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

Na	ame of facility	04 422705	2	Check one ばにの ロロロ			License Number		Date		
Taco Bell #33 195 /				ĎFSO □RFE			1301 111		1111120		
1120 6 RUSS RUCEP (0					ty/State/Zip Code O PCONOI (
License holder Insp				() ())	Trav	vel Time	Ca	itegory/Descriptive		
Type of Inspection (check all that apply)							Follow up date (if required	i)	Water sample date/result		
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					r □ Follow up				(if required)		
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation											
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						
5		Supervision		Time/Temperature Controlled for Safety, Food (TCS food)							
1	□ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23-			Proper date marking and	dis	position		
2	│ □IN □ OUT □ N/A	J		24	□ІИ □ ОО		Time as a public health co	ntro	: procedures & records		
建筑		Employee Health Management, food employees and conditional employees	W. 45		□N/A □ N/C		Consumer Adviš				
3	OUT N/A	knowledge, responsibilities and reporting	·	25	□IN □ OU	T			The second secon		
4	OIN OUT N/A	Proper use of restriction and exclusion			□N/A	Market Shell	Consumer advisory provided for raw or undercooked foods				
5	□IN □OUT □N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	nts		DIN DOU	an parent	Highly Susceptible Ro	pul	ations		
6	,□IN □OUT □ N/O			26	N/A		Pasteurized foods used;	prof	ibited foods not offered		
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical				
8	OUT 🗆 N/O	reventing Contamination by Hands Hands clean and properly washed		27	DIN DOU	T	Food additives: approved	and	properly used		
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro	ved	28-	□IN □ OU □N/A	Т	Toxic substances properly	ide	ntifled, stored, used		
		, i				C	onformance with Approve	d F	rocedures		
10	│□IN □OUT □N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □·OU	Т	Compliance with Reduced specialized processes, ar				
11	DIN □OUT	Food obtained from approved source			DIN DOU	т					
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30).	Special Requirements: Fre	esh .	Juice Production		
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	N/A N/C		Special Requirements: He	at T	reatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU		Special Requirements: Cu	stor	n Processing		
	DIN DOUT	Protection from Contamination		33			Special Requirements: Bu	lk W	ater Machine Criteria		
1.5	[™] N/A □ N/O	Food separated and protected		34			Special Requirements: Ac	idifie	ed White Rice Preparation		
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized	_	34	□N/A □ N/O)	Criteria				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	1	35	□N/A □N/A	ſ	Critical Control Point Inspe	ectic	n		
	Control of the contro	rature Controlled for Safety Food (TCS food)		36	□IN □OU [.]	Т	Process Review				
18	DN/A D N/O	Proper cooking time and temperatures		37		T	Vorionas				
1.91	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			⊡'N/A	. return	Variance		· · · · · · · · · · · · · · · · · · ·		
20.	, DIN DOUT DN/A DN/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne							
21	OUT OUT	Proper hot holding temperatures									
22	- □ N/A □ OUT □ N/A	Proper cold holding temperatures			ess or injury		r ventions are control m	eas	sures to prevent toodborne		

State of Ohio

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

Name of Facility									
106 Ben # 33795	Type of Inspection Date								
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									
Safe Food and Water	Utensils, Equipment and Vending								
38 / IN OUT IN/A N/O Pasteurized eggs used where required	54 □ IN □ OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, used; test strips								
40 FINDOUT DN/A DN/O Proper cooling methods used; adequate equipment	56 DIN OUT Nonfood-contact surfaces clean								
Tor temperature control	Physical Facilities								
41 □ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding 42 □ IN □ OUT □N/A □ N/O Approved thawing methods used	57 🖸 1N 🗖 OUT 🗍 N/A Hot and cold water available; adequate pressure								
43 IN I OUT IN/A Thermometers provided and accurate	58 □ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O								
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, cleaned								
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained								
45 In Out Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and clean; dogs in								
46 ✓□ IN □ OUT Contamination prevented during food preparation, storage & display	□N/A □ N/O outdoor dining areas								
47 OUT N/A Personal cleanliness	63 IN IN OUT Adequate ventilation and lighting; designated areas used								
48 I N OUT ON I N/O Wiping cloths: properly used and stored	64 IN OUT IN/A Existing Equipment and Facilities								
49	Administrative								
50	65 🗆 IN 🗆 OUT/🗆N/A 901:3-4 OAC								
51 ☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled	66 IN OUT IN/A 3701-21 OAC								
52 DIN OUT N/A Single-use/single-service articles: properly stored, used									
53 IN OUT N/A N/O Slash-resistant, cloth, and latex glove use	1								
Observations and Corrective Actions									
Mark "X" in appropriate box for COS and R: COS≒cor	rected on-site during inspection. R=repeat violation								
Som too. Code assertion 1 monty Level Comment	Q_{1} Q_{2} Q_{3} Q_{4} Q_{5} Q_{5								
SUMSACCH									
CKHICAL COHIC	d pently 110 dirical victoriano								
Person in Charge Date: 1-1-23									
Environmental Health Specialist Licensor:									

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

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