State of Ohio

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

Name of facility			Check o		License Number	Date					
wayne heathnoure + essential ori?			☑ FSC) □ RFE	1183	62160					
Ac	Idress	utzer street	City/Stat	City/State/Zip Code Checher Code (Code)							
Lic	cense holder	a desposed	Inspecti	on Time Ti	ravel Time	Category/Descriptive					
1	YOUNG NO	all-rear + estatud	17		(0)	C45					
	pe of Inspection (chec Standard □ Critical of Foodborne □ 30 Day	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	w □ Follow up	Follow up date (if required)	Water sample date/result (if required)					
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									
1	ZIN DOUT DN/A	Person in charge present, demonstrates knowledge, an performs duties	nd 2	LIN/A LI N/O	Proper date marking and c	lisposition					
2	□IN □ OUT □ N/A	Certified Food Protection Manager Employee Health	2	DIN DOUT	Time as a public health con	trol: procedures & records					
3	GIN DOUT DIN/A	Management, food employees and conditional employee	, I	DIN DOUT	Consumer/Adviso	The second secon					
4	ÎIN OUT N/A	Proper use of restriction and exclusion	25	N/A	Consumer advisory provide	ed for raw or undercooked foods					
5	□IN □OUT □ N/A		ıts 💮		Highly Susceptible Pop	ulations diversity					
6	DIN DOUT DN/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	□IN □ OUT	Pasteurized foods used; pr	rohibited foods not offered					
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth			Chemical						
8	P DIN DOUT NO	reventing Gontamination by Hands Hands clean and properly washed	2	, DIN DOUT ON/A	Food additives: approved a	and properly used					
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro-	ved 2	BIN DOUT	Toxic substances properly id	dentified, stored, used					
					Conformance with Approved	Procedures : 1					
10	□IN □ OUT □ N/A		2	DIN DOUT	Compliance with Reduced specialized processes, and						
11	- □IN □OUT	Approved Source Food obtained from approved source		DIN DOLL							
12	□IN □OUT □N/A □N/O	Food received at proper temperature		Special Requirements: Fresh Juice Production 31							
13	_□IN □OUT	Food in good condition, safe, and unadulterated	_	I⊒N/A ∐ N/O	N/O Special Requirements: Heat Treatment Dispensing Freezers						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	ZIN/A LIN/O	Special Requirements: Cus	tom Processing					
15		Protection from Contamination Food separated and protected	33	IN OUT	Special Requirements: Bulk	Water Machine Criteria					
16	□N/A □N/O □IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	□IN □OUT □N/A □N/O	Special Requirements: Acid Criteria	ified White Rice Preparation					
17	~□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	□IN □OUT □N/A	Critical Control Point Inspec	ition					
	Time/Irempe	rature Controlled for Safety Food (TCS food)	36	□IN □ OUT	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		DIN DOUT							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	EIN/A	Variance						
20	DIN DOUT	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	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fe								
22	OUT IN/A	Proper cold holding temperatures	Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of Facility		1. 1.1.	Type of Inspection	Date							
	wastie	2 hartnart esser	Halda	Standard	16[2]/25							
GOOD RETAIL PRACTICES												
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												
IVIE		status (IN, OUT, N/O, N/A) for each numbered item: If Safe Food and Water	N=In compliance OUI:	not in compliance N/O=not obse Utensils, Equipment and Venc	SPRINGOUS CONTRACTOR OF LANCESCOPING SPACE							
38	,□ IN □ OUT □N/A □ N/O	The second of the second secon	54 🗆 IN 🗆 OUT		surfaces cleanable, properly							
39	□ IN □ OUT □ N/A	Water and ice from approved source	55 1 IN OUT [N/A Warewashing facilities: Insta	alled, maintained, used; test							
	Foo	od Temperature Control	56 IN D-OUT	Nonfood-contact surfaces of	lean							
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control		Physical Facilities								
41	D IN D OUT DN/A D N/O	Plant food properly cooked for hot holding	57 PIN DOUT	□N/A Hot and cold water availabl	e; adequate pressure							
42	☐ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 IN OUT	Plumbing installed; proper	backflow devices							
43	ĹJN □ OUT □N/A	Thermometers provided and accurate	☐ N/A ☐ N/O		- 11 3 3 4 4 F							
		Food Identification	59 🎵 IN 🗆 OUT [□N/A Sewage and waste water pro	perly disposed							
44	□ IN □ OUT	Food properly labeled; original container	60 DIN DOUT	N/A Toilet facilities: properly cons	tructed, supplied, cleaned							
	Preven	tion of Food Contamination	61 DIN DOUT	□N/A Garbage/refuse properly dispe	osed; facilities maintained							
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT	Physical facilities installed, m outdoor dining areas	aintained, and clean; dogs in							
46	IN I OUT	Contamination prevented during food preparation, storage & display										
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness	63 Ç IN 🗆 OUT	Adequate ventilation and ligh								
48	☐ IN ☐ OUT ☐N/A ☐ N/O☐ IN ☐ OUT ☐N/A ☐ N/O☐	Wiping cloths: properly used and stored Washing fruits and vegetables	64 DIN DOUT	□N/A Existing Equipment and Facilit	ies							
		Proper Use of Utensils		Administrative								
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 🗆 IN 🗖 OUT [□N/A 901:3-4 OAC								
51		Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN . 🗆 OUT [□N/A 3701-21 OAC								
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used										
53	☐ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use										
	Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation											
Item	No. Code Section Priori	ty Level Comment	11 000 100	of occurrent con	COS R							
5	O USAL N	K ONSTRUCTOR	W. POCHTS	COL CODO								
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		TO INC. CHICAL WA	lations @	TIME OF MERC	(01/) 0 0							
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	an in Ohama											
Pers	Person in Charge Date: (1/28/19/											
Environmental Health Specialist Licensor:												
PRI	ORITY LEVEL: C- (PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of										

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