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

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			概型	問題	NAME OF	
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				one SO □ RFE	Li	icense Number		Date / / / > >				
Address												
166107 US RY 127 N				New Westen on 45508								
License holder In				tion Time	Time	Ca	tegory/Descriptive					
L		CITICAL	4-7	5		60		<15°				
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (PEE) □ Verience					Foll	low up date (if require	ed)	Water sample date/result				
	☐ Foodborne ☐ 30 Day	al Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Revi	iew 🏻 Follow up	р			(if required)				
	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											
		Compliance Status				Compliance S						
		Supervision				ature Controlled for S	afety	Food (TCS food)				
1	OUT DN/	periorms duties	id 2	23								
į		Employee Health	2		T Tin	ne as a public health c	ontrol:	procedures & records				
3	OUT OUT		s;			Gonsumer Advi						
4		A Proper use of restriction and exclusion	2:	5 DIN DOUT	T Co	nsumer advisory prov	/ided f	or raw or undercooked foods				
5	DIN DOUT DIN/A	3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3 3	s		Н	ighly Susceptible Po	opulat	ions				
6	DIN DOUT NO	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	26		-		demote special comp	pited foods not offered				
7	ÚIN □OÙT □ N/C	No discharge from eyes, nose, and mouth		ã □N/A		Chemical		Med loods flot offered				
		Preventing Contamination by Hands		TUO D NID,	г		The second secon					
8	OIN OUT ON/C	Hands clean and properly washed	2	7 🖾 N/A	Foo	od additives: approved	l and l	properly used				
9	□IN. □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 2	B D N/A	Tox	tic substances properly						
0	DIN DOUT D N/A	Adequate handwashing facilities supplied & accessible		TIM FOUR		mance with Approve	A STATE OF THE STA					
		Approved Source	29	OIN DOUT	spe	npliance with Reduce cialized processes, a	d Oxyç nd HA	gen Packaging, other CCP plan				
11	OIN COUT	Food obtained from approved source	30	DIN DOUT		cial Requirements: Fre						
12		Food received at proper temperature	31	ÚN/A IN/O								
3	DIN DOUT	Food in good condition, safe, and unadulterated		□.N/A □ N/O	Spe	cial Requirements: He	at Tre	atment Dispensing Freezers				
4	□N/A □N/O	Required records available: shellstock tags, parasite destruction		DIN DOUT	Spe	cial Requirements: Cu	ıstom F	Processing				
	I DIN BOUT	Protection from Contamination	33	DIN DOUT		olal Desertion						
5	□N □OUT	Food separated and protected		LIN/A LIN/O		cial Requirements: Bu						
6	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	34	□IN □ OUT □N/A □ N/O	Spe- Crite	cial Requirements: Aci eria	idified	White Rice Preparation				
7	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT □N/Ã	Critic	cal Control Point Inspe	ection					
		rature Controlled for Safety Food (TCS food)		DIN DOUT								
8	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	DN/A	Proc	ess Review						
9	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	ON/A OUT	Varia	ance						
0	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	l to	that are identified as the most significant contributing factors to foodborne illness.								
2	□IN □ OUT □N/A	Proper cold holding temperatures	illr	Public health interventions are control measures to prevent foodbo illness or injury.								

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Nar	ne of	Facility	~ `		4.000 00.00			Type	of Inspection	Date				
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Restrict-1														
* John of		Good Potoil	l Proofi	oog oro	GOOD RETAIL preventative measures to control the introd	r r c. au zoor Augus		ohon	sicale, and physical ships	to into foods				
М	ark d				, OUT, N/O, N/A) for each numbered item: IN		. •				annlica	hle		
		r i de la company de la co			d and Water			KATHON	ensils, Equipment and Vend	the second second second				
38	口川	N 🗆 OUT 🗆 N/A	□ N/O	Pasteur	ized eggs used where required	54			Food and nonfood-contact s designed, constructed, and t		ole, pro	perly		
39	39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source				55	IN OUT	TKI/A	Warewashing facilities: insta	lled, maintained	, used;	test			
	1	Food Temperature Control				<u> </u>			strips					
40		N 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment perature control	56	☑IN □ OUT		Nonfood-contact surfaces clean Physical Facilities					
41 .	ا 🛭	N 🔲 OUT 🔲 N/A I	□ N/O	Plant fo	od properly cooked for hot holding	57		□N/A	Hot and cold water available	e; adequate pre	ssure			
42	.[]-1	N 🔲 OUT 🖽 N/A I	□ N/O	Approve	ed thawing methods used	58	TUOUT III III		Plumbing installed; proper I	oackflow device	s			
43	·[] [N 🗆 OUT 🗆 N/A		Thermo	meters provided and accurate	\perp	□N/A□N/O							
				Food Id	entification	59	OUT C	□N/A						
44		N 🗖 OUT		Food pr	operly labeled; original container	60			/A Toilet facilities: properly constructed, supplied, cleaned					
	i i		Preven		ood Contamination	<u> </u>		□N/A						
45~	ا 🗆	N 🗆 OUT		opening	rodents, and animals not present/outer s protected	62	□ IN □ OUT		Physical facilities installed, m outdoor dining areas	aintained, and cl	ean; do	gs in		
46~	61	N □ OUT			ination prevented during food preparation, & display	-	r =		Adamata wastibili a aad iiala					
47	_	N OUT ONA	5		al cleanliness	63	P.1		Adequate ventilation and ligh		areas u	sea		
48		N 🗆 OUT 🔲N/A I N 🗖 OUT 🔲N/A I			cloths: properly used and stored g fruits and vegetables	64		□N/A	Existing Equipment and Faciliti	es		or the second of the		
40		N LL OUT LINA		aran y materia	se of Utensils				Administrative			74		
50	ļΩI	N 🗆 OUT 🗆 N/A I			Itensils: properly stored	65		□N/A	901:3-4 OAC					
51	ř-	N 🗆 OUT 🗆 N/A			, equipment and linens: properly stored, dried,	66		⊐N/A	3701-21 OAC					
52	- []	N OUT ON/A		handled Single-ι	se/single-service articles: properly stored, used				<u>·</u>					
53														
	Observations and Corrective Actions													
Iten	n No.	Code Section	Priori	≕магк <i>⊤/</i> ty Level	("in appropriate box for COS and R. COS=correl Comment	ected	on-site during insp	pection	R=repeat violation		cos	R		
		,			CALC IN				10 0					
					2011 DEG(40	1	12	<u>4 </u>	11 (1)					
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Per	son i	n Charge	(1 (27	ma Helts				Date: 19116	1123				
Env	ironi	mental Health Sp	ecialist	<u> </u>			Licensor	r:)(1/1)	/ Cura - more				

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL