State of Ohio

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

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Name of facility Che									License Number		Date		
Cara III							FSO DRFE 1028				0/11/25		
Ad	ldress	3	13	warren Street	City/State/Zip Code Covernume, OH US337								
							Time	Trav	vel Time	Ca	tegory/Descriptive		
	-1/	$\bigvee \cdot J$	NO	rec services	7	5				(-45		
	Standa	rd 🗝 🗆	Critical (ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ınce Revi	lew	□ Follow up	- 1	Follow up date (if required	i)	Water sample date/result (if required)		
M	FOODBORNE ILLINESS 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							
	100			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1		OUT		Person in charge present, demonstrates knowledge, at performs duties	nd .	Proper date marking and disposition					position		
2		□ OUT	□ N/A	Certified Food Protection Manager Employee Health		24	□IN □ OU □N/A □ N/O		Time as a public health control: procedures & records				
-		-	ertiride i dok	Management, food employees and conditional employee	es:	المر			Consumer Advisory				
3.	DIN	DOUT	□ N/A	knowledge, responsibilities and reporting	· [25 DIN DOU			Consumer advisory provided for raw or undercooked foods				
4 / 5 -	□IN	DOUT	□ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever					Highly Susceptible Populations				
				Good Hygienic Practices			□IN □ OU						
6			□ N/O				□N/A						
7	The second second	and the second second	□ N/O	No discharge from eyes, nose, and mouth eyenting Contamination by Hands					Chemical				
8	1		□ N/O			27 I	□IN □ OU □N/A		Food additives: approved and properly used				
9 /		OUT		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □ OU □N/A	ΙΤ	Toxic substances properly	ider	ntified, stored, used		
	,			· · · ·				HAND SHAPE SHAPE	onformance with Approve	d P	rocedures		
10	∐IN	□ OUT	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29		□IN □OU □N/A	Т	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan				
11	□IN	□out		Food obtained from approved source	(Cartain)	-+	□IN □OU	T	Special Requirements: Fresh Juice Production				
12	l	OUT		Food received at proper temperature		سر.			Special requirements. Fresh Juice Production				
13	.,-	_□OUT		Food in good condition, safe, and unadulterated	;	31 ☐ IN ☐ OUT ☐ N/A ☐ N/O Special Requirements: Heat Treatment Dispensi					reatment Dispensing Freezers		
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		20 1	□IN □OU □N/A □N/C		Special Requirements: Custom Processing				
				Protection from Contamination, A. 19			DIN DOU		Special Requirements: Bu	lk W	ater Machine Criteria		
15	□N/A	OUT N/O		Food separated and protected					Special Requirements: Acidified White Rice Preparation				
16		□ OUT □ N/O		Food-contact surfaces: cleaned and sanitized			□ N/A □ N/C)	Criteria		- The Ties Topulation		
17		OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35-	□IN □ OÙ □N/A		Critical Control Point Inspection				
	tili te tili tili tili tili tili tili ti			rature Controlled for Safety Food (TCS food)	3		□IN □.OU □N/A	Τ	Process Review				
18	□N/Ą.	OU1 N/O		Proper cooking time and temperatures			□IN □OU	Т	Vallance				
19		U OUT		Proper reheating procedures for hot holding			□N/A		Variance				
20		OUT 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.							
21	□IN □N/A	OUT N/O	-	Proper hot holding temperatures									
22	/ _{□IN}	רטס 🗆	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Nan	ne o	Facility	: ^		•		a1 a1			Туре	of Inspection	Date				
		$ \alpha$	H(1/15	12/	WI	chael			Sto	ndari Ico	(C) = (1	- , 5	3		
Bay Co. See																
	GOOD RETAIL PRACTICES															
Ma	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 applicab												مامام			
Port Sente		icoignated comp	And the of the one		d and Wate			Utensils, Equipment and Vending								
38		□ IN □ OUT □N/A □ N/O Pasteurized eggs used where required							54 PIN DOUT Food and nonfood-contact surfaces cleanable, prope designed, constructed, and used							
39	☑ IN ☐ OUT ☐ N/A Water and ice from approved source							55	I IN OUT D		Warewashing facilities: insta		used:	test		
			Fo	T	perature Control						Nonfood-contact surfaces clean					
40	Ü	N 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment perature control				56 IN OUT Nonfood-contact surfaces clean Physical Facilities							
41	Ö	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	food properly cooked for hot holding				57 □-IN □ OUT □N/A Hot and cold water available; adequate							
42		N □ OUT □N/A	□ N/O	Approve	ed thawing r	nethods used		58			Plumbing installed; proper	oackflow device	s			
43		N 🗆 OUT 🗆 N/A		Thermo	meters provi	ded and accur	ate]	□N/A □ N/O							
	J			Food Id	lentification			59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly dispos								
44		N 🗆 OUT		Food p	od properly labeled; original container				60 ☐ IN ☐ OUT ☐N/A Tollet facilities: properly constructed, s							
			Preven		on of Food Contamination				61 IN OUT IN/A Garbage/refuse properly dispose							
45	Ū	N 🗆 OUT		opening	Insects, rodents, and animals not present/outer openings protected				IN DOUT		Physical facilities installed, m outdoor dining areas	aintained, and cle	ean; do	gs in		
46	,	N 🔲 OUT		Contamination prevented during food preparation, storage & display				63			Adequate ventilation and ligh	ting: decignated	oroge II	unnd		
47		N 🔲 OUT 🗆 N/A N 🔲 OUT 🗆 N/A I	□ N/O	Personal cleanliness Wiping cloths: properly used and stored				64			Existing Equipment and Faciliti					
49		N 🗆 OUT 🗆 N/A I			shing fruits and vegetables					אינים		es	1.750 A 1.427 (1947)	Start Junion		
initii ora	ng tro		F	AND DESCRIPTION	er Use of Utensils					aseAseAlice	Administrative			, e		
50		□ IN □ OUT □N/A □ N/O In-use utensils: properly stored					65		A/ME	901:3-4 OAC						
51	ا بر	N 🗆 OUT 🗆 N/A	+	Utensils, equipment and linens: properly stored, dried, handled				66	-DIN DOUTE	JN/A	3701-21 OAC					
52		N □ OUT □N/A		Single-u	le-use/single-service articles: properly stored, used											
53	53 J.N OUT N/A N/O Slash-resistant, cloth, and latex glove use															
				Mark "	X" in appropr		ations and (DS and R: COS=cor				P-repeat violation					
ltem	No		Priori	ty Level			- V~ /	·····	on are during map	oection:	ix-repeat violation		cos	R		
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Environmental Health Specialist Licensor:																
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NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

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