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

Na	ame of facility		Check o	ne.			License Number	Date				
					√ď RFE		7000	9/26/23				
SHOW				City/State/Zip Code								
OCH HICORPY CLENCE												
				(NONO) (CC) Inspection Time Tra			/ <i>OI</i> -/ 45~ vel Time	/				
LIG	cense holder						/ C	Ca	ategory/Descriptive			
	>/^CR	DUAY CCC	(GOC			70		- 3)			
Type of Inspection (check all that apply) ☐ Ständard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R					☐ Follow up	- 1	Follow up date (if required	d)	Water sample date/result (if required)			
	Foodborne LI 30 Day	□ Complaint □ Pre-licensing □ Consultation										
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 Sta	atue									
		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	nd 2	23 IN OUT N/O OUT OU			Proper date marking and disposition					
2	DIN DOUT NA	Certified Food Protection Manager					Time on a public health control according 2					
		Employee Health					Time as a public health control: procedures & records					
3	OUT N/A	Management, food employees and conditional employee	es;		17 July 1		Consumer Advis	ory				
<u> </u>		knowledge, responsibilities and reporting	2	5	□IN □ OU □JV/A	T	Consumer advisory provi	ded	for raw or undercooked foods			
5	JOIN COUT CN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts	(A)	د بربریات		Highly Susceptible Po	nul	ations			
		Good Hygienic Practices	77,000 P		□IN □ OU	Т		- ALEXANDE				
6	,⊠ÎN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2	6	□N/A		Pasteurized foods used;	pror	hibited foods not offered			
7	DIN DOUT DINO	No discharge from eyes, nose, and mouth					Chemical					
	1	eventing Contamination by Hands	2		□IN □ OU	T	Food additives: approved	lan	d properly used			
8	DIN DOUT DN/O	Hands clean and properly washed		.,	□ N/A		1 ood additives. approved	an	u property used			
9	. □IN □ OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2	28-	☑IN □ OU □N/A	Т	Toxic substances properly	/ ide	ntified, stored, used			
						C	onformance with Approve	ed F	rocedures			
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	2	20 I	□IN □ OU	T	Compliance with Reduced					
	DIN BOUT	Approved Source			□ N/A		specialized processes, ar	na F	HACCP plan			
11	DIN DOUT	Food obtained from approved source	 3	30	□IN □OU □N/A □N/C		Special Requirements: Fre	esh	Juice Production			
12	□N/A □·N/O	Food received at proper temperature			□IN □OU							
13	□ĮN □OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C		Special Requirements: Heat Treatment Dispensing Freeze					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3	32	□N/A □N/C	_	Special Requirements: Cu	ıstoı	m Processing			
		Protection from Contamination	3		□IN □OU		Special Requirements: Bu	 ≀lk W	/ater Machine Criteria			
15	,□IN □OUT □N/A □N/O	Food separated and protected						•	ed White Rice Preparation			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3	34	DN/A DN/C	, 	Criteria . Ac	лан	su write Nice Freparation			
17	-DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□N/A □IN □OU	Т	Critical Control Point Inspe	ectio	on ·			
	The second of the second secon	rature Controlled for Safety, Food (TCS food)	3	G I	□IN □OU	Т	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A □IN □OU	Т	Verionee					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		Variance								
20	□IN □ OUT □N/A □ 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								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	1	foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	DIN DOUT DN/A	Proper cold holding temperatures										

State of Ohio

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Type of Inspection

Nar	ne of Facility	DIE	M-76527				f Inspection	Date	/ / c	>>			
			The second			240	-1410101010 °	1// 4	<u>~/ </u>				
GOOD RETAIL PRACTICES													
	Good Retail Prac	tices are	preventative measures to control the introd	ductio	n of pathogens,	chemic	cals, and physical obj	ects into foods.	PATRICIPAL CO				
М	ark designated compliance	status (I	N, OUT, N/O, N/A) for each numbered item: IN	l =in c	ompliance OUT =	not in c	ompliance N/O =not ob	served N/A=no	t applic	able			
			od and Water				sils, Equipment and Ve		againtí a				
38.			urized eggs used where required	54	□ IN ,ഥ OUT		ood and nonfood-contacted, and lesigned, constructed, and		able, pro	operly			
39	□ IN □ OUT □ N/A	SANTE PROPERTY AND ADDRESS.	and ice from approved source perature Control	55	□-IN □ OUT □	JN/A V	Varewashing facilities: in trips	stalled, maintaine	d, used;	test			
Shirt of			The state of the s	56	□ IN ☑ OUT		Nonfood-contact surfaces	ologn					
40	IN OUT ON/A ON/O		cooling methods used; adequate equipment perature control	1			Physical Facilities	Clean					
41	☐ IN ☐ OUT ☐N/A ☐ N/C) Plant f	ood properly cooked for hot holding	57	-D'IN OUT C	IN/A F	Hot and cold water available; adequate pressure						
42	□.IN □ OUT □N/A □ N/C	Approv	ved thawing methods used	58	58 □ IN □OUT		Plumbing installed; proper backflow devices						
43	□ IN □ OUT □N/A	Therm	ometers provided and accurate		□N/A □ N/O								
		Food I	dentification	59	D'IN DOUT D]N/A S	Sewage and waste water p	properly disposed					
44	4 ☐ IN ☐ OUT Food		properly labeled; original container	60	DIN DOUTE	IN/A T							
	Preve		Food Contamination	61				sposed; facilities n	naintaine	∍d			
45	☐ IN ☐ OUT		ects, rodents, and animals not present/outer nings protected		62 □ IN .⊡"ÕUT		Physical facilities installed, outdoor dining areas	maintained, and o	lean; do	gs in			
46	□ IN □ OUT		mination prevented during food preparation,	<u> </u>	□N/A□N/O	_							
47	☐ IN ☐ OUT ☐N/A		nal cleanliness	63	☑IN ☐ OUT	Α	dequate ventilation and li	ghting; designated	areas ι	ısed			
48	☐ IN ☐ OUT ☐N/A ☐ N/C		cloths: properly used and stored	64 II IN II OUT IIN/A			xisting Equipment and Fac	cilities					
49		and the state of the state of	ng fruits and vegetables				Administrative						
F0			se of Utensils	65	□'IN □ OUT □	1NI/A Q	01:3-4 OAC		MAD ACTOR	8600 mag			
50	1 Ite		utensils: properly stored s, equipment and linens: properly stored, dried,			IN/A 9	01.3-4 OAC						
51	☐ IN ☐ OUT ☐N/A	handled	d	66	□ IN □ OUT □	IN/A 3	701-21 OAC						
52			use/single-service articles: properly stored, used										
53	│ ☑ IN □ OUT □N/A □ N/C	Slasn-r	resistant, cloth, and latex glove use						E SVOLET	Zaza v T			
		Mark !	Observations and Co	orre	CTIVE ACTIO on-site during insp	ΠS ection F	₹ =repeat violation						
Iten	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	rity Level	Comment	/		1/	20		cos	R			
10	L. 10.415 1	Л	drefiel around a	<u>na</u>	<u> </u>	/	GAREE 6	POCK					
			POP IMACAINS	/(0001111	<u> </u>	160166						
6,	4 71.UA X	16	abserved seals	1 V	OWN	()V	7 11 2011	312 0/2 /					
	1 11 -411 10		rancis.	<u>191</u>	Out 1	01	1 Continuellina Carono			<u> 12</u>			
			((A)C.I.).										
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Pers	son in Charge	(Date:						
Environmental Health Specialist													
Environmental Health Specialist Licensor:													
The Part of the Pa													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL