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

Name of facility C							License Number	Date			
140		6 478		Check one □ FSO □ ŘFE			255		11/13/23		
Δ.	Idress	7.6					1 0000		11/12/62		
AC		11 155 12 13	7.	City/State/Zip Code							
120/ RUSS RD				() () ((()) ((()) (()) (())			<u> </u>				
License holder Insi					()	Tra	vel Time	Ca	ategory/Descriptive		
	24 C	30° LC	(5	>			/ No 2				
-	pe of Inspection (chec Standard □ Critical 0	k all that apply) Control Point (FSO) □ Process Revlew (RFE) □ Varia	nce Re	view	□ Follow ur		Follow up date (if required	(k	Water sample date/result (if required)		
1		☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 110	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	ш т опо н ир				, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
			73750000000	on and and							
	The state of the s	FOODBORNE ILLNESS RISK FACTO	Victoria de la constantina della constantina del	THE PERSON NAMED IN	AN ARM OF A PARTY	1970/2017/201		September 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 applications application of the compliance of the											
12700		Compliance Status	0.000	Compliance Status Time/Jemperature Controlled for Safety, Food (TCS) food)							
120		Supervision	24		IIMe □IN □ OU	1000	iperature Controlled for Sa	itety	/ Hood (ICS food)		
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, performs duties	ino 2	23~			Proper date marking and disposition				
2	□IN □ OUT □ N/A	Certified Food Protection Manager		24 NA NO Time as a public health control: procedures & rec					l: procedures & records		
		Employee Health					Consumer Advis				
3	DIN DOUT DINA	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		□IN □ OU	T		enema de			
4	- din □ out □ n/a	Proper use of restriction and exclusion		25	.⊟N/A		Consumer advisory provi	ded	for raw or undercooked foods		
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its			norman entre	Highly Susceptible Po	pul	ations at the second		
6	□IN □OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	7844	26~	□IN □ OU □N/A	T	Pasteurized foods used;	proł	nibited foods not offered		
7	DIN DOUT DNO	No discharge from eyes, nose, and mouth		THE COLUMN THE			Chemical				
	B. C. C. B.	eventing Contamination by Hands			□IN □ OU	Ť		ORNERS .			
8	. □N □ OUT □ N/O	Hands clean and properly washed		27	□ N/A		Food additives: approved	and	d properly used		
	FIN FIGURE	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	21	28	Toxic substances properly identified, store			ntified stored used			
9	DIN DOUT		ved 2		□N/A			10.2364			
	HÍN HOUT HAVA			3.74 3.74	I ment are a reason and a succession	STATE OF THE PARTY OF	onformance with Approve	STREET, STREET,			
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible Approved Source:		29	I⊡IN □ OU'	T	Compliance with Reduced specialized processes, as				
11	DIN □OUT	Food obtained from approved source	MATERIAL SERVICES	30	□IN □OU	T					
12	DIN DOUT	Food received at proper temperature			□N/A □ N/C		Special Requirements: Fre		Juice Production		
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated		31 IN I OUT		T)	Special Requirements: He	reatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite		-	□ÌN □O∩.		0 110 1 10				
14	□N/A □N/O	destruction		32	ĺ N/A □ N/C		Special Requirements: Cu	stor	m Processing		
		Protection from Contamination		33	DIN DOU		Special Requirements: Bu	ılk V	Vater Machine Criteria		
15	DIN DOUT	Food separated and protected		<u> </u>	□N/A □ N/C	, 					
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34	□IN □ OU' □N/A □ N/C		Special Requirements: Ac	idifie	ed White Rice Preparation		
16	□N/A □N/O						Ontona.				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □N/A	ľ	Critical Control Point Inspe	ectic	on		
	Time/Jempe	ature Controlled for Safety (Food (ICS food)			□IN □OU	Т	D D(
18	,⊒IN □ OUT	Proper cooking time and temperatures	accentración.		□N/A		Process Review				
	□N/A □ N/O	,		37	□IN □ OU.	Т	 Variance				
19	□IN □ OUT □N/A □- N/O	Proper reheating procedures for hot holding		<u> </u>	□N/A						
	DIN D OUT										
20	□N/A □ N/O	Proper cooling time and temperatures					ood preparation practice				
	DIN DOUT	Proper hat holding temperatures			it are identifi odborne illne		as the most significant co	ontr	ributing factors to		
21	□N/A □ N/O	Proper hot holding temperatures		ľ			rventions are control m	ים	cures to prevent foodborns		
22	OIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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.													
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													
			. — — s	Safe Food	I and Water			Utensils, Equipment and Vending	ne contratable for the state of				
38	IN □ OUT □ N/A □ N/O Pasteurized eggs used where required			ized eggs used where required	54	□ и □ оит	Food and nonfood-contact surfa designed, constructed, and used		e, prop	perly			
39 .□ IN □ OUT □ N/A				Water a	nd ice from approved source	55	55 TI'N DOLT DNA Warewashing facilities: installed, maintained, u						
For			. Foo	Contractor of the Contractor o	erature Control			Nonfood-contact surfaces clear					
			□ N/O		cooling methods used; adequate equipment erature control	56		Physical Facilities					
41 -	41 ZÍ IN OUT ON/A ON/O P			Plant fo	od properly cooked for hot holding	57 N OUT N/A Hot and cold water available; adequate pr							
42			□ N/O	Approve	ed thawing methods used	58	58 ☐-IN ☐OUT Plumbing installed; proper backflow devices						
43		N □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O						
			i ingga	Food Id	entification	59	-D'IN DOUT DN/	y disposed					
44 .	44 J⊒ IN □ OUT			Food properly labeled; original container			60 -□ IN □ OUT □N/A Toilet facilities: properly constructed, suppli						
			Preven	tion of F	ood Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed	l; facilities maiı	ntaineo	t		
45 -	45 🛍 IN 🗆 OUT		Insects, rodents, and animals not present/outer openings protected			□ IN⊡″OUT	Physical facilities installed, mainta outdoor dining areas	ained, and clea	an; dog	js in			
46	S - TIN TIOUT			Contamination prevented during food preparation, storage & display			□N/A □ N/O						
-				Personal cleanliness			D-IN D OUT	Adequate ventilation and lighting;	designated ar	eas us	ed		
\vdash		OUT IN/A		Wiping cloths: properly used and stored			_□ IN □ OUT □N//	A Existing Equipment and Facilities					
49	il II	N □ OUT □N/A [WOOD STREET		g fruits and vegetables e of Utensils	22,5		Administrative					
50						65		901:3-4 OAC					
1	-	il Itanaila, aquinment and linene; preparly stored, dri					IN OUT-ON	1 2704 24 OAC					
\vdash	handled				sea/single_service articles; properly stored used	66		3701-21 OAC					
4					Observations and C	orre	ctive Actions						
Item	NA NA	Code Section	Driori	Mark "> ty Level	⟨" in appropriate box for COS and R: COS=correct COS				- 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 				
C	12	11.5AA	N	~	OVERCE SEALS ON	Olf	20 WH NO	ecting accord	d	cos	R		
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					Obserted Star und	16	017.761 DVE		ic/				
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Person in Charge Date: 11-13-									-27)			
Envi	ronn	nental Health Sp	ecialist	1/0	Licensor:	The Control of the Co	No. of Street	,					
L	1XHD												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 🔍 of 🔍

Name of Facility