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

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Na	me of facility	235 0.0	Check one ☐ FSO □ RFE			License Num	ber	Date					
WOWEYN SPOUY							١٠٠٠		112111115				
Ad	ldress	7.7	City/St	City/State/Zip Code									
	00	10 05 11 11 1	1	URISCHIES, ON US 550									
Lic	ense holder		Inspec	ction	Time	Trav	el Time	С	ategory/Descriptive				
I Theresa Buteau I					()		30		C 25				
Τv	pe of Inspection (chec				<u> </u>	Follow up date	(if required)	Water sample date/result					
		nce Rev	view	□ Follow up			(,,	(if required)					
☐ Foodborne ☐ 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													
P.1375	a productiva de la companio de la c	e dan	Compliance Status										
233		Supervision	24	Time/Temperature Controlled for Safety Food (TCS food)									
1	EIN DOUT DN/A	Person in charge present, demonstrates knowledge, as performs duties	iu	23,	□N/A □ N/C	0	Proper date n	narking and dis	sposition				
2	□N □ OUT □ N/A	A Certified Food Protection Manager Employee Health			□IN □ OU □N/A □ N/C								
3	Management, food employees and conditional employees;				andreas de la companya della companya de la companya de la companya della company		Cons	umer Advisory	iory				
	/	Knowledge, responsibilities and reporting			□IN □ OU □N/A	JT	Consumer ad	visory provided	d for raw or undercooked foods				
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	ıts		[Jiw]	NAME OF	- Highly Such	entible Popu	lations				
		Good Hyglenic Practices			□IN □ OU	JT							
6	☑N □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□·N/A		Pasteurized to	ooas usea; pro	hibited foods not offered				
7	DIN DOUT DN/O	No discharge from eyes, nose, and mouth	- A-5 - 20 - 1					Chemical					
		eventing Contamination by Hands :		27	DIN DOU	JT	Food additives	s: approved ar	nd properly used				
8	DIN DOUT DN/O	Hands clean and properly washed			.□N/A				properly docu				
9.	DIN DOUT			28 ZÍN DOUT Toxic substances properly identified, stored, used					entified, stored, used				
						Co	onformance with Approved Procedures						
10	DIN DOUT DINA		43.24.0	29	□IN □OU	JΤ			xygen Packaging, other				
11	□IN □OUT	Approved Source Food obtained from approved source			DN/A	ידי	specialized processes, and HACCP plan						
	DIN DOUT			30			Special Requi	rements: Fresh	Juice Production				
12	□N/A □·N/O	Food received at proper temperature		31	DIN DOU	JT 2	Special Requi	rements: Heat	Treatment Dispensing Freezers				
13	DIN DOUT	Food in good condition, safe, and unadulterated			DIN DOU								
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C)	Special Requi	rements: Custo	om Processing				
		Protection from Contamination		33	□IN □OU		Special Requi	rements: Bulk \	Nater Machine Criteria				
15	□IN □OUT □IN/A □ N/O	Food separated and protected		<u> </u>									
16	□IN □OUT ′□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DN/A DN/C	5	Criteria	ements: Acidif	ied White Rice Preparation				
17	лоп попт	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	IT	Critical Contro	l Point Inspecti	on				
	Time/Tempe	rature Controlled for Safety Food (TCS food)			DIN DOU	JΤ	D D						
18	.□IN □ OUT .□N/A □ N/O	Proper cooking time and temperatures		36	□N/A		Process Revie	;vv					
19	□N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □OU □N/A	ΙŤ	Variance						
20	□IN □ OUT √ÎN/A □ 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 foodborne illness.									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
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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Nan	ne of Facility (\)(00) (M SDOOM)		Type of Inspection	Date 17/12/h3								
				2 10 1 11 10 1 1 3 1	1801111111								
GOOD RETAIL PRACTICES													
		ces are preventative measures to control the intro-											
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 applicab Safe Food and Water Utensils, Equipment and Vending													
38	☑ IN □ OUT □N/A □ N/O		54 🗆 IN 🖵 OUT		surfaces cleanable, properly								
39	,□ IN □OUT □N/A	Water and ice from approved source		Warowashing facilities; insta									
	Fo	od Temperature Control	55 IN DOUTE	IN/A strips	mod, mamamod, dood, test								
40		Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces c	lean								
41		Plant food properly cooked for hot holding	57 ∕□ IN □ OUT □	IN/A Hot and cold water available	e; adequate pressure								
42	Ď IN □ OUT □N/A □ N/O	Approved thawing methods used	58 DIN DOUT	Plumbing installed; proper	backflow devices								
43	☑ IN □ OUT □N/A	Thermometers provided and accurate	□ N/A □ N/O										
		Food Identification	59 ⁄⊒ IN ☐ OUT ☐	IN/A Sewage and waste water pro	perly disposed								
44	□ IN □ OUT	Food properly labeled; original container	60 DIN DOUTE	IN/A Toilet facilities: properly cons	tructed, supplied, cleaned								
		tion 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, m	aintained, and clean; dogs in								
46	□ IN □ OUT	contamination prevented during food preparation,	□N/A□ N/O	outdoor dining areas									
47	□ IN □ OUT □N/A	storage & display Personal cleanliness	63 🗂 IN 🗖 OUT	☐ IN ☐ OUT Adequate ventilation and lighting; des									
48	☑ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64, / IN OUT C	N/A Existing Equipment and Facilit	ies								
49	☑′IN □ OUT □N/A □ N/O	Washing fruits and vegetables	Administrative										
50		Proper Use of Utensils	65 IN OUT	IN/A 901:3-4 OAC									
51		IN OUT ONA ONO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,											
52		handled Single-use/single-service articles: properly stored, used	66 DIN DOUT D	IN/A 3701-21 OAC									
53		Slash-resistant, cloth, and latex glove use											
- X		Observations and C Mark "X" in appropriate box for COS and R: GOS≡com											
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Person in Charge Date:													
Env	Environmental Health Specialist Licensor:												
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)

Name of Facility