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

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Na	me of facility	V 7	l'	Check one □ FSO ☑ RFE			License Number	- -	Date / / / / / / / / / / / / / / / / / / /			
	[B) WEL	-5192 / C			□ RFE		<u> </u>		13/1/39			
Ad	Idress	21 / 78	1 -	City/State/Zip Code ONER JULLE SHOWS								
	5210 >	zt 49					42					
Lic	cense holder	1 305 / 1	l . ·				vel Time	egory/Descriptive				
_	CF) LV		L D	()	,				())			
	pe of Inspection (chec Standard ☐ Critical (sk all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Re	eview	☐ Follow up	р	Follow up date (if required)		Water sample date/result (if required)			
		□ Complaint □ Pre-licensing □ Consultation										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	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		Time/Ter			mperature Controlled for Safety Food (TCS food)					
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□IN □ OU		Proper date marking and o	ogsib	sition			
2	DIN DOUT DN/A		\dashv	-	DIN DOU							
		Employee Health		24	⊠N/A □ N/C		Time as a public health control: procedures & records					
3	DIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	ja j			Consumer Advisory						
4	ZIN DOUT DN/A			25	□IN □ OU □N/A	, 1	Consumer advisory provided for raw or undercooked foo					
5	THE PARTY OF THE P	Procedures for responding to vomiting and diarrheal ever	CONTRACTOR AND ADDRESS OF THE PARTY OF THE P				Highly Susceptible Pop	ulat	ions			
6		Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	JT	Pasteurized foods used; p	rohib	ited foods not offered			
7	DIN DOUT DN/O					(taken)	Chemical	0.00				
	I The second second	eventing Contamination by Hands I	145	27	□IN □ OU	JT	Food additives: approved	and :	properly used			
8	DIN OUT ON/O	Hands clean and properly washed			□N/A				property deed			
9	-DIN DOUT	No bare hand contact with ready-to-eat foods or appro	ved .	28	□IN □ OU □N/A	JΤ	Toxic substances properly identified, stored, used					
9	□N/A □ N/O	alternate method properly followed			I—————————————————————————————————————	C	│ onformance. with Approved	J Pro	ocedures			
10	□IN □'OUT □ N/A	Adequate handwashing facilities supplied & accessible)	29	□и □о∪		Compliance with Reduced	Охус	gen Packaging, other			
44	☑IN □OUT	Approved Source Food obtained from approved source		23	□N/A		specialized processes, and	AH b	CCP plan			
11	□IN □OUT			30	DIN DOU)	Special Requirements: Free	sh Ju	ice Production			
12	□N/A 1 N/O	Food received at proper temperature			□IN □OU □N/A □ N/C	IT.	Special Requirements: Heat Treatment Dispensing Freezers					
13	ZUO □OUT UIOUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		-								
14	□N/A □N/O	destruction		32	□ N/A □ N/C		Special Requirements: Cus	tom !	Processing			
70		Protection from Contamination		33			Special Requirements: Bull	∢Wa	ter Machine Criteria			
15	□N/A □N/O	Food separated and protected		<u></u>	☑N/A □ N/C							
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34 ,	DIN DOU		Special Requirements: Acid Criteria	lified	White Rice Preparation			
	□N/A □N/O	Proper disposition of returned, previously served.	_	-	□IN □OU	т						
17	DIN DOUT	reconditioned, and unsafe food		35	☑ N/A		Critical Control Point Inspec	otion				
Y.		rature Controlled for Safety Food (TCS food)	4	36	□IN □OU □N/A	Т	Process Review					
18	□IN □ OUT □Ñ/A □ N/O	Proper cooking time and temperatures		-		т						
10	□IN □ OUT	Proper reheating procedures for hot holding		37 /	□IN □OU □N/A	1	Variance					
19	□N/A □ N/O	Proper reneating procedures for not notating										
20	□IN □ OUT □N/A □ 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 foodborne illness.								
	DIN DOUT											
21	□N/A □ N/O	Proper hot holding temperatures			ree to provent feedbares							
22	□IN □'OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of	Facility	··· , ··· ')	r>					Type c	of Inspection	Date /	1	,	
		ع	16 <u> </u>	4 UE	1 St 0 LC				814	neard	1941	1 45	>	
					GOOD RETAIL	PI	RA	CTICES						
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
M	ark d	esignated comp			, OUT, N/O, N/A) for each numbered item: I	N=i	in co	ompliance OUT =r			PORCELLA CONTRACTOR SE	applica	ıble	
Mar.		et i Zasheadar iki		safe Food I	I and Water			· /		nsils, Equipment and Vend Food and nonfood-contact	TELEFORM THE PROPERTY OF THE P	hla nra	n orbit	
38	_	N 🗆 OUT 🗆 N/A			ized eggs used where required		54	□ IN ☑ OUT		designed, constructed, and		wie, pro	репу	
					ind ice from approved source	1785	55	би □ о∪т□		Warewashing facilities: insta strips	alled, maintaine	d, used;	test	
45-000AX	T	A Mind Carlotte (March 1985)	, ro	2.0	d Temperature Control			.☑ IN ☐ OUT		Nonfood-contact surfaces clean				
40					cooling methods used; adequate equipment erature control			r—		Physical Facilities			100	
41	ات	☐ IN ☐ OUT ☐N/A ☐ N/O Plant fo			od properly cooked for hot holding		57	Д IN 🗆 ООТ 🗆	IN/A	Hot and cold water availab	le; adequate pr	essure		
42 -	2			Approve					☐-IN ☐OUT Plumbing installed; proper backflow de					
43	43 .⊡·IN □ OUT □N/A				ermometers provided and accurate									
		ng dayan dayan dayan Manazari		Food Id	entification	entrales entrales	59	☑ IN □ OUT □	Sewage and waste water pro	operly disposed				
44	91	N 🗖 OUT		Food pr	operly labeled; original container		60	-ÓIN □ OUT □	IN/A	Toilet facilities: properly cons	structed, supplied	i, cleane	d	
			Preven		ood Contamination	E2.46) C36	61	.☐IN □ OUT □	IN/A	osed; facilities n	naintaine	d		
45	回日	N 🗆 OUT			rodents, and animals not present/outer s protected		62			Physical facilities installed, n outdoor dining areas	naintained, and o	dean; do	gs in	
46	-□ I	N 🗆 OUT			ination prevented during food preparation, & display			□N/A□ N/O		-	•			
47	101	N 🗆 OUT 🗆 N/A			l cleanliness		63	OUT OUT		Adequate ventilation and ligh	nting; designated	areas u	sed	
48	ПΙ	N 🔲 OUT 🗆 N/A	□ N/O	Wiping	cloths: properly used and stored		64	□ IN □ OUT □	IN/A	Existing Equipment and Facili	ties			
49	.D I	N 🔲 OUT 🗆 N/A	□ N/O	Washing	g fruits and vegetables	5				Administrative			e de la composição de l	
			radio di F	roper Us	e of Utensils		25.5				<u> </u>	1997 - W.M. 1982		
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored]	65	,⊠`IN □ OUT □]N/A	901:3-4 OAC				
51	51 IN OUT IN/A Uten				, equipment and linens: properly stored, dried,		66]N/A	3701-21 OAC				
52	·[]	N 🗆 OUT 🗀N/A		Single-u	se/single-service articles: properly stored, used] [
53 PIN OUT N/A N/O Slash-resistant, cloth, and latex glove use											APARTIES CONTROL			
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on site during inspection. R=repeat violation.														
Iten	n No.	Code Section	Priori		Comment /	reci (red (on-sue auring insp	r '	K-repeat violation		cos,	R	
3	9/	3410			observed cold have	1	1	<u>a sala</u>	· W	ch a rea	Mest,	Ź		
						27			560	F. PIC re	MO-ed			
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Per	son i	n Charge) .	-/	N/1:11					Date:	/n	enside	•	
Person in Charge Date: 12/11/2023										<u> ゴ</u>				
Env	/ironi	mental Health Sp	ecialist	6.	$\sim ($			Licensor:		16/2/0				

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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