA	OUT	Toxic substances properl		ntified, stored, used				
		anomato modific propony followed		714	C	onformance with Approv	ed P	rocedures				
10	OIN OUT N/A	Transmitted Supplied & accessible			OUT	Compliance with Reduced Oxygen Packaging, other						
11	OIN OUT	Approved Source ☐OUT Food obtained from approved source		29 N/A OUT		specialized processes, and HACCP plan						
12	□IN □OUT □N/A □N/O	Food received at proper temperature	-	□ N/A □ N/O Special Requirements: Fresh Juice Production								
13	□IN □OUT	Food in good condition, safe, and unadulterated				Special Requirements: Heat Treatment Dispensing Freezers						
14	DIN DOUT	Required records available: shellstock tags, parasite destruction	3			Special Requirements: Custom Processing						
15	□IN □OUT □N/A □N/O	Protection from Contamination Food separated and protected	3	3 DIN D		Special Requirements: Bu	ulk W	ater Machine Criteria				
16		Food-contact surfaces: cleaned and sanitized	3	4 J.IN	OUT N/O	Special Requirements: Ad Criteria	cidifie	d White Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5	OUT	Critical Control Point Insp	ectio	n				
		rature Controlled for Safety Food (TCS food)	30	OIN D	OUT	Process Review						
18	DIN DOUT	Proper cooking time and temperatures	-		OUT							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	7		Variance						
20	ÓIN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	DÍN DOUT DN/A DN/O	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.								
22	□IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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			<u> </u>	46#18			9	Stantine	0/27	1/zs	>	
Section.						O.S. State of the Control of the Con		A STATE OF THE STA	(1		
GOOD RETAIL PRACTICES												
١	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												
			DO DE SUDE DE SU LO	d and Water				Utensils, Equipment a				
38	~			rized eggs used where r		54	D IN DOUT	designed, construct	-contact surfaces clean led, and used	able, pro	operly	
39 □ IN □ OUT □ N/A Water and ice from approved source Food Temperature Control				ource	55	□ N □ OUT □	IN/A Warewashing facili	ties: installed, maintaine	ed, used;	test		
			The second second second second	cooling methods used; a	dequate equipment	56	□ N □ OUT	Nonfood-contact su	ırfaces clean			
40	for temperature control					Physical Fact	Physical Facilities					
41	□-IN □ OUT □N/	/A □ N/O	Plant fo	ood properly cooked for h	not holding	57	□ IN □ OUT □	IN/A Hot and cold water	available; adequate p	ressure		
42	42 IN OUT N/A N/O Approv			ed thawing methods use	ed	58	January 1	Plumbing installed;	proper backflow device	ces		
43 IN OUT IN/A Thermo			Thermo	meters provided and acc	curate		□N/A □ N/O					
Food Ide				lentification		59	D'IN D'OUT D	IN/A Sewage and waste	water properly disposed			
44	44 ☐ IN ☐ OUT Food properly labeled; original containe				container	60	☑"IN □ OUT □	IN/A Toilet facilities: prop	erly constructed, supplie	d, clean	ed	
		Preven	tion of F	ood Contamination		61		IN/A Garbage/refuse prop	A Garbage/refuse properly disposed; facilities maintaine			
45 ☐ ÎN ☐ OUT			Insects, rodents, and animals not present/outer openings protected				□ Nr □ OUT	Physical facilities ins	stalled, maintained, and	clean; do	gs in	
46 DAND OUT Cont			Contam	ination prevented during	food preparation,		□N/A □ N/O	outdoor dining areas				
47	storage 47 UN OUT N/A Person			al cleanliness		63	TUO 🗆 NF	Adequate ventilation	and lighting; designated	d areasι	used	
48	The state of the s				d stored	64	□ IN □ OUT □	IN/A Existing Equipment a	nd Facilities			
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O │ Washing fruits and vegetables								Administrat	ive			
				se of Utensils					The second section of the second section is a second second section of the second seco			
50		A 🔲 N/O		utensils: properly stored		65		IN/A 901:3-4 OAC				
51		Utensils, equipment and linens: properly stored, dried, handled				66	□ IN □ OUT □	IN/A 3701-21 OAC				
52					properly stored, used					- 17004		
53	D'IN D OUT DN/	A □ N/O	Slash-re	esistant, cloth, and latex g	love use							
			Kausti III		vations and C							
Item	n No. Code Sectio	n Priori	∷iviark ty Level	Comment	605 and R. 605=corre	ected c	in-site during insp	ection R=repeat violation		cos	R	
61	11/1/12	AI	<u> </u>	NERCOR	00 5115 00	: (00.00	1 an 017	76/10/1			
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Person in Charge O Date:												
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Environmental Health Specialist Licensor:												
DC+10												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of 2												

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