State of Ohio

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

Name of facility Chec			ŀ	eck one			License Number		Date			
UNIDER OF URISCHIES DOC! DE			⊠FS	7FSO □ RFE			105		5/23/23			
Address			City/St	City/State/Zip Code					255 -			
Les acostecho DC V				\leq	ail.	<u>(</u>	5 0H A	5	380			
License holder Inspe				tion	Time	Trav	/el Time	Cate	egory/Descriptive			
Ulage of rescalles				2,0	\subseteq		-50		NCRS			
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re					C College		Follow up date (if required		Water sample date/result (if required)			
ľ		☐ Complaint ☐ Pre-licensing ☐ Consultation	ince Rev	/IEW	□ Follow u	ιp			(II required)			
DOODPORNE HENESS DISK - WOTORS AND AUDINO WEARTH INTERVENTIONS												
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								
3-260 2-3		Supervision	12.1	Time/Temperature Controlled for Safety Food (ITCS food)								
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd				Proper date marking and disposition					
2	OUT N/A	, , , , , , , , , , , , , , , , , , , ,										
		Sa No. 1				24. N/O Time as a public health control: procedures & recor						
3	ON DOUT DN/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting				100	Consumer Advisory					
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	□IN □ OL	U1	Consumer advisory provid	led fo	or raw or undercooked foods			
5	□IN □OUT □ N/A Procedures for responding to vomiting and diarrheal events					val 1418	Highly Susceptible Por	sulat	ons :			
6	DIN DOUT DN/O	Good Hygienic Practices □IN □ OUT □ N/O Proper eating, tasting, drinking, or tobacco use				UT	Pasteurized foods used; p	rohit	pited foods not offered			
7	DIN DOUT DNO			26	□N/A	100	Chemical (
		Preventing Contamination by Hands			DIN DOL							
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A	01	Food additives: approved	and	properly used			
9	-⊡IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 ′	⊡N/A □ OL	UT	Toxic substances properly	ident	ified, stored, used			
		atomato metros property renewed		Ċ.		C	onformance with Approved Procedures					
10	OUT ON/A	☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OL	JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	□IN □OUT	Food obtained from approved source		30	□IN □OL	IN ☐ OUT Special Requirements: Fresh Juice Production			ing Production			
12	ÓIN □OUT □N/A □N/O	Food received at proper temperature			DN/A DN/C		Chedia (Cedimenteria), 1 (est) suice (founction					
13	□IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freez					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU ☑N/A □ N/0		Special Requirements: Cus	stom	Processing			
1		Protection from Contamination		33			Special Requirements: Bull	k We	iter Machine Criteria			
15	□IN □OUT □N/A □N/O	Food separated and protected		•	DIN DOL		Special Requirements: Acid	diffee	White Pice Proparation			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34 ,	ÖN/A ÖN/O		Criteria Criteria		· · ·			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	JT 	Critical Control Point Inspe	ction				
	and the first of the second of	rature Controlled for Safety Food (TCS food)		36	DIN DOL	JT	Process Review					
18	DIN D OUT DN/A D N/O	Proper cooking time and temperatures			□N/A	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 foodborne illness.								
21	□N/A □- N/O	Proper hot holding temperatures										
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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D-255.1			D RETAIL PRAC	The Annual Control of the Control of								
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 Safe Food and Water Utensils, Equipment and Vending												
38	⊋ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required		54	□ĮIN □ OUT	Food and nonfood-contact sidesigned, constructed, and u	surfaces cleanable, prope	erly					
39	☑1N □OUT □N/A	Water and ice from approved source	55	Warawashing facilities: installed, maintained								
FC		od Temperature Control			strips							
40		Proper cooling methods used; adequate for temperature control	equipment 56	56 □ IN □ OUT Nonfood-contact surfaces clean Physical Facilities								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holdin	ng 57	□ IN □ OUT □N	I/A Hot and cold water available	e; adequate pressure	reverse, sust.					
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58									
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O								
		Food Identification	59	59 🗆 1N 🗆 OUT 🗆 N/A Sewage and waste water properly disposed								
44	D'IN D ONL	Food properly labeled; original container	r 60	60 DIN OUT N/A Toilet facilities: properly constructed, supplied,								
	Preven	tion of Food Contamination	61	□-IN □ OUT □N	osed; facilities maintained							
. 45	D IN O OUT	Insects, rodents, and animals not present/o openings protected		□ IN □ OUT	Physical facilities installed, m outdoor dining areas	aintained, and clean; dogs	s in					
46	□-IN □ OUT	Contamination prevented during food prepartorage & display		□N/A □ N/O	Adamsta malli (l. 1811)							
47	IN OUT ONA	Personal cleanliness		D∕IN □ OUT	Adequate ventilation and light	ling; designated areas use						
48		Wiping cloths: properly used and stored Washing fruits and vegetables	64	IN DOUT D	I/A Existing Equipment and Faciliti	es						
10		Proper Use of Utensils			Administrative							
50		In-use utensils: properly stored	65	□ TUO □ NI □	I/A 901:3-4 OAC							
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly st handled	tored, dried,		V/A 3701-21 OAC							
52	D'IN D'OUT DN/A	Single-use/single-service articles: properly			, , , , , , , , , , , , , , , , , , ,							
53	D IN DOUT DN/AD N/O	Slash-resistant, cloth, and latex glove use										
4.74 E		Observatio	ns and Correc	ctive Action	S							
Iten	No. Code Section Priori	Mark "X" in appropriate box for COS and ty Level Comment	Fix, GOS=corrected_or	n-site during inspec	ction R=repeat violation	/ cos	R					
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Person in Charge Date:												
Environmental Health Specialist Licensor:												
PRIORITY I EVEL: C_ CRITICAL NC_NON CRITICAL												

'RIORITY LEVEL: C= CRITICAL, NC= NON-CRITICAL

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