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

<u></u>	Name of facility Check one License Number Date /													
["		10 5012 127	Check			License Number	,	Date /						
L	1) () () ()	n (C S(X *) +1 2 /				10011		11/17/23						
, A	343	6a sa4 #37	City/St	City/State/Zip Code L/CC/AUN, 04/ 4/530 (/										
License holder Insp				tion Time	Trav	vel Time	Ca	tegory/Descriptive						
	7	Petroleum	l,			30		C 35						
	ype of Inspection (che				1	Follow up date (if requir	red)	Water sample date/result						
	l'Standard □ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varial	nce Revi	iew 🗆 Follow u	ip		,	(if required)						
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation														
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
1	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										
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	DIN DOUT N/A	performs duties	d		OUT Broper data marking and discussive									
2	OUT □ N/A		2007A	IN DOL		Time as a public health control: procedures & records								
	Employee Health Management, food employees and conditional employees;			Consumer Advisory.										
3	OUT OUT N/A	knowledge, responsibilities and reporting		5 DIN DOL	JT	Consumer advisory provided for raw or undercooked foods								
5	DIN DOUT NA		s	, J. M.		Highly Susceptible Populations								
		Good Hygienic Practices		□IN □OU	JT									
7		0, 0,		6 ⊡'N/A	MHZ/Negeres	Pasteurized foods used	; proni	bited foods not offered						
		reventing Contamination by Hands				Chemical								
8	DIN DOUT DN/O		2	27 DIN DOU N/A	IT	Food additives: approved and properly used								
9	IIN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 2	28 NO OUT Toxic substances properly identified, stored, used										
10	DÍN DOUT NA	Adequate handwashing facilities supplied & accessible		OU DOU	-	Compliance with Approved Procedures Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan								
		Approved Source	2	9 DN/A										
<u>11</u>	□IN □OUT	Food obtained from approved source	— з			Special Requirements: Fi	resh J	uice Production						
12	□N/A □N/O	Food received at proper temperature		Пім поіт										
13		Food in good condition, safe, and unadulterated	3		☐'N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers									
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3	2	1	Special Requirements: Custom Processing								
15	□IN □OUT	Protection from Contamination Food separated and protected	3	3 □ IN □ OU □ N/A □ N/O		Special Requirements: Bu	ulk Wa	iter Machine Criteria						
	□N/A □N/O		_	IN DOU	т	Special Requirements: Ad	cidifier	White Rice Preparation						
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized			'	Criteria		- The tries tries tries to the tries tries to the tries trie						
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	38	5 DIN DOUT	'	Critical Control Point Insp	ection							
	A CONTRACTOR OF THE RESIDENCE OF THE PROPERTY OF THE PARTY OF THE PART	rature Controlled for Safety, Food (TCS food)	36	רטס וום	г	Process Review								
18	DIN DOUT DN/A D N/O	Proper cooking time and temperatures				I TOUGOO INCHIEW								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	37 DNA Variance										
20	□IN □ OUT □N/A □ 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 foodborne illness.										
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo											
22	ÓÍN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

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

State of Ohio

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Type of Inspection

Date

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GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: IN	l=in compliance OUT=	not in compliance N/O=not obser	ved N/A=not applic	cable							
		Safe Food and Water		Utensils, Equipment and Vendi	ing 🐃 💮 💮								
38	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54 □I-IN □ OUT	Food and nonfood-contact si designed, constructed, and u	urfaces cleanable, pro sed	operly							
39	∐ IN □OUT □N/A	Water and ice from approved source	55 MIN OUT	Warowashing facilities, instal	· · · · · · · · · · · · · · · · · · ·	: test							
	Fo I	od Temperature Control		strips									
40	☑ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □.@UT	Nonfood-contact surfaces cle Physical Facilities	en e								
41	.⊡·IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 DIN DOUT	N/A Hot and cold water available	; adequate pressure	1							
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 □IN □OUT	Plumbing installed; proper b	ackflow devices								
43	☑ IN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A□N/O										
12.0		Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed										
44	DIN D OUT	Food properly labeled; original container	60 IN OUT										
	Preven	ition of Food Contamination	61 IN OUT	N/A Garbage/refuse properly dispos	sed; facilities maintaine	ed							
45 -	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 TIN OUT	Physical facilities installed, ma	intained, and clean; do	ogs in							
46	□ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O										
47	□ IN □ OUT □N/A	Personal cleanliness	63 IN OUT	Adequate ventilation and lighti	ng; designated areas ι	used							
48	IN OUT ON/A N/O	Wiping cloths: properly used and stored	64 🖂 IN 🗆 OUT 🗆	N/A Existing Equipment and Facilitie	·S								
49	-□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables		Administrative	The Control of								
	Proper Use of Utensils												
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 21N DOUT D	N/A 901:3-4 OAC									
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN 🗆 OUT 🗔	N/A 3701-21 OAC									
52	IN OUT ON/A	Single-use/single-service articles: properly stored, used				-							
53	☑ÍN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and Command Mark "X" in appropriate box for COs and R: COs=corre	orrective Action	NS ection: R=repeat violation									
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Person in Charge Date:													
Environmental Health Specialist Licensor:													
Licensor: DC+11													
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of												

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Name of Facility