State of Ohio

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

Na	nme of facility		Chack	one	· · · · · · · · · · · · · · · · · · ·		License Nymber		Date				
T	RIGINY PCL	6 MACES	Check one ☐ FSO ☐ RFE				376		19/19/11				
Ac	JI)VI KAV	1 501 51	Citv/S	City/State/Zip Code									
(CTS IN	asker allower	GARO MULCUL CAL (15836)										
Lic	cense holder	0 00	Inspec	Inspection Time T			/el Time	C	ategory/Descriptive				
4.	an an	-6 175	6	AC			10		$C \otimes S$				
Ту	pe of Inspection (chec	k all that apply)					Follow up date (if requir	ed)	Water sample date/result				
1		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ınce Re	view	_⊌ Follow u	р			(if required)				
닏	Foodborne LI 30 Day	□ Complaint □ Pre-licensing □ Consultation											
		FOODBORNE ILLNESS RISK FACTO	RS AI	ND.	PUBLIC H	EĄL	TH INTERVENTIO	VS:					
М	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered i	N=in compliance OUT=not in compliance N/O=not observed N/A=not applicable										
		Compliance Status		Compliance Status									
	l l	Supervision	16,473			A	perature Controlled for	Safet	y Food (TCS food)				
1	□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd .	23			Proper date marking ar	nd dis	position				
2	│□IN □OUT □N/A	Certified Food Protection Manager Employee Health		24			Time as a public health control: procedures & records						
		Management, food employees and conditional employee	es:				Consumer Adv	isory					
3	OIN DOUT DN/A	knowledge, responsibilities and reporting		25		JT	Consumer advisory pro	vided	for raw or undercooked foods				
5	OIN OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts	MEX	□N/A	ng di	 Highly-Susceptible	epu.	ations				
		Good Hygienic Practices			□IN □ OI			·	hibited foods not offered				
6		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26 DN/A Pasteurized loods used, profilibled loods for othered									
/		eventing Contamination by Hands			DIN DOL	IT							
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved and properly used						
9	☐IN ☐ OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		28	□ IN □ OUT □ N/A Toxic substances properly identified, stored, used								
			-		Addres V	100	onformance with Appro	ved:	Procedures.				
10	OUT N/A	A Adequate handwashing facilities supplied & accessible Approved Source		29	□N/A	JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	□IN □OUT	Food obtained from approved source	Par Saper	30	□IN □OL		Special Requirements:	Freeh	luice Production				
12	□IN □OUT □N/A □N/O	Food received at proper temperature					Opecial requirements.	. 10311	Salee Froduction				
13		Food in good condition, safe, and unadulterated		31			Special Requirements:	Heat '	Treatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OL		Special Requirements:	Custo	m Processing				
3		Protection from Contamination.	# 7 (A)	33	DIN DOL	JT	Special Requirements:	Bulk \	Vater Machine Criteria				
15	□IN □OUT □N/A □N/O	Food separated and protected	-		□N/A □ N/¢								
16	ZÍN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized		34.		O TI	Special Requirements: A	Acidif	ied White Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OL	JT	Critical Control Point Ins	specti	on				
K		rature Controlled for Safety Food (TCS food)		36	DIN DOL	JT	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		<u></u>	□N/A □IN □OL	IT		-					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A	· · ·	Variance						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures					ood preparation practions the most significant		and employee behaviors				
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foo	odborne illn	ess.			sures to prevent foodborne				
22	□IN □ OUT □N/A	Proper cold holding temperatures			ness or injur								

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Nar	Name of Facility Type of Inspection Date												
		- BISIVY	J. (R.	COL	DOUGH2				191	000 47	19/24/	45	,
GOOD RETAIL PRACTICES													
, M	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												
IVI	ark	uesignated compiland	2435	Food and Wa		a item: iN =ii	n co	mpliance OUT=	PROTORNAL TOTAL	ompliance N/O=not obsersible. Equipment and Vene	Colors by Oktobra Michigan D. Michigan	applica	able
38		IN OUT OUT N/A O	Manager and the College	Czm Pilackillo (e. n. Hejatino, lej 1975-1966)	s used where required		54	□ IN □ OUT	F	ood and nonfood-contact esigned, constructed, and	surfaces cleana	ble, pro	perly
39		IN □OUT □N/A	Wat	ter and ice fro	om approved source				10	/arewashing facilities: insta		Lucodi	toot
		100 (100 (100 (100 (100 (100 (100 (100	.	emperature (55		st	rips		i, useu,	iesi
40		IN 🗆 OUT 🗀N/A 🗆 N		per cooling memperature of	nethods used; adequate equip control	pment	56	OUT OUT	N	onfood-contact surfaces of Physical Facilities	dean		
41	□	IN 🗆 OUT 🗆 N/A 🗆 N	O Plar	nt food prope	rly cooked for hot holding		57		IN/A H	ot and cold water availab	le; adequate pro	essure	
42		IN □ OUT □N/A □ N	O App	roved thawin	g methods used		58	□ IN □OUT	P	lumbing installed; proper	backflow device	es	,
43		IN □ OUT □N/A	The	rmometers pr	ovided and accurate			□N/A □ N/O				161.1114	
			Foo	d Identificat	ion		59	□ IN □ OUT □	IN/A S	ewage and waste water pro	operly disposed	nov	
44		IN 🗆 OUT	Foo	d properly la	peled; original container		60	OUT OUT O	-	oilet facilities: properly cons	structed, supplied	, cleane	ed
5, 77	, e	Prev		of Food Con			61			arbage/refuse properly disp			
45		IN □ OUT	oper	nings protecte			62	□ IN □ OUT □N/A □ N/O		hysical facilities installed, n utdoor dining areas	naintained, and c	lean; do	gs in
46		IN 🗖 OUT		itamination pr age & display	evented during food preparatio	on,	63			dequate ventilation and ligh	ating: decignated		
47		IN 🗀 OUT 🗀 N/A IN 🗀 OUT 🗀 N/A 🗀 N/		sonal cleanlir	ness operly used and stored							areas u	
49	-				nd vegetables		64	□ IN □ OUT □	IN/A E	kisting Equipment and Facili	ues	ustura esta	.124775070
Proper Use of Utensils								Administrative		ille V			
50	50 IN OUT N/A N/O In-use utensils: properly stored					65	□ IN □ OUT □]N/A 9	01:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled				, dried,	66		IN/A 3	701-21 OAC				
52	1,				ed, used							•	
53		IN 🗆 OUT 🗆 N/A 🗆 N/	O Slas	sh-resistant, c	loth, and latex glove use								
) #54#.*	Observations								
Iten	n No	. Code Section Pr	াগার৷ iority Le		opriate box for COS and R: 0	208=correcte	eac	n-site auring insp	ection	=repeat violation		cos	R
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				01	Chicoli	DION	1-	16/15 C	CYK	MEC. FLAGI	11/2/01		
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Person in Charge Date: 09/29/23													
Environmental Health Specialist													
	DCHD												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of O													

PRIORITY LEVEL: C= CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22) Page <u>a</u> of <u>a</u>

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·			<u> </u>		· · · · · · · · · · · · · · · · · · ·	License Number Date						
Na	ame of facility	A provided to the second of th	Check			License Number Date	(~ 2					
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Ac	ldress		City/State/Zip Code									
	678 U	19900 ONE	$\left(\circ \right)$	GRADIALITIK 10H 45551								
Lie	cense holder		Inspec	ctio	n Time	Travel Time Category/Descriptive						
	SIM C	an ong	ſ	_	()	10 /35						
_	<u> </u>			\mathcal{L}	Same							
, ,	rpe of Inspection (chec Standard □ Critical 0	ห an tnat appiy) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	view	/ □ Follow up	Follow up date (if required) Water sample date/	result					
1 -		☐ Complaint ☐ Pre-licensing ☐ Consultation	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	. — голом ар	and constant and a market market and a sold						
	- 10 WARRAN					9/10/10/3						
		FOODBORNE ILLNESS RISK FACTO	RS AN	ND	PUBLIC HE	ALTH INTERVENTIONS ' '						
M	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	JT=not in compliance N/O=not observed N/A=not ap	plicable								
		Compliance Status		Compliance Status								
		Supervision	14.14		Time/	Temperature Controlled for Safety Food (TCS food)	year e					
1		Person in charge present, demonstrates knowledge, a performs duties	nd	23			3000 Miles on Line House					
2	.□IN □ OUT □ N/A	Certified Food Protection Manager			□IN □ OUT	-						
		Employee Health		24	¹ □N/A □ N/O	Time as a public health control: procedures & records	3					
3	OTN DOUT DN/A	Management, food employees and conditional employee	s;			Consumer Advisory						
		knowledge, responsibilities and reporting		25	□IN □ OUT □N/A	Consumer advisory provided for raw or undercooke	d foods					
5	DIN DOUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nte.	80.50	LIWA	 Highly Susceptible Populations						
	אארם 1001 אוובן	Good Hygienic Practices	11.0	Fib.	□IN □ OUT	-						
6	.□in □ out □ n/o			26	□ N/A	Pasteurized foods used; prohibited foods not offere	∍d					
7	.□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		15.11		Chemical	100					
	Pi	reventing Contamination by Hands		0.7	DIN DOUT	- Food additions approved and many the contract						
8	DIN DOUT DN/O	Hands clean and properly washed		27	□N/A	Food additives: approved and properly used						
9	-□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	□ÏĬN □ OUT □N/A	Toxic substances properly identified, stored, used						
				150		Conformance with Approved Procedures						
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source			□IN □OUT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	-□IN □OUT	Food obtained from approved source			□IN □OUT							
	□IN □OUT			30	□N/A □N/O	Special Requirements: Fresh Juice Production						
12	□N/A □N/O	Food received at proper temperature		31	□IN □OUT	Special Requirements: Heat Treatment Dispensing Free						
13	□IN □OUT	Food in good condition, safe, and unadulterated		Ľ	□·N/A □ N/O							
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O	Special Requirements: Custom Processing						
		Protection from Contamination	11114	33	DIN DOUT							
15	□N/A □N/O	Food separated and protected			□N/A □ N/O							
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O		IOII					
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Critical Control Point Inspection						
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □ OUT	Process Review						
18	DIN DOUT	Proper cooking time and temperatures			□N/A □IN □OUT							
19	,□ìN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A	Variance						
20	∠□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	OIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodb illness or injury.								

State of Ohio

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Nan	Name of Facility Type of Inspection Date Color Colo												
BISMATCH DONUTS S									5+()	inclard.	Mar	43	\circlearrowleft
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													
			Acres, manager and a	printing a great and a great	and Water					s, Equipment and Ve		Саррио	abic
38	Æ	IN □ OUT □N/A	□ N/O	Pasteur	ized eggs used where requ	ired	54	Д IN 🗖 ОПТ		od and nonfood-contac igned, constructed, and		able, pro	perly
39		IN □OUT □N/A		State of the Control	nd ice from approved sourc	e	55	□ IN □ OUT □	1N/A Wa	rewashing facilities: ins	stalled, maintaine	d, used;	test
		Contract Contract	Fo	od Temp	erature Control				Surp				
40	Proper cooling methods used; adequate equipment for temperature control				56	56 🖸 IN 🗆 OUT Nonfood-contact surfaces clean Physical Facilities							
41	四	IN 🗆 OUT 🗆 N/A	□ N/O	Plant fo	od properly cooked for hot i	nolding	57 IN OUT IN/A Hot and cold water available; adequate pressur						
42	Ø	IN OUT ON/A	□ N/O	Approve	d thawing methods used		58	☑ IN □OUT	Plui	mbing installed; prope	r backflow devic	es	
43	□,	IN □ OUT □N/A		Thermo	meters provided and accura	te		□N/A □ N/O					
				Food Id	entification		59	√∐ IN □ OUT □	N/A Sew	vage and waste water p	roperly disposed		
44	Ø	IN 🗖 OUT		Food pr	operly labeled; original conf	ainer	60	☑ IN ☐ OUT ☐	N/A Tolk	et facilities: properly cor	nstructed, supplied	l, cleane	ed
			Preven		ood Contamination		61	□ IN □ OUT □]N/A Gar	bage/refuse properly dis	posed; facilities n	naintaine	ed
45	早	IN 🗆 OUT			rodents, and animals not pre s protected	sent/outer	62		Phy	sical facilities installed, loor dining areas	maintained, and o	dean; do	gs in
46	.0	IN 🗆 OUT			ination prevented during food & display	preparation,		□N/A □ N/O					
47	Ø	IN □ OUT □N/A	1.1	Persona	l cleanliness		63	OUT OUT	Ade	quate ventilation and lig	ghting; designated	areas u	ısed
48	-	IN OUT N/A			cloths: properly used and st	ored	64	.⊡IN □ OUT □	IN/A Exis	ting Equipment and Faci	lities		
49	ļŲ	IN 🗆 OUT 🗖 N/A I	100 Page 100	1506 L 166 1 174 L	fruits and vegetables					Administrative			
50	PH		A THE R. WILLIAM CO.		e of Utensils		65		IN/A 901	:3-4 OAC		A STANCE OF THE PARTY OF THE PA	
	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,					erly stored, dried,				· · · · · · · · · · · · · · · · · · ·			
51	handled						66]N/A 370	1-21 OAC		-	
52 53	-	IN OUT ON/A	T N/O		se/single-service articles: pro sistant, cloth, and latex glove								
	7			Siddii id		itions and C	orre	ctive Actio	ns				
					" in appropriate box for CO	S and R⊹ COS ≡com	ected	on-site during insp	ection R =	repeat violation			. +
Iten	1 NO	Code Section	Priori	ty Level	Comment () () ()	MOHIO	#. /\	XIII TO	MC	Wires		cos	R
10	:	4.31	· ·		A podu P	CAM	27	Well H.C.	rriga	_101 35			
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Parc	son i	in Charge		i			1			Date:			
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