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

Г	M 66 W											
	Name of facility	WOJNEY OVERICE	Check	one / SO □ RFE		License Number	Date 7 2 3					
	Address 30	wagner avence	City/St	ity/State/Zip Code								
I	icense holder	n miduest	Inspec	tion Time	Trav	el Time	Category/pescriptive					
ĺ	ype_of Inspection (ch ☐ Standard ☐ Critica ☐ Foodborne ☐ 30 Da	al Control Point (FSO) 🖂 Process Review (RFF) 🖂 Varia	nce Rev	iew □ Follow uţ	p F	Follow up date (if required) Water sample date/result (if required)					
F	☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation ☐ Consultation ☐ Foodborne ☐ Foodborne ☐ Foodborne ☐ Grant ☐ Foodborne ☐											
	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 Stat										
		Supervision		Time سنہر	/Temp	erature Controlled for Saf						
1	TIN DOUT DN/	performs duties	d 2	23	T	Proper date marking and d						
2	│□IN □OUT□N/	The second of Manager	2	24 DIN DOU		Time as a nublic health con	tral properties 0					
C. Maria		Employee Health Management, food employees and conditional employees	100	LIN/A LI N/O								
3	OUT ON/	knowledge, responsibilities and reporting		_ DÍN □ OU	т	Consumer Adviso						
<u>4</u> 5	ON DOUT ON	The state of the s	1 1	25 N/A Consumer advisory provided for raw or undercooked food								
5	│□IN □OUT □ N/A	A Procedures for responding to vomiting and diarrheal event Good Hygienic Practices	S			Highly Susceptible Pop	ulations					
6	OUT OUT NO	Proper eating, tasting, drinking, or tobacco use	20	□ÍN □ OU1 6 □ N/A	т	Pasteurized foods used; pr	ohibited foods not offered					
7	│□N □OUT □N/O	No discharge from eyes, nose, and mouth				Chemical						
		Preventing Contamination by Hands		_ O-IN	Г							
8	DIN DOUT DING	Hands clean and properly washed	2	7 DN/A		Food additives: approved a	and properly used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 2	8 DIN DOUT	r _	Toxic substances properly id	lentified, stored, used					
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible	_		Con	formance with Approved	Procedures					
		Approved Source:	2	9 DIN DOUT		Compliance with Reduced Compliance processes and	Oxygen Packaging, other					
11	DIN DOUT	Food obtained from approved source	30	DIN DOUT	specialized processes, and HACCP plan							
12	□IN □ØUT □N/A □N/O	Food received at proper temperature	-		T							
13		Food in good condition, safe, and unadulterated	3		8	Special Requirements: Heat Treatment Dispensing Freezers						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	DN/A DN/O	s	Special Requirements: Custo	om Processing					
	□Ń □OUT	Protection from Contamination	33	DN/A DN/O	s	Special Requirements: Bulk \	Water Machine Critoria					
15	□N/A □N/O	Food separated and protected	-			The state of the s	Trace Machine Offeria					
6	□1Ñ □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	□N/A □ N/O	S	pecial Requirements: Acidif Irlteria	fied White Rice Preparation					
7	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	35 DINA Critical Control Point Inspection								
8	OUT OUT	rature Controlled for Safety Food (TCS food) Proper cooking time and temperatures	36	□IN □ OUT □N/A	Р	rocess Review						
9	DIN DOUT	Proper reheating procedures for hot holding	37	□ÍN □ OUT □N/A	V	ariance						
0	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
1	□IN- □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	foodborne illness.								
2	DIN D OUT DN/A	Proper cold holding temperatures	- Pı	Public health interventions are control measures to prevent foodborne illness or injury.								
		the state of the s										

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

Page_

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

Name	e of Facility	CCPE/a1 = 12573		Type of Inspection Da	8/7/23						
					3 / // 50						
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 Safe Food and Water Utensils, Equipment and Vending											
38		Pasteurized eggs used where required	54 🚨 IN 🗆 OUT	Food and nonfood-contact surfa designed, constructed, and used							
39	☑ ÎN □OUT □N/A	Water and ice from approved source	55 PIN FIGURE	55 .□ IN □ OUT □N/A Warewashing facilities: installed							
Food Temperature Control				strips							
40	☑'IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN .团 OUT	56 □ IN . ☐ OUT Nonfood-contact surfaces clean Physical Facilities							
41 1	Ú IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 🖾 IN 🗆 OUT [□N/A Hot and cold water available; a	dequate pressure						
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 IN DOUT	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices							
43	□ IN □ OUT □N/A	Thermometers provided and accurate									
		Food Identification	59 🗖 IN 🗆 OUT [59 IN OUT N/A Sewage and waste water properly disposed							
44	☑ IN ☐ OUT	Food properly labeled; original container	60 IN OUT	□N/A Toilet facilities: properly constructe	Toilet facilities: properly constructed, supplied, cleaned						
	Prevent	ion of Food Contamination	61 🗆 IN 🗆 OUT [IN/A Garbage/refuse properly disposed;	Garbage/refuse properly disposed; facilities maintained						
45	É IN □ OUT	Insects, rodents, and animals not present/outer openings protected	protected outdoor dining areas								
	Ø IN □ OUT	Contamination prevented during food preparation, storage & display	63 🗆 4N 🗖 OUT	Adequate ventilation and lighting;	Adequate ventilation and lighting; designated areas used						
II-	☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A ☐ N/O	Personal cleanliness Wiping cloths: properly used and stored	64 - 🖸 IN 🔲 OUT	N/A Existing Equipment and Facilities							
		Washing fruits and vegetables									
A company	e Karana da Karan	roper Use of Utensils		Administrative							
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 🖸 IN 🗆 OUT I	□N/A 901:3-4 OAC							
51	□´IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN 🗆 OUT,I	⊇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			. Day and the second se						
		Observations and C Mark 'X' in appropriate box for COS and R: COS=core									
Item	No. Code Section Priori	ty Level Comment			COS R						
9.	4 USAC A	C Obelect Scors	or 1000	45 MUHA D							
		<u>cleabeal</u>									
1/	7 GUA NI	C CIRCLET COLLAS	110 0	1 = 1)(0							
V		CC 10 Secretary	1961 10 OC	octor of a common							
		(0)///05/30/0	TO THE	119 19 19 19 19 19 19 19 19 19 19 19 19							

Person in Charge Date: 8-57-2023											
Envi	Environmental Health Specialist Licensor:										
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)

Page____ of___