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

Name of facility		Check on	9	Licens	se Number		Date			
Address HOI Wagner Ave License holder Type of Inspection (check all that apply)			□ RFE		771	į.	0 - 2 - 22			
Address	1	City/State	/Zip Code		<u></u>		0-3-45			
HALL	Λ	City/Citat		11 /	111	115	many many			
liamen halder	Inspectio	eerVI	1 <u>e</u> (<u> </u>		331				
License holder	·		Travel Time		Cate	egory/Descriptive				
K-16600 Benne	al Octio	35)		۷		C45			
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □		D !	N==.0	Follow	up date (if req		Water sample date/result (if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-		ance Reviev	/ Pollow u	p		. [(ii required)			
	E ILLNESS RISK FACTO	The state of the s	The state of the s	entransport or open and a series of the	The state of the s					
Mark designated compliance status (IN, OUT,	N/O, N/A) for each numbered in	tem: IN=in	compliance C	OUT=not in c	ompliance N/	O =not obs	served N/A=not applicable			
Compliance St	atus		Compliance Status							
Supervision		7.77		The state of the s	e Controlled f	or Safety	Food (TGS food)			
1 OUT N/A Person in charge pres	sent, demonstrates knowledge, a	ind 23			r date marking	and dispo	osition			
2 OIN OUT NA Certified Food Protecti	on Manager				···					
Employee Hea		24	24 IN OUT Time as a public health control: procedures & records							
Management food em	ployees and conditional employee	es;			Consumer A	\dvisory \				
kilowiedge, tesponsibil		25.	□IN □ OF	JT Consu	mer advisorv	provided for	or raw or undercooked foods			
4 DIN DOUT N/A Proper use of restriction of DIN DOUT N/A Procedures for respon	on and exclusion ding to vomiting and diarrheal ever	nto E	UN/A							
300	actices	1118	DIN DOL	The state of the s	ıy susceptibi	e Populat	ions			
	, drinking, or tobacco use	26	ŪN/A	Paster	ırized foods u	sed; prohib	olted foods not offered			
7 DIN DOUT NO No discharge from ey					Chemi	cal 🗼				
Preventing Contaminati		27	□IN □OF	JT Food a	additives: appr	roved and	nronerly used			
8 IN OUT NO Hands clean and prop	erly washed		ŪN/A				proporty used			
│ │ │ │ │ │ │ │ │ │ │ │ │ │ │ │ │ │ │	No bare hand contact with ready-to-eat foods or approv		DIN DOL	JT Toxic:	substances pro	perly ident	ified, stored, used			
9 DN/ADN/O alternate method prop		ived 28	□N/A		CONTRACTOR OF THE SERVICE	ON THE PERSON NAMED IN COLUMN TWO	Section Community of the section of			
10 NOIN OUT N/A Adequate handwashir	en facilities acception 0				ince with App	And the same of th	And the second s			
	g facilities supplied & accessible	29	□IN □OU □N/A		liance with Red lized processe		gen Packaging, other CCP plan			
11 OIN OUT Food obtained from a		00	□IN □OU	IT.						
12 DIN DOUT Food received at prop	er temperature	30,	DN/A DN/C	O Specia	ii Requirement	s: Fresh Ju	lice Production			
LIN/A\LIN/O	n, safe, and unadulterated	—— 3 ₁			ıl Requirement	s: Heat Tre	eatment Dispensing Freezers			
MIN MOUT Paguired records ave	ilable: shellstock tags, parasite			IT						
DIVA □N/O Required records ava	table. Shellstook tags, parasite	32	DN/A DN/G	Shace	al Requirement	s: Custom	Processing			
Protection from Cont	amination (4)	33.	DIN □OU	JT Specie	d Poquiromont	to: Bulk Wo	ter Machine Criteria			
15 DIN DOUT Food separated and p	protected	33	DNA DNA	O Specia	equirement	s. Duik vva	ter Machine Criteria			
15 □N/A □N/O Food separated and p			DIN DOU	JT Specia		s: Addified	White Rice Preparation			
16 □N/A□N/O Food-contact surfaces	: cleaned and sanitized	104	N/A 🗆 N/C	O Criteria	3					
Proper disposition of t	eturned, previously served,	35	DOD NIC	JT Critica	Control Point	Ineposition				
reconditioned, and un			ĎN/A		Control Point					
Time/Temperature Controlled for S	afety Food (ICS food)	36,	□IN □OU □N/A	Proces	ss Review					
18 ☐ OUT Proper cooking time a	nd temperatures		<u> </u>	IT.						
		37	□IN □OU □N/A	Varian	се					
Proper reheating proc	edures for hot holding		<u> </u>	J						
20 DIN DOUT Proper cooling time ar	nd temperatures			ana fazilio		_41	. S. S			
20 DN/A D N/O Proper cooling time at		Ki	รห ractors a at are identif	are food preparation practices and employee behaviors tified as the most significant contributing factors to						
21 □N/A □ N/O Proper hot holding ter	nperatures		odborne illne		. 3					
		Рі	ıblic health	interventio	ns are conti	rol measu	res to prevent foodborne.			
22 DIN DOUT DN/A Proper cold holding te	mperatures		ness or injury							

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Carreton 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required 54 \ IN □ OUT designed, constructed, and used N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 IN OUT ON/A **Food Temperature Control** 56 ☐ IN ☐ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean O/N 🗖 A/N TUO 🗆 NI for temperature control Physical Facilities OIN OUT DN/A D N/O Plant food properly cooked for hot holding Ď IN □ OUT □N/A Hot and cold water available; adequate pressure □ IN □ OUT □N/A □ N/O Approved thawing methods used IN □OUT Plumbing installed; proper backflow devices A/A 🗆 TUO 🗆 NI 📮 Thermometers provided and accurate IN OUT ONA Food Identification Sewage and waste water properly disposed 🗖 IN 🗆 OUT □N/A □ OUT □N/A Food properly labeled; original container Toilet facilities: properly constructed, supplied, cleaned Prevention of Food Contamination 61 Ď IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer TUO 🗆 NI 🗹 45 TUO 🗆 NI 🗖 Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas D/N II N/O Contamination prevented during food preparation, TUO 🗆 NI 🗖 46 storage & display TUO 🗆 NI 🗖 Adequate ventilation and lighting; designated areas used 47 IN 🗆 OUT 🗆 N/A Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A 🗖 N/O Wiping cloths: properly used and stored AVIII TUO 🗆 NI 🗹 Existing Equipment and Facilities O/N E A/N TUO U II 49 Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT □N/A 🗓 N/O □ IN □ OUT 🗓 N/A 50 In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, 51 AIN OUT ON/A Ď,IN □ OUT □N/A 3701-21 OAC 52 IN □ OUT □N/A Single-use/single-service articles: properly stored, used O'N D OUT DN/A D N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation Item No. Code Section Priority Level | Comment cos П \Box П П Person in Charge Date: **Environmental Health Specialist** Licensor:

NC= NON-CRITICAL

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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

N	ame of facility		Check o	ne		License Number	Date		
El Carreton			Ď FS(□RFE		771	9-77-73		
Address 401 wagner Ave			City/State/Zip Code						
HOL Vigored Live			Greenville OH						
License holder		Inspecti	1 40 0		vel Time	Category/Descriptive			
Ricardo Bennal Octiz		****	7/~		5	(L) (
T	ype of Inspection (che		l			ربـــ Follow up date (if required	luar I		
D	Standard 🗓 Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🏻 Follow	up	rollow up date (il required	l) Water sample date/result (if required)		
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		<u> </u>					
		FOODBORNE ILLNESS RISK FACTO	RS ANI	N BITRITIC	целі	STERINGERVENERANG			
٨	Mark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered in							
		Compliance Status		- compilation		Compliance Sta			
		Supervision		Tin	ne/Ten	nperature Controlled for Sa			
1	IQIN 🗆 OUT 🗆 N/A		nd 2	ITIN II C	DUT	Proper date marking and			
2	Nin □ OUT □ N/A		2			Time as a public health cor	ntrol: procedures & records		
		Management food ampleyees and conditional explana-	0,	Ţ □ N/A jŪ N	#U	Consumer Adviso			
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting			UT				
4	DIN OUT N/A		2:	' □Ñ/A		Consumer advisory provid	led for raw or undercooked foods		
5	∐NU □OUT □N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	ts		. A	Highly Susceptible Por	pulations		
6	ON DOUT DINO		26	i ⊠ín\a □in □o	וטו	Pasteurized foods used; p	prohibited foods not offered		
7	DIN DOUT DINO					Chemical			
		reventing Contamination by Hands	2	, 🗆 IN 🗆 O	UT	Food additives: approved	and present and		
8	DIN DOUT DON	Hands clean and properly washed		□(N/A		1 ood additives, approved	and properly used		
9	□IN □ OUT □N/A 및 N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	red 2	BIN DO	UT	Toxic substances properly	identified, stored, used		
					C	onformance with Approve	d Procedures		
10	DIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29		UT	Compliance with Reduced specialized processes, an	Oxygen Packaging, other		
11	TUOUT □	Food obtained from approved source		DIN DO	LIT		 		
12	□ÌN □OUT	Food received at proper temperature	30	DN/A DN	/0	Special Requirements: Fre	sh Juice Production		
13	LINA BINO	Food in good condition, safe, and unadulterated	₃ .			Special Requirements: Hea	at Treatment Dispensing Freezers		
14	DÎN DOUT	Required records available: shellstock tags, parasite					1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		
14	□N/A □N/O	destruction	32	D'N/A D N/		Special Requirements: Cus	stom Processing		
	DIN MOUT	Protection from Contamination	33		UT	Special Requirements: Bull	Water Machine Criteria		
15	□IN □QUT □N/A □N/O	Food separated and protected		DWA 🗆 N	10	, squitter buil	Machine Ontella		
16	□IN □OUT □N/A ဩN/O	Food-contact surfaces: cleaned and sanitized	34		UT /O	Special Requirements: Acid Criteria	dified White Rice Preparation		
17	DUN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN Ď\OI □N/A	UT	Critical Control Point Inspec	etion		
		rature Controlled for Safety Food (TCS food)	36	□IN 🖺 (OI	UT	Process Review			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		□N/A		1 TOCCOS TREVIEW			
19	□IN □ OUT □N/A ဩ N/O	Proper reheating procedures for hot holding	37	□·Ń\V □·W\\V	JT 	Variance			
20	□IN □ OUT □N/A ⊡, N/O	Proper cooling time and temperatures	R	isk factors	are fo	od preparation practices	and employee behaviors		
21	DIN DOUT	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.					
22	OUT IN/A	Proper cold holding temperatures	· P	Public health interventions are control measures to prevent foodborne illness or injury.					

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date Carretor 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly IN OUT ON/A ON/O Pasteurized eggs used where required TUO 🗆 NI 🖆 designed, constructed, and used N □ OUT □N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test IN OUT ON/A Food Temperature Control TUO 🗆 NI,🖆 Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment O/N, E A/N TUO TUO III 40 for temperature control Physical Facilities 41 O/N O OUT DN/A D N/O Plant food properly cooked for hot holding A/A D TUO D NIE Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O 42 Approved thawing methods used TUO 🗆 NI 🗹 Plumbing installed; proper backflow devices □N/A □ N/O I IN □ OUT □N/A Thermometers provided and accurate ĎŲN □ OUT □N/A Food Identification Sewage and waste water properly disposed IN OUT ON/A TUO 🗀 NI 🔟 Toilet facilities: properly constructed, supplied, cleaned 44 Food properly labeled; original container ÏI,IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer TUO II NIJI TUO 🗆 NI 🖬 Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, □ IN 🗖 OUT storage & display □ IN 🖫 OUT Adequate ventilation and lighting; designated areas used A/N 🗆 OUT 🗖 NI 47 Personal cleanliness ☐ IN ☐ OUT ☐ N/A ☐ N/O 48 Wiping cloths: properly used and stored ĬSLIN □ OUT □N/A Existing Equipment and Facilities □ IN □ OUT □N/A 🗓 N/O 49 Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT 🍎 Ņ/A 901:3-4 OAC 50 O/N I A/N TUO U NI I In-use utensils: properly stored 65 Utensils, equipment and linens: properly stored, dried, 51 A/N 🗆 TUO 🗆 NI 🗹 IM □ OUT □N/A 3701-21 OAC 52 A/N 🗆 OUT 🗖 N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐ N/A ☐ N/O 53 Slash-resistant, cloth, and latex glove use **Observations and Corrective Actions** Mark "X" in appropriate box for COS and R; COS=corrected on-site during inspection. R=repeat violation Code Section Priority Level | Comment cos R 13,3536 3.20 near Looler. NC observed +1005 NO 110 absecued Various Contamination 15:53 tomatoes Walkin Person in Charge Environmental Health Specialist Licensor

PRIORITY LEVEL: Ø= CRITICAL

NO NON-CRITICAL

Page 7 of 7

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

Name of facility			Check or		License Number		Date			
	<u> </u>	Carreton	JZ FSC	RFE	771	(9-19.73			
A	ddress	1	City/Stat	city/State/Zip Code						
Address City License holder Insp				Grazille AH LIKZZI						
License holder Ins				on Time	Travel Time	Cate	ן נ_ (_ (_ (_ (_ (_ (_ (_ (_ (_ (_ (_ (_ (_			
	Dia la	RILAN	1 4	25	r	J.	Survive			
_	FICOCCO	Denial Ochi		1)		<u> (</u>	_45			
1	rpe of Inspection (che Standard ဩ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) 🖊 Varia	nao Doulo	u. 🗆 Fallaurus	Follow up date (if require)d) V	Water sample date/result (if required)			
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	ice Kevie	w 🗀 Follow up		'	n requirea)			
		,								
		FOODBORNE ILLNESS RISK FACTOR	RS AND	PUBLIC HE	ALTH INTERVENTION	S				
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN =in	compliance OL	JT=not in compliance N/O=r	not obs	erved N/A=not applicable			
		Compliance Status			Compliance St					
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	□IN ŌQUT □ N/A	Person in charge present, demonstrates knowledge, ar	id .	DIN TO OUT	7					
		performs duties	23	□N/A E N/O	Proper date marking and	I dispos	sition			
_	•QiN □OUT □ N/A	Certified Food Protection Manager Employee Health	24	│□IN □OUT │□N/A ဩN/O	Time as a public health co	ontrol: p	procedures & records			
3	SIN DOUT NA	Management, food employees and conditional employees	3;		Consumer Advis	sory				
4	N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	□N/A □ OUT	Consumer advisory prov	ided fo	r raw or undercooked foods			
5	DUN DOUT D N/A	Procedures for responding to vomiting and diarrheal even	ts		Highly Susceptible Po	mulati				
	The state of the s	Good Hyglenic Practices		□ IN □ OUT			man de la companya de			
6_	□ IN □ OUT,Ē N\O	Proper eating, tasting, drinking, or tobacco use	26		Pasteurized foods used;	prohibi	ted foods not offered			
7	ON TO THE ONE	No discharge from eyes, nose, and mouth			Chemical	Z (nyw 11) Z (nyw 11)				
	I and the second se	reventing Contamination by Hands	27	□IN □ OUT	Food additives, approve	ــ اــــا ـــ				
8	OIN O OUT DINO	Hands clean and properly washed		□(N/A	Food additives: approved	ı and p	properly used			
9	□IN □ OUT □N/A 및 N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	□IN ŪOUT □N/A	Toxic substances properly	- 1000000000000000000000000000000000000				
40	TELL COLT CINA	Advanta handrashina Callin		The state of the s	Conformance with Approv	ER HAND PARKET	TO MAKE THE DESCRIPTION AND THE PROPERTY OF THE PARTY OF			
10	ŬIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	'□IN □OUT ''□N/A	Compliance with Reduce specialized processes, a					
11	'N OUT	Food obtained from approved source		DIN DOUT	specialized processes, a	TIU TIAC	SOF Pian			
12	□ IN □ OUT □N/A 🖫 N/O	Food received at proper temperature	30	ĬĮN/A □ N/O	Special Requirements: Fr	esh Juk	ce Production			
13	□N/A BQ (N/O	Food in good condition, safe, and unadulterated	31	TUO II NIO	Special Requirements: He	∍at Tre <i>ɛ</i>	atment Dispensing Freezers			
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□IN □ OUT	Special Requirements: Cu	ustom P	Processing			
Telë Pe T		Protection from Contamination		□ N □ OUT	Consid D	.u				
15	□IN □ OUT □N/A ⊡ N/O	Food separated and protected	33	☑N/A □ N/O	Special Requirements: Bt	iik vvate	er Machine Criteria			
16	□ IN 国_OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	Special Requirements: Ac Criteria	idified \	White Rice Preparation			
17	ĎĮN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN 🖫 OUT □N/A	Critical Control Point Insp	ection				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□IN 国,OUT	<u> </u>					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A	Process Review					
19	□ IN □ OUT □N/A ဩͺN/O	Proper reheating procedures for hot holding	37	TUO 🗆 ANĄE	Variance					
20	TUO U OUT	Proper cooling time and temperatures	R	sk factors are	e food preparation practice	s and	employee behaviors			
21	□N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
22	ĀNU □ OUT □N/A	Proper cold holding temperatures								

HEA 5302A Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date Carreter 9-19-7 Standard 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly 38 □ IN □ OUT ÈN/A □ N/O □ IN 🖺 QUT Pasteurized eggs used where required designed, constructed, and used A\N □ TUO □ N/□ 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test N/A □ TUO □ N/A Food Temperature Control TUO 🗆 NI/🗖 Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 40 □ IN □ OUT □N/A □ N/O for temperature control Physical Facilities □ IN □ OUT □N/A 🖒 N/O 41 AVID TUO D NI/D Plant food properly cooked for hot holding Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐\N/O DUN DOUT 42 Approved thawing methods used Plumbing installed; proper backflow devices □N/A □ N/O Ů(IN □ OUT □N/A 43 Thermometers provided and accurate NN DOUT DN/A Food Identification Sewage and waste water properly disposed A\N □ OUT □N/A 60 TUO 🗆 NI Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container IN □ OUT □N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained insects, rodents, and animals not present/outer LIN DOUT Physical facilities installed, maintained, and clean; dogs in 45 Ď,IN □ OUT 62 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation. TUO 🗆 NI 46 storage & display 63 □ IN □ QUT Adequate ventilation and lighting; designated areas used DUN DOUT DN/A 47 Personal cleanliness 48 □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored A/N D TUO D NJD Existing Equipment and Facilities O/Mª A/N TUO UN I Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT □N/A □ IN □ OUT □N/A □\N/O 65 901:3-4 OAC 50 In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 OUT IN/A N/A DOUT DIN/A 3701-21 OAC ☐ IN ☐ QUT ☐N/A 52 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** Mark: "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation Item No. | Code Section | Priority Level | Comment cos 7.4B1 ODServe П machi. 01 venetables arr walkin employee Health Deocedures 3.7 C Observat coblec 3.46 Observed Droper <u>Observ</u>ed KL! 41 A N I Front Freezer holding non- Commercial Person in Charge Date: Environmental Health Specialist

Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility		- ,	`	Type of Inspection	Date
	El	Carreton		Standard /CCP	9-19-23

			Observations and Corrective Actions (continued)	7	
Item No.	Code Section	Mark "X' Priority Level	in appropriate box for COS and R: COS=corrected on site during inspection R=repeat violation Comment	1	
28/35	To LD	C.	Observed chemical containers reused for Rod	cos	R
52	4,2,5	NC	observed Sour Cream Containers reused for Salsa		
		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	in walk in cooler		
63	COLIT	N) C	observed broken glass from light shield over meats		
	-		in walkin cooler		
63	6,36	ころ	Observed Various emplayer personal Herrs throughout		
	 		facility and over food.		
28,35	7.1 A	<u>C</u>	Observed by trap ontop of tood		
16,35	: 1111 \	7	Observed dish wasting engaging not dispersing Santizer		
10122	という	ans :			
			Critical Control Point		
1 76	2月51		=1 Employee fleath -		
1,35	<u> </u>		washing making and how to use Santice they stone		
			washing nothing and hand to use Santites first stops		
			obtained englower lack or knowledg with peopler		
			dood order in tridge		
			Observed explaines die 1001 have englavere handbook		
	·····		Observed encloses de DOT have employed handbook		
		***************************************	- VII Protochan From Confirmation		
15,35	3.76	<u></u>	observed ears stored in walk in cooler w/ vecetables		
10, 25	LAPLA		desired dish evolving nothing not disposing Suitized		
द्भी देशहर					
78.5	710	7	Observed Chemical Chines aused for Looding		-
76 5	7.11	(observed by trap ander a load in work in cooler		
1					
			VI Time Tongardine Cartalled Sidely Food		
73,35	346		observed lead disconflored facilities without proper chates		
		\ <u>/</u>	· .		
Person in	Charge:	1	Date: 0.19.7	3	
Sanitarlar	" Zank		Licensor:)	

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL