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

Na	ame of facility	an DS	Check one ☐ FSO ☐ RFE			License Number	Date	e				
	Cana		∕□ F	SO 🗆 RFE		1154	]/(	HG/23 -				
A	ddress	wifrer allow	City/State/Zip Code									
_		voil in the	Inend	Inspection Time Travel Time Category/Descriptive								
"	cense holder	DS LC	(		irav	el lime	75	C./				
	/pe of Inspection (chec		<u> </u>			Follow up date (if required		ter sample date/result				
		Control Point (FSO) □ Process Review (RFE) □ Varian Complaint □ Pre-licensing □ Consultation	ance R	eview 🗆 Follow u	ιp		(if r	equired)				
N	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								
		Supervision	Time/Temperature Controlled for Safety Food (TCS food)									
1	, DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	ind	23		Proper date marking and disposition						
2	OUT N/A	Certified Food Protection Manager  Employee Health	i A. alis	24 ☐ IN ☐ OUT   Time as a public health control: procedures & recor								
3	OIN DOUT DIN/A	Management, food employees and conditional employe	es;			Consumer Advisory						
4	OIN OOUT ON/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25 OIN OOL	JT	Consumer advisory provide	ded for re	aw or undercooked foods				
5	OUT N/A		nts			Highly Susceptible Po	pulation	s de la companya de				
6	DIN DOUT DN/O	Good Hygienje Practices  Proper eating, tasting, drinking, or tobacco use		□ IN □ OL 26 □ N/A	JT	Pasteurized foods used;	prohibited	l foods not offered				
7	□IN □OUT □ N/O		186 Taxe			Chemical						
8	UIN OUTON/O	eventing Contamination by Hands  Hands clean and properly washed		27 DIN DOL	JT	Food additives: approved	and prop	perly used				
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed		28 DIN DOL	JT	Toxic substances properly	l, stored, used					
	□N/A □ N/O				Co	nformance-with Approve	d Proce	dures:				
10	□IN □ OUT □ N/A	е	29   IN   OU	TL	Compliance with Reduced							
11	ÜIN □OUT	Approved Source Food obtained from approved source		□ N/A	IT.	specialized processes, ar	10 HACC	P pian				
12	□IN □OUT	Food received at proper temperature		30   IN   OU	0	Special Requirements: Fre	esh Juice	Production				
13	LINA LINO	Food in good condition, safe, and unadulterated	-	31 DIN DOU		Special Requirements: Heat Treatment Dispensing Freezer						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32   N/A   N/C		Special Requirements: Cu	ıstom Pro	cessing				
多		Protection from Contamination		33 DN DOU		Special Requirements: Bu	ılk Water Machine Criteria					
15	□IN □OUT □N/A □N/O	Food separated and protected		ON/A IN/O	0			The officer of the of				
16	-DIN DOUT	Food-contact surfaces: cleaned and sanitized	-	34   IN   OU   N/A   N/O		Special Requirements: Ac Criteria	idified Wh	nite Rice Preparation				
17°		Proper disposition of returned, previously served, reconditioned, and unsafe food		35, DIN DOU	JT <sup>-</sup>	Critical Control Point Inspe	ection					
(*1) (*1)	Time/Tempe	rature Controlled for Safety Food (TCS food)		ON DOU	JT	D						
18	DIN DOUT	Proper cooking time and temperatures	ITTORNELLIAINETE	36 IN/A		Process Review						
19	ПIN П OUT	Proper reheating procedures for hot holding		37 DIN DOU	JT	Variance						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	DIN DOUT DN/A	Proper cold holding temperatures		Public health illness or injur		ventions are control m	ieasures	s to prevent foodborne				

## State of Ohio

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

Name of Facility									of Inspection	**   / yr   141	<u></u>			
1,000			LL.	1-1-1C		)			15	tary hall (17 18/1/2)	C	)		
	GOOD RETAIL PRACTICES													
		Good Retail	i Practi	ces are	preventative measure	s to control the intro	ductio	n of pathogens,	, chen	nicals, and physical objects into foods.	458 % S183 S			
M	ark d									compliance N/O=not observed N/A=not	applica	able		
	Safe Food and Water								Ut	ensils, Equipment and Vending				
38	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where requi				equired	54	□ IN □ OUT		Food and nonfood-contact surfaces cleanal designed, constructed, and used	ole, pro	perly			
39				nomen nasionality Vysikiti sa	r and ice from approved source			55 DIN DOUT DN/A Warewashing facilities: installed, maintair strips				test		
Proper				r cooling methods used; adequate equipment			56 IN OUT Nonfood-contact surfaces clean							
40	/ for temp				erature control					Physical Facilities				
41	1   IN II OUT IIN/A II N/O   Plant f				t food properly cooked for hot holding			57 D'IN DOUT DN/A Hot and cold water available; adequa						
<u> </u>					pproved thawing methods used			ON/A N/O		Plumbing installed; proper backflow devices				
43		N 🗆 OUT 🗆 N/A		1	ermometers provided and accurate				Sawaga and wasta water properly disposed					
			Food properly labeled; original container			59 IN OUT N/A Sewage and waste water properly disposed  60 IN OUT N/A Toilet facilities: properly constructed, supplied, cl					ed			
44			Preven		Food properly labeled; original container			ÜN □ OUT □		Garbage/refuse properly disposed; facilities ma				
45	ńı	N □ OUT		Insects,	Insects, rodents, and animals not present/outer			61 □ IN □ OUT □N/A Garbage/refuse properly disposed; facilities installed, maintained,						
46				<del></del>	penings protected			□N/A □ N/O		outdoor dining areas	·			
47	7	N  OUT  N/A			rage & display			63 .□ IN □ OUT Adequate ventilation and lighting; designate				l areas used		
48	-	N 🗆 OUT 🗆 N/A I	□ N/O		ping cloths: properly used and stored			- IN I OUT [	JN/A	Existing Equipment and Facilities		-		
49	.DI	N 🗆 OUT 🗆 N/A I	□ N/O	Washing	fruits and vegetables				a di sala	Administrative				
7			F	roper Us	e of Utensils			DE VIOLENCE PROPERTY			• <u></u>			
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored					65	IN OUT	∃N/A [	901:3-4 OAC					
51			Utensils handled	Utensils, equipment and linens: properly stored, dried, nandled		66		]N/A	3701-21 OAC					
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used							·						
53														
Observations and Corrective Actions  Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation														
Iten	ı No.	Code Section	Priori	ty Level		COS and R: COS=cone	ected	ou-site during inst	oection	R=repeat-violation	cos	R		
1	D	USAD	N	<u>C</u>	OFFILLE	Saus	Na	2011B	(	recened		ø		
	`	7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7				<del></del>								
100	<u> </u>	6.43	N	)(	Opscrue	1 110CX	لبلب	X18/ (1	$\Box$	C/2 UN' NUY				
				Chrone.	<u>5100011655</u>	) "	<u> Kiloles</u>	1/1	QQCIMS CRECKED					
									*****					
					-(2111)	COH CO	74	<del>~~~</del>	- 4	STAT				
						<u> </u>	- 11	Carl Car	1	01/101				
					e NG CA H	Cars and	11/1	<u> </u>	115	Pectica				
					· ·					·				
				-										
<del></del>														
					•				<del></del>					
<u>.</u>					2 / 2									
Person in Charge   Date: 10 - 16 - 23														
Env	Environmental Health Specialist  Licensor:													
	LA NO DELLO													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL