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

_												
Name of facility						Lice	nse Number	Date				
_	<u> 1219</u>	<u>6 DISSA</u>		OFSO DRFE 11 ACI/					129/25			
Ad	ddress		City/S	City/State/Zip Code								
	U571 OV	comen belonship of	\bigcirc	CUMMUNICH CR3G								
Lie	cense holder		Inspe	spection Time Travel Time Category/Descripti					y/Descriptive			
	MALCHACLO	I PRUVET .		0	0		36		35			
Ту	pe of Inspection (chec	ck all that apply)				Follo	w up date (if required)	Wate	er sample date/result			
T		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Re	eview	/ ☐ Follow up)		(if re	equired)			
ᆜ	Foodborne Li 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						11	100/105			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
N	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	W. 5	Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DINA	Person in charge present, demonstrates knowledge, a	nd	23	DIN DOUT		er date marking and dis	spositio	n .			
2	DIN DOUT DN/A	performs duties Certified Food Protection Manager		ļ		,						
		Employee Health		24	DIN DOUT		Time as a public health control: procedures & records					
3		Management, food employees and conditional employee	s;			Consumer Advisory						
	DIN DOUT DINA	knowledge, responsibilities and reporting		25	DIN DOUT	T Cons	sumer advisory provided	for rav	w or undercooked foods			
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	ıte		ĮEN/A		ihly Susceptible Popu					
3	I BIN DOOT DIVA	Good Hygienic Practices	11.5		DIN DOUT	т						
6	,□ÎN □ OUT □ N/O			26	□N/A	Past	eurized foods used; pro	hibited	foods not offered			
7	□ IN □ OUT □ N/O	L	New Black				Chemical					
		reventing Contamination by Hands		27	IN DOUT	T Food	d additives; approved ar	nd prope	erly used			
8	DIN DOUT DN/O	Hands clean and properly washed			□Ñ/A							
	OUT OUT	No bare hand contact with ready-to-eat foods or approv		28	□IN □ OUT □N/A	T Toxi	c substances properly ide	entified,	stored, used			
9	□N/A □ N/O	alternate method properly followed	Manage			Conforn	nance with Approved	Droged				
10	ÚIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible			пи поит	COLUMN TO SECURE	Compliance with Reduced Oxygen Packaging, other					
		Approved Source	1 (a) (b)	29	.∐.N/A	plan						
11	DIN DOUT	Food obtained from approved source		30	□IN □ OUT		cial Requirements: Fresh	Juice F	Production			
12		Food received at proper temperature			DIN DOUT							
13	□ÎN □OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O		Special Requirements: Heat Treatment Dispens					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	DIN DOUT	I Shor	cial Requirements: Custo	m Proc	essing			
		Protection from Contamination		-	□N/A □ N/O □IN □ OUT	r						
	□IN □OUT			33	DN/A DN/O		etál Requirements: Bulk \	Vater M	lachine Criteria			
15	□N/A □N/O	Food separated and protected			□IN /☐OUT	Γ / Snec	cial Requirements: Acidif	ad Whi	ta Pico Proporation			
16	ON OUT	Food-contact surfaces: cleaned and sanitized	No. 1	34	□N/A, □N/O	Crite		CG VVIII				
17	DIN DOUT	Proper disposition of returned, previously served,	20	2.5	□JŃ □,OUT	F. O.:	-10-1-15-1-1		· /			
n /	,	reconditioned, and unsafe food		35	DIN DOUT		cal Control Point Inspecti	on .				
		rature Controlled for Safety, Food (TCS food)		36	□IN /□OUT □N/A	Proc	ess Review		47.22			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	1	-						
	DIN DOUT			37	□IN □OUT □N/A	Varia	ance					
19	□N/A □-N/O	Proper reheating procedures for hot holding			l	L						
20	DIN DOUT	Proper cooling time and temperatures		p:	ek factore or	re food o	eneration practices a	and or-	unlavaa hakeedee			
	□N/A □ N/O			tha	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21	□IN □ OUT □N/A ☑ N/O	Proper hot holding temperatures		foodborne illness.								
22	_⊡Ń □ OUT□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio

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

Type of Inspection

Date

_		DE	<u> 46</u>	D 412224			KITKIKI	11/39,	1013	<u>5 </u>	
				GOOD RETAIL	PRA	CTICES			a Sikki Ke	Talkan in	
	Good Re	tail Practi	ces are _l	preventative measures to control the introd	MINERAL TRANSPORT	-0,10 F0000-1017 S402-1600-110-1201-0-0-0-11 (2-101-1-1-1-101-	micals, and physical ob	jects into foods.	e de la companya de l		
Ma	ark designated cor	npliance s	tatus (IN	, OUT, N/O, N/A) for each numbered item: IN	l=in co	e interest de la mai de la companya		malata in the first of the second	t applica	able	
			Safe Food	d and Water		enados ados abelego (U I	tensils, Equipment and V Food and nonfood-conta	V. C.	oblo pro	norly.	
38	☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized			ized eggs used where required	54	DIN DOUT	designed, constructed, a		able, pro	репу	
39	□IN □OUT □N		Water and ice from approved source od Temperature Control			□ IN □ OUT □N/A	A Warewashing facilities: installed, maintained, used; tes strips				
40		/A 🗆 N/O	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 TI IN OUT NA Hot and cold water available; adequate press					
42	□ IN □ OUT □N	/A 🛮 N/O	Approved thawing methods used			58 ☐ IN ☐OUT Plumbing installed; proper backflow devices					
43	□ IN □ OUT □N	/A	Thermometers provided and accurate			□N/A □ N/O					
			Food Identification			☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed					
44	□ IN □ OUT		Food properly labeled; original container			□ IN □ OUT □N/A	IN/A Toilet facilities: properly constructed, supplied, cleaner				
		Preven	tion of F	ood Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; facilities maintain				
45	45 IN OUT			rodents, and animals not present/outer	62	□1N □ OUT	Physical facilities installed	I, maintained, and	clean; do	gs in	
46	□·IN □ OUT		openings protected 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	l areas u	sed	
48	☐ IN ☐ OUT ☐N/A ☐ N/O		Wiping cloths: properly used and stored			.□ IN □ OUT □N/A	Existing Equipment and Fa	acilities			
49	☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetable					Administrative					
			100007-0001-000	se of Utensils	65	□ IN □ OUT □N/A	901:3-4 OAC	500 Co.		a de construito	
50		/A LI N/O		utensils: properly stored s, equipment and linens: properly stored, dried,		J.11. 13 00 1 11.11.					
51	□ IN □ OUT □N		handled	•	66	□ IN □ OUT □N/A	3701-21 OAC	·			
52				use/single-service articles: properly stored, used esistant, cloth, and latex glove use							
53		IA LI IVIO	SidSti-te	Observations and C	orre	ctive Actions					
			The second secon	X" in appropriate box for COS and R: COS =com	100	And the second s	n R≒repeat violation				
Iten	n No. Code Section	on Priori	ty Level	Comment		green and the second			cos	R	
				Kan actur	1	V) 1/19	(DC(AHO))	(
					} 	·					
		_									
		-						م.			
		· .						<u> </u>			
				/ /	#	A					
		-		1	/	/		······································			
						/			/0		
- 1 / 1 / 1 / 5 / 5 / 1 / 1 / 0 · 1 / 1 / 0 · 1											
Person in Charge Date:											
Environmental Health Specialist Licensor:											
PRIORITY LEVEL : C - CRITICAL NC NON CRITICAL											

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

Name of Facility