State of Ohio

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

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				kone SO Д∕RFE			License Number		Date			
Address City/					KFC کیار		116		112/14/185			
Ac	Idress `		ry/State/Zip Code									
	120 3 Su	OPHZC/ 5+M21	(01	organulue, OH US33								
License holder Inspe					Time	Trav	vel Time	С	ategory/Descriptive			
L BURIADER STUBH							10		$CD \sim$			
Type of Inspection (check all that apply)							Follow up date (if requ	uired)	Water sample date/result			
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R					☐ Follow u	р		•	(if required)			
П	Foodborne LI 30 Day											
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
Ν	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	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	2,3		JT	Proper date marking	AMERICAN AND PROPERTY OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TO PER				
2	□IN □ OUT □ N/A	Certified Food Protection Manager		24	□IN □ OL		Time as a public book		-l			
		Employee Health 1 1	121	44 مر	□N/A □ N/	0			ol: procedures & records			
3	□IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;		law an	<u> </u>	Consumer Ad	lvisory				
4	JIN DOUT DN/A			25	□IN □ OL □N/A	J I	Consumer advisory p	rovided	for raw or undercooked foods			
5	JIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts				Highly Susceptible	Popul	ations			
		Good Hygienic Practices		26	□IN □ OU □N/A	JT	Pasteurized foods use	ed; pro	hibited foods not offered			
7	DIN DOUT DN/O			20 /	∐ IV/A	Victoria.	 Chemic					
	March 1981 Committee Commi	eventing Contamination by Hands		1000000	DIN DOL	i T						
8	DIN DOUT DN/O	Hands clean and properly washed		27	ZIN/A		Food additives: appro	ved an	d properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	oved 2		□IN □ OL □N/A	w.an.o.ro	Toxic substances properly identified, stored, used					
40	DIN DOUT DN/A	Adamsta bandunaking fasiliti a angli d C					onformance with Appr	***	Telephone (1994)			
10		Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU □N/A)]	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	DIN DOUT	Food obtained from approved source		30	DIN DOU	JΤ						
12	□IN □ OUT □N/A.⊡ N/O	Food received at proper temperature		30	□N/A □ N/C)	Special Requirements	Fresn	Juice Production			
13	□IN □OUT	Food in good condition, safe, and unadulterated		31 DIN DOUT Special Requirements: Heat Treatment Dispensing Freezers								
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	DN/A DN/C		Special Requirements:	Custor	m Processing			
		Protection from Contamination		33	□IN □OU		Special Requirements:	Bulk V	Vater Machine Criteria			
15	□N/A □N/O	Food separated and protected							ed White Rice Preparation			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□·N/A □ N/C)	Criteria		od writte rice Preparation			
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	ŀΤ	Critical Control Point Ir	spectic	on			
	AND DESCRIPTION OF THE PARTY OF	rature Controlled for Safety Food (TCS food)		36	□IN □OU	T	Process Review		4 - 4			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		27	□N/A □IN □OU	T						
19	,⊠IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		Variance					
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and 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. Public health interventions are control measures to prevent foodborne illness or injury.								
22	ZÍN 🗆 OUT 🗆 N/A	Proper cold holding temperatures										

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Nan	ne of Facility	III Day on the	Type of Inspection D	late								
		IK DETROTEUM	Starrage 1	1 <i>4 181 1</i> 93								
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma		status (IN, OUT, N/O, N/A) for each numbered item: IN ≕in compliance										
00		Safe Food and Water	Utensils, Equipment and Vending Food and nonfood-contact surfa									
38	D IN DOUT DN/A D N/C		designed, constructed, and used	d								
39	.□ IN □ OUT □ N/A	Water and ice from approved source od Temperature Control 55 □ IN □	I OUT □N/A Warewashing facilities: installed strips	d, maintained, used; test								
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment 56 🗓 IN 🗆	OUT Nonfood-contact surfaces clear	n								
40	DIN DOOT DINA DINO	for temperature control	Physical Facilities									
41	☑ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding 57 🗆 IN 🗆	OUT □N/A Hot and cold water available; a	adequate pressure								
42	/☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used 58 I IN I		kflow devices								
43	-∐ IN □ OUT □N/A	Thermometers provided and accurate	N/O									
		Food Identification 59 1 IN I	OUT □N/A Sewage and waste water properl									
44	.□ IN □ OUT	Food properly labeled; original container	OUT □N/A Toilet facilities: properly construct	ted, supplied, cleaned								
	Prevei		OUT N/A Garbage/refuse properly disposed	d; facilities maintained								
45/	IN OUT	Insects, rodents, and animals not present/outer openings protected	outdoor dining areas	tained, and clean; dogs in								
46 /	□ IN □ OUT	Contamination prevented during food preparation, storage & display	N/O States and g along	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,								
47	/Ľ IN □ OUT □N/A	Personal cleanliness 63 IN I	OUT Adequate ventilation and lighting	; designated areas used								
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored 64 ☐ IN ☐	1 OUT □N/A Existing Equipment and Facilities									
49	.□ N/O □ OUT □N/A □ N/O	Washing fruits and vegetables	Administrative									
F0	The state of the s	Proper Use of Utensils Induse utensils: properly stored 65 □-IN □	I OUT □N/A 901:3-4 OAC									
50	IN II OUT IIN/A II N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	301.040/0									
51	□ IN □ OUT □N/A	handled 66 LI IN LI	I OUT.⊡N/A 3701-21 OAC									
52	/☐ IN ☐ OUT ☐N/A /☐ IN ☐ OUT ☐N/A ☐ N/O	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use										
400		Observations and Corrective	Actions									
1	N. J. O. J. O. H. J. D.J.	Mark "X" in appropriate box for COS and R: COS=corrected on-site du										
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Pers	son in Charge	• //	Date:									
Person in Charge 12.11-23												
Env	ironmental Health Specialis	() - / / () ·	censor:									
PRIORITY I FAITH OF ORITION AND ANOTHER TOTAL												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of												

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)