State of Ohio

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

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Name of facility Che						☑′RFE	License Number	Date / / / / / / / / / / / / / / / / / / /					
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Lic	cense holder	ωα/λι:	I condo hospail	Inspec	tion	Time	avel Time	Category/Descriptive					
	MIMIN		1 + 5/1/9/n WO/0/12/	(C.	٠, ۲۲۰۰		20						
.0*	Standard [☐ Critical C	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Rev	iew	☐ 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								
48.4	T		Supervision		Time/Temperature Controlled for Safety Food (TCS food):								
1	ZÎN DOU		Person in charge present, demonstrates knowledge, at performs duties	nd	23	□IN □ OUT □N/A □ N/O □IN □ OUT	Proper date marking and disposition						
2	J.□IN □OU	T 🗆 N/A	Certifled Food Protection Manager Employee Health		24 .	trol: procedures & records							
3	□IN □OU	T [7] NI/A	Management, food employees and conditional employee	s;			Consumer Advisory						
<u> </u>			knowledge, responsibilities and reporting	:	25	□IN □ OUT □N/A	Consumer advisory provided for raw or undercooked foods						
5		T N/A T N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	its		<u></u> , 4,7,7	Highly Susceptible Populations						
			Good Hygienic Practices		00	□IN □ OUT	Pasteurized foods used; prohibited foods not offered						
7		T N/O T N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26 N/A rasietilized loods used, promibiled loods not offered								
			eventing Contamination by Hands			DIN DOUT							
8	DIN DO	T 🗆 N/O	Hands clean and properly washed		27	□N/A	Food additives: approved	and properly used					
9	/ □IN □ OU □N/A □ N/O		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □ OUT □N/A	l oxic substances properly identified, stored, used						
<u> </u>	1	TOUT FINA					Conformance with Approved	l Procedures					
10	I IIN II OU	II ∐ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OUT □·N/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	-DIN DOU	Т	Food obtained from approved source			_IN □OUT							
12	□N/A □Ñ/C		Food received at proper temperature			□N/A □ N/O □IN □ OUT	opodal regulation in the	William Color Todayotoff					
13	DIN DOU		Food in good condition, safe, and unadulterated		31	at Treatment Dispensing Freezers							
14	□IN □OU ·□N/A □N/C		Required records available: shellstock tags, parasite destruction		32	DIN DOUT	Special Requirements: Custom Processing						
47 269		4 (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)	Protection from Contamination		33	□IN □OUT □N/A □N/O	Special Requirements: Bulk	⟨ Water Machine Criteria ⟩					
15)	Food separated and protected		34	DIN DOUT	Special Requirements: Acidified White Rice Preparation						
16)	Food-contact surfaces: cleaned and sanitized			□N/A □ N/O	Criteria						
17			Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Inspec	etion					
3.65		THE PERSON NAMED IN	rature Controlled for Safety Food (TCS food)		36	□IN □ OUT □N/A	Process Review						
18		0	Proper cooking time and temperatures		37	□IN □ OUT	Variance						
19			Proper reheating procedures for hot holding		ON/A Variance								
20			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								
21	□IN □ OI □N/A □ N/		Proper hot holding temperatures										
22	61N 00	JT 🗖 N/A	Proper cold holding temperatures		illness or injury.								

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Sole Satis	14(14)		12 57763			and communication were made a transcript for any	RETAIL P	or any alternative	position on containing here collect a property							
,,	ماد ما					neasures to control									!! !	
IVI	aik u	esignated compi			, OOT, N/O, N/ d and Water	A) for each numbere	ed item: in-	in cc	impliance OUT=					r A =not ap	opiicai	Die
38	<u>p</u> 1	N 🗆 OUT 🗆 N/A			rized eggs used where required				□ IN □ OUT	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, page designed, constructed, and used						erly
39	٦/I	N OUT N/A		Water a	ınd ice from app	roved source				181/4	Warewashing fac			intained, u	sed: to	est
i Santana George			Foo	1	erature Contro	Malaure Contact Malaure Contact Contac		55	IN IOUT	IN/A	strips Nonfood-contact			, , , , , , , , , , , , , , , , , , ,		
40				cooling methods used; adequate equipment perature control			30	L N L CO	Physical Facilities							
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plan			Plant fo	ood properly cooked for hot holding				□-IN □ OUT □	☐ OUT ☐N/A Hot and cold water available; adequate pres						
42	42 II IN II OUT II N/A II N/O			Approve	roved thawing methods used				58 IN OUT Plumbing installed; pr				backflow	devices		
43	ΔÍ	N 🗆 OUT 🗆 N/A		Thermo	meters provided	and accurate			□N/A□N/O				-			
	,			Food Id	entification			59	□-IN □ OUT □]N/A	Sewage and was	te water pro	perly dis	posed		
44	ום	N 🗆 OUT		Food pr	operly labeled;	original container		60	□IN □ OUT □		Toilet facilities: pr					<u> </u>
	Preven				Food Contamination				DIN DOUTE	IN/A						
45	45 □ IN □ OUT			opening	Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,			62	□ IN □ ØUT		Physical facilities outdoor dining are		aintained	l, and clea	ın; dog	¦s in
46					anation prevente & display	a during food preparat	ion,	63			Adequate ventilat	ion and ligh	tina: desi	ignated ar	eas us	sed
47	-	N 🗆 OUT 🗆 N/A N 🗀 OUT 🗀 N/A I	П N/O		l cleanliness	used and stored		64	OUT [INI/A	Existing Equipmen					
49	- · · · · · · · · · · · · · · · · · · ·			· · · · · -	g fruits and veg			04	- NI LOOI L					Care alected Ass		Mana Pa
			77 800 800 800 800 800	BIOLICA CONTRACTOR AND ADDRESS OF THE PARTY	e of Utensils						Administ	rative			100	100
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored				/ stored		65	⊠-IN- □ OUT □]N/A	901:3-4 OAC						
51	☑ IN ☐ OUT ☐N/A			Utensils handled	Itensils, equipment and linens: properly stored, dried, andled					JŅ/A	3701-21 OAC					
52					se/single-servic	e articles: properly stor	red, used									
53	IJΙ	N 🗆 OUT 🗆 N/A I	□ N/O	Slash-re	esistant, cloth, ar	nd latex glove use										
						Observations										
Iten	n No.	Code Section	Priori	∴ Mark "> ity Leyel		box for COS and R	COS=correc	ted	n-site during insp	ection	R=repeat violati	on 🕦 💮	100000000000000000000000000000000000000	ľ	cos	R
1	161	377	A)(OVISE	red of	2111119	S	JOHS	()	0110	AUS)			
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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