## State of Ohio

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

Na	me of facility	2 2017 - 123		Check one □ FSO _□∕RFE			License Number		Date			
10	K(ANUM)	(ij)(ij)					130		10/11/23			
Ad	dress		City/St	ty/State/Zip Code								
	104 SOC	HN Street	Ø	V (	CHIC	$\sqrt{\gamma}$	, 011 (15304)					
					ection Time Tra		vel Time	C	ategory/Descriptive			
11	$\mathcal{AO}$ four	ms real estate	4	60			-30		+ $(3)$			
Τv	pe of Inspection (chec			,	**		Follow up date (if require	-d)	Water sample date/result			
1 -		Control Point (FSO) □ Process Review (RFE) □ Varia	ince Rev	view	☐ Follow u		Tonon ap aato (ii roquii	,	(if required)			
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
ONE T-PER												
2.50	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	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		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 IN OUT Proper date marking and disposition								
2	□IN □ OUT □ N/A	Certified Food Protection Manager	Daniel Cons	24	ol; procedures & records							
		Employee Health			□N/A □ N/							
3	DIN DOUT DIN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;			ar Um	Gonsumer Advisory					
	DIN DOUT DN/A	Proper use of restriction and exclusion		25 NO OUT			Consumer advisory provided for raw or undercooked foods					
5	OIN OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible P	opu	lations			
		Good Hygienic Rractices					Pastourized foods used	nro	hibited foods not offered			
6	ON DOUT NO	Proper eating, tasting, drinking, or tobacco use		26	□N/A				mibiled loods flot offered			
7	ON DOUT DNO	No discharge from eyes, nose, and mouth	25422				Chemical					
10.00		eVenting Contemination by Hands		17/1		UT	Food additives: approve	d ar	nd properly used			
8	OIN DOUT NO	Hands clean and properly washed			□·N/A							
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 IN OUT Toxic substances properly identified, stored, used								
		alternate method property followed				C	onformance With Approved Procedures					
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OI □N/A	UT	Compliance with Reduc					
		Approved Source					specialized processes,	and	HACCP plan			
11	OIN DOUT	Food obtained from approved source		30	□IN □OU □N/A □N/		Special Requirements: F	resh	Juice Production			
12	□IN □OUT □N/A □N/O	Food received at proper temperature			□IN □O	UT	T Special Populisaments: Heat Treatment Dispension					
13	OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/		Special Nequirements, freat freatment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		132			Special Requirements: 0	Custo	om Processing			
		Protection from Contamination					Special Requirements: E	Bulk \	Water Machine Criteria			
15.	DIN DOUT	Food separated and protected			□N/A □ N/	O	,					
16	□N/A □N/O ∠□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OI □N/A □N/		Special Requirements: A Criteria	cidif	ied White Rice Preparation			
17	OIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	<u> </u>	35	□IN □ OI □N/A	UT	Critical Control Point Ins	pecti	on			
	Time/Tempe	reture Controlled for Safety Food (TCS food)				UT						
	□IN □ OUT			136	□N/A	01	Process Review		and the second s			
18.	N/A N/O	Proper cooking time and temperatures			□IN □OI	OUT						
19	OIN OUT	Proper reheating procedures for hot holding			□N/A		Variance					
20	OUT OUT	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	DIN DOUT	Proper hot holding temperatures										
22	/	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.								

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Name of Facility								Туре	Date	_ <2		
		<u>Calledy</u>	11/24	$FI_{-\epsilon}$	90/CLA 510/2			510	Indurel	10/11	<u>la 1</u>	>
	GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												<u>IC649/51-6000</u>
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 applied										applica	ble	
MANAS.	njane e di			Safe Food	l and Water	0.66		260000000000000000000000000000000000000	nsils, Equipment and Vend	A		
38	□ IN □ OUT □N/A □ N/O Pasteu			Pasteur	zed eggs used where required	54	ØÎN □ OUT		Food and nonfood-contact s designed, constructed, and u		ile, proj	perly
39					55	I N OUT C		Warewashing facilities: insta	lled, maintained,	used; t	test	
Sept 2 (1)			Fo	1	erature Control	56			strips  Nonfood-contact surfaces of	lean		
40	I I/ I IN I I I I I I I I I I I I I I I				cooling methods used; adequate equipment erature control	30			Physical Facilities		i danir Malake	
41	1 IN □ OUT □N/A □ N/O Plant for			Plant fo	od properly cooked for hot holding	57	D'IN D OUT D	JN/A	Hot and cold water available	e; adequate pre	ssure	
42	2 1 IN □ OUT □N/A □ N/O Approv			Approve	d thawing methods used	58	1		Plumbing installed; proper l	backflow devices	s	
43 4	.[] IN	OUT  N/A		Thermo	meters provided and accurate		□N/A□N/O		i.	***************************************		
Food Identification				Food Id	entification	59			Sewage and waste water pro			
44	- 🗆 IV	I 🗆 OUT		Food pr	operly labeled; original container		60 □ IN □ OUT □N/A Toilet facilities: properly constructed, supplied, clea					
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	TROPINS AND TO	Preven		rodents, and animals not present/outer	61	, p		Garbage/refuse properly dispo	-		
45	<u> </u>	I 🗆 OUT		opening	s protected	62	IN ZOUT		Physical facilities installed, m outdoor dining areas	aintained, and cle	∍an; dog	gs in
46		I 🗖 OUT			ination prevented during food preparation, & display	63			Adequate ventilation and ligh	ting: decignated	aroge III	eod
47		OUT DN/A		-	l cleanliness			+				
48		I 🗌 OUT 🗆 N/A I		, ,	cloths: properly used and stored g fruits and vegetables	64	I D IN D OUT D	JN/A	Existing Equipment and Faciliti	les		
49	-123 113	I D OUT DIVAT	STATE OF BUILDING	SPXIBILIAL INVESTOR	e of Utensils	340			Administrative		NA PERSON	
50	ΠIN	I 🗆 OUT 🗆 N/A [		l	itensils: properly stored	65		⊐N/A	901:3-4 OAC			
51	∠⊡ IŅ	I 🗆 OUT 🗖 N/A		Utensils handled	, equipment and linens: properly stored, dried,	66	IN OUT	ĪN/A	3701-21 OAC			,
52 IN OUT NA 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												
Item	ı No.	Code Section	Priori	⊸Mark "⟩ ty Level	(" in appropriate box for COS and R: <b>COS</b> =corre Comment /	ected	on-site during inst	pection:	R=repeat violation		cos	R
15	1	3.26	(		0/58120 2595 101	<	ale do	C,	RIV -LOOK	.P/C	JE P	
					mose resulting	M	Short		<u> </u>			
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III,	0	2/1	N	Sece	Oservet mot no	<u>( )                                   </u>	<u> 178-016</u>	<u> (147)</u>	<u> 180 outour</u>	<u>(((2))//</u>		/E'
					10/5 11 VW 18	1	)					
107	7	1 162	N/	· · · · · · · · · · · · · · · · · · ·	MS 20 80 1000		rodins.	z- V2	wort indan	11015		
427		Le. 413	17(	No. Care	(A) (B) (B) (B) (B)	110	<del>2011/9 -</del>	( 10.	2001 Drugg	1418(5		
7	,	QUAZ	NX		OBCIDE VOS VER	7	A Cest	1/1	CAR			
1.7	1	<del>2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 </del>	10.	None		~ ! !	<u></u>	* 1				
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	4 (CC) 3 MUSH				4800	be de	7CC	10001 10-1				
					UC 51, 3025.							
									, , , , , , , , , , , , , , , , , , ,			
Person in Charge  Date:  10-10-23												
Env	ironm	ental Health Sp	ecialist	10	Total a		Licensor	: (		D 12		
				10				`	X +U)			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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