State of Ohio

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

Name of facility Check one License Number Date														
							License Number		Date					
Livinger Jarry					☐ FSO ☐ RFE									
	2100	al at Ca)	/\chi	Correspondice OH (152,31										
License holder In:					The state of the s		······································							
, , , , , , , , , , , , , , , , , , , ,					(5)		aver rime C		ategory/Descriptive					
Type of Inspection (check all that apply)				•. 1	J		iollow what to the real and		(5)					
□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance				viev	v □ Follow up		follow up dấte (if required	ן (יג	Water sample date/result (if required)					
Ц	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation												
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										
		Supervision		Time/Temperature Controlled for Safety, Food (TCS food)										
1	DIN DOUT DN/A	performs duties	nd	23	□IN □ OUT □IN/A □ N/O	- 1	Proper date marking and	dispo	osition					
2	│□IN □OUT□N/A	Certified Food Protection Manager Employee Health	15/2/5	24	□IN □ OUT		Time as a public health cor	ntrol:	procedures & records					
2		Management food employees and conditional employees	s:				Consumer Adviso							
3	DIN DOUT D N/A	knowledge, responsibilities and reporting		25	□IN □ OUT			oren company	or raw or undercooked foods					
<u>4</u> 5	DIN DOUT N/A		ts	-,-	_□N/A		Highly Susceptible Por							
		Good Hygienic Practices			□IN □ OUT	. 1		201121-01-01-0						
<u>6</u> 7	DIN DOUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	□ N/A		Pasteurized foods used; p		olled foods not offered					
		reventing Contamination by Hands		<u> 1</u>	DIN BOUT		Chemical							
8	DIN DOUT DN/O			27	□IN □ OUT □N/A	1	Food additives: approved	and	properly used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	□N/A □ OUT		Toxic substances properly i	identi	ified, stored, used					
10	☐IN ☐ OUT ☐ N/A	Adoqueto handurahing facilities and 1 a				HART STREET	formance with Approved							
		The factor of th		29	□IN □ OUT	9	Compliance with Reduced specialized processes, and	Oxyo d HA	gen Packaging, other CCP plan					
11	DIN DOUT	Food obtained from approved source		30	□IN □ OUT		Special Requirements: Free							
12	□IN □OUT □N/A □N/O	Food received at proper temperature			□N/A □ N/O		Special Requirements. Fres	SII Ju	ice Production					
13	□IN □OUT	Food in good condition, safe, and unadulterated		31 DIN DOUT Special Requirements: Heat Treatment Dispensing Fre					atment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OUT □N/A □ N/O	5	Special Requirements: Cus	stom	Processing					
		Protection from Contamination		33	□IN □ OUT		Special Requirements: Bulk	k Mai	er Machine Critorio					
15	□N/A □N/O	Food separated and protected			☑N/A □ N/O									
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT □N/A □ N/O	8	Special Requirements: Acio Criteria	dified	White Rice Preparation					
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □N/A	C	Critical Control Point Inspec	ction						
	CONTRACTOR OF THE PROPERTY OF	rature Controlled for Safety Food (TCS food)	3	 36	□IN □OUT	F	Process Review							
18	,□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A 	_								
19	OIN OUT	Proper reheating procedures for hot holding		37	□.IN □ OUT □N/A	\	/ariance							
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors					employee behaviors					
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.										
22	OIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

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WIN IRCS MR.C. FORM SHOW (1) 1-123

					MICHARY I I A	-							
		GOOD RETAIL											
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods													
M	ark designated compliance :	status (IN, OUT, N/O, N/A) for each numbered item: I	N=in co	ompliance OUT =not in	n compliance N/O=not observed N/A=not	applic	cable						
00		Safe Food and Water		i de la Companya (Companya Companya (Companya Companya Companya Companya Companya Companya (Companya Companya C	tensils, Equipment and Vending								
38	IN OUT ON/A ON/O		54	D'IN 🗆 OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	ible, pr	operly						
39	│□ÍN □OUT □N/A ├o	Water and ice from approved source od Temperature Control	55	D'IN D OUT DN/A	Warewashing facilities: installed, maintained strips	d, used	; test						
40	D'IN DOUT DN/A DN/O	Proper cooling methods used; adequate equipment for temperature control	56	U N D OUT	Nonfood-contact surfaces clean Physical Facilities								
41	O/N O\N O\N O\N	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 device	es							
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	59 □ IN □ OUT □N/A Sewage and waste water properly disposed									
44	☑ IN ☐ OUT	Food properly labeled; original container	60	60 IN OUT N/A Toilet facilities: properly constructed, supplied									
	Preven	tion of Food Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities m	aintaine	ed						
45	□ IN □-⊕UT	Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation,	62	□`IN □ OUT □N/A □ N/O	Physical facilities installed, maintained, and coutdoor dining areas	lean; do	ogs in						
46	- IN □ OUT □ N/A	storage & display Personal cleanliness	63	ÚIN □ OUT	Adequate ventilation and lighting; designated	areas i	ised						
48	. [2] IN [] OUT [] N/A [] N/O	Wiping cloths: properly used and stored	64	□ÍN □ OUT □N/A	Existing Equipment and Facilities								
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative	100							
	1	roper Use of Utensils	0.5				141,15						
50	1 IN OUT ON/A ON/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	65	□ IN □ OUT □N/A	901:3-4 OAC								
51	handled			□ IN □ OUT.□N/A	3701-21 OAC								
52 53	·□ IN □ OUT □N/A .□ IN □ OUT □N/A □ N/O	Single-use/single-service articles: properly stored, used											
700		Slash-resistant, cloth, and latex glove use					ore carried						
- 1		Observations and C Mark "X" in appropriate box for COS and R. COS=corru	orre	CHVE ACTIONS n-site during inspection	R≘repeat violation								
Item	No. Code Section Priorit	ty Level Comment				cos	R						
<u>11</u>	3 Q.11" 1 M	G GOSCIGE TIS INT	<u>,</u>	nowing -	through bulton								
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		OPPREIDE ME		SCHAPLE	1/14-0								
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		1											
Pers	on in Charge	(March)			Date: 12-7-25								
Envi	onmental Health Specialist	A A		Licensor:	1 (1)								
)(+IV	***							

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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Name of Facility