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

			ı				Titte North	<b></b>					
Na	ime of facility	00 10 11 10 00 10	er	kone FSO □ RFE			License Number		Date				
	MUME UP	en Healthoure	10 5	50			150		11/13/23				
Ac	Idress	1	City/S	ty/State/Zip Code									
	13101	initchenais way	evernulue, an assis										
Lic	ense holder		ction	Time	Tra	vel Time	ategory/Descriptive						
	TV love	Health Services	0	·(		10		CUS					
Tv	pe of Inspection (chec					Follow up date (if required	d)	Water sample date/result					
		Control Point (FSO) □ Process Review (RFE) □ Varia	ance Re	eview	☐ Follow u	ıp	, , , , , , , , , , , , , , , , , , ,	,	(if required)				
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
14.7		EOODBORNE IMMESS BISK FACTO	PHRIIC L	IΕΛΙ	тинитерменной	Q.							
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													
H		Compliance Status		Compliance Status									
		Supervision	W. W.	Time/Temperature Controlled for Safety_Food: (TCS food)									
4	OIN DOUT DN/A	Person in charge present, demonstrates knowledge, a	nd	000	□IN □OL								
		performs duties		23	□N/A □ N/	'O	Proper date marking and	a disposition					
2	∕□IN □ OUT □ N/A	Certified Food Protection Manager  Æmployee Health:	7500	24	□N/A □ N/□		Time as a public health control: procedures & records						
		Management, food employees and conditional employee	) (1) (1) (1) (1) (1) (1) (1) (1) (1) (1				Consumer Advisory						
3	ZIN DOUT DN/A	knowledge, responsibilities and reporting	,5,	25DIN DOUT									
4	.□IN □OUT □ N/A	Proper use of restriction and exclusion							for raw or undercooked foods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	Populations					
6	I □in □out □ n/o	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use	7,788,79	26	□N/A □ OI	JT	Pasteurized foods used; prohibited foods not offered						
7	DIN DOUT DNO				Yen								
	Pi	eventing Contamination by Hands	1,14		DIN DOL	JT	Food additives: approved and properly used						
8	,□IN □ OUT □ N/O	Hands clean and properly washed		27	⊡·N/A								
		No bare hand contact with ready-to-eat foods or approv			□IN □ OL	JT	Toyle substances properly identified stored used						
9	□IN □ OUT □N/A □ N/O	ved	Toxic substances properly identified, stored, used					nullea, storea, usea					
		alternate method properly followed		Conformance with Approved Procedures									
10	OUT N/A	Adequate handwashing facilities supplied & accessible		29 ☐ IN ☐ OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan									
11	□IN □OUT	Approved Source  □OUT Food obtained from approved source											
4.	OIN OUT			30	DIN DOL		Special Requirements: Fro	esh	Juice Production				
12	□N/A □N/O	Food received at proper temperature		31	□IN □OL	reatment Dispensing Freezers							
13	DIN DOUT	Food in good condition, safe, and unadulterated		ļ									
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	ON/A ON		Special Requirements: Cu	m Processing					
36.55		Protection from Contamination			DIN DOL		One stell Day 15	.11 *-					
15	□IN □OUT	Food separated and protected		33	☑·N/A □ N/		Special Requirements: Bu	JIK M	vater Machine Criteria				
	□N/A □N/O	Toda coparatos ana protoctos		34	DIN DOL	JT	Special Requirements: Ac	cidifi	ed White Rice Preparation				
16,	OIN OUT	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/	0	Criteria						
17	□IN □OUT	Proper disposition of returned, previously served,		35	□IN □O	JT	Critical Control Point Inch	ootic	an .				
NOTES		reconditioned, and unsafe food reture Controlled for Safety Food (TCS food)	1957575		□Ñ/A		Critical Control Point Inspection						
	<del>                                    </del>		36	□IN □ OL	JT	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			pre-	177							
l	DIN DOUT	Proper reheating procedures for hot holding		37	□IN □ OL	<i>J</i> I	Variance						
19	□N/A □ N/O			<u> </u>	ï		<u></u>						
20	,□IN □ OUT	Proper cooling time and temperatures		n.	District of the second								
	□N/A □ N/O	JN/A D N/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						
21	DIN DOUT	Proper hot holding temperatures		foo									
							rventions are control m	neas	sures to prevent foodborne				
22	MIN OUT ON/A	Proper cold holding temperatures		illness or injury.									

## State of Ohio

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

Nan	ne o	f Facility	1100	× 43	(	1 ( /)				Туре	of Inspection	1 . 7 . 13	Date		
		(11)	HUR	XC.	Over1	HRA	HACC	2		54(	mlardi	(()	// //	15/20	
	GOOD RETAIL PRACTICES														
				,	preventative mea										
Ma	ark o	designated compl	The second second		OUT, N/O, N/A)	for each numb	oered Item: IN	=in co	ompliance <b>OU</b> T=	This is a control of the	compliance N nsils, Equipme			not applica	able
Safe Food and Water						VINE.		urfaces clea	anable nro	nerly					
38. □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required								54.	□ IN □ OUT		designed, cons				pony
39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source									55 TIN DOUT DN/A Warewashing facilities: installed, maintained						test
Food Temper								56	☐ IN ☐ OUT		strips Nonfood-conta	et surfaces el	loon		-
40					cooling methods us erature control	sed; adequate e	equipment	100		I	Physical		Can		ğ vivi
41	☑¹N ☐ OUT ☐N/A ☐ N/O Plant fo				od properly cooked	I for hot holding	g	57	D'IN D OUT D	JN/A	Hot and cold v	vater available	e; adequate	pressure	
42	42 ☐ IN ☐ OUT ☐ N/A ☐ N/O Appro			Approve	d thawing methods	s used		58	☑IN □OUT		Plumbing Insta	alled; proper l	oackflow de	vices	
43	Į.	IN □ OUT □N/A		Thermo	nometers provided and accurate				□N/A □ N/O	-					
				Food Id	entification			59	⊿□ IN □ OUT [	IN ☐ OUT ☐N/A Sewage and waste water properly dis					
44	ㅁ	IN 🗆 OUT		Food pr	operly labeled; orig	ginal container		60	60 ☐-IN ☐ OUT ☐N/A Toilet facilities: properly construc					lied, cleane	∍d ———
			Preven		ood Contaminatio	1000		61		□N/A	Garbage/refuse	s maintaine	d		
45		IN 🗆 OUT			rodents, and anima s protected	62		es installed, m areas	aintained, an	ıd clean; do	gs in				
46		IN 🗆 OUT		1	Contamination prevented during food preparation,				□N/A□N/O						***************************************
47 -	10	IN  OUT  N/A		storage & display  Personal cleanliness				63	-DIN DOUT		Adequate venti	lation and light	ting; designa	ted areas u	ısed
48		IN 🗆 OUT 🗖 N/A I	□ N/O	Wiping	cloths: properly use	ed and stored		64	I TUO II II II	⊐N/A	Existing Equipm	ent and Faciliti	ies		
49	Ú	IN 🗌 OUT 🔲 N/A I	STATE OF STREET	San Carrie Ville	fruits and vegeta	bles					Admini	strative		1 a (1965 - 177	
			F	Proper Us	e of Utensils		The Design			-15174	00101010			and the second of the second	<u> 27 marin 197</u>
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored						65	OUT E	≝N/A	901:3-4 OAC					
51	口	Utensils, equipment and linens: properly stored, dried, handled					ored, dried,	66	□ TUO □ N □	⊐N/A	3701-21 OAC				
52	□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used														
53	, <b>□</b> ′	IN □ OUT □N/A I	□ N/O	Slash-re	sistant, cloth, and l	on year of a state of the		120 S 20 S 20 S 20 S		hva iezdavica		Constitution and the second	Anna con a succession		
				14 1 8					ctive Actio						
Iten	n No	. Code Section	Priori	ity Level	(" in appropriate bo Comment	!	R. COSECORE	ected	on-site during ins	pecuon	repeat viol	auon		cos	R
600	Ì	10.413	N	C	Observe	C 1 (00	x Inc	06	each)	7Q1	V M	QC (1/1)	/		,É
		1.54			Clarite	<u> </u>						- 0			
					7-						·				
					1-7 (1	11161	- (Y)	_1_	000		VIA	]			
					CKA	16461	COP	),	100	1-	$\frac{\sqrt{11}}{\sqrt{11}}$				
					NO CLE C	al u	<u>acti</u>	CV	<u>7 00</u>	10	11/15	<u>080 t.C</u>	<u>-67</u>		
											0 /	·		- 🗆	
							<del></del>								
													····		
			ļ												
				-											
										<u></u>					
			<u> </u>												
							· · · · · · · · · · · · · · · · · · ·								
			1	······································		·	- **				<u> </u>	, , , ,	10	, 0	
Per	son	in Charge			MACHINER WHAT IN	C)	ng ngapillo . Paga ngangga pagapanan nga ng bipas a	aratan -			Date:	11/	$(\ \ \ \ \ \ \ \ \ )$	10/	)
Environmental Health Specialist Licensor:															
Lin	, ir Of	еткаг пеаки эр	, soian et		promise production				Licensor	. 1.	OCLH	1)			
				*****						+ 1		marke			

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