## **State of Ohio**

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



|   |  |   |                   | Check one   |                |   | License Number   |  |  | Date                   |            |  |
|---|--|---|-------------------|---|----------------|---|--|--|--|------------------------|------------|--|
| /   | Ct, Pharmay +6154  |   |                   |   | □ FSO .□.RFE   |   |  | \  | 12   | 12-18-23               |            |  |
| Ac  | ddress   | Citv/Sta  | ty/State/Zip Code |   |                |   |  |  |  | _                      |            |  |
| ,   | maci a   | and in alalast  | 100               | (10)  | 01             | i   | 0 6  | 11   | . /  | c 25                   |            |  |
| THOUSE MULL ALLE  |  |   | Inanadi           | ion Time  |                | 7//   | <u> </u>   | 1-!  |  | <u> </u>               |            |  |
| Liceřise holder   |  |   | mspecu            |   |                | Travel  | Time   | '  | Sategoi  | ry/Descriptive         |            |  |
| L (VS KINGKONOKU – L  |  |   |                   | ₹O -  |                |   | $\rightarrow$  |  | (  | _ 15                   |            |  |
| Type of Inspection (check all that apply)                                     |  |   |                   | 3.4   |                |   | llow up date (if r   | equired)   |  | er sample date/result  |            |  |
| ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F |  |   |                   |   | llow up        | <b>)</b>  |  |  | (if re   | equired)               |            |  |
| ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation               |  |   |                   |   |                |   |  |  |  |                        |            |  |
| FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS                |  |   |                   |   |                |   |  |  |  |                        |            |  |
| 1/  | 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   |   |                   |   |                |   |  |  |  |                        |            |  |
|   |  |   |                   |   |                |   |  |  |  |                        | ie         |  |
| 5010-20   |  | Compliance Status   |                   | Compliance Status   |                |   |  |  |  |                        |            |  |
| Supervision   |  |   |                   | Time/Temperature Controlled for Safety Food (TCS food)  |                |   |  |  |  |                        |            |  |
| 1   |  | performs duties   | and 2             | 3 DN/A  | □ N/C          |   | roper date marki   | ng and d   | ispositio  | on                     |            |  |
| 2   | DIN DOUT DI  |   | 2                 |   | □ OU.          |   | me as a public h   | ealth cont   | rol: proc  | edures & records       |            |  |
|   | i i i i i i i i i i i i i i i i i i i  | Employee Health.  |                   | <sup>4</sup> DN/A   | □ IV/C         |   |  | a de v   |  |                        |            |  |
| 3   | ID TUOD NID  | Management, food employees and conditional employee knowledge, responsibilities and reporting | es;               |   | □ OU           | Т   | Consume<br>onsumer advisor   | POR ENGLISHED PARTY  |  | w or undercooked food  | de         |  |
| 4   | DIN DOT DI   |   |                   | °  □N/A   | Alberta Sikizo |   |  | Carlo Constitution   | DANAMI CONTROL   |                        | AG.        |  |
| 5   | □IN □OUT □I  | I/A Procedures for responding to vomiting and diarrheal eve.  Good Hygienic Practices         | nts               | - Ew  | <b>—</b> 01.   | All Indiana de la Contraction | Highly Suscepti  | ble Popi   | Jations  | <b>Š</b>               |            |  |
| 6   | DIN DOUT DI  |   | 2                 | 6 DIN   | □ 00           | ' Pa  | asteurized foods   | used; pr   | ohibited   | foods not offered      |            |  |
| 7   | DIN DOUT DI  |   |                   | (1) (1) (1) (1) (1) (1) (1) (1) (1) (1)   |                | 12.5  | Che  | mical  | 9.1  |                        | 34         |  |
|   |  | Preventing Contamination by Hands   |                   | DIN   | □ OU.          | т  _  | C. C. State of the Control of the Co | The state of the s | -  |                        | GA-WEST    |  |
| 8   | JEIN OUT OI  | Hands clean and properly washed   | 2                 | 7 🗆 N/A   |                | Fo  | ood additives: ap  | proved a   | nd prop  | perly used             |            |  |
| 9   | □N/A □ N/O   | No bare hand contact with ready-to-eat foods or appro-<br>alternate method properly followed  | oved 2            | 8/ DIN<br>DN/A  | □ OU           | Toxic substances properly identified, stored, used  Conformance with Approved Frocedures  |  |  |  |                        | a constant |  |
| ļ   |  |   |                   | Tarana.   |                |   | Calculation and the calculation and calculation  | The state of the s | Control of the Contro |                        |            |  |
| 10  | DIN DOUT DI  | J/A Adequate handwashing facilities supplied & accessible<br>Approved Source                  | 2                 | 9   | OU.            |   | ompliance with F<br>pecialized proces  |  |  | Packaging, other       |            |  |
| 11  | □IN □OUT   | Food obtained from approved source  |                   | LIN   | OU             | <del>-   '</del>  | recialized proces  |  | 11/1001  | pian                   |            |  |
| ,   | OIN OUT  |   | 3                 | 0 DN/A  |                |   | pecial Requireme   | nts: Fres  | n Juice I  | Production             |            |  |
| 12  | □N/A-□N/O  | Food received at proper temperature   | 3                 |   | □ 0U           |   | necial Requireme   | ante: Haaí   | s: Heat Treatment Dispensing Freezers  |                        |            |  |
| 13  | JOUT DOUT  | Food in good condition, safe, and unadulterated   |                   | E/N/A   |                | <u></u>   |  |  | - Tourn  | Cit Dispensing Freezer |            |  |
| 14  | □IN □OUT<br>□N/A □N/O  | Required records available: shellstock tags, parasite destruction                             | 3                 | 21  |                | 1.53  | pecial Requireme   | ents: Cust   | om Prod  | cessing                |            |  |
|   | A STATE OF THE PERSON.   | Protection from Contamination   |                   | 3 DIN   | □ ou           | Γ   ο.  | pecial Requireme   | ante: Dull-  | \A/oto - *   | Machine Criteria       |            |  |
| 15  | Z∐N □OUT   | Food separated and protected  | 3                 | <sup>3</sup> DN/A   | □ N/O          | 9   | Jeciai Requireme   | mts: Bulk  | vvater   | viacnine Criteria      |            |  |
| 16  | □N/A □ N/O □IN □ OUT   | Food-contact surfaces; cleaned and sanitized  | 3                 | 4 DIN   | □ OU7          | T Sp  | pecial Requireme<br>riteria  | ∍nts: Acidi  | fied Wh  | ite Rice Preparation   |            |  |
|   | □N/A □N/O  |   |                   |   |                |   |  |  |  |                        |            |  |
| 17  | DIN DOUT   | Proper disposition of returned, previously served, reconditioned, and unsafe food             | 3                 | 5 □IN<br>□N/A   | □ 00           | Cı  | ritical Control Poi  | nt Inspec  | tion   |                        |            |  |
|   | Annual Control of the | perature Controlled for Safety Food (TCS food)  | 30                |   |                | Γ <sub>Pr</sub>   | rocess Review  |  |  |                        |            |  |
| 18  | □IN □ OUT<br>□N/A □ N/O  | Proper cooking time and temperatures  |                   | EIN/A   |                |   |  |  |  |                        |            |  |
|   | DIN D OUT  |   | 3                 | 7 DIN<br>DINA   | □ OU1          | Γ Va  | ariance  |  |  |                        |            |  |
| 19  | □N/A □ N/O   | Proper reheating procedures for hot holding   |                   | <u> </u>  |                |   |  |  | w  |                        |            |  |
| 20  | □IN □ OUT<br>□N/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.  Public health interventions are control measures to prevent foodborne illness or injury. |                |   |  |  |  |                        |            |  |
| 21  | □IN □ OUT<br>□N/A □ N/O  | Proper hot holding temperatures   | f                 |   |                |   |  |  |  |                        |            |  |
| 22  | □ N □ OUT □ N  | /A Proper cold holding temperatures   |                   |   |                |   |  |  |  |                        |            |  |

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| Naı   | ne of Facility                             | 1 1 1 1 1 1 1 1   |          |  | Type of Inspection                                   | Date                 |         |       |  |  |  |  |
|---|--|---|----------|--|--|----------------------|---------|-------|--|--|--|--|
|   | <u> </u>                                   | Dirarmore 1 116/54  |          |  | stanoaza   | 12-15                |         | 23    |  |  |  |  |
| 6872 T 1815   |  | <i>V</i>  |          | AND A PROPERTY OF A TORREST OF A |  |                      |         |       |  |  |  |  |
| GOOD RETAIL PRACTICES   |  |   |          |  |  |                      |         |       |  |  |  |  |
| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  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 |  |   |          |  |  |                      |         |       |  |  |  |  |
| M   |  |   | l=in co  | ompliance <b>OUT</b> =i  |  |                      | pplica  | able  |  |  |  |  |
| 38  | ☐ IN ☐ OUT ☐N/A ☐ N/O                      | Safe Food and Water  Pasteurized eggs used where required                                 | 54       | □ IN □ OUT   | Food and nonfood-contact s                           | surfaces cleanabl    | le, pro | perly |  |  |  |  |
| 39  | ☐ IN ☐OUT ☐N/A                             | Water and ice from approved source  | 07       |  | designed, constructed, and                           |                      |         |       |  |  |  |  |
| 39  | I -  | od Temperature Control  | 55       | □ IN □ OUT □   | N/A Warewashing facilities: insta<br>strips          | dled, maintained,    | used;   | test  |  |  |  |  |
| 40  |  | Proper cooling methods used; adequate equipment   |          |  | Nonfood-contact surfaces of                          | aces clean           |         |       |  |  |  |  |
| 40  | IN I OUT IN/A I N/O                        | 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                     | e; adequate pres     | ssure   |       |  |  |  |  |
| 42  | □ IN □ OUT □N/A □ N/O                      | Approved thawing methods used   | 58       | -□ IN □OUT   | Plumbing Installed; proper                           | backflow devices     | ;       |       |  |  |  |  |
| 43  | □ IN □ OUT □N/A                            | Thermometers provided and accurate  |          | □N/A□N/O   |  |                      |         |       |  |  |  |  |
|   |  | Food Identification   | 59       | OUT OUT  | N/A Sewage and waste water pro                       | perly disposed       |         |       |  |  |  |  |
| 44  | ☑ IN □ OUT                                 | Food properly labeled; original container   | 60       | OIN OUT O  | N/A Toilet facilities: properly cons                 | tructed, supplied,   | cleane  | d     |  |  |  |  |
|   | Preven                                     | tion of Food Contamination  | 61       | D IN D OUT D   | N/A Garbage/refuse properly dispe                    | osed; facilities mai | intaine | d     |  |  |  |  |
| 45  | Í IN □ OUT                                 | Insects, rodents, and animals not present/outer openings protected                        | 62       | □ IN □ OUT   | Physical facilities installed, moutdoor dining areas | aintained, and cle   | an; do  | gs in |  |  |  |  |
| 46  | Ó IN □ OUT                                 | Contamination prevented during food preparation, storage & display                        |          | □N/A □ N/O   |  |                      |         |       |  |  |  |  |
| 47  | ☑ IN ☐ OUT ☐N/A                            | Personal cleanliness  | 63       | Ú IN □ OUT   | Adequate ventilation and ligh                        | ting; designated a   | reas u  | sed   |  |  |  |  |
| 48  |  | Wiping cloths: properly used and stored   | 64       |  | IN/A Existing Equipment and Facilit                  | ies                  |         |       |  |  |  |  |
| 49  | │ □ IN □ OUT □N/A □ N/O                    | Washing fruits and vegetables   | 2000     |  | Administrative                                       |                      |         |       |  |  |  |  |
|   |  | Proper Use of Utensils  | 65       | IN OUT   | N/A 901:3-4 OAC                                      |                      |         |       |  |  |  |  |
| 50  | □ IN □ OUT □N/A □ N/O                      | In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried, | - 00,    |  |  |                      |         |       |  |  |  |  |
| 51  | ☐ IN ☐ OUT ☐N/A                            | handled   | 66       |  | N/A 3701-21 OAC                                      |                      |         |       |  |  |  |  |
| 52 ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used  53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use  |  |   |          |  |  |                      |         |       |  |  |  |  |
| 767   | DIN EL COT EINA EL NO                      |   | <br>Arro | ctive Actio  |  |                      |         | 10.70 |  |  |  |  |
| Observations and Corrective Actions  Mark "X" in appropriate box for GOS and R: COS=corrected on site during inspection. R=repeat violation   |  |   |          |  |  |                      |         |       |  |  |  |  |
| lter  | No. Code Section Priori                    | ty Level Comment  |          |  |  |                      | cos     | R     |  |  |  |  |
|   |  | - 16' a ustava  | λ        | 73   | 18 BOO LATON   | h 17                 |         |       |  |  |  |  |
|   |  | $\frac{1}{2}$   | )        | (9) $+1$   | DICE TIO   |                      |         |       |  |  |  |  |
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|   |  |   |          |  |  |                      |         |       |  |  |  |  |
|   |  |   |          |  | . '  |                      |         |       |  |  |  |  |
| Person in Charge Date: 2/15/23  |  |   |          |  |  |                      |         |       |  |  |  |  |
| Env   | Environmental Health Specialist  Licensor: |   |          |  |  |                      |         |       |  |  |  |  |
| PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page O of  |  |   |          |  |  |                      |         |       |  |  |  |  |

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

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