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

			I				The state of the s						
Na	me of facility	ON EAST KINNA		Check one □ FSO □/ŔFE			License Number		Date (1.7) (1.7)				
	PANTOUS	DAI LAM POLLE			-		<u> </u>		18/11/13				
Αç	Idress	laislang ar con M	City/State/Zip Code										
	Brity D NO	TOUTS WAG ON COUNTY	a	ay Chun, or 15300									
Lie	cense holder	*	Inspection Time			Tra	vel Time	Cat	Category/Descriptive				
Į į	WVSLOA	* * COMMOSN		(00			UC		- <i>と</i> ろ				
Tv	pe of Inspection (chec						Follow up date (if required	1)) Water sample date/result				
ø	Standard ☐ Critical 0	Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	view	□ Follow up	o		(if required)					
但	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
		FOODBORNE JUHNESSERISKE KACUO	DS A	ND.	BIIRIJA LI	EXI	THINTEDVENTIONS		ureat a service and a process				
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													
	an accignated compile	Compliance Status		Compliance Status									
2127V		•											
1		Person in charge present, demonstrates knowledge, a	nd	00	□IN □ OUT								
Ľ	DIN DOUT DN/A	performs duties		23	'ÉN/A □ N/C)	Proper date marking and	disposition					
2	□IN □OUT□N/A	Certified Food Protection Manager	4年70年	24			Time as a public health control: procedures & records						
200		Employee Health	1.00		□N/A □ N/C		Consumer Advisory						
3	☑IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	15,		□IN □ OUT □N/A								
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25			Consumer advisory provided for raw or undercooked						
5	ÍN □OUT □ N/A		nts	1			Highly Susceptible Po	tions :					
	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use	0 - Lan	26	□IN □ OU □N/A	IT	Pasteurized foods used; prohibited foods not offered						
7	DIN DOUT DN/O						Chemical						
		Preventing Contamination by Hands						See See	Andrew Commission of the Commi				
8	OIN OUT NO						Food additives: approved and properly used						
			ved 2		□IN □ OU	IT							
9	.□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed		28 ZN/A			Toxic substances properly identified, stored, used						
		anomate method properly followed		5		C	onformance with Approve	d Pr	ocedures				
10	DIN DOUT DN/A			29	□IN □OU	T	Compliance with Reduced						
11	бім □out	Approved Source Food obtained from approved source			ÇJ·N/A		specialized processes, and HACCP plan						
11	DIN DOUT			30			Special Requirements: Fresh Juice Production						
12		Food received at proper temperature		31	□IN □OU	Т	Special Paguiroments: Has	ot Te	reatment Dispensing Freezers				
13	-□IN □OUT	Food in good condition, safe, and unadulterated			□N/A □ N/O		Opecial requirements. He	eatment dispensing Freezers					
14	│ □IN □ OUT │ □ N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O		Special Requirements: Custom Processing						
		Protection from Contamination		-	DIN DOU				, , , , , , , , , , , , , , , , , , , ,				
4~	□IN □OUT			33	DN/A DN/C		Special Requirements: Bul	iter Machine Criteria					
15	⊠N/A □N/O	Food separated and protected			DIN DOU	т	Special Requirements: Aci	idifier	t White Rice Propagation				
16	□.IN □OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34		j	Criteria Criteria	anioc	: This stee i reparation				
17	□IN □OUT	Proper disposition of returned, previously served,		35	□IN □OU	T	0.77.10.11.17.11						
17		reconditioned, and unsafe food	Mark Court	35	□N/A		Critical Control Point Inspe	ction					
	The second secon	rature Controlled for Safety Food (TCS food)		36	□N/A □N/A	T	Process Review						
18	□IN □ OUT □N/A □ N/O												
-	DIN DOUT			37	□IN □ OU	Γ	Variance						
19	"⊡N/A □ N/O	Proper reheating procedures for hot holding			1								
20	□IN □ OUT	Proper cooling time and tomperatures											
20	ÍN/A □ N/O	Proper cooling time and temperatures		Ris	sk factors a at are identifi	ire fo	ood preparation practices as the most significant co	s and	d employee behaviors				
21	□IN □ OUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
~ '	□N/A □ N/O	,		Pu	ıblic health	inte	rventions are control me	eası	ures to prevent foodborne				
22	DIN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Type of Inspection

Date

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			10.		GOO	D RETAIL	PRA	CTICES		Same plant of the least of the						
	Good R	etail Practi	ices are	preventative meas	CONTRACTOR	MINERAL DESCRIPTION OF THE PERSON OF THE PER		and the second second second second	gens, chei	micals, and	l physical	objects in	ito foods.	A NOTES		
Ma				I, OUT, N/O, N/A) f					OUT=not in	n complianc	e N/O =no	t observed		applica	able	
ATEN ATE			Safe Foo	d and Water				T	# U	tensils, Equ						
38	38					54	D'IN D	OUT			ontact surfact, and used	ces cleana	ble, pro	perly		
39	,∐N □OUT □	STOTAL STREET	ALCOHOLD CONTRACTOR	Water and ice from approved source				Warewashing facilities: installed, maintained, used; te								
Food Temperature Control								.,-		strips	optoot our	ones elece				
40		N/A 🗆 N/O		cooling methods use perature control	ed; adequate	equipment	56				cal Facilit	aces clean ties	700		No. Proper	
41		N/A 🗆 N/O	Plant fo	ood properly cooked	for hot holdin	57		OUT □N/A	Hot and cold water available; adequate pressure							
42	42 IN OUT N/A N/O Approve			roved thawing methods used					DUT	Plumbing installed; proper backflow devices						
43		N/A	Thermo	ermometers provided and accurate					1/O							
			Food Ic	lentification		59 IN OUT N/A Sewage a					ewage and waste water properly disposed					
44	□-IN □ OUT		Food p	Food properly labeled; original container				60 JI-IN OUT IN/A Toilet facilities: properly constructed, sur						plied, cleaned		
		Preven	tion of Food Contamination					61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilit						ies maintained		
45	☑ ÎN □ OUT		Insects, rodents, and animals not present/outer openings protected					D IN D	OUT	Physical fa	cilities insta	alled, mainta	ined, and cl	ean; do	gs in	
46 □ IN □ OUT			Contamination prevented during food preparation,						N/O	outdoor din	ing areas					
47				storage & display Personal cleanliness				O N O	OUT	Adequate ventilation and lighting; designated					sed	
48			Wiping cloths: properly used and stored						OUT □N/A	Existing Eq	uipment and	d Facilities				
49		N/A 🗆 N/O	Washin	g fruits and vegetab	les			1			ninistrativ			1000	12.79	
14.00			Proper U	se of Utensils			2504					<u> </u>	: - 1630 V ₂ 6.39 (3	1.2	WW. 15	
50		N/A 🗆 N/O		utensils: properly sto			65	JAIN D	OUT	901:3-4 OA	.C					
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled						66	ם אום ו	OUT 🗖 N/A	3701-21 O	AC		,	-		
				ıse/single-service arti		stored, used										
53		N/A ∐ N/O	Slash-re	esistant, cloth, and la	3000 2000 2000		2200		esta de la compansión					20 8 2002	Carron C	
			Mark "	X" in appropriate box		ns and C R∈cosecom				n R≕repeat	violation					
/ 1	No. Code Sect		ity Level		7 1			. 1	1/7			/_		cos	R	
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Pers	on in Charge	L			1/1/	1/0	\$\tau_{.}	a ,		Dat	e: / <i>(</i>)	.17	72			
Envi	ronmental Healti	n Specialist			'(X[]/[])	Wy C	10	Lice	ensor:		101	10/1	\propto			
				Jan Sac	1		·	ABIT .) in the second	<u> </u>	1					
PRI	ORITY LEVI	EL: C=	CRITIC	PAL NC= NC	N-CRITIC	CAL				*	I	Page	\rightarrow of $<$) ·		

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)