State of Ohio

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

Name of facility Che				Check one			License Number	Date					
Mary 011531010 66				10/3()									
Address Address Main Title Main					City/State/Zip Code								
				le	_ 10	15348							
License holder Inspir				ction 7	Time	Т	Annual Contract of the Contrac	Category/Descriptive					
Prod Dir			_/	قرر محمد)		30	<u>C3J</u>					
Typerof Inspection (check all that apply) description □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R				wlow		llow up	Follow up date (if required)	Water sample date/result (if required)					
		☐ Complaint ☐ Pre-licensing ☐ Consultation	ince ive	VICW	. што	ilow up		(ii roquirou)					
* COORDONE III NESS DISVENCTORO AND DIRECTOR STORY AND DIRECTOR OF THE PROPERTY OF THE PROPERT													
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													
"	ark designated compile			Compliance Status									
Compliance Status Supervision					Time/Temperature Controlled for Safety Food (TCS food)								
1	.din □out□n/a	Person in charge present, demonstrates knowledge, a performs duties	nd	23		□ OUT □ N/O	Proper date marking and di						
2	-ďÎN □OUT□N/A			24		□ OUT	Time as a public health conti	rol: procedures & records					
		Employee Health			A/N'E	HEROZANSKO DOGO	Consumer Advisor						
3	OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	ıs;	28E	DIN	□ OUT	TOTAL CONTRACTOR OF THE PARTY O	2.000 (100 (100 (100 (100 (100 (100 (100					
4	OUT N/A			25	,⊡N/A			d for raw or undercooked foods					
5	☑N □OUT □N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts		тик Би		Highly Susceptible Popu	llations					
6	UN □ OUT ·□N/O			26	□N/A	□ OUT	Pasteurized foods used; pro	phibited foods not offered					
7	⊿DIN □OUT □ N/O		Signatur				Chemical						
8	PIOUT INO	Feventing Contamination by Hands Hands clean and properly washed		27	□IN □N/A	OUT	Food additives: approved a	nd properly used					
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	D¹N ⊂	□ OUT	Toxic substances properly id	entified, stored, used					
	MIN FLOUT FLAVA					suscebed Company	Conformance with Approved						
10	MIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29,	ILIN IDN/A	OUT	Compliance with Reduced C specialized processes, and	Dxygen Packaging, other HACCP plan					
11	-□ÍN □OUT	Food obtained from approved source		30		OUT	Special Requirements: Frest						
12	DIN DOUT	Food received at proper temperature		70.	☑'N/A		opoda requiomente. Prosi	Todioc Froduction					
13	□N □OUT	Food in good condition, safe, and unadulterated		31	∐ Ñ/A	OUT N/O	Special Requirements: Heat	Treatment Dispensing Freezers					
14	□N □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□ IN ⊡ N/A	OUT N/O	Special Requirements: Custo	om Processing					
	-din dout	Protection from Contamination		33	□IN □Ñ/A	OUT	Special Requirements: Bulk	Water Machine Criteria					
15	□N/A □N/O	Food separated and protected					Special Requirements: Acidi	fied White Dies Preservation					
16	□ÎN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ N/A		Criteria Criteria	ned white Rice Preparation					
17	OIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ N/A	□ OUT	Critical Control Point Inspect	ion					
		rature Controlled for Safety Food (TCS food)		36	□IN □N/A	□ OUT	Process Review						
18	□IN □ OUT □N/A→⊡ N/O	Proper cooking time and temperatures			 		TOTAL	_					
19	□IN □ OUT □N/A~□ N/O	Proper reheating procedures for hot holding		37	⊡ N/A	□ OUT	Variance						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	OUT OUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nar	me of Facility	- 07 110			Тур	e of Inspection / Dat	te /	Α.	~				
1-1	very Birls	Store LLC				landurat 16	<u> 1134</u>	<u>]:</u>	<u> </u>				
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													
		Safe Food and Water		The second second	U	tensils, Equipment and Vending							
38	□ IN □ OUT, □Ñ/A □ N/O		54	ŰÎN □ OUT		Food and nonfood-contact surfact designed, constructed, and used	ces cleanable,	prop	perly				
39	□ IN □ OUT □ N/A	Water and ice from approved source	55	ATTIN OUT D	A/N[Warewashing facilities: installed,	maintained, us	ed; t	est				
100000		od Temperature Control	F.0	, d N □ OUT		strips							
40	□ IN □ OUT □N/A·□Ñ/O	Proper cooling methods used; adequate equipment for temperature control	50,	1,□ IN □ 001		Nonfood-contact surfaces clean Physical Facilities	1922 B						
41	☐ IN ☐ OUT ☐N/A, ☐ N/O	Plant food properly cooked for hot holding	57	-EIN DOUT D	JN/A	Hot and cold water available; ad	lequate pressu	ıre					
42	□ IN □ OUT □N/A,□ N/O	Approved thawing methods used	58	.⊡-IN □OUT		Plumbing installed; proper backf	flow devices						
43	.☑1N □ OUT □N/A	Thermometers provided and accurate	11	□N/A □ N/O									
		Food Identification	59	-ENN DOUT D	□N/A	Sewage and waste water properly	disposed						
44	.⊠″ĨÑ □ OUT		60		· ·								
44		Food properly labeled; original container	. ├─	7.0									
		tion of Food Contamination Insects, rodents, and animals not present/outer	61		A	Garbage/refuse properly disposed;							
ىر45	MIN □ OUT	openings protected	62	OUT OUT		Physical facilities installed, maintai outdoor dining areas	ined, and clean;	dog	js in				
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A□ N/O									
47	-⊒-IN □ OUT □N/A	Personal cleanliness	63	,□ N □ OUT		Adequate ventilation and lighting;	designated area	s us	ed.				
48		Wiping cloths: properly used and stored	64	ØÑ □ OUT □	□N/A	Existing Equipment and Facilities							
43		Washing fruits and vegetables Proper Use of Utensils	10.00	\$ 1 / HE 1804 174		Administrative							
50	☐ IN ☐ OUT ☐N/A.☐*N/O	In-use utensils: properly stored	65	.⊡-IN □ OUT □	IN/A	901:3-4 OAC							
		Utensils, equipment and linens: properly stored, dried,											
51	METIN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used	66	□ IN □ OUT/□	"]N/A	3701-21 OAC							
53		Slash-resistant, cloth, and latex glove use											
		Observations and C	orre	ctive Actio	ine			a de	1900 at 44				
		Mark "X" in appropriate box for COS and R: COS=corr				n R≕repeat violation							
111	2 1 (2) 1/1	ty Level Comment		/ :			CO		R				
~/(a Santu (X N	C OBSCILLED POSITOR	<u> </u>	apples	QH	d 041045	ns 6	<u>.</u>					
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Person in Charge Date:													
Environmental Health Specialist Licensor:													
Marine DCHI)													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 2													

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