## State of Ohio

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

Name of facility Check one License Number Date													
Δ		WORK TORA THE DOUS PROMI	Check one □FSO □ RFE		222	Date 7/14/23							
Ad	Idress	Town Co.	City/State/Zip Code										
	WISH	CIUNAY STREET	COMPORTURE, CYL 4538/										
Lic	cense holder		Inspection	n Time	Travel Time	Category/Descriptive							
IN	THEY BELL	DOMESTICATIONS	V	$\bigcirc$	10	100							
TV	pe of Inspection (chec	ck all that apply)	4,,	* Annana **	Follow up date (if require	d) Water sample date/result							
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w □ Follow up	Pollow up date (il require	(if required)							
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation													
Stance	FOODBODNE II I NESS DISK EACTORS AND DUDI IC HEALTH INTERVISION												
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Mark designated compliance status (IN, OUT, N/O, N/A) for each pumphased items (IN, OUT, N/O													
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													
S 12.00		Compliance Status		Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	ØÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd 23	□N/A □ N/O		Proper date marking and disposition							
2	☑IŃ □OUT □ N/A	Certified Food Protection Manager  Employee Health	24	24 ☐ IN ☐ OUT									
3	ZÍN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		Consumer Advis	ory							
4	ZIN DOUT N/A	Proper use of restriction and exclusion	25	│□IN □ OUT │□N/A	Consumer advisory provi	ided for raw or undercooked foods							
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts	٠,,,,	Highly Susceptible Populations								
		Good Hygienic Practices		□ IN □ OUT	-								
6	☑IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	ľ¶N/A	Pasteurized loods used;	prohibited foods not offered							
7		No discharge from eyes, nose, and mouth		Transport of the Property of the Control of the Con	Chemical								
-53		reventing Contamination by Hands	2	□ IN □ OUT	Food additives: approved	and properly used							
8	DIN DOUT NO	Hands clean and properly washed		~⊡Ñ/A	1 ood dddiivoo, approved	and property used							
9	<u>[</u> ]`IN	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	ØIN □ OUT □N/A	Toxic substances properly	Toxic substances properly identified, stored, used							
					Conformance with Approve	ed Procedures							
10	ĎIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□ IN □ OUT		d Oxygen Packaging, other							
11	□·IN □ OUT	Approved Source Food obtained from approved source		J⊒N/A   □ IN □ OUT	specialized processes, a	nd HACCP plan							
	□IN □ OUT		30	N/A D N/O		esh Juice Production							
12	□N/A □ N/O	Food received at proper temperature	31	DIN DOUT	Special Requirements: He	est Treatment Disponeing Franzors							
13	□ IN □ OUT	Food in good condition, safe, and unadulterated		□N/A □ N/O	Special Requirements: Heat Treatment Dispensing Freezers								
14	☐ IN ☐ OUT ☐N/A ☐ N/O	Required records available: shellstock tags, parasite destruction	32	TUO II NI II OUT	Special Requirements: Cu	ustom Processing							
1		Protection from Contamination	33	□IN □ OUT	Special Requirements: Bu	ılk Water Machine Criteria							
15	.□ IN □ OUT □N/A □ N/O	Food separated and protected		□ IN □ OUT		idified White Rice Preparation							
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	☑N/A □ N/O	Criteria								
17	-□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ OUT <b>/</b> □N/A	Critical Control Point Insp	ection							
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		Process Review								
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		☑NÎA □ IN □ OUT									
19	□/IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	DN/A 001	Variance								
20	.ĎÍN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors									
21	□ OUT □N/A □ N/O	Proper hot holding temperatures	.   fo	that are identified as the most significant contributing factors to foodborne illness.									
22	□IN □OUT□N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.									

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Type of Inspection

I I WHE	1 2 10	TOTAL DELL'ARE COMPHECENT STENDING	1 1/14/0	,	)						
		GOOD RETAIL PRACTICES									
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											
Mark designated comp	liance 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 a	applica	ble						
	Safe Fo	ood and Water Utensils, Equipment									
38,	√ □ N/O Paste	eurized eggs used where required 54 IN DOUT Food and nonfoo designed, constru	d-contact surfaces cleanab icted, and used	le, pro	perly						
39 /Ú IN □OUT □N/A	Wate		ilities: installed, maintained,	used:	test						
	Food Ten	mperature Control   55									
40 / IN OUT ON/A		er cooling methods used; adequate equipment emperature control									
41 DIN DOUT DN/A	□ N/O   Plant	t food properly cooked for hot holding	er available; adequate pres	ssure							
42 IN   OUT   N/A	□ N/O Appro	oved thawing methods used 58 🖒 IN 🗆 OUT Plumbing installe	d; proper backflow devices	3							
43 / IN OUT ON/A	Therr	mometers provided and accurate									
	Food	Identification 59 /☐ IN ☐ OUT ☐N/A Sewage and waste	e water properly disposed								
44 🗓 IN 🗆 OUT	Food	I properly labeled; original container    60   IN   OUT   IN/A   Toilet facilities: pro	pperly constructed, supplied,	cleane	d						
	Prevention of	f Food Contamination 61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse pro	operly disposed; facilities mai	intaine	d						
45/ 🗀 IN 🗆 OUT			installed, maintained, and cle	an; do	gs in						
46 ( IN OUT	Conta	amination prevented during food preparation, < ₫Ñ/A □ N/O	iS								
47   IN   OUT   N/A		ge & display onal cleanliness  63 ☑ IN ☐ OUT Adequate ventilation	on and lighting; designated a	reas u	sed						
48 / IN OUT IN/A	□ N/O Wipin	ng cloths: properly used and stored 64 ☐ IN ☐ OUT ☐N/A Existing Equipment	and Facilities								
49 IN OUT IN/A	□ N/O Wash	hing fruits and vegetables  Administra	afive								
	Proper	Use of Utensils									
50 IN OUT ON/A	□ N/O In-use	e utensils: properly stored 65 E:İN 🗆 OUT, 🗖 N/A 901:3-4 OAC									
51 IN OUT ON/A	Utens handl	sils, equipment and linens: properly stored, dried, led 66 IN DOUT DN/A 3701-21 OAC	75								
52 IN OUT N/A		le-use/single-service articles: properly stored, used									
53 II IN II OUT II N/A	□ N/O Slash	n-resistant, cloth, and latex glove use									
	Mark	Observations and Corrective Actions  k "X" in appropriate box for COS and R: COS-corrected on-site during inspection R=repeat violatic									
Item No. Code Section	Priority Leve	el Comment		cos	R						
Se Wys		DOGING SEEDS ON CONTROL ONLY	)								
		reality Charact									
			/								
		IN A COMO SINCIPALIA	1 1								
		THE TRUST, WAIR, YO									
		,									
Person in Charge Date: 7/14/27											
Sanitarian Licensor:											
PRIORITY I SVEL: C = CRITICAL NC = NON CRITICAL											

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