State of Ohio

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

Name of facility				Check one ∠ FSO □ RFE			License Number		Date OS // S			
Address			City/State/Zip Code					- <u>17</u> - 14 - 1	11/00/01/2			
3564 acroch Candis Rd					current on CH USSES 1							
			Inspection Time Tra			Tra	vel Time Category/Descriptive					
1 AZ WHENT LCC			(US			76	100	135			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variar				eviev	v □ Follow u	р	Follow up date (if required	1)	Water sample date/result (if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
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												
100		Compliance Status	Compliance Status									
	An Bour Ban	Supervision Person in charge present, demonstrates knowledge, and			DIN DOU	ALCOHOLD TO THE PARTY OF THE PA	perature Controlled for Safety Food (TCS food)					
1	DOUT IN/A	performs duties		23	23 N/A N/O Proper date marking and disposition							
2	□IN □ OUT □ N/A	Certified Food Protection Manager Employee Health		24 □IN □ OUT □ N/O			Time as a public health control: procedures & records					
3	OIN DOUT DIN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;				Consumer Advisory					
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25 DIN DOUT			Consumer advisory provided for raw or undercooked foods					
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		7 (44. 2 64)		Highly Susceptible Po	pul	ations			
6	DIN DOUT DN/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	JT.	Pasteurized foods used;	proh	libited foods not offered			
7	DIN DOUT NO						Chemical	178 II				
	Preventing Contamination by Hands			27	DIN DOU	JT	Food additives: approved	ano	nronerly used			
8	DIN DOUT DN/O	Hands clean and properly washed			_ 🗆 N/A		, see addition approved		propony dood			
9	□IN □ OUT □N/A □ N/O			28	DIN DOU	JT	Toxic substances properly	ider	ntified, stored, used			
				1 7 6		C	onformance with Approve	d P	rocedures			
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A	JT	Compliance with Reduced specialized processes, as	xO b	ygen Packaging, other			
11,	□IN □OUT	Food obtained from approved source	E STATE	30	DIN DOU	JT						
12	□IN □OUT □N/A □N/O	Food received at proper temperature				0	Special Requirements: Fre					
13	/ DIN DOUT	Food in good condition, safe, and unadulterated				0	Special Requirements: He	at T	reatment Dispensing Freezers			
14	□IN □OUT /□N/A □N/O	Required records available: shellstock tags, parasite destruction			OU DOU		Special Requirements: Cu	ıston	n Processing			
		Protection from Contamination	A PART	33	IN DOU		Special Requirements: Bu	ılk W	ater Machine Criteria			
15	□IN □OUT □N/A.□N/O	Food separated and protected					Special Requirements: Ac	idlfie	ad White Rice Preparation			
16	.□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	- N/A N/C	<u> </u>	Criteria		- Truste Prior Propulation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU ~□N/A	JT	Critical Control Point Inspe	əctio	n			
	The second secon	rature Controlled for Safety Food (TCS food)		36	□IN □OU	JT	Process Review	,°				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	□N/A □IN □OU □N/A	JT	Variance		·.			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		3/	□N/A		Variance	<u> </u>	. · · · · · · · · · · · · · · · · · · ·			
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.								
2ſ	□IN □ OUT □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.								

State of Ohio

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

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility

AZ (DIMZY Date Type of Inspection SQUARZ)

GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Ma		status (IN, OUT, N/O, N/A) for each numbered item: IN				applica	ble						
i vili e i i		Safe Food and Water	100000	Ut	tensils, Equipment and Vending								
38		Pasteurized eggs used where required	54	O IN OUT	Food and nonfood-contact surfaces cleanab designed, constructed, and used	le, prop	perly						
39	☐ IN ☐ OUT ☐ N/A For	Water and ice from approved source	55	16 IN 11 OUT 11 N/A	Warewashing facilities: installed, maintained, strips	used; t	test						
40	6 IN OUT ON/A ON/O	Proper cooling methods used; adequate equipment	56	□ IN □ OUT	Nonfood-contact surfaces clean								
41		for temperature control Plant food properly cooked for hot holding	57	☐ IN ☐ OUT ☐N/A	Physical Facilities Hot and cold water available; adequate pres	CEURA							
42		Approved thawing methods used	58		Plumbing installed; proper backflow devices								
43		Thermometers provided and accurate		□N/A □ N/O	Training mountains, propor Sacrificity as 1.555	,							
		Food Identification	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 constructed, supplied,	cleane	d						
	Preven	ition of Food Contamination	61	.□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities ma	intained	d						
45	,⊡ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, maintained, and clean; dog outdoor dining areas								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	63	IN OUT	Adequate ventilation and lighting; designated a	areas U:	hae						
47 48		Personal cleanliness Wiping cloths: properly used and stored	-			11000 2.2	-						
49		Washing fruits and vegetables	64.	OUT ON OUT ON/A	Existing Equipment and Facilities	- National and the Control	URT V. Lat.						
		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	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66	.□.·IN □ OUT □N/A	3701-21 OAC								
52	☐ IŅ ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used		<u></u>	<u> </u>								
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and Co Mark "X" in appropriate box for COS and R; cos=corre			n≟ R≐repeat violation								
ltem	n No. Code Section Priori	ity Level Comment	25:20therner			cos	R						
		- GUSLAGOT	$-\frac{1}{\epsilon}$	Der C	11111								
	-	- 12/11/VICION /		2) 11:01	CATOV 1								
		v y											
				·									
						\dashv							
		^											
Person in Charge Date: 9-28-23													
LIIV	Environmental Health Specialist Licensor:												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page of of