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

		••	- The state of the					I i a a sa Aliumban	T.S.				
Na	me of facil		- 1 April ou sold alexa		ick one ÍFSO □ RFE			License Number	Date				
1.50	frech	40	at Molcreyde dub			11/14/25							
Ac	idress		1 10 - 0	City/S	City/State/Zip Code								
	73	<u> 70 i</u>	motorycle D/2	Q	Confenuicce, CH US331								
Lie	cense hold		,	Insped	ction	Time	Trav	vel Time Category/Descriptive					
	1 rea	(+1	orty Morryce (lub)		14	()		26	11635				
Ту		<u>/</u>	ck all that apply)	l		<u></u>	<u> </u>	Follow up date (if required)	Water sample date/result				
	Standard		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Re	view	☐ Follow u	р		(if required)				
Ц	Foodborne	□ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					11/16/16					
	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								
		9.0	Supervision		Time/Temperature Controlled for Safety, Food (TCS: food)								
1		OUT 🗆 N/A	Person in charge present, demonstrates knowledge, as	nd	23	⊡IN □ OL		Proper date marking and d	lisposition				
	A		performs duties			□ N/A □ N/0							
2		OUT 🗆 N/A	Certified Food Protection Manager Employee Health	460	24			Time as a public health cont	rol: procedures & records				
MINE.			Management, food employees and conditional employee	s:				Consumer Advisor	V. Carrier				
3		DUT N/A	knowledge, responsibilities and reporting	Ĺ.	STREET, CO.		400000000000000000000000000000000000000						
4		A/N 🗖 TUC	Proper use of restriction and exclusion		20	□N/A	nomerce in		ed for raw or undercooked foods				
5		OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hyglenic Practices	nts	33.5			Highly Susceptible Pop	ulations				
6		O/N 🗖 TUC			26	□IN □ OU □.N/A	, ,	Pasteurized foods used; pr	ohibited foods not offered				
7		O/N 🗖 TUC	No discharge from eyes, nose, and mouth					. Chemical					
	1	The second secon	reventing Contamination by Hands		27	DIN DOU	JT	Food additives: approved a	and proportions a				
8	.□IN □	OUT N/O	Hands clean and properly washed		21	⊡·N/A		rood additives, approved a	and properly used				
) IIT	No hard hand contact with ready to get foods or approx	_{red} 28	28	□N □ OU	JT	Toxic substances properly identified, stored, used					
9			No bare hand contact with ready-to-eat foods or approval alternate method properly followed			□ N/A	Selfrens						
	CIN CI	A/N 🗖 TUC	Adams to the control of the control					onformance with Approved Procedures					
10	Denia Fi	501 <u>Б</u> 14/А	Adequate handwashing facilities supplied & accessible Approved Source		□ IN □ OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan								
11		DUT	Food obtained from approved source		30	DIN DOU	•						
12		TUC	Food received at proper temperature		30)	Special Requirements: Fres	n Juice Production				
		N/O DUT	Food in good condition, safe, and unadulterated		31_	□IN □OU □N/A □N/O		Special Requirements: Heat Treatment Dispensing Freezers					
13		OUT	Required records available: shellstock tags, parasite			DIN DOU							
14	□N/A□ì	V/O	destruction			□N/A □ N/C		Special Requirements: Cust	om Processing				
		5400 207	Protection from Contamination 12 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		33	□IN □OU		Special Requirements: Bulk	Water Machine Criteria				
15			Food separated and protected			□N/A □ N/C)	opoda regalionolia. Dalic	Water Macrinis Officia				
16		DUT	Food-contact surfaces: cleaned and sanitized			□IN □OU ⊡N/A □N/C		Special Requirements: Acid Criteria	ified White Rice Preparation				
17	DIN C		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Inspec	tion				
		Time/Temps	rature Controlled for Safety Food (TCS food):			□IN □OU	Т	D. D.					
18		OUT	Proper cooking time and temperatures		36 _	□ N/A		Process Review					
19		OUT	Proper reheating procedures for hot holding		37	□IN □ OU □N/A	Т	Variance					
20		OUT	Proper cooling time and temperatures										
			The second secon		Risk factors are food preparation practices and employee behavior that are identified as the most significant contributing factors to								
21			Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
22	dín o	OUT N/A	Proper cold holding temperatures		illness or injury.								

State of Ohio

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

Nar	ne of	Facility	,	, 1	3		Type of	f Inspection	Date				
		- ARG	tul	(44	molenyle ou	3			relazed	11/797:	<u>25</u>		
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.													
M	ark d	esignated comp	200			=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Utensils, Equipment and Vending							
	Ī			1	l∗and Water			Karabanan da karaban d	ood and nonfood-contact s		ole, pro	perly	
38	1	N OUT ON/			zed eggs used where required	54	□,IN □ OUT		esigned, constructed, and ι				
39	9 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control					55	III OUT C	IIW/A I	used; t	test			
				100 mm		56	□ IN □ OUT		trips Ionfood-contact surfaces cl	lean			
40	卢니	N 🗆 OUT 🗖 N/A	N/O		cooling methods used; adequate equipment erature control				Physical Facilities	- The state of the			
41		N □ OUT □N/A	N/O	Plant fo	od properly cooked for hot holding	57]N/A ⊦	lot and cold water available	e; adequate pre	ssure		
42	□ IN □ OUT □N/A □ N/O Appro		Approve	proved thawing methods used		□ IN □OUT	F	Plumbing installed; proper backflow device					
43	3 □ IN □ OUT □N/A Thern			Thermo	meters provided and accurate		□N/A□N/O						
				Food Id	entification	59	√□ IN □ OUT □	IN/A S	Sewage and waste water pro	perly disposed			
44	<u> </u>	N 🗆 OUT		Food pr	operly labeled; original container	60	D IN D OUT D	JN/A T	ollet facilities: properly const	iructed, supplied,	cleane	d	
			Preven	tion of F	ood Contamination	61		IN/A G	Garbage/refuse properly dispo	osed; facilities ma	aintaine	d	
45	اروا	N □ OUT		Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT		Physical facilities installed, maintained, and clean outdoor dining areas			gs in	
46		N □ OUT			ination prevented during food preparation,		□N/A □ N/O		ataoor anning aroas				
47	1	N OUT ON/A			& display al cleanliness	63	□ IN □ OUT	Δ	Adequate ventilation and light	ting; designated	areas u	sed	
48	-	N OUT ON/A			cloths: properly used and stored	64		JN/A E	xisting Equipment and Faciliti	es			
49		N 🔲 OUT 🔲 N/A		<u> </u>	g fruits and vegetables							34°0	
10.50			F	roper Us	se of Utensils				Administrative				
50	<u>,</u> 1	N 🗆 OUT 🗖N/A	N/O	In-use ι	itensils: properly stored	65	□ IN □ OUT □	DN/A 9	01:3-4 OAC				
51	<u></u>	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled					TUO II II	3 	3701-21 OAC				
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used												
53													
	1				Observations and C						7		
ltor	n No	. Code Section	Priori	Mark ") itv Level	K' in appropriate⊧box for COS and R: COS =com │ Comment	ected:	on-site during insi	pection I	R≒repeat violation		cos	R	
1101	11 140	Joue Section	1 111011	ity Lovei	Carres and		7		<i>カタ</i> クティス もっ	·~			
					SCHN CICTURE	(4) 11	15	PECFILV)			
								, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					
									,				
				 -			***************************************						
							, , , , , , , , , , , , , , , , , , ,						
				:									
Person in Charge									Date:	172			
En.	viron	montal Hoalth C			- VENERUS		Linance	•		1,0,2			
Environmental Health Specialist Licensor:													

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

Page d of d