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

Name of facility									License Number	Date			
BYOLDES SUPPLEVED & VOILE/1							□RFE		233	17.1-23			
Ac	\_/ Idress	A CVC	All	) Will the result of	City/St	ate/	Zip Code			16-1 600)			
	(A)	16	MA	ain st	1 pv	15/							
License holder							Time	Tra	vel Time	<u> </u>	ategory/Descriptive		
	IA ICA	iin	51	sweet shop failled		(00)			40		(C,C)		
Ту	pe of Ins	spection		ck all that apply)					Follow up date (if require	Water sample date/result			
Standard Critical Control Point (FSO) Process Review (RFE) Variance							☐ Follow up	,	, <b>(</b>	(if required)			
Ш	Foodbori	ne Li	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		• •							
18	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
_ M	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						
	l) 			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	1		□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and disposition				
2	DIN D	⊒ OUT	□ N/A	Certified Food Protection Manager  Employee Health 2		24	□IN □ OU □N/A □ N/C		Time as a public health control: procedures & records				
		Management, food employees and conditional employees:							Consumer Advisory				
3			□ N/A	knowledge, responsibilities and reporting	1 [	/n 1	□IN □ OU	T	Consumer advisory prov	/lded	for raw or undercooked foods		
5			□ N/A □ N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nts		□N/A		 	o print	Allone Programme and the second		
	1997			Good Hyglenic Practices			□IN □ OU	T	Pasteurized foods used;				
6 7			□ N/O			26 -	□ N/A				The state of the s		
	CT CONTRACTOR OF THE	TANK THE PARTY OF	Contract of the Contract of th	reventing Contamination by Hands			□IN □ OU	T T	Ghemical				
8	□IN □	J OUT	□ Ňo	Hands clean and properly washed		27	DN/A		Food additives: approved	d and	d properly used		
9	DIN D			No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	78	□N/A □N/A		Toxic substances properly		Vicinia - Cip Aleman area / 1 Academic and five		
10		TOUT	□ N/A	Adequate handwashing facilities supplied & accessible			□IN □OU		onformance with Approv	2011			
				Approved Source		29			Compliance with Reduce specialized processes, a				
11		TUOL	·	Food obtained from approved source			□N/A □ N/O		Special Requirements: Fr	resh	Juice Production		
12				Food received at proper temperature		31	□IN □OU	Т	Special Requirements: H	oot T	reatment Dispensing Freezers		
13		OUT		Food in good condition, safe, and unadulterated			□N/A □ N/O		Opecial Nequilements. 11	——	reautient Dispensing Preezers		
14	□IN [ □N/A [			Required records available: shellstock tags, parasite destruction		ソソー	□N/A □ N/O		Special Requirements: Co	ustor	n Processing		
	□IN [	JOUT		Protection from Contamination:			□IN □OU □N/A □N/O		Special Requirements; Bu	ulk V	ater Machine Criteria		
.15	□N/A [	] N/O		Food separated and protected		34	□IN □OU	Τ	Special Requirements: A	cidifie	ed White Rice Preparation		
16				Food-contact surfaces: cleaned and sanitized			□N/A □ N/O	)	Criteria				
17		TUOL		Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OU* □N/A	T	Critical Control Point Insp	ectic	n		
				rature Controlled for Safety Food (TCS food)			□IN □OU	Т	Process Review				
18		TUO [		Proper cooking time and temperatures		$\neg +$	□N/A □IN □OU	т					
19	□IN □			Proper reheating procedures for hot holding		37	□IN □ OU <sup>-</sup> □N/A		Variance	<del></del>	· · · · · · · · · · · · · · · · · · ·		
20	□IN □ □N/A □	OUT 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	DIN C			Proper hòt holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.							
22	∕⊡IN □	TUO [	. □N/A	Proper cold holding temperatures									

## **State of Ohio**

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BENEAUTO-	· /													
91.5.00	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 applica														
en count	AS AS	Colgridica Collips	Y 1 1 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		I and Water				nsils, Equipment and Vending	ot applio	Joic			
38	رتا	Ń □ OUT □N/A	□ N/O	Pasteuri	zed eggs used where required	54	□ IN □ OUT		Food and nonfood-contact surfaces clea designed, constructed, and used	nable, pro	perly			
39	اءرا	Ñ □OUT □N/A	Charles of the State of the Sta	CAMPAGE SPRINTERS (SECONDARIA)	nd ice from approved source	55			Warewashing facilities: installed, maintain	ed, used;	test			
40		N □ OUT □N/A I		Proper	cooling methods used; adequate equipment	56	IN TOUT		Nonfood-contact surfaces clean					
	-				erature control			INIZA	Physical Facilities	30900	Sec.			
41		N			od properly cooked for hot holding	57 58	<del>  /</del>	-	Hot and cold water available; adequate  Plumbing installed; proper backflow dev		<del></del> -			
42	/	N 🗖 OUT 🗆 N/A			meters provided and accurate	30	□N/A□N/O		riumbing installed, proper packliow dev	ices				
10	<u> </u>			1 	entification	59		IN/A	Sewage and waste water properly dispose	i				
44	الوا	N 🗖 OUT		Food pr	operly labeled; original container	60	. OUT 🗆	IN/A	Toilet facilities: properly constructed, suppli	ed, clean	ed			
F-4074	le Legation		Preven	tion of F	ood Contamination	61	- IN OUT O	IN/A	Garbage/refuse properly disposed; facilities	maintain	эd			
45	Ø	N 🗆 OUT			rodents, and animals not present/outer s protected	62	-EIN DOUT		Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in			
46	6	N 🗆 OUT		Contam storage	ination prevented during food preparation,		□N/A□N/O							
47	-	N 🗆 OUT 🗖N/A			al cleanliness	63	B D IN D OUT	- 1	Adequate ventilation and lighting; designate	d areas	nsed			
48	1	N OUT ONA I		<u> </u>	cloths: properly used and stored	64		IN/A	Existing Equipment and Facilities					
49	ייין	N □ OUT □N/A I		UP BOREST AND CARDON	g fruits and vegetables e of Utensils			T.	Administrative					
50	٦ı	N □ OUT □N/A I		1	itensils: properly stored	65		IN/A	901:3-4 OAC					
51	<b>2</b> 1	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled					I DIN DOUT D	IN/A	3701-21 OAC		·			
52	.□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used							l						
53	اتا	N □ OUT □N/A I	□ N/O	Slash-re	esistant, cloth, and latex glove use					ransenna i Alaksia	Was also be responsable			
				Mork 95	Observations and C				P-report violation	ie Ser				
Iter	n No		Priori	ity Level	Comment / //		on-site during mape	GOLIOIT:	No epeat violation	cos	R			
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Per	son	in Charge	7	<i></i>			·		Date: 1/2)		1			
			1/4/1/23											
En	viron	mental Health Sp	ecialist	Ĉ.	A A		Licensor:	0	1 CHO! !					
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NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

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