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

Name of facility Ch					10	-	License Number		Date		
i	I an wa clip and a pl				□RFE		10/10/		11/15/23		
Ac	ddress		City/	/State/Zip Code							
act e certel stret Traigh CITY, OH asses									18396		
License holder Insp					on Time	Tra	vel Time		tegory/Descriptive		
sale wath cove				100			a S		7(1)		
Ту	Type of Inspection (check all that apply)				V		Follow up date (if require	d)	Water sample date/result		
_	☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					up		-,	(if required)		
Ľ	Foodborne LI 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						
	Supervision					Time/Temperature Controlled for Safety: Food (TCS food)					
1	/ÓIN □OUT □ N/A	Person in charge present, demonstrates knowledge, as performs duties	nd	23		TUC V/O	Proper date marking and	disp	position		
2	│□IN □OUT□N/A	Certified Food Protection Manager Employee Health		24			Time as a public health co	ntrol	: procedures & records		
		Management, food employees and conditional employee	s:			110	Consumer Advis	ory			
3	ØN □OUT □ N/A	knowledge, responsibilities and reporting	-,	25		OUT	Consumer advisory provi	ded.	for raw or undercooked foods		
<u>4</u> 5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	te		☑N/A			en occusion			
3		Good Hygienic Practices	10			OUT	Highly Susceptible Po				
6		Proper eating, tasting, drinking, or tobacco use		26	□,N/A		Pasteurized foods used;		ibited foods not offered		
7	□JN □OUT □N/O P	No discharge from eyes, nose, and mouth eventing Contamination by Hands		J.			Chemical (100			
8	DÍN DOUT DN/O	Hands clean and properly washed	Bahirat.	27	, DIN DO DN/A	OUT	Food additives: approved	and	properly used		
9	☐ÎN ☐ OUT ☐N/A ☐ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	IN DO	DUT	Toxic substances properly	iden	ntified, stored, used		
		, and the state of				C	onformance with Approve	d P	rocedures		
10	⊠ÍN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	DIN □C □N/A	DUT	Compliance with Reduced specialized processes, as	d Oxy	ygen Packaging, other		
11	□OUT	Food obtained from approved source				DUT					
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30	LI N/A LI N		Special Requirements: Fro	∍sn J 	uice Production		
13	.DIN DOUT	Food in good condition, safe, and unadulterated		31		1/O 1/O	Special Requirements: He	at Tr	reatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ıstom	n Processing		
(1) (1)		Protection from Contamination		33	DIN DC		Special Requirements: Bu	ılk W	ater Machine Criteria		
15	DIN □OUT □N/A □N/O	Food separated and protected		-	, DNA DN	1/O	oposia. Noganomento. De		ator Madrinio Origina		
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Ac Criteria	idifie	d White Rice Preparation		
17	OIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DC	DUT	Critical Control Point Inspe	ection	n		
	The state of the s	rature Controlled for Safety Food (TCS food)		36		DUT	Process Review				
18	☑IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			. ⊿N/A		-		· · · · · · · · · · · · · · · · · · ·		
19	DIN DOUT	Proper reheating procedures for hot holding		37	□IN □ C □N/A	DUT	Variance				
20	DIN DOUT	Proper cooling time and temperatures					ood preparation practice				
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22'	CIIN CI OUT CIN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of inspection 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 Food and nonfood-contact surfaces cleanable, properly O/N 🔲 A/N 🗆 TUO 🔲 NI 🖸. 38 Pasteurized eggs used where required □/IN □ OUT designed, constructed, and used 39 □ IN □ OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test AVID TUO D NI DI-Food Temperature Control 56 □ IN □ OUT Proper cooling methods used; adequate equipment Nonfood-contact surfaces clean 40 .Ó IN 🗆 OUT 🗀N/A 🗀 N/O for temperature control Physical Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O 41 Plant food properly cooked for hot holding IN OUT ON/A Hot and cold water available; adequate pressure ☑ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used 58 ·□ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate 43 . ☐ IN ☐ OUT ☐N/A Food Identification Sewage and waste water properly disposed ☑ IN □ OUT □ IN □ OUT □N/A 44 Food properly labeled; original contained Toilet facilities: properly constructed, supplied, cleaned ☐ IN ☐ OUT ☐N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 45 🔲 IN 🗌 OUT IN I OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, □ IŅ. 🗹 ÓUT 46 storage & display 63 □ IN 1 OUT ☑ IN ☐ OUT ☐N/A Adequate ventilation and lighting; designated areas used 47 Personal cleanliness ☑ IN ☐ OUT ☐ N/A ☐ N/O 48 Wiping cloths: properly used and stored DIN DOUT DN/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT. □N/A 50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 66 IN OUT ON/A 3701-21 OAC 52 □ IN □ OUT □N/A Single-use/single-service articles: properly stored, used □ IN □ OUT □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 Item No. Code Section | Priority Level | Comment cos 015-60 Ø \Box Environmental Health Specialist (Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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