State of Ohio

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

Na	me of facility	× (10.205)	Check				License Number		Date	
	- LUV VEA	2 Carried	□_FS	0	□ RFE		(04		11/8/22	
Ac	Idress	5 calerins main street	City/Sta	ate/Zi	p Code		a C 1 .		/	
	1196	MAKELIN	60	LP.	MUI	U	1, CH (1)	> <	6	
Lie	cense holder		Inspect	ion T	ime	Tra	vel Time	Cate	egory/Descriptive	
	77 LMM	ers lakeing me	{	0	\bigcirc				-65	
Ту	pe of Inspection (chec	k all that apply)	l	*****			Follow up date (if required	I)	Water sample date/result	
- P		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Revi	iew [∃ Follow ι	up			(if required)	
	Foodborne LI 30 Day	□ Complaint □ Pre-licensing □ Consultation								
		FOODBORNE ILUNESSRISKO ACKO	RS AN	D Pl	JBLIC I	HEAI		5		
N	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered i	The second secon	DOMESTIC STREET	MANUAL PROPERTY.	NAME OF TAXABLE PARTY.		Market State of State	served N/A =not applicable	
		Compliance Status		Compliance Status						
	en e	Supervision		e de la companya de La companya de la companya de l	Tim	ne/Ten	nperature Controlled for Sa	MANAGER SWOOTS	Food (TGS food)	
1	.☑IÑ □ OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd ,		IN □O		Proper date marking and	dienc	eitlon	
		performs duties			N/A D N		Tropor date marking and	шорс	i i i i i i i i i i i i i i i i i i i	
2	OUT ON OUT	Certified Food Protection Manager Employee Health			IN 🗆 O		Time as a public health co	ntrol:	procedures & records	
22024		Management, food employees and conditional employee	es:				Consumer Advis	ory		
3	DIN DOUT DN/A	knowledge, responsibilities and reporting		'D I	IN 🗆 O	UT	Consumer advisory provid	ded fo	or raw or undercooked foods	
4	OUT ON/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		L	N/A	21.25.24				
5	□IÑ □OUT □ N/A	Good Hygienic Practices	118		IN 🗆 O	NIT	Highly Susceptible. Po			
6	"DIN DOUT DN/O		2		N/A		Pasteurized foods used;	prohit	oited foods not offered	
7		No discharge from eyes, nose, and mouth					Chemical .			
	The second contract the second	eventing Contamination by Hands.		27 I	IN DO	TU	Food additives: approved	and	properly used	
8	.□IN □ OUT □ N/O	Hands clean and properly washed			N/A				The second secon	
	DIN DOUT	No bare hand contact with ready-to-eat foods or appro	ved	28° I	IN □ O N/A	UT	Toxic substances properly	ident	lfied, stored, used	
9	√ÚN/A □ N/O	alternate method properly followed					│ onformance with Approve	4 6.		
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible			IN 🗆 O	and the same of	Compliance with Reduced			
		Approved Source		20° I	N/A		specialized processes, ar			
11	□IN □OUT	Food obtained from approved source	;		IN □O		Special Requirements: Fre	sh Ju	ice Production	
12	□IN □OUT □N/A ☑N/O	Food received at proper temperature			IN DO					
13		Food in good condition, safe, and unadulterated			N/A D N		Special Requirements: He	at Tre	eatment Dispensing Freezers	
14	DIN DOUT	Required records available: shellstock tags, parasite			IN DO		Special Requirements: Cu	stom	Processing	
572	⊡N/A □N/O	destruction	DOMANO I	<u> </u>	.N/A □ N/					
12/10	DIN DOUT	Protection from Contamination:			IN □O N/A □ N		Special Requirements: Bu	lk Wa	ter Machine Criteria	
15	□N/A □N/O	Food separated and protected		4 500			Control Description And		William Disamond	
16	.□IN □OUT	Food-contact surfaces: cleaned and sanitized	3	34 H	IN O	/O	Special Requirements: Aci Criteria	anea	white Rice Preparation	
	□N/A □N/O	Proper disposition of returned, previously served,			IN 🗆 O	IIT				
17	□ÎN □OUT	reconditioned, and unsafe food		45	N/A	•	Critical Control Point Inspe	ection		
		rature Controlled for Safety Food (ILCS food)	3	lis i	IN 🗆 O	UT	Process Review			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			Ņ/A					
			3		IN DO	UT	Variance			
19	□IN □ OUT .⊡N/A □ N/O	Proper reheating procedures for hot holding	-							
00	□IN □ OUT	Droper cooling time and townsystems			_					
20	□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee be that are identified as the most significant contributing factors to						
21	□IN □ OUT □N/A □ Ñ/O	Proper hot holding temperatures		foodborne illness.						
	LIN/A LI" N/O			Publ	ic healtl	h inte	erventions are control m	eası	res to prevent foodborne	
22	□ÍN □ OUT □N/A	Proper cold holding temperatures			s or inju					

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Name of Facility	Type of Inspection Date	7 - 200								
RAME OF FACILITY ROMERS COTERING	Standa 701 11/9/	<u> (2)</u>								
GOOD RETAIL	PRACTICES									
Good Retail Practices are preventative measures to control the introd										
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN	N=in compliance OUT=not in compliance N/O=not observed N/A=no	t applicable								
Safe Food and Water	Utensils, Equipment and Vending									
38 PIN OUT NA NO Pasteurized eggs used where required	54 , P IN OUT Food and nonfood-contact surfaces cleans designed, constructed, and used	able, properly								
39	55	d, used; test								
40 DIN DOLT DINA DINO Proper cooling methods used; adequate equipment	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean									
for temperature control 41 ☐ IN ☐ OUT ☐ N/A ☐ N/O Plant food properly cooked for hot holding	Physical Facilities 57	roscuro								
42 ☐ IN ☐ OUT ☐ N/A ☐ N/O Approved thawing methods used 43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate	58	es.								
Food Identification	59 🗓 IN 🗆 OUT 🗆 N/A Sewage and waste water properly disposed									
44 □ IN □ OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐ N/A Toilet facilities: properly constructed, supplied	d, cleaned								
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐ N/A Garbage/refuse properly disposed; facilities n	naintained								
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and outdoor dining areas	clean; dogs in								
46 ☐ IN ☐ 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 lighting; designated	l areas used								
48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64- ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities									
49 ☑ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Proper Use of Utensils	Administrative									
50 🗵 IN 🗆 OUT □N/A □ N/O In-use utensils: properly stored	65 I IN OUT IN/A 901:3-4 OAC									
51 Utensils, equipment and linens: properly stored, dried, handled	66 □ IN □ OUT □N/A 3701-21 OAC									
52 IN OUT N/A Single-use/single-service articles: properly stored, used										
53 IN I OUT IN/A I N/O Slash-resistant, cloth, and latex glove use										
Observations and C										
Mark "X" in appropriate box for COS and R: COS=corr	ected on-site during inspection R=repeat violation	cos R								
DOIS TO CLOS	10 00000100									
- CAIDE CICK	101101011									
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		1 2 2								
	, /									
Person in Charge	Date:	1 4 1 4								
1 / MUNION CON 1 19103										
Environmental Health Specialist Licensor:										

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL