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

Nic	and of facility		Chaole		·		License Number		Date					
					Check one □ FSO □ RFE		1,3							
	トなんフィン	L COMMUNITY STOR					10/10/112							
Ac	Idress	105 street	State/Zip Code (105ting, Ct. (4535))											
Lic	cense holder		Inspec	ction	Time	Tra	avel Time	Ca	tegory/Descriptive					
DIRECTION OF BURNING					>	L	U6		C 25					
_	pe of Inspection (chec		nna Da	viou	[] Fallow		Follow up date (if required	i)	Water sample date/result (if required)					
ď		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance re	view	□ Follow u	ıþ			(ii required)					
	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											
1118		Supervision		Time/Temperature Controlled for Safety Food (TCS food)										
1	,□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd	00	DIN DOL	JT	Dranar data marking and	dia	collina					
Ľ		performs duties		23	ÓN/A □ N/¢	0	Proper date marking and	aisp	osition					
2	□IN □OUT □N/A	Certified Food Protection Manager		24	□IN □ OF				: procedures & records					
		Employee Health	200		□N/A □ N/	O		and the same of th						
3	OUT N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	7.54	EW EO	ıT	Consumer Advis	ory						
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	□N/A □IN □ OL	וכ	Consumer advisory provide	ded	for raw or undercooked foods					
5	.□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	100	7		Highly Susceptible Po	puli	itions					
		Good Hygienic Practices			DIN DOL	JΤ	Pasteurized foods used;	oreh	ibited foods not offered					
6	DIN DOUT DN/O			26	□N/A			eren er en er	TANKS TO COUNTY TO CONTINUE OF THE COUNTY TO COUNTY					
7	□N □ OUT □ N/O		00.00		l Transfer		Chemical							
12	I	reventing Contamination by Hands		27	□IN □ OF	JT	Food additives: approved	and	properly used					
8	MIN OUT NO	Hands clean and properly washed			□N/A									
9	ĎIN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved	28	□IN □ OL □N/A	JT	Toxic substances properly	ider	ntified, stored, used					
9	□N/A □ N/O alternate method properly followed					C	onformance with Approve	d P	rocedures					
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible			□IN □OL	2009/2009/20	Compliance with Reduced		Maria de la Particia de la Calaca de Maria de Calaca de					
		Approved Source		29	□Ņ/A		specialized processes, ar							
11	□UOUT NI	Food obtained from approved source		30	ÚIN □OL	JT	Special Requirements: Fre	anh	luino Production					
12	/□IN □OUT	Food received at proper temperature		30	□N/A □ N/C	0	Special Requirements, Fre	7511	dice Froduction					
		Food in good condition, safe, and unadulterated		31	□ IN □ OL □ N/A □ N/		Special Requirements: He	at T	reatment Dispensing Freezers					
13	,⁄⊒IN □OUT				DIN DOL									
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ston	n Processing					
행.		Protection from Contamination	45.0	20	عN □ OL		Special Requirements: Bu	16.35	ator Machine Criteri-					
15	□ IN □ OUT	Food separated and protected		33	□ N/A □ N/0	0	Special Requirements: Bu	IK VV	ater Machine Criteria					
13	□N/A □N/O	Todu separated and protected			□IN □OL	JT	Special Requirements: Ac	idifie	d White Rice Preparation					
16	□IN □OUT · □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DN/A □ N/O		Criteria		a Timo Tuoo Tioparadon					
/-		Proper disposition of returned, previously served,			DIN DOL	JT								
17	DIN DOUT	reconditioned, and unsafe food		35	☑ N/A		Critical Control Point Inspe	∍ctio	n					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OL	JT	Process Review							
18	DIN DOUT DN/A DN/O	Proper cooking time and temperatures			□IN □ OL	IT.	,							
10	□IN □ OUT	Proper reheating procedures for hot holding		37	□N/A	- 1	Variance							
19	¹ÚN/A □ N/O	Froper reseasing procedures for not notaling				•	1, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,							
20	□IN □ OUT	Proper cooling time and temperatures		, r.,	ale 6 e -4	ar- '	food proposition and the	_	al amanda e a first					
د.	□N/A □ N/O	. 10po. 300mig and and composition					food preparation practice as the most significant co							
21	□IN □ OUT -□N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.										
22	ZIN DOUTDNA	Proper cold holding temperatures			blic health ess or injur		erventions are control m	eas	ures to prevent foodborne					

State of Ohio

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

Nar	ne of Facility	he commented sto	0	Type of Inspection	Date								
	T(MC F	THE COMMENT OF SIDE	Constant Con	62(1)(() () () .	13 10100								
GOOD RETAIL PRACTICES													
	Good Retail Practic	ces are preventative measures to control the introd		. chemicals, and physical objec	ets into foods.								
M		status (IN, OUT, N/O, N/A) for each numbered item: IN											
	Salah da kacamatan	Safe Food and Water	s views de la seegen faller	Utensils, Equipment and Vend									
38	D'N □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 □ IN □ OUT	Food and nonfood-contact of designed, constructed, and	surfaces cleanable, properly used								
39	□IN □OUT □N/A	Water and ice from approved source	55 🖸 IN 🗆 OUT 🗈		alled, maintained, used; test								
	Foo	od Temperature Control		Strips Nonfood-contact surfaces of									
40	□ IN □ OUT □ N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 IN II OUT	Physical Facilities	lean								
41	☑ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 🔲 IN 🗆 OUT 🗈	□N/A Hot and cold water available	Hot and cold water available; adequate pressure								
42	☑ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58 🔲 IN 🗆 OUT	Plumbing installed; proper	Plumbing installed; proper backflow devices								
43	□·IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O										
		Food Identification	59 🔲 IN 🗆 OUT 🛭	□N/A Sewage and waste water pro	perly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60 □ IN □ OUT □	□N/A Toilet facilities: properly cons	tructed, supplied, cleaned								
	Prevent	tion of Food Contamination	61	□N/A Garbage/refuse properly disp	osed; facilities maintained								
45	☑ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 🔲 IN 🗆 OUT	Physical facilities installed, moutdoor dining areas	naintained, and clean; dogs in								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O	outdoor driving droug									
47	□ IN □ OUT □N/A	Personal cleanliness	63 🗆 IN 🗆 OUT	Adequate ventilation and ligh	iting; designated areas used								
48		Wiping cloths: properly used and stored	64 IN OUT	□N/A Existing Equipment and Facilit	ies								
49		Washing fruits and vegetables Proper Use of Utensils		Administrative	aller og en state fra 1992 og en sen en se skale fra 1992 og en se skale fra 1992 og en se skale fra 1992 og e Benne skale fra 1992 og en								
50		In-use utensils: properly stored	65 DIN DOUTE	⊒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	☑ ÎN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used		10000									
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C Mark "X" in appropriate box for COS and R COS=corn											
Iter	n No. Code Section Priori	ty Level Comment			COS R								
		<u> </u>		SACL TO A KILL									
			<u>y</u>	· · · · · · · · · · · · · · · · · · ·									
		V	· · · · · · · · · · · · · · · · · · ·										
<u></u>				,									
		· · ·		_:									
					0 0								
Per	son in Charge			Date: 10 1-2									
	- KJ U	A CONTRACTOR OF THE PARTY OF TH	1	Date: ()-13	-25								
Env	rironmental Health Specialist		Licensor	· DOME									
PR	NORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL		Page									

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