State of Ohio

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

N.	ame of facility		Chook	000		···	License Number		Date				
			Check one ∠□ FSO □ RFE				317		6/29/25				
Addrage				City/State/Zip Code									
Bleewstreet License holder Dayan Smith					MICHOLIET, OH US				45390				
License holder Ins					Time	Tra	vel Time	Cate	gory/Descriptive				
Dayan Smith				0	\bigcirc		30		C 33				
Type of Inspection (check all that apply)						-	Follow up date (if required	' 1	Water sample date/result				
1	Standard □ Critical (Foodborne □ 30 Day	ince Rev	/iew	☐ Follow up) .		- 1	(if required)					
			- 3										
N.	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												
H.,	nam doorginated compile	Compliance Status		Compliance Status									
ilar	Harry Company of the	Supervision		Time/Temperature/Controlled-for Safety-Food (TCS-food)									
1	ØIN □OUT □ N/A	periorins duties			□IN □ OU □N/A □ N/C		Proper date marking and disposition						
2	│□ÍN □OUT□·N/A		24 ☐ IN ☐ OUT Time as a public health control: procedures & records					procedures & records					
2	I OUT IN/A	Employee Health Management, food employees and conditional employees;					Consumer Adviso	ıry 🕒					
3		knowledge, responsibilities and reporting		25	□IN □ OU ⊡N/A	ΙT	Consumer advisory provid	ed fo	or raw or undercooked foods				
5	□IN □OUT □ N/A	□ OUT □ N/A Proper use of restriction and exclusion □ OUT □ N/A Procedures for responding to vomiting and diarrheal events					Highly Susceptible Populations						
		Good Hygienic Practices		26	□N □ OU	IT	Pasteurized foods used; p						
<u>6</u> 7	/ IN I OUT I N/O			20	□ N/A	100	Chemicalat.						
75.7	P	reventing Contamination by Hands		074	□IN □OU	T		marin lavora					
8	ØIN □OUT □ N/O	Hands clean and properly washed		27*	□N/A		Food additives: approved	anu j	properly used				
9	/□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro	ved	28 DIN DOUT			Toxic substances properly identified, stored, used						
	DIN DOUT DN/A	Adamsets have been facilities as with a Constitution				COS DOM STORY	onformance with Approved	25/3/2/2/2016					
10		□ OUT □ N/A Adequate handwashing facilities supplied & accessible Approved Source			□IN □OU □N/A	JT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11		□OUT Food obtained from approved source			30 IN I OUT Special Requirements: Fresh Juice Production			ice Production					
12	□IN □OUT □N/A □N/O	Food received at proper temperature											
13		Food in good condition, safe, and unadulterated			31 N/A N/O Special Requirements: Heat Treatment Dispens			eatment Dispensing Freezers					
14	□JN □OUT □DN/A□N/O	I/O destruction)	Special Requirements: Custom Processing						
15	□IN .□OUT □N/A □N/O	Protection from Contamination Food separated and protected	982	33	□N/A □ N/C		Special Requirements: Bull	k Wat	ter Machine Criteria				
16	ZIN FLOUT	Food-contact surfaces: cleaned and sanitized		34	□IN □OU □N/A □N/C	T O	Special Requirements: Acid	dified	White Rice Preparation				
17	JIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □ OU	Т	Critical Control Point Inspe	ction					
		rature Controlled for Safety Food (TCS food)		 36	□IN □OU	Т	Process Review						
18	.⊠IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□N/A □IN □OU	T							
19	⊠IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		Variance									
20	1□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	ſſIN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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Nar	ne of Facility		,		_	Type of Inspection Date							
	- SMILL	5 buckly	2 beec	1 W	MM2	Slawcord 6/29	17.	3					
							1						
GOOD RETAIL PRACTICES													
١	Good Retail Prac	tices are preventative m	easures to control the	introduction	n 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=n													
PAR-MOR		Safe Food and Water	a printed the same of the same of	- <u> </u>	20 x 100 x 1	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanab							
38	D'IN DOUT DN/A DN/A				D IN D OUT	designed, constructed, and used							
39	Mark and the second of the second	Water and ice from approach ood Temperature Control	oved source	55	D'IN 🗆 OUT 🗆	IN/A Warewashing facilities: installed, maintained, strips	used;	test					
40		Proper cooling methods	used; adequate equipm	ent 56	□ IN □ OUT	Nonfood-contact surfaces clean							
44		for temperature control				Physical Facilities							
41		· · · · · · · · · · · · · · · · · · ·		57									
42						Plumbing installed; proper backflow devices	3						
43		Thermometers provided and accurate				11/4							
		Food Identification											
44	□ IN ☐ OUT		Food properly labeled; original container			N/A Tollet facilities: properly constructed, supplied,							
500 Was 1			tion of Food Contamination			IN/A Garbage/refuse properly disposed; facilities mai							
45	□ IN □ OUT	openings protected	1			Physical facilities installed, maintained, and cle outdoor dining areas	an; do	gs in					
46	□ IN □ OUT	storage & display	Contamination prevented during food preparation, storage & display			Adequate ventiletian LULU							
47	DIN DOUT DN/A DN/C	Personal cleanliness	and and atored	63		Adequate ventilation and lighting; designated a	reas u	sed 					
49				64			and texts Provers						
		Proper Use of Utensils			The second with	Administrative							
50		In-use utensils: properly	stored	65	DIN DOUTE	IN/A 901:3-4 OAC							
51	□ IN □ OUT □N/A	Utensils, equipment and li handled	nens: properly stored, dr	ied, 66	□ IN □ OUT □	ĬŃ/A 3701-21 OAC							
52	□.IN □ OUT □N/A	Single-use/single-service	articles: properly stored,	used	.l <u>", ,,</u>								
53	D'IN OOT ON'A ON'O												
	Parameter and the second		bservations an			ns ection R=repeat violation							
lten	n No. Code Section, Prio	rity Level Comment		- conected	on-aite during map	ection K-repeat Violation	cos	R					
5	P 45A 1	JC-10/0520	rd sea	ISA	28clin	s, deaned							
<u> </u>													
1-4	14 3 2 P A	IC OVER	al lar	05	Pould	ers Flac	Jar .						
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					25 UPG	CIONICS CAN WILLIAM	ALEXE DE LA COMPANION DE LA CO						
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Person in Charge						Date:							
6/29/2023													
Environmental Health Specialist													
PR	PRIORITY I EVEL: C= CRITICAL NC- NON-CRITICAL Page 7 -47												
	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)