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

Name of facility Che					Check one			Number	Dat	Date /				
THE BRETHEAS PETITEDENT COMMENTY !					,⊡′FSO □ RFE			1157		110/25/23				
Δ,	ddress	Jan Merchan Commercial	City/	ity/State/Zip Code										
	750 CW	2Stnut Street	openuce CH US33											
Li	cense holder	nspection Time Tra			vel Time Category/Des			ry/Descriptive						
	J01	()	()		/ /	()		4						
T\	pe of Inspection (chec	k all that annly)	<u></u>		1	Follow ur	date (if required	1) Wa	ter sample date/result	-				
		Control Point (FSO) □ Process Review (RFE) □ Varia	eviev	v □ Follow u		i onow ap	date (ii requiret		equired)					
		☐ Complaint ☐ Pre-licensing ☐ Consultation			.									
				***************************************	***************************************									
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
L	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										
	Supervision				Time/Temperature Controlled for Safety Food (TCS food)									
1	OIN OUT N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper o	late marking and	dispositi	on				
2	OUT N/A	Certified Food Protection Manager		24			Time as	a public health co	ntrol: pro	cedures & records	٠			
	Employee Health				□N/A□N/				e Nema e care	STEEL STATE OF STATE	45.4			
3.	OUT ON/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		law ao			Consumer Advis	ory	e a transfer and the				
4	DIN DOUT DIN/A	Proper use of restriction and exclusion		25	□IN □ OU □IN/A	U:I	Consum	er advisory provi	ded for ra	aw or undercooked food	ls			
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts		4		Highly	Susceptible Po	pulation					
		Good Hygienic Practices		15240	DIN DOL	UT					2000			
6	ON DOUT DN/O			26	□ N/A		Pasteuri	zea loods usea;	prombited	d foods not offered				
7	ON DOUT DN/O	No discharge from eyes, nose, and mouth						Chemical	5					
		eventing Contamination by Hands		0.7	DIN DOI	UT	Food od	ditives: approved	and pro	norby upod				
8	ON DOUT DINO	Hands clean and properly washed		27	□N/A		Pood ad	ашчев. арргочес	and pro	peny useu				
9	OIN OUT	No bare hand contact with ready-to-eat foods or approv	ved	28	DIN DOL	UT	Toxic su	bstances properly	Identified	d, stored, used				
	□N/A □ N/O	alternate method properly followed				Co	onforman	ce With Approve	d Proce	idures :				
10	IN I OUT I N/A	Adequate handwashing facilities supplied & accessible	;	46.49	DIN DOL	A A College Second	Property of State of State	Service of the servic	HARDYALDRAND TOP	Packaging, other				
5.00 74.87		Approved Source		29	∕ □ N/A			ed processes, a						
11	-□IN □OUT	Food obtained from approved source		30	DIN DO		Special I	Requirements: Fre	esh Juice	Production				
12	□IN □OUT □N/A~□N/O	Food received at proper temperature		ļ	ON/A ON/									
13		Food in good condition, safe, and unadulterated		31		/O	Special Requirements: I		leat Treatment Dispensing Freezers					
14	□N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special I	Requirements: Cu	stom Pro	ocessing	-			
		Protection from Contamination		33	DIN DOI		Special I	Requirements: Bu	ılk Water	Machine Criteria	İ			
15	/□IN □OUT	Food separated and protected	-			/0					-			
				34	IN DOL	UT		Requirements: Ac	idified W	hite Rice Preparation				
16	-⊡IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	ON/A ON/		Criteria							
17	1	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OL □N/A	UT	Critical C	Control Point Inspe	∍ction					
		rature Controlled for Safety Food (TCS food)	0.11	36	□IN □OI	UT	Process	Review						
18	ON/A OUT	Proper cooking time and temperatures		1	- □N/A			, <b>X</b>	···········					
Ŀ	LIN/A LI N/O		$\dashv$	37		UT	Variance	).						
19	OUT OUT	Proper reheating procedures for hot holding			□ N/A			į.						
								•						
20	OIN OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behavior					mployee behaviors					
-	<u> </u>		-	th	at are identi	ified a		st significant c						
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness.										
-							rvention	<b>s</b> are control m	easure	s to prevent foodborn	e			
22	L'IN II OUT IIN/A	Proper cold holding temperatures	1	ill	ness or injur	ry.								

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Nar	ne of Facility	ens+luno retirement	CHANNI OL	Type of Inspection  Sacrada (Chi)  Date	= c\ 9d							
	1015-111	JISTUN KIMIKI	<u> </u>	1 210/1/K16/14/CA-1-10/2	113/05							
		GOOD RETAIL	PRACTICES									
B-0-2-2-2-5	Good Retail Practi	ces are preventative measures to control the intro	AND DESCRIPTION OF STREET, ST.	, 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 applical												
		Safe Food and Water	The second second second second	Utensils, Equipment and Vending								
38	☐IN □OUT□N/A□N/O		54 🗍 IN 🗆 OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ible, properly							
39	│□ IN □ OUT □ N/A Fo	Water and ice from approved source od Temperature Control	55 IN TOUT	□N/A Warewashing facilities: installed, maintained strips	d, used; test							
40	6 IN O OUT ON/A O N/O	Proper cooling methods used; adequate equipment	56 1 IN □ OUT	Nonfood-contact surfaces clean								
41 4	- IN   OUT   N/A   N/O	for temperature control  Plant food properly cooked for hot holding	57 🗇 IN 🖂 OUT [	Physical Facilities  N/A Hot and cold water available; adequate pro-	oscuro							
<del> </del>												
42		Approved thawing methods used	58   IN   OUT	Plumbing installed; proper backflow device	3 <b>S</b>							
43	-□ IN □ OUT □N/A	Thermometers provided and accurate										
		Food Identification	59 ' IN OUT [	, , , , , , , , , , , , , , , , , , , ,								
44	□ IN □ OUT	Food properly labeled; original container	60 1 IN OUT	IN/A Toilet facilities: properly constructed, supplied, cleaned								
	Preven	tion of Food Contamination	61 DIN DOUT [	□N/A Garbage/refuse properly disposed; facilities m	aintained							
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 DIN DOUT	Physical facilities installed, maintained, and c outdoor dining areas	lean; dogs in							
46	√ IN □ OUT	Contamination prevented during food preparation, storage & display										
47	O IN OUT ON/A	Personal cleanliness	63 TIN DOUT	Adequate ventilation and lighting; designated	areas used							
48	1 IN 0 OUT 0 N/A 0 N/O	Wiping cloths: properly used and stored  Washing fruits and vegetables	64   D-IN   OUT [									
		Proper Use of Utensils		Administrative								
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 IN I OUT	⊒N/A 901:3-4 OAC								
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66 Ú IN 🗆 OUT [	□N/A 3701-21 OAC								
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used										
53	.□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use										
		Observations and C Mark "X" in appropriate box for COS and R: COS=con										
Iten	No. Code Section Prior	ty Level Comment /			cos R							
5	) ULH N	[ Oserved no read	5+1102	for arsharsher								
		60141661 6611	(077) TY (	nt, nocriticatucidia								
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				<u> </u>								
Person in Charge Date:												
- e18	10.25-23											
Environmental Health Specialist  Licensor:												
PRIORITY LEVEL C. CRITICAL NO NON CRITICAL												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page // of //