## State of Ohio

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

Na	me of fa	acility			Check	Check one			License Number		Date			
	301/	5 G	CON	15 Pestacrans uc 1564	Ç/FSO □ RFE				1 231		11117/23			
Ad	Idress	٠٠٠ ١٠.		0	City/St									
	130	n(a)	11	MASION CHENTE	(00	GROOMULE, CH US331								
License holder							n Time		vel Time		Category/Descriptive			
BCD SICHS RESIDENT LLC									17.		0115			
Tv	701/	(	on Johan	k all that apply)					Follow up date (if required	<u>,, T</u>	Water sample date/result			
-	Standar	•	•	k an triat apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Review 🏻 Follow u			р	rollow up date (il required	"	(if required)			
	Foodbo	rne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		<i>j</i>								
COST.	5555 15V-1	100000000000000000000000000000000000000	San Carlo	PAGENCIAL SECURIOR DISTRICTOR DE LA CASA DE			BUBURU	1-704	SHIELDHILDVIH VEITAUT	Carrier Control				
N /	ork dos	lanator	l complic	FOODBORNE ILLNESS RISK FACTO	ne maneter the theory	TO SECRET	AND DESCRIPTIONS OF THE PROPERTY OF THE PARTY OF THE PART	REPUBLICATION	22 m. and 1 m. Sang 100 m. and 10	San	sonuad N/A=not	oppliachle		
101	ark dos	igriated	Compile		CITAL IIV	IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
20.00	197	peratras	William.	Compliance Status Supervision	23 W.N	Compliance Status Time/Temperature Controlled for Safety Food (TCS) food								
		Person in charge present, demonstrates knowledge					DIN ZOL							
1	ZIN	□ OUT	□ N/A	performs duties		23	□N/A □ N/O		Proper date marking and disposition					
2	ΔĺΝ	□ OUT	□ N/A	Certified Food Protection Manager	NEWOCKOWS	24	procedures & reco	rds						
	l i			Employee Health			□N/A □ N/G	O Se os	│ □ □ □ Gonsumer Advis	nic observations				
3	ДIN	□OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	1			MANNE IT						
4	ΞÍΝ	□оит	□ N/A	Proper use of restriction and exclusion		25	DN/A		Consumer advisory provided for raw or undercooked					
5	ΔIN	□ OUT	□ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Populations					
	DIN		. □ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□IN □ OL	JT	Pasteurized foods used;	prohil	bited foods not off	ered		
7			. □ N/O	No discharge from eyes, nose, and mouth					Chemical			Carl Carl		
	201		, P	eventing Contamination by Hands		acamanga.	DIN DOL	JT						
8	-∐ìN	□ OUT	_ □ N/O	Hands clean and properly washed		.27	□.N/A		Food additives: approved	and	properly used			
		OUT				28,	DIN DOF	JT	Toxic substances properly	idani	tified stored used			
9				No bare hand contact with ready-to-eat foods or appro alternate method properly followed.		20,	ĺ□N/A		Toxic substances properly	IGOII	uneu, storeu, useu			
							Carlo de A	C	onformance with Approve	d Pr	ocedures			
10	□IN	LI OUT	T □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29060	29	□IN □ OU □N/A	JT	Compliance with Reduced specialized processes, ar			her		
11	□IN	OUT		Food obtained from approved source			DIN DOU	JT				<u>.</u>		
12		□out	•	Food received at proper temperature		30	□N/A □ N/C		Special Requirements: Fre	∍sh Ju	uice Production	<u> </u>		
		□Ń/O	-	Food in good condition, safe, and unadulterated				IN □ OUT IN/A □ N/O Special Requirements: Heat Treatment Dispen						
13				Required records available; shellstock tags, parasite			DIN DOU							
14		□N/O		destruction		32	□N/A □ N/C		Special Requirements: Cu	stom	Processing	٠.		
				Protection from Contamination		33	DIN DOU		Special Requirements: Bu	lk Wa	ater Machine Criter	ia		
15		□ OUT		Food separated and protected			.⊡N/A □ N/C	0		·				
		□ OUT				34		JT O	Special Requirements: Ac Criteria	idified	d White Rice Prepa	ration		
16	□N/A	□N/O		Food-contact surfaces: cleaned and sanitized			ļ^		Ontona			<del></del>		
17	□IN	□ OUT	•	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □-ØU	JT	Critical Control Point Inspe	ection	1			
1 (1) 1 (1)		Tim	e/Tempe	rature Controlled for Safety Food (TCS food)	i de la companya da companya d		DIN DOU	JT	D					
18	ΠIN	□ ou	T	Proper cooking time and temperatures		36	☑·Ñ/A		Process Review					
		□ N/C		Tropor costing and and compared		37 ,	DIN DOU	JT	Variance					
19				Proper reheating procedures for hot holding			<sup>™</sup> N/A							
		□ OU												
20		□ N/C		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behav								
24		□ ou		Proper hat holding tomperatures		that are identified as the most significant contributing factors to foodborne illness.								
21	□N/A	□ N/C	)	Proper hot holding temperatures		Public health interventions are control measures to prevent foodborn								
22	□IN	□ ou	T □N/A	Proper cold holding temperatures			ness or injur			5400	a. 30 to provoilt i	·		
	1 /				i I									

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		<u> </u>	<u> </u>	<u>EU1</u>	m restaurings cl	( -	#2624	5	arrand .	CCT	11 /	14.5		
GOOD RETAIL PRACTICES												N. S. E. T.		
otile G	21/12/2007	Good Retail	Practic	ces are p		LIPPO CAST PORT IS NOT IN	AMADDIA SURFIA DI ANCIONA DI CANCELLA DI C	, chei	micals, and phy	sical object	s into foc	ods.	garago may 10	
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 appliance N/O=not observed N/O=not obse												able		
			S	afe Food	and Water			Ü	tensils, Equipme	The second second				
38		N 🗆 OUT 🗆 N/A	□ N/O		zed eggs used where required	54 JIN DOUT			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
39  ☐ IN ☐ OUT ☐ N/A Water and ice from approved source  Food: Temperature Control							d IN □ OUT [	□N/A	Warewashing fa	icilities: insta	lled, mainta	ained, used	; test	
	lize L			State of the State of State	cooling methods used; adequate equipment	56	Í IN □ OUT		Nonfood-contac	t surfaces cl	ean			
40	40 IN I OUT IN/A I N/O			for temperature control			en e	garay Maray	Physical Facilities					
41	11 📋 IN 🗆 OUT 🗆 N/A 🗆 N/O			Plant foo	od properly cooked for hot holding	1 N □ OUT [	⊒N/A	Hot and cold water available; adequate pressure						
42	Δı	N 🗆 OUT 🗆 N/A [	□ N/O	Approve	d thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow of						evices		
43	<u> </u>	N 🗆 OUT 🗆 N/A		Thermor	nometers provided and accurate									
				Food Ide	Identification 59 ☐ IN ☐ OUT ☐N/A Sewage and waste water proper						perly dispo	sed		
44	6	N 🗆 OUT		Food pro	operly labeled; original container	60	.□ IN □ OUT [	□N/A	/A Toilet facilities: properly constructed, supplied, clear					
			Prevent	tion of Fo	ood Contamination	61	.□ IN □ OUT [	□N/A	Garbage/refuse	properly dispo	sed; faciliti	es maintain	ed	
45	45 ☑ IN ☐ OUT				rodents, and animals not present/outer protected	62	□ IN Æ OUT		Physical facilities installed, maintained, and clean; dog outdoor dining areas					
46	46 ☐ IN ☐ OUT			Contami	nation prevented during food preparation,		□N/A□ N/O		outdoor dirining an					
47				storage &	k display I cleanliness	63	DIN DOUT		Adequate ventila	ation and light	ing; design	ated areas	used	
48	<i>/</i>	N 🗆 OUT 🗆 N/A [			cloths: properly used and stored	64	I TUO II NIE	□N/A	Existing Equipme	ent and Faciliti	es			
49	ا 🗓 [	N □ OUT □N/A [		Chicago State	fruits and vegetables	ine.			Adminis	trative				
50	I — .	N CLOUT COMA			e of Utensils	65		⊒Ñ/A	901:3-4 OAC					
50					tensils: properly stored equipment and linens: properly stored, dried,	-	· Lance		0704 04 040					
	51 DIN DOUT DN/A			handled	se/single-service articles: properly stored, used	66		_IN/A	3701-21 OAC					
52		N □ OUT □N/A N □ OUT □N/A [	J N/O		sistant, cloth, and latex glove use									
53 J 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. GOS=corrected on-site during inspection R=repeat violation  Item No.   Code Section   Priority Level   Comment										cos	R			
0	- <u>)</u>	COLUMN TO THE SECTION	1,1011	/\	Observed floor in	) .	Fratto	CA	Pr Car	CCC.				
-			,,	1995	neggling cleane		,							
			اسمر	٠										
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13	<u></u>	3.00	(	<i>y</i>	asend roug i	<del></del>	Lalyny	1	JULLY C	1 CAC	<u> CV (                                  </u>			
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Hanve hack Intito														
Environmental Health Specialist														
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of														
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)