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

1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			Check □ F		□ RFE	License Number		Date (1701) 2						
Address City/			City/S	ity/State/Zip Code										
		AMRY P	1)(rescillo, GH US380										
License holder Insp					Time Tra	avel Time	Cateç	gory/Descriptive						
Collinson backturare sich !-				-)($\mathcal{U}_{\mathcal{O}}$	\vdash (C(C)						
Type of Inspection (check all that apply)					,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Follow up date (if required	d) V	later sample date/result						
Standard Critical Control Point (FSO) Process Review (RFE) Variance F				view	☐ Follow up		(i	f required)						
	l Foodborne∕ □ 30 Day	□ Complaint □ Pre-licensing □ Consultation												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
1	Mark designated complia		and the second			The state of the s	The Party of the Party of	erved N/A=not applicable						
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN Compliance Status					Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	OIN OUT ON/A	Person in charge present, demonstrates knowledge, and performs duties			□IN □ OUT □N/A □ N/O	OUT Proper data marking and disposition								
2	DIN □OUT □ N/A	Certified Food Protection Manager		24 DNA DNO Time as a public health control: procedures & records										
		Employee Health												
3	□N □OUT □ N/A	☐OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting				Consumer Advis	ory							
4	☑IN □OUT □ N/A	Proper use of restriction and exclusion		25	□IN □ OUT □N/A	Consumer advisory provi	ded for	raw or undercooked foods						
5	ZIN DOUT N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Po	pulatic	ons						
	Maria de Cartos	Good Hygienic Practices	1 7		□IN □ OUT	Pasteurized foods used;	prohibit	ted foods not offered						
6	DIN DOUT DIN/O			26	∐ N/A			Today not oncred						
7	│□IN □OUT □N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands				Chemical	1. J. 1.	AND PROPERTY CONTRACTORS						
8	□N □ OUT □ N/O	Hands clean and properly washed		27	□IN □ OUT □N/A	Food additives: approved	and pr	roperly used						
9	□IN □ OUT □N/A □ N/O			28,	DIN DOUT	Toxic substances properly identified, stored, used								
						Conformance With Approve	d Pro	cedures						
10	DIN DOUT NA			29	□IN □ OUT	Compliance with Reduce								
11	DIN DOUT	Approved Source Food obtained from approved source			□N/A	specialized processes, a	IU HAC	CP plan						
	DIN DOUT			30	□IN □ OUT □N/A □ N/O	Special Requirements: Fro	esh Juid	ce Production						
12	Пич Пич	Food received at proper temperature		31	□IN □ OUT	Special Requirements: He	eat Trea	atment Dispensing Freezers						
13		Food in good condition, safe, and unadulterated			□N/A □ N/O									
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction			□IN □ OUT □N/A □ N/O	Special Requirements: Cu	istom P	Processing						
es.	LEIN HOUT	Protection from Contamination	G SAL	33	□IN □OUT □N/A □N/O	Special Requirements: Bu	ılk Wate	er Machine Criteria						
1€	│ □IN □OUT │ □N/A □N/O	Food separated and protected												
16	ПІМ ПОИТ	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	Special Requirements: Ac Criteria	idified V	White Rice Preparation						
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	Critical Control Point Insp	ection							
		rature Controlled for Safety Food (TCS food)		36	□IN □ OUT	Process Review								
18	DIN DOUT	Proper cooking time and temperatures		-	□N/A □IN □OUT									
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A	Variance		i.						
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 foodborne illness. Public health interventions are control measures to prevent foodborne										
21	DIN DOUT	Proper hot holding temperatures												
22	OIN OUT ON/A	Proper cold holding temperatures		illness or injury.										

State of Ohio

Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date 2011

	CHITCHIO.	> reversa Atalla	1(errer 15	JUNCOUNCE DIG	116	<u> </u>						
	r man alle Tarallania yer	GOOD RETAIL	PRA	CTICES		Į.	- T. T. (1985)						
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 applica													
	Transfer (Project Constitution of the Constitu	Safe Food and Water	30-10		Itensils, Equipment and Vending								
38	□/IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	ble, pro	operly						
39	OIN OUT ON/A	Water and ice from approved source	55	□ IN □ OUT □N/A	Warewashing facilities: installed, maintained	d, used;	test						
		od Temperature Control			strips								
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	│□ IN □ OUT	Nonfood-contact surfaces clean Physical Facilities	15							
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	□-IN □ OUT □N/A	Hot and cold water available; adequate pro	essure	TV#ITUDESEN						
42		Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow device	 es	-						
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O	·								
		Food Identification	59	☐ IN ☐ OUT ☐N/A	Sewage and waste water properly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60	□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied	, cleane	∋d						
	Preven	ition of Food Contamination	61	☑1N □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine	ed						
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, maintained, and c	lean; do	gs in						
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	_	□N/A □ N/O	outdoor dining areas								
47	□ IN □ OUT □N/A	Personal cleanliness	63	☑ IN ☐ OUT	Adequate ventilation and lighting; designated	areas u	ısed						
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities								
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables	17:4		Administrative	7.	530						
50		Proper Use of Utensils	65	□ IN □ OUT □Ñ/A	004.9.4.0.4.0								
	□·IN □ OUT □N/A □ N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	00	LIN LI OUT LIN/A	901:3-4 OAC								
51	IN I OUT IN/A	handled	66	IN OUT ON/A	3701-21 OAC								
52	□ IN □ OUT □N/A □ IN □ OUT □N/A □ N/O	Single-use/single-service articles: properly stored, used											
33	HILL OUT TINYS TI IN/O	Slash-resistant, cloth, and latex glove use		- 4		in the second							
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre	ected o	GIIVE ACTIONS on-site during inspection	n R ≝répeat violation								
Item	No. Code Section Priori	ty Level Comment			7	cos	R						
		- Colonial	\mathcal{K}_{\sim}		We to CA								
				1									
		<u> </u>	·		1								
		critical contra	0	XIMI	ncc(dical)								
		1		The state of the s	The Control of the Co								
			••			-							
					į								
			~										
Pers	on in Charge				But								
Kuptal Horsinatan 8-29-73													
Environmental Health Specialist Licensor:													
D(th)													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL