State of Ohio

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

N	ame of facility		Check	one	License N	umber/	Date /					
	FORTH	centy three cic	□ FS	O ÉRFE		64	111/10/23					
A	ddress	s Braduway		City/State/Zip Code (0.80.0010-C , OH 4535)								
Li	icense holder			tion Time								
	F 15	rah Royer	l	-(5	Travel Time		Category/Descriptive					
	ype, of Inspection (che l∕Štandard □ Critica		***		Follow up d	ate (if required)	Water sample date/result					
	Foodborne ☐ 30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ □ Complaint □ Pre-licensing □ Consultation	nce Rev	iew □ Foliow up)		(if required)					
HUGUN.												
	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 applica												
		Compliance Status		Compliance Status								
		Supervision Person in charge present, demonstrates knowledge, ar	4	Time/Temperature Controlled for Safety: Food: (TCS: food)								
1		performs duties		23		Proper date marking and disposition						
2	□ÎN □OUT □ N/A	Certified Food Protection Manager		24 DIN DOUT Time as a public health control: procedures & records								
3	DIN DOUT DN/A	Management, food employees and conditional employees	5;	Gonsumer Advisory								
4	DIN DOUT DN/A	knowledge, responsibilities and reporting	1 [25 DIN DOUT Consumer advisory results of Cons								
5	OUT OUT N/A		s	~` ⊠N/A		sceptible Popu						
		Good Hygienic Practices		□IN □ OU	r		phibited foods not offered					
<u>6</u> 7	DIN DOUT DN/C	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		²⁶ □N/A	i actourization	and the second s						
		reventing Contamination by Hands		DIN DOU	-	Ghemical 🧢						
8	DIN DOUT DN/C	Hands clean and properly washed		27 DIN DOUT	Food additi	ves: approved ar	nd properly used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	28 N/A OUT	l oxic substa	Toxic substances properly identified, stored, used						
10	DÍN DOUT DN/A	Adequate handwashing facilities supplied & accessible			The state of the s	with Approved	THE RESIDENCE OF THE PARTY OF T					
		Approved Source		POUT DOUT	Compilation	with Reduced O processes, and l	xygen Packaging, other HACCP plan					
11	□IN □OUT	Food obtained from approved source	s	O DIN DOUT	Special Reg	uirements: Fresh	Juice Production					
12	□N/A □ N/O	Food received at proper temperature										
13	DIN DOUT	Food in good condition, safe, and unadulterated	_	EIN/A II N/O								
14	□N/A □N/O	Required records available: shellstock tags, parasite destruction	3	2 DIN DOUT	Special Req	uirements: Custo	m Processing					
	□IN □OUT	Protection from Contamination	3	3 DIN DOUT	Special Rea	uirements: Bulk V	Vater Machine Criteria					
15	□N/A □ N/O	Food separated and protected		LIN/A LI N/O								
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3	4 DIN DOUT	Special Req Criteria	uirements: Acidifi	ed White Rice Preparation					
17	OIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 DIN DOUT	Critical Cont	rol Point Inspection	on					
		rature Controlled for Safety Food (TCS food)	36	JIN _ OUT	Process Rev	iow						
18	□IN. □ OUT □N/A □ N/O	Proper cooking time and temperatures		LI N/A	11000031101	iow						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	DIN DOUT	Variance							
20	□IN' □ OUT □N/A □ N/O	Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors								
21	□IN" □ OUT □N/A □ N/O	Proper hot holding temperatures	fe	that are identified as the most significant contributing factors to foodborne illness.								
2	OUT ON/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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PERSONAL CONTRACTOR OF THE PERSON OF THE PER				2.07% (Delta-d.)	сиционал Агона			ATIAEA			ng hawar si da a		
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M	ark d					preventative measures to control the intr , OUT, N/O, N/A) for each numbered item:					annlics	ahla	
	ark u	ssignate	sa compi			d and Water		omphance GGT	A DESCRIPTION OF THE PERSON OF	ensils, Equipment and Vending	аррисс	4D10	
38	<u>,0</u> II	ı □ or	JT □N/A	PRINCIPAL PROPERTY.	ment berganing of a formula	ized eggs used where required	54	.☑IN □ OUT		Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	perly	
39					55 ZIN OUT NA Warewashing facilities: installed, maintained, used; test								
	Food Temperature Control						T.	S ** N D OUT	-	strips			
40	Proper cooling methods used; adequate equipment for temperature control						56 □ IN □ OUT Nonfood-contact surfaces clean Physical Facilities						
41	□ □ IN □ OUT □ N/A □ N/O Plant food properly cooked for hot holding				57	TUO 🗆 NI 🗀 OUT [□N/A	Hot and cold water available; adequate pr	essure				
42	42 IN OUT ONA INO Approx			□ N/O		ed thawing methods used	58	B		Plumbing installed; proper backflow device	es		
43 DIN OUT N/A Thermometers					Thermo	meters provided and accurate						-	
					Food Id	entification	59	TUO II NII I	□N/A	Sewage and waste water properly disposed			
44	اا.لِ	n □ on.	Т		Food pr	operly labeled; original container	60	TUO 🗆 NE	□N/A	Toilet facilities: properly constructed, supplied	, cleane	ed	
TO THE	17		. In the	Preven	tion of F	ood Contamination	61	I D-IN □ OUT [□N/A	Garbage/refuse properly disposed; facilities m	aintaine	ed	
45	LICINI I CHII				opening	rodents, and animals not present/outer s protected	62			Physical facilities installed, maintained, and coutdoor dining areas	lean; do	gs in	
46	TÎ II	n □ on	Т		1	ination prevented during food preparation, & display							
47	ПП	v □ ou	T 🗆 N/A			al cleanliness	63	B D IN D OUT		Adequate ventilation and lighting; designated	areas u	ised	
48			T 🗆 N/A I		' '	cloths: properly used and stored	_ 6	4	□N/A	Existing Equipment and Facilities			
49	49 IN OUT NA NO Washing fruits and vegetables									Administrative			
	T		T T 1/4	-	I	se of Utensils	65	TUO II NL	ΠN/A	901:3-4 OAC			
50	plan.	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored						· Pr		00110 1 0710			
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled				66	S IN OUT T	□N/A	3701-21 OAC					
52	1	ı □ on.				use/single-service articles: properly stored, used	<u> </u>						
53	<u>,</u> []	ı □ on.	T □N/A I	□ N/O	Slash-re	esistant, cloth, and latex glove use						n versione	
					Mark "	Observations and: X" In appropriate box for COS and R: COS=cc				. R=repeat violation			
Iten	n No.	Code	Section	Priori	ty Level				PATE NAME OF		cos	R	
						CALSCACIAL		0	100	applian			
						SATISFORTO			13	Pechon			
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Person in Charge Kelle Holdeman								4	کی	Date: 11-6-23	<u></u>		
Environmental Health Specialist								Licensor	<u>r: Ó</u>	CHD			

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

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Name of Facility