State of Ohio

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

	5.5 UV.					Lion	unco Numbor		Data			
Na	ame of facility	12-d alacte	Checl □ _✓ F	/	□ RFE	Lice	License Number		Date 12/1/25			
7	11/1/1/1/140) was star										
AC	Idress	ankin st	ty/State/Zip Code W(0/1 (1/-4)									
Lie	cense holder	1 10 10000	ction	Time	Travel Tir	,	Ca	tegory/Descriptive				
	TULL UIL	y read Stuff	<u> </u>			0	\perp	10(3)				
Ó		k all/that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	eview	☐ Follow up	Follo	w up date (if require	∌d) 	Water sample date/result (if required)				
l M	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	1	Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food: (TGS food)								
1	☑IN □OUT□N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23,	□IN □ OUT □N/A □ N/O	· · · · · · · · · · · · · · · · · · ·	per date marking and					
2	│□IN □OUT□N/A	Certified Food Protection Manager Employee Healtri		24	□IN □ OUT □N/A □ N/O	Time	as a public health c	ontrol	: procedures & records			
3	DIN DOUT DN/A	Management, food employees and conditional employee	es;				Consumer Advi	sory				
4	DIN DOUT DIN/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	-	25	□IN □ OUT □N/A	Con	sumer advisory prov	vided	for raw or undercooked foods			
5	DIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	75 (A) 7 5		Hiệ	ghly Susceptible/Pi	opula	itions.			
6	□IN □OUT□N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OUT □N/A	Past	eurized foods used;	; proh	ibited foods not offered			
7	ZIN DOUT DN/O						Chemical					
		eventing Contamination by Hands		27	□IN □ OUT	Foor	d additives: approve	d and	nroperly used			
8	DÍN DOUT NO	Hands clean and properly washed			□ N/A	1 000	additives. approve	<u> </u>	properly used			
9	,⊠IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 -	□IN □ OUT □N/A	Toxi	c substances properl	ly ider	ntified, stored, used			
							nance with Approv	/ed P	rocedures			
10 4%	1□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OUT □N/A	00.,	npliance with Reduce cialized processes, a		ygen Packaging, other ACCP_plan			
11	DIN DOUT	Food obtained from approved source		30	ÍIN □OUT	Sper	cial Requirements: Fi	resh.	luice Production			
12	ON/A ON/O	Food received at proper temperature	-		□N/A □ N/O □IN □ OUT	<u> </u>						
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O		cial Requirements; H	leat T	reatment Dispensing Freezers			
14	□IÑ □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			□IN □ OUT □N/A □ N/O	Spec	cial Requirements: C	uston	n Processing			
	DIN DOUT	Protection from Contamination		33	□IN □OUT □N/A □N/O	Spec	olal Requirements: B	ulk W	ater Machine Criteria			
15	□N/A □N/O	Food separated and protected			DIN DOUT	Snor	nial Paguiraments: A	oldific	ed White Rice Preparation			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized			□N/A □ N/O	Crite			d writte Nice Preparation			
17	.⊠íN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □N/A	Critic	cal Control Point Insp	pectio	n			
(j.)		rature Controlled for Safety Food (TCS food)		36	□ÍN □ OUT	Proc	ess Review					
18	DIN DOUT	Proper cooking time and temperatures		-	□N/A □IN □OUT							
19	□N/A □ N/O	Proper reheating procedures for hot holding		37	DINA DOO!	Varia	ance					
20	DIN DOUT	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	DIN OUT	Proper hot holding temperatures										
22	OIN OUTONA	Proper cold holding temperatures			ess or injury.		TOTIO OF COUNTY	neas	idios to bievetit toodbome			

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Nan	ne of Facility	a sur and last	Type of Inspection Date							
	<u> </u>	a city went start	5-010000 12/11/3							
EMERGED 2		V								
			IL PRACTICES 1. '							
,,			troduction of pathogens, chemicals, and phys]cal objects into foods. n: IN=in compliance OUT.⊨not in compliance N/Q=not observed N/A=not applicable							
IVI		Safe Food and Water	Utensils, Equipment and Vending							
38	□ IN □ OUT □N/A □ N/O		54 DIN DOUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used							
39	□ IN □ OUT □ N/A	Water and ice from approved source	Wareweeking Facilities upstalled maintained week to t							
	Foo	od Temperature Control	55 I IN OUT ON/A strips							
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56 IN OUT Nonfood-contact surfaces clean Physical Facilities							
41	☐ ÎN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure							
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								
		Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed							
44		Food properly labeled; original container	60 ☐ IN ☐ OUT ☐ N/A Tollet facilities: properly constructed, supplied, cleaned							
	Preven	l ition of Food Contamination	61 □-IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained							
45	☑ IN □ OUT	Insects, rodents, and animals not present/outer	62 IN OUT Physical facilities installed, maintained, and clean; dogs in							
46	TAN ELOUT	openings protected Contamination prevented during food preparation,	□ □N/A □ N/O outdoor dining areas							
46	D'IN DOUT DN/A	storage & display Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designated areas used							
48		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	Administrative							
	r	Proper Use of Utensils								
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 IN OUT IN/A 901:3-4 OAC							
51	□ IN □ OUT □N/A	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, use	9d Be							
53	N/O □ N/A □ N/O	Slash-resistant, cloth, and latex glove use								
Observations and Corrective Actions Mark "X" in appropriate box for COS and R. COS-corrected on-site during inspection. R-repeat violation										
Iten	n No. Code Section Priori	ity Level Comment	COS R							
		- CHS 10016	M O Mandalland							
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			0 0							
_	///////////	2021								
Person in Charge Date: Date: Date: Date:										
Env	Environmental Health Specialist									
LPR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of									

PRIORITY LEVEL: C= CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22) Page 2) of 4