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

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			Check			l	icense Number	Da	te		
[ Cale 77]					191  9-28						
Ac	Idress		City/St	City/State/Zip Code							
	133	N Miani Ale	7	Bradford OH 45302							
License holder Inspir					Time.	Travel	·	Catego	pry/Descriptive		
Sharon R Jones Rost Kooki					Burg		30	·	130		
				mod	n of			130/-	( )		
J 5	pe of Inspection (chec Standard ☐ Critical 0	ok all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Rev	/iew	☐ Follow up		ollow up date (if required		iter sample date/result required)		
15		☐ Complaint ☐ Pre-licensing ☐ Consultation						,	,		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN=	in c	ompliance Ol	UT=no	t in compliance N/O=no	obser	ved N/A=not applicable		
		Compliance Status		Compliance Status							
		T	Total Control of the	Time/Temperature Controlled for Safety Food (TCS food)							
1	AND TUOD NIE	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□N/A □ N/O		Proper date marking and disposition				
2	¹QIN □ OUT □ N/A	N ☐ OUT ☐ N/A Certified Food Protection Manager				24 DIN DOUT Time as a public health control; procedures & record					
	T. T	Employee Health									
3	A'N DOUT DIA	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;				Consumer Adviso	ry			
4	DIN DOUT NA	Proper use of restriction and exclusion		25	□N/A □N/A	T   0	Consumer advisory provid	ed for r	aw or undercooked foods		
5	DIN DOT DINA	Procedures for responding to vomiting and diarrheal ever	nts	10.7			Highly Susceptible Por	ulation	IS		
		Good Hygienic Practices		MITTER OF C	DIN DOU	T ,	Pasteurized foods used; p				
6	DIN DOUT DNO	Proper eating, tasting, drinking, or tobacco use		26	ဩN/A			esesson i encontro	400000000000000000000000000000000000000		
7	ON D TUOD MID	No discharge from eyes, nose, and mouth	10470.2402		r		Chemical				
	i i	reventing Contamination by Hands	(A) SAUCH	27	LIN II ON	T	Food additives: approved	and pre	perly used		
8	DIN DOLL DINO	Hands clean and properly washed			N/A						
9	ζN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed		28	IQIN □ OUT □N/A	<sup>T</sup>  -	Toxic substances properly identified, stored, used				
9					Conformance with Approved Procedures						
10	DIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		SATISTICS OF	□IN □OUT	TOTAL CONTRACT	Compliance with Reduced	A STATE OF THE REAL PROPERTY.			
	Approved Source				29 N/A specialized processes, and HACCP plan						
11	TUO □ OUT	Food obtained from approved source		30	LNO BONI		Special Requirements: Fre	sh Juice	Production		
12	I □IN □ OUT □N/A ဩN/O	Food received at proper temperature			O/N  DIN  DIOUT						
13	NIN DOUT	Food in good condition, safe, and unadulterated			NA I NO						
14	DOUT DOUT					т   ,	Special Requirements: Custom Processing				
čet (S)	O'N 🗆 A'N, 🗹		32	ŪN/A □N/O	,						
	DIN DOUT	Protection from Contamination		33	□IN □ OUT □N/A □ N/O	1.5	Special Requirements: Bul	∢Water	Machine Criteria		
15	NA □ N/O	Food separated and protected			<b>\</b>						
16	□IN □OUT □N/A'ᡚN/O	Food-contact surfaces: cleaned and sanitized		34	TUO II OUNO		Special Requirements: Acid Criteria	lified W	hite Rice Preparation		
17	DUN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Т	Critical Control Point Inspe	ction			
	Time/Tempe	rature Controlled for Safety Food (TCS food)			TUO II III	т —					
	ПІМ П ОИТ				Į N/A		Process Review				
18	□N/A 🗓 N/O	Proper cooking time and temperatures	[	37	TUO II II	т ,	/ariance				
19	□IN □ OUT □N/A <b>^™</b> , N/O	Proper reheating procedures for hot holding			N/A		andiloc	<del>-</del>			
20	□IN □ OUT □N/A 및 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.  Public health interventions are control measures to prevent foodborne illness or injury.							
21	DIN DOUT	Proper hot holding temperatures									
22	TOUT OUT ON/A	Proper cold holding temperatures									

## State of Ohio

## **Food Inspection Report**

		1	Autnor	ity: Chapters 3717 an	d 3/1			1			
Name of	f Facility	1 -	/			Ту	pe of Inspection	Date		···g.	
	Ca	10	/				Handerd	9-78	(	>	
Marie de la composition della		PLANTS OF SEV								XIII YER YER I	
GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.											
Mark o	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										
			fe Food and Water			egine egi verinsiya 2000, 146,290. T	Utensils, Equipment and Ven		panist t	Stark.	
38 🗆	IN □ OUT □N/A	D/MO I	Pasteurized eggs used	where required	54	TUO 🗆 NJE	Food and nonfood-contact designed, constructed, and		ie, prop	periy	
39.	IN OUT NA	1	Water and ice from app	roved source	1	THE POST OF	Menaurahina facilitias, inst		used: t	test	
		Food	Temperature Contro		55	IN □ OUT □N//	strips	,	,		
Proper cooling methods used; adequate equipment					56	Ŋ IN □ OUT	Nonfood-contact surfaces of	clean			
40 🗆	□ IN □ OUT □N/A □ N/O   Proper cooling methods used; adequate equipment for temperature control					Physical Facilities					
41 🗆	☐ IN ☐ OUT ☐N/A ☐,N/O Plant food properly cooked for hot holding			57	NU □ OUT □N//	Hot and cold water availab	le; adequate pres	ssure			
	IN 🗆 OUT 🗀 N/A [		Approved thawing meth		58		Plumbing installed; proper	haakflow daylaad			
	· · · · · · · · · · · · · · · · · · ·				-   36		Flumbing installed, proper	Dacknow devices	•		
43 🗓	IN 🗆 OUT 🗆 N/A		Thermometers provided	and accurate	』						
		F	ood Identification	ar er an Ergen Aftersoffen.	59	Ď IN □ OUT □N//	Sewage and waste water pro	operly disposed			
44	ĮN 🗖 OUT		Food properly labeled;	original container	60	ĎĮIN □ OUT □N//	/A Toilet facilities: properly constructed, supplied, cleaned				
		A SHARING TO SHARING TO			61	ĬĮ IN □ OUT □N//	A Garbage/refuse properly disp	osed: facilities ma	intained	d	
			on of Food Contaminants Insects, rodents, and ani			ļ <b>`</b>					
45 🗓	IN □ OUT		ppenings protected	mais not presenvouter	62	D IN □ OUT	Physical facilities installed, no outdoor dining areas	naintained, and cle	an; dog	gs in	
46 🗓.	N □ OUT			during food preparation,	1	□N/A□ N/O					
	**	-	storage & display		63	D UI □ OUT	Adequate ventilation and ligh	nting; designated a	reas us	sed	
·	IN □ OUT □N/A		Personal cleanliness		┨ <u>├</u>						
	IN OUT ONA		Wiping cloths: properly		64	DIN DOUT DNA	A Existing Equipment and Facili	ties			
49 🗆	IN □ OUT □N/A Î	CHECK TOWNS TO THE SECOND	Washing fruits and vege	etables			Administrative				
			per Use of Utensils		0.5	DIN DOUT MAN	004.0.4.04.0		MINISTER CONTRACTOR		
50 🗆	IN 🗆 OUT 🗀 N/A 🕻	``	n-use utensils: properly		]   65	□ IN □ OUT BUN	A 901:3-4 OAC				
51 🗓	Utensils, equipment and linens: properly stored, dried, handled			66	Ď,IN □ OUT □N//	A 3701-21 OAC					
52	ÎN □ OUT □N/A			articles: properly stored, used	1 -	<u> </u>					
	IN 🗆 OUT 🗆 N/A ً		Slash-resistant, cloth, ar		<b>∃</b>   '						
		<b>-</b>		bservations and (	Arro	ctive Actions				W.	
							on R=repeat violation				
Item No	. Code Section	Priority				<b>V</b>			cos	R	
				ale a							
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	-										
Person	in Charge	L -:					Date:	<u> </u>			
Person in Charge  Date:											
Environmental Health Specialist \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \											
ENVIRON	mentai Fieditii Spi السند	$I > \chi$				Licensor:	THIO				
Suhou Kany											
PRIOR	PRIORITY LEVEL: C= PRITICAL NC= NON-CRITICAL Page Z of Z										

PRIORITY LEVEL: C= ORITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22) Page 7\_ of 7\_