## State of Ohio

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

Name of facility						Chaoli and			License Number		Date			
						Check one ☐ FSO ☑☐ RFE			2010		17/10/2			
NOW THE STEED TO THE PROPERTY OF						City/State/Zip Code								
	/ 1/ 1	OF.	000	2.17 510001	NIPI	10W MA 1801 . 011 - US34W								
License holder Ins							spection Time				Category/Descriptive			
BRIAN ANDERSON							77 m		27.	۱	/S			
Type of Inspection (check all that apply)								<u> </u>	Follow up date (if required	4)	Water sample date/result			
☐-Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F							☐ Follow up	p		-,	(if required)			
	l Foodbo	orne 🗆	30 Day	☐ 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		Time/Temperature Controlled for Safety Food (TCS food)									
1		OUT		Person in charge present, demonstrates knowledge, at performs duties	<sup>nd</sup> 2	23 N O OU			Proper date marking and disposition					
2	□IN	OUT	LI N/A	Certified Food Protection Manager   Employee Health	2		⊒IN □ OU □N/A □ N/0		Time as a public health control: procedures & records					
3	DIN:	□out	Π Ν/Δ	Management, food employees and conditional employee	s;				Gonsumer Advis	ory				
4	- DIN	□ OUT		knowledge, responsibilities and reporting  Proper use of restriction and exclusion	2		⊒IN □ OU ⊒N/A	JΤ	Consumer advisory provide	ded	for raw or undercooked foods			
5		DOUT				***			Highly Susceptible Po	pul	ations			
0	ΔÍΝ	□ OUT		Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use	20		JIN □ OU JN/A	ΙΤ	Pasteurized foods used; ¡	proh	nibited foods not offered			
<u>6</u> 7		OUT		No discharge from eyes, nose, and mouth				is.	Chemical 2					
(1.0) (1.5)	4	JOHN SHARES	terrandones res	eventing Contamination by Hands		27	JIN 🗆 OU	ΙΤ	Food additives approved					
8	DIN	OUT	□ N/O	Hands clean and properly washed		-′ [	⊒N/A		Food additives: approved	and	u properly used			
9		OUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed		ved 2	יו אי	JIN □ OU JN/A	IT	Toxic substances properly identified, stored, used					
	<del></del>	- OUT	F7 51/6					Section 2	onformance with Approve	SHEW PL				
10		□ OUT □ N/A   Adequate handwashing facilities supplied & accessible  Approved Source		2	o i	⊒in □ou ⊒n/a	Т	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	<del> </del>	□OUT		Food obtained from approved source	3		JIN 🗆 OU		Special Requirements: Fre	sh.	Juice Production			
12		□OUT □Ñ/O		Food received at proper temperature			N/A D N/C		:					
13	DIN	□out		Food in good condition, safe, and unadulterated	3	'' <u> </u> E			Special Requirements: He	at T	reatment Dispensing Freezers			
14	·	□OUT □N/O		Required records available: shellstock tags, parasite destruction	3		JIN □ OU JN/A □ N/C		Special Requirements: Cu	stor	n Processing			
	PIINI	□OUT		Protection from Contamination	3		JIN □OU ĴN/A □N/C		Special Requirements: Bul	lk W	/ater Machine Criteria			
15	□N/A	□N/O		Food separated and protected					Special Requirements, Asi		ad Milata Dias Dansantia			
16	1 0	□OUT □N/O		Food-contact surfaces: cleaned and sanitized	3,	4	⊒IN □OU ⊒N/A □ N/C	) 	Special Requirements: Aci Criteria	ame	ed white Rice Preparation			
17	,⊡IN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	3		DO □ OU BN/A	Т	Critical Control Point Inspe	ectio	n			
	l miki	CHARLES WHILE	- No. and an internal conference	rature Controlled for Safety, Food (TCS food).	36	K I	⊒in □ou ⊒n/a	Т	Process Review					
18	_□N/A	OUT N/O		Proper cooking time and temperatures	3	, [	JIN □OU	T	Variance					
19		□ OUT		Proper reheating procedures for hot holding			∃'N/A 							
20		OUT N/O		Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21		OUT N/O		Proper hot holding temperatures	f	foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	/ DIN	□ OUT	□N/A	Proper cold holding temperatures		illness or injury.								

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Nan	ne of Facility	20.2		Type of Inspection Date						
	NEW WHO	SON MINI MARY		standard	12/13/23	**				
		COOD DETAIL D	PACTICES			12-18-19-19-19-19-19-19-19-19-19-19-19-19-19-				
	Good Retail Practi	GOOD RETAIL P ces are preventative measures to control the introdu	TOTAL CONTRACTOR OF THE STATE O	chamicals, and physical of	plants into foods					
Ma		status (IN, OUT, N/O, N/A) for each numbered item: IN=				cable				
		Safe Food and Water		Utensils, Equipment and V						
38	☑ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54 🔟 IN 🗆 OUT	Food and nonfood-conta designed, constructed, a	act surfaces cleanable, pr nd used	roperly				
39	_□ IN □ OUT □ N/A	Water and ice from approved source	55 D'IN DOUT D		nstalled, maintained, used	i; test				
	Foo	od Temperature Control		strips						
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	process at the party for a point of the party of the part	Nonfood-contact surfaces clean   Physical Facilities					
41 -	Í IN 🗆 OUT 🗖 N/A 🗀 N/O	Plant food properly cooked for hot holding	57 - T'IN OUT C	]N/A Hot and cold water avai	A Hot and cold water available; adequate pressure					
42~	OUT ON O N/O	Approved thawing methods used	58 □ IN □OUT	58 IN IN OUT Plumbing installed; proper backflow de						
43	OUT ON/A	Thermometers provided and accurate	□N/A □ N/O							
		Food Identification	59 ☑ IN ☐ OUT ☐	A Sewage and waste water properly disposed						
44	,□ IN □ OUT	Food properly labeled; original container	60 IN OUT	N/A Toilet facilities: properly c	A Toilet facilities: properly constructed, supplied, cleaned					
	Preven	tion of Food Contamination	61 61 N D OUT D	]N/A Garbage/refuse properly o	disposed; facilities maintain	ned				
45	-É IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 ☑ IN ☐ OUT		Physical facilities installed, maintained, and clean; d					
46	-□ IN □ OUT	Contamination prevented during food preparation,	□N/A □ N/O	outdoor dining areas						
47	.□ IN □ OUT □N/A	storage & display  Personal cleanliness	63 IN OUT	Adequate ventilation and	lighting; designated areas	used				
48	.□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64 DIN DOUTE	IN/A Existing Equipment and Fa	icilities					
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables		Administrative						
		Proper Use of Utensils	65 1 N OUT C	]N/A 901:3-4 OAC	21.05.03.00000000000000000000000000000000					
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	63 111 11 001 1	11//A 901.3-4 OAO						
51	-□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	3701-21 OAC							
52	IN OUT ON/A	Single-use/single-service articles: properly stored, used								
53	.□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use			40.	k de se ke				
		Observations and Co Mark "X" in appropriate box for COS and R: COS=correc								
Iten	No. Code Section   Priori	ty Level Comment	,		cos					
		- CONTINUE	++()++	1277/10	<del>1                                     </del>	<del></del>				
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Person in Charge Date: 12/12/12										
12/15/25										
Environmental Health Specialist Licensor:										
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of										

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