State of Ohio

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

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Name of facility			Chec	Check one			License Number		Date				
	Dany over orn + chil			☑FSO □ RFE			1 KWO 1		10/30/23				
					Ntw/State/7in Code								
Αα	dress	00000 00000	City/State/Zip Code										
	1510 K	agrer averve	16	brenvice, OH 45331					رن ر <u>ن</u>				
License notice					spection Time		avel Time		Category/Descriptive				
Chamber management LC				75			/C.		CCK				
						Т	Follow up date (if required	4/	Water sample date/result				
Type of Inspection (check all that apply) ☑ Standard ☑ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					□ Follow u		Tollow up date (il required	•,	(if required)				
/		☐ Complaint ☐ Pre-licensing ☐ Consultation				'							
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													
		Compliance Status		Compliance Status									
1		Supervision	7.67	Time/Temperature Controlled for Safety Food (TCS food)									
PRO-		Person in charge present demonstrates knowledge and					Proper date marking and disposition						
1	IN DOUT N/A	performs duties		23	DN/A DN/	0	Proper date marking and	disp	position				
2	´DIN DOUT DN/A	☐ OUT ☐ N/A Certified Food Protection Manager			ПІЛ П ОІТ								
1		Employee Health	Jan 1	24	□N/A □ N/	O.							
_	MIN MOUT MANA	Management, food employees and conditional employee	es;				Consumer Advis	ory					
3	LIN LIOUT LINIA	□OUT □ N/A knowledge, responsibilities and reporting			□IN □ OUT		Consumer advisory provided for raw or undercooked foods						
4	DIN DOUT DN/A	Proper use of restriction and exclusion			□N/A								
5	^□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	nts				Flighly Susceptible Po	pul	itions				
•		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	(A) (A)	26	□IN □ OU √□N/A	UI	Pasteurized foods used;	proh	iblted foods not offered				
6		No discharge from eyes, nose, and mouth				1638	Chemical						
	THE PROPERTY OF THE PROPERTY O	eventing Contamination by Hands		新田 森									
0	OUT OUT NO	Hands clean and properly washed		27	│□N □ OU │□N/A	UI	Food additives: approved	and	d properly used				
8		Traines dealt and property washed		<u> </u>									
	OUT	No bare hand contact with ready-to-eat foods or approve	nved	28	,⊠IN □ OI □N/A	UT	Toxic substances properly	/ ide	ntified, stored, used				
9	□N/A □ N/O alternate method properly followed				DIVA								
							onformance with Approve	*****	The result has a market of the result of the				
10	□IN □ OUT □ N/A Adequate handwashing facilities supplied & accessible		9	29	□IN □OU .□N/A	UT	Compliance with Reduce specialized processes, a						
	-DIN DOUT	Approved Source JIN DOUT Food obtained from approved source		-	DIN DOL	ir.	oposianzou processo, a	1101	ricor plan				
11,	DIN DOUT				N/A DN/		Special Requirements: Fr	esh .	Juice Production				
12		I Food received at proper temperature			DIN DOL	UT	0 110	·					
13	□IN □OUT	Food in good condition, safe, and unadulterated			.⊡N/A □ N/		opeciai Requirements: He	sat I	reatment Dispensing Freezers				
14	□IN □OUT	Required records available: shellstock tags, parasite	7	32	□IN □O		Special Requirements: Cu	ıstor	n Processing				
C-4		destruction		52	DN/A DN/		Special requirements of						
1	**************************************	Protection from Contamination		33			Special Requirements: Bu	ılk W	/ater Machine Criteria				
15	DIN DOUT	Food separated and protected			□N/A □ N/	U .							
<u> </u>	□N/A □N/O			34	□IN □O	UT		cidifie	ed White Rice Preparation				
16	OIN OUT	Food-contact surfaces: cleaned and sanitized	-	34	□N/A □ N/	0	Criteria						
		Proper disposition of returned, previously served,		-	□IN □O	UT	0 11 10 11 11 11						
17	OUT OUT	reconditioned, and unsafe food		35	□N/A		Critical Control Point Insp	ectic	on .				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	esta (20		UT	Process Review						
10	_DIN □ OUT	Proper cooking time and temperatures		36	□N/A		1 100000 IZEVIEW						
18	□N/A □ N/O	1 Topol Jooking and and temperatures		37.	DIN DOI	UΤ	Variance						
10	_ IN □ OUT	Proper reheating procedures for hot holding		13%	□N/A		valiatiod						
19	□N/A □ N/O	1 Topol Tonicating procedures for not notating			. ,		· ',						
20	-□IN □ OUT	Proper cooling time and temperatures		P7.	Diela feetana and feed annual time and annual time annual time and annual time and annual time annual								
	□N/A □ N/O	1 toker coming mine and remberatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
24	OUT OUT	Proper hot holding temperatures		foodborne illness.									
21	□N/A □ N/O	Proper not holding temperatures		Public health interventions are control measures to prevent foodborne									
22	DIN DOUT DN/A	Proper cold holding temperatures			ness or inju								
144		r roper solu nolung temperatures	i	1									

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Nan	ne of Facility	~ 1		Type of Inspection Date										
	Danc	1 COLLED GIZIN + CV	\//(Stay (Carcil (CP) 16/30	16-	<u>3 </u>								
	COOP DETAIL PRACTICES													
	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 applicable														
		afe Food and Water		Utensils, Equipment and Vending	арриос									
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 □ IN ☑ OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly								
39	□ IN □OUT □N/A	Water and ice from approved source	55 PIN DOUT	IN/A Warewashing facilities: installed, maintained	l, used;	test								
	roc	Draper cooling methods used adequate arriagement	56 □ IN □ OUT	Strips Nonfood-contact surfaces clean										
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control		Physical Facilities	rome Maria	Nav at								
41	ON ON ON ON ON ON ON ON	Plant food properly cooked for hot holding	57 DIN DOUT D	IN/A Hot and cold water available; adequate pre	essure	02-1249-08107								
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 🗀 IN 🗆 OUT	Plumbing installed; proper backflow device	es es									
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A□N/O											
adire.		Food Identification	59 IN OUT	IN/A Sewage and waste water properly disposed										
44	б и □ оит	Food properly labeled; original container	60 🗀 ÎN 🗆 OUT 🗆	1N/A Toilet facilities: properly constructed, supplied,	, cleane	∌d								
	Prevent	ion of Food Contamination	61 🖾 IN 🗆 OUT 🗆]N/A Garbage/refuse properly disposed; facilities ma	aintaine	d								
45	Í IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 JIN OUT	Physical facilities installed, maintained, and cl outdoor dining areas	lean; do	gs in								
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O											
47	Ĺ IN □ OUT □N/A	Personal cleanliness	63 🗆 ÎN 🗆 OUT	Adequate ventilation and lighting; designated	areas u	sed								
48	IN OUT ON/A ON/O	Wiping cloths: properly used and stored	64 @ IN OUT C	1N/A Existing Equipment and Facilities										
49	OVT IN A N/O OVT IN/A IN N/O	Washing fruits and vegetables roper Use of Utensils		Administrative	3.054									
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 IN OUT	IN/A 901:3-4 OAC										
51	Í IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,	66 IN OUT	IN/A 3701-21 OAC		w.e.								
52	∠□ IN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used	00 2 11 2 33 12											
53	☑ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use												
		Observations and Co												
lten	n No. Code Section Priorit	Mark "X" in appropriate box for GOS and R: COS=corre y Level Comment	cted on-site during insp	ection R=repeat violation	1	Apre 10								
Lil	44B NO		vacard i	A ICE CRECINI	cos	R								
		area reading	restuce	201										
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		V												
	-													
Person in Charge Date: D130123														
Environmental Health Specialist Licensor:														
				h (1/f										
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of S														

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