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

Authority: Chapters of							
				icense	Number	Da	te 2-19-23
	Check one	] RF	=E	10	くろ _	1.	2 10 0)
Name of facility							
7 W/1(1/1 109) 51	City/State/Zip			C	11 45 2	55]	
Address	(evec	· -	UI CLE	el Time		Cate	gory/Descriptive
200	Inspection T	ıme	Hav	1 [	,	1	1555
License holder	1 (00				p date (if required	1) 1	Vater sample date/result
CIMPLEM 180 VI				FOllow C	ip date (** ·	- 1	if required)
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Consultation	Variance Review	LI FC	Jilow ab				
☐ Standard ☐ Critical Control Point (FSO) ☐ Flocess New Consultation ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				# TELL	TERVENTION	S	
Standard Chitcal Control Pre-licensing Consultation  Foodborne 30 Day Complaint Pre-licensing Consultation  FOODBORNE ILLNESS RISK FA  Mark designated compliance status (IN, OUT, N/O, N/A) for each number	CTORS AND P	UB	LIC HEAL	not in C	ompliance N/O=r	ot ob	served N/A=not applicable
FOODBORNE ILLENGO 3.3	ered item: IN=in co	ompli	iance OU1=	not iii c	Compliance S	tatus	
Mark designated compliance status (IN, OUT, N/O, N/O, N/O,					e Controlled for	Safety	Food: (TCS food)
Compliance Status Supervision	200 (A. A. )		Committee of the Commit		er date marking ar		
Supervision  Person in charge present, demonstrates knowledge	dge, and 23		I □ OUT /A □ N/O				
1 DIN OUT LINA performs duties		MIN	V DOUT	Time	as a public health	contro	l: procedures & records
Certified Food Protection Manager	24	ΠN	VA 🗆 N/O		Consumer Ad	visory	
Employee Fleath.  Management, food employees and conditional en	mployees;	1	u mout		advisory Dr	ovided	for raw or undercooked foods
	25		N □ OUT	Cor	sumer auvisory p	N.A.	lations
	peal events			H	ghly Susceptible	FUPL	hibited foods not offered
4   I ally Liberty and the second of the sec	lear over		IN OUT	Pas	steurized foods us	ed; pr	phibited foods not offered
Good Hygienic Practices  Good Hygienic Practices  Gripking or tobacco use	17/		N/A		Chemic	al 🕒	
6 Line Lie Ale discharge from eyes, nose, and most		-  -	 1N □ OU1	.	od additives: appr	oved a	and properly used
Preventing Contamination by nation	2	27	]N/A	i			
Hands clean and properly washed		-+	JIN 🗆 OU	Г	oxic substances pro	perly	dentified, stored, used
8 IN FOUT No bare hand contact with ready-to-eat foods	or approved		⊒N/A		An	nrove	H Procedures
LINA LITTUE Supplied &	accessible		DIN DOL	l s	pecialized process		
10 TIN OUT N/A Adequate handwashing facilities suppressed.		l ť	DIN DOL	JT .	Precial Requiremen	nts: Fr	esh Juice Production
Food obtained from approved source		30	□N/A □ N/		Special 7.6 4		. Transment Dispensing Freeze
11 DIN DOUT Food obtained from approved at proper temperature		31		JT	Special Requireme	nts: H	eat Treatment Dispensing Freeze
12 □N/A-□N/O and unadulte	rated	-		UT	Special Requireme	- ents: C	ustom Processing
13 DIN DOUT Food in good container,	s, parasite	32		10			
14 OIN OUT Required records available destruction	15-21-9-21-9-31-9	-	TIN DC	UT	Special Requireme	ents: E	Bulk Water Machine Criteria
destruction    14   DN/A DN/O		33	ON/A ON	1/0			Acidified White Rice Preparation
Food separated and protected		24	ON D	OUT	Special Requirem Criteria	ents:	
	ized	34					
ntact surfaces: cleaned and sanit	convod	3	DIN D	OUT	Critical Control P	oint In	spection
returned, previously	Serveu,		5 ON/A	OUT	- Doviow		
TICS!	(ood)	3		001	Process Review		
	Gr.	11	_ DIN E	OUT	Variance		
		7 13	37   N/A		Variante		
	ing	1					amployee behavio
-		$\lceil \rceil \rceil$	Risk facto	ors are	food preparation	n prac	ctices and employee behavion in the contributing factors to
s 		- 1	that are ic	Gunner	i do an-		
			foodborne	uness	tomontions are	cont	rol measures to prevent foo
· .	-	foodborne illness.  Public health interventions are control measures to prevent foodborn illness or injury.					
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## **State of Ohio**

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Type of Inspection

Date

		_QWL	7 ( (	(A))_	105/41	F140	***************************************	<	5+41	<u> Norll</u>	12-19	-2	<u> 5</u>	
GOOD RETAIL PRACTICES														
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
Ma	ark c		oliance s	status (IN	I, OUT, N/O, N/A) fo	r each numbered item:							able	
	i i i i i i i i i i i i i i i i i i i			Safe Foo ⊺	d and Water				THE PARTY AND PROPERTY OF THE PARTY OF	quipment and V				
38	.□	N □ OUT □N/A	N/A ☐ N/O Pasteurized eggs used where required		54	□ IN □ OUT		nd nontood-conta ed, constructed, a	act surfaces cleans nd used	able, pro	perly			
39					55	□ IN □ OUT □ N//		ashing facilities: ir	nstalled, maintaine	d, used;	test			
Food Temperature Control  Proper cooling methods used; adequate equipment					56	□ IN □ OUT	Strips	d-contact surface	s clean					
40	٦	N 🗆 OUT 🗆 N/A	□ N/O		perature control			Paggarana	ysical Facilities					
41	ДΙ	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	Plant food properly cooked for hot holding			,□ IN □ OUT □N//	DUT IN/A Hot and cold water available; adequate pressure					
42	ا 🖸 ا	N □ OUT □N/A	OUT IN/A N/O Approved thawing methods used				58	□ IN □OUT	Plumbii	ng installed; prop	er backflow devic	es		
43 JIN OUT IN/A Thermometers provided and accura						accurate		□N/A □ N/O						
Food Ide			Food Id	entification		59	Î IN OUT ON	A Sewage	and waste water	properly disposed				
44		N 🗖 OUT		Food p	operly labeled; origin	al container	60	IN OUT ON	A Toilet fa	cilities: properly co	onstructed, supplied	l, cleane	ed	
	Prevention of Food Contamination					61	□ IN □ OUT □N//	A Garbage	e/refuse properly d	lisposed; facilities m	naintaine	d		
45			rodents, and animals sprotected	not present/outer	62	□ IN □ OUT		l facilities installed dining areas	l, maintained, and o	lean; do	gs in			
46	☑1	N 🗖 OUT		Contam	ination prevented duri & display	ng food preparation,	]	□N/A □ N/O						
47					al cleanliness		63	OUT OUT	Adequa	te ventilation and	lighting; designated	areas u	sed	
48					cloths: properly used		64		A Existing	Equipment and Fa	cilities			
49 ☐ N ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables  Proper Use of Utensils									Administrative					
50 D IN DOUT DN/A DN/O In-use utensils: properly stored					65	☐ IN ☐ OUT ⊡N/	901:3-4	OAC						
51	-	☐ IN ☐ OUT ☐ N/A Utersities, equipment and linens: properly stored, dried,				1		0704.0	1.040			•		
52		handled  No OUT □N/A Single-use/single-service articles: properly store				les: properly stored used	66	OUT ON/	3701-2	I OAC				
53		N D OUT DN/A	□ N/O		esistant, cloth, and late		1							
	Observations and Corrective Actions													
lten	۱ No.	Code Section	Priori	Mark "	<ul><li>K" in appropriate box i</li><li>Comment</li></ul>	for COS and R: <b>COS</b> =cor	rected	on-site during inspecti	on <b>R</b> =repe	eat violation	<del>-                                    </del>	1	10,200	
<	la	4.5/10	$\wedge$	16	NBCLES	1 (0 MA	101	NO NOOT	175	Cleav	Q(1	cos	R	
ج.	<i>K</i> -1'							, , , , , , , , , , , , , , , , , , ,	(1)	1				
					NOTE	17/6606	en	SUC NU	M/25	E/ INC				
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				1		<u> </u>								
Person in Charge  Date: 12 18 23														
Env	Environmental Health Specialist Licensor:													
				C					1.00 t	_/				

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Name of Facility