State of Ohio

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

Ligense holder	Name of facility Ch							License Number		Date //))			
Light per langer control Light per langer co	V	deliner		□ FSO / 🗓 RFE			00101		3/ 11/23				
Type of Inspection (check all that apply) Standard Gride Cortol Project (FS) Process Review (FFE) Unafactor Review Follow up Follow up date (if required) Water sample date/result (if required) Or required Or re	1501 Wasner Ave 61												
Second Product Control and Product P	The state of the s					on Time	Tra	avel Time	Category/Descriptive				
	THE WOLMOST STONES					7		10	1	- J C			
Follow up Gfrequired Follow up Gfrequi		ype of Inspection (che	eck all that apply)					Follow up date (if require	d)	Water sample date/result			
Mark designated compliance status (IN, OUT, NC), NC), NC) for each numbered later. NI-in compliance OUT-not in compliance NO-not observed MA-not applicable Compliance Status (IN, OUT, NC), NC) for each numbered later. NI-in compliance OUT-not in compliance NO-not observed MA-not applicable Compliance Status (IN, OUT, NC), NC), NC) for each numbered later. NI-in compliance OUT-not in compliance NO-not observed MA-not applicable Compliance Status (IN, OUT, NC), NC) for each numbered later. NI-in compliance OUT-not in compliance NO-not observed MA-not applicable Compliance Status (IN, OUT, IN, OUT, I		i Standard ⊔ Critica I Foodborne □ 30 Dav	l Control Point (FSO) □ Process Review (RFE) □ Varia	nce R	evle	w 🛘 Follow up)	,		(if required)			
Mark designated compliance status (IN, OUT, NO, NA) for each numbered item: N=In compliance NO=not observed NA=not applicable Compliance NO=not observed NA=not		Consultation											
Mark designated compliance status (IN, OUT, NO, NA) for each numbered item: N=In compliance NO=not observed NA=not applicable Compliance NO=not observed NA=not		FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Compliance Status Compliance Status Compliance Status Compliance Status Part Compliance Sta	1	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											
Consumer advisory provided for aw or underrocked foods Consumer advisory provided for taw or underrocked foods Consumer adviso			Compliance Status		Τ					Terror applicable			
CIN OUT NA Person in charge present, demonstrates knowledge, and profession in charge present, demonstrates knowledge, and profession made and profession in charge present in charge present, demonstrates knowledge, and profession made and profession and prof			Supervision	10.5									
Consumer advisory provided for raw or undercooked foods Consumer advis	1		performs duties	ıd	23	, IDIN □ OU	T						
Consumer advisory provided for ray or undercocked foods Consumer advisory provided for advisory provided foods Consumer advisory provided foods used; problematic foods used; problematic foods used; problematic food used; problematic foods used; problematic foods used; problematic food used; problematic food used; problematic foods used; problematic foods used; problematic food used; problema	2	J-DIN DOUT DN/A			2/			Time on a public beattle or					
					24) Scorece			procedures & records			
Consumer advisory provided for raw or undercooked foods Consumer advisory provided for a vertical foods Consumer advisory provided for raw or undercooked foods Consumer advisory provided for a vertical foods Consumer advisory provided for a vertical foods Consumer advisory Probable foods not offered Consumer advisory provided for advisory provided foods used; probable for advisory provid	3	OIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	3;		AND DESCRIPTION OF THE PARTY OF		Consumer Advis	iory.				
Social Byginter for responding to vomiting and diamneal events Social Byginter for espending to vomiting and diamneal events Social Byginter for espending for the ventor of the proper caring, lasting, diffixing, or tobacco use Pasteurized foods used; prohibited foods not offered	4		Proper use of restriction and exclusion	-	25	ILIN LI OU1 I□N/A	Γ	Consumer advisory provi	ided f	or raw or undercooked foods			
6 N- OUT NO Proper eating, testing, drinking, or tobacco use 7. OUT NO No discharge from eyes, nose, and mouth 8 N- OUT NO Hands clean and properly washed 9 N- OUT NO Hands clean and properly washed 10 OUT NO Hands clean and properly washed 11 OUT NO Hands clean and properly washed 12 N- OUT NO Hands clean and properly washed 13 OUT NO DUT NO Adequate handwashing facilities supplied & accessible 14 OUT OUT NO Adequate handwashing facilities supplied & accessible 15 OUT Food obtained from approved source 16 OUT Food obtained from approved and properly used 17 OUT Food obtained from approved source 18 OUT Food obtained from approved source 19 OUT Food in good condition, safe, and unadulterated 19 OUT Food in good condition, safe, and unadulterated 19 OUT Food in good condition, safe, and unadulterated 19 OUT Food in good condition, safe, and unadulterated 19 OUT Food in good condition, safe, and unadulterated 19 OUT OUT Food in good condition, safe, and unadulterated 19 OUT OUT Food in good condition, safe, and unadulterated 19 OUT OUT Food in good condition, safe, and unadulterated 19 OUT OUT Food in good condition, safe, and unadulterated 19 OUT OUT Food in good condition, safe, and unadulterated 19 OUT OUT OUT Food in good condition, safe, and unadulterated 19 OUT OUT	5	│□ÍN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	s				Highly Susceptible Po	i bila	lone			
Continue		TOWN TOUT IT TO	Good Hygienic Practices	14.0			Γ						
Secondary Comminisation by Hands Secondary Comminisation by Hands Secondary Second			, , , , , , , , , , , , , , , , , , ,		20	∐N/A				oned loods not offered			
S			, , , , , , , , , , , , , , , , , , , ,					Chemical Chemical					
Solution No bare hand contact with ready-to-alt foods or approved at least or approved at	8	[27		Γ	Food additives: approved and properly used					
Agequate handwashing facilities supplied & accessible 29	9		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	: 1							
Approver Source Approver S	10	TIN FLOUT FLN/A	Adequate handwashing facilities complied 6	_				The state of the s					
11			Transferred in a recessible		29	pre-		Compliance with Reduced	J Oxy	gen Packaging, other			
12	11	-DIN DOUT	Food obtained from approved source										
13 EIN DUT Food in good condition, safe, and unadulterated IN DUT Required records available: shellstock tags, parasite IN DUT Required records available: shellstock tags, parasite IN DUT Required records available: shellstock tags, parasite IN DUT Special Requirements: Custom Processing IN DUT Special Requirements: Bulk Water Machine Criteria IN DUT Special Requirements: Bulk Water Machine Criteria IN DUT Special Requirements: Acidified White Rice Preparation IN DUT N/A N/O Proper disposition of returned, previously served, reconditioned, and unsafe food IN DUT Proper disposition of returned, previously served, reconditioned, and unsafe food IN DUT N/A N/O Proper cooking time and temperatures IN DUT N/A N/O Proper reheating procedures for hot holding IN DUT N/A N/O Proper cooling time and temperatures IN DUT N/A N/O Proper cooling time and temperatures IN DUT N/A N/O Proper hot holding temperatures IN DUT N/A N/O N/O Proper hot holding temperatures IN DUT N/A N/O N/O Proper hot holding temperatures IN DUT N/A N/O N/O N/O Proper hot holding temperatures IN DUT N/A N/O N/		□N/A·□N/O	· · · · · · · · · · · · · · · · · · ·			□N/A □ N/O	`						
Special Requirements: Custom Processing Special Requirements: Bulk Water Machine Criteria Special Requirements: Bulk Water Machine Criteria Special Requirements: Acidified White Rice Preparation Criteria Special Requirements Special Requirements Special Requirements Spe	13		The state of the s		31			Special Requirements: He	at Tre	atment Dispensing Freezers			
15	14		destruction		32			Special Requirements: Cu	stom	Processing			
15		TIN BOUT	Protection from Contamination		33			Special Requirements: But	IL 10/-	for Machine O-ltt-			
16	15		Food separated and protected			LIN/A II N/O		Special Requirements, Bul	r wa	er wachine Criteria			
Time/Temperature Controlled for Safety Food (TCS food) Time/Temperature Controlled food (TCS food) Time/Tempe	16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Aci Criteria	dified	White Rice Preparation			
18	17		reconditioned, and unsafe food		35			Critical Control Point Inspe	ction				
IN			rature Controlled for Safety Food (TCS food);		26	DIN DOUT		D					
Proper reheating procedures for hot holding 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. Public health interventions are control measures to prevent foodborne	18	□N/A □ N/O	Proper cooking time and temperatures							· · · · · · · · · · · · · · · · · · ·			
Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Proper hot holding temperatures Public health interventions are control measures to prevent foodborne.	19	□N/A ☐ N/O	Proper reheating procedures for hot holding		37	ΔN/A		Variance					
21 □N/A □ N/O Proper hot holding temperatures foodborne illness. Public health interventions are control measures to prevent foodborne	20	□N/A □ N/O	Proper cooling time and temperatures		that are identified as the most significant contributing factors to foodborne illness.								
	21		Proper hot holding temperatures										
	22	DIN OUTON/A	Proper cold holding temperatures		illness or injury.								

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

State of Ohio

Food Inspection Report

Nam	e of Facility		Authority. Chapters 37 17 ar	10 37	io Onio Revis	Type of Inspe	otion	Data					
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V	41 MUS -	- J				Standa	<u> </u>		1				
and the second			GOOD RETAI	L PRA	CTICES								
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma	rk designated compl	liance stat	itus (IN, OUT, N/O, N/A) for each numbered item:	IN=in c	ompliance OUT=	not in complia	nce N/O=not ob	served N/A =nof	applica	able_			
10 PM			fe Food and Water				quipment and Ve						
38	O IN O OUT ON/A	□ N/O F	Pasteurized eggs used where required	54	-DIN DOUT		nd nonfood-contac d, constructed, an	ct surfaces cleana nd used	ıble, pro	perly			
39	□-IÑ □OUT □N/A		Water and ice from approved source	55	.⊒1N □ OUT □	IN/A Warewa	shing facilities: in	stalled, maintaine	d, used;	test			
			Temperature Control	100		strips							
40	Proper cooling methods used; adequate equipment for temperature control				56								
41		∏/N/O P	Plant food properly cooked for hot holding	57	TÎN DOUT D	IN/A Hot and	cold water avails	able; adequate pr	essure	STANDARD STANDARD			
42	□ A/N □ OUT □ N/A	□ N/O A	Approved thawing methods used	58	-⊡'IN □OUT	Plumbin	g installed; prope	er backflow device	es				
43 DIN OUT DN/A Therr		Т	Thermometers provided and accurate	7	□N/A □ N/O								
		Fo	ood Identification	59 - ☐ 'IN ☐ OUT ☐ N/A Sewage and w			and waste water p	properly disposed					
44	D חֻאֹן ם OUT	F	ood properly labeled; original container	60 r⊡"IN □ OUT □N/A Toilet facilities: properly const				nstructed, supplied	, cleane	 ∌d			
		Prevention	n of Food Contamination	61	-⊟-IN □ OUT □	IN/A Garbage	/refuse properly dis	sposed; facilities m	naintaine	——— ed			
45	□ IN □ OUT		nsects, rodents, and animals not present/outer ppenings protected	62	□ IN □ OUT	Physical	facilities installed,	maintained, and c	lean; do	gs in			
46	☑·IN □ OUT	C	Contamination prevented during food preparation,		□N/A □ N/O	outdoor	dining areas						
			torage & display Personal cleanliness	63	,⊡'ÎN □ OUT	Adequate	e ventilation and li	ighting; designated	areas u	sed			
	DIN-OUT ON/A		Wiping cloths: properly used and stored	64	_⊒·IN □ OUT □	N/A Existing I	Equipment and Fac	cilities					
49	□ IN □ OUT □N/A [JN/O M	Vashing fruits and vegetables				dministrative						
		Prop	per Use of Utensils			1	ulillistiative						
50	IN I OUT IN/A		n-use utensils: properly stored	65	.☐TUO □ NITE	IN/A 901:3-4 (DAC						
51	Utensils, equipment and linens: properly stored, dried, handled			66		IN/A 3701-21	OAC		PAR				
	□-IN □ OUT □N/A	Si	Single-use/single-service articles: properly stored, used		<u> </u>								
53 J	D'IN OOT DIN'Y C	□ N/O SI	Slash-resistant, cloth, and latex glove use										
			Observations and (Corre	ctive Actio	ns							
ltem	No. Code Section	Priority L	Mark "X" in appropriate box for COS and R: COS =co Level	rrected	on-site during insp	ection: R =repea	at violation		T				
13	3.11	111	Observed several or	Inil.	ed caus	54 61	We PT	-/	cos				
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			01 13 64001 101										
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معمير مره			in walk in day	nell	BAC	had one	Lacion C.	1000					
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4	6,4 A	_// (absorped the build	100	n walk	11. 1. 201.	no and						
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t-		ii I											
Person in Charge Date: 5-1/-23													
Environmental Health Specialist Licensor:													
Waster legg () (+11)													
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)