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

NI-	ame of facility		Chec	le one			License Number		Date			
	•		1		, ☑ RFE		3 A		_			
- 12	The state of the s						<u> </u>	/	2-20-23			
A	Address				ity/State/Zip Code							
1555 466 NOCOLLAR 10					229()/	l(, (,)	<u> </u>					
Li	cense holder		Inspe	ection	n Time	Tra	vel Time	Cate	gory/Descriptive			
(a)	NOTALINO SINCS IN			10	()		10	\langle	/5			
Type of Inspection (check all that apply)				.,	* *************************************		Follow up date (if required) 1	Vater sample date/result			
□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					Follow t	ир		(if required)			
	roodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	IEAL						
N	fark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered	Control of the Party of the Par	STATE CEALS	CONTRACTOR OF THE PARTY OF THE	THE PERSON NAMED IN		A PROPERTY OF	erved N/A =not applicable			
		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
4	DIN DOUT DN/A	Person in charge procent demonstrates knowledge s	ind		DIN DO	C. C						
1	, discourse and the same and th	performs duties		23.	□N/A □ N	/0	Proper date marking and	nspos	sition			
′Ź	OUT N/A			24			Time as a public health con	ıtrol: r	procedures & records			
		Employee Health			☑Ñ/A □ N	/O Islandi	Gönsumer/Advisc					
3	N/A DOUT ON	Management, food employees and conditional employee knowledge, responsibilities and reporting	98;			EØ≱#£ UT		and the second	region and Alabara substitution of the Committee of the C			
4	ÓIN □OUT □ N/A	Proper use of restriction and exclusion		25	N/A	0.	Consumer advisory provid	ed fo	r raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve	Control of the Control	200			Highly Susceptible Pop	ulati	ons rija in in			
	LEIN BOUT BWO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	DIN DO	UT	Pasteurized foods used; p	rohibi	ted foods not offered			
7	OIN OUT NO				PINA	l Hallind	 	17.5				
		reventing Contamination by Hands				65 (1524 <u>)</u> I IT						
8	DIN DOUT NO	Hands clean and properly washed		27	□ N/A	01	Food additives: approved	and p	properly used			
-		No bare hand contact with ready-to-eat foods or approvalternate method properly followed				LIT						
9	DIN DOUT		ved	28.	N/A	0.	Toxic substances properly i	dentif	led, stored, used			
Ĭ	LINA LINO		S			· c	onformance with Approve	J Pro	cedures			
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	9	29		UT	Compliance with Reduced	Oxyg	en Packaging, other			
		Approved Source	0.0	29	☑ N/A		specialized processes, and	d HAC	CCP plan			
11	DIN DOUT	Food obtained from approved source		30			Special Requirements: Fre	sh Jui	ce Production			
12		Food received at proper temperature		-								
13	□IN ÓOUT	Food in good condition, safe, and unadulterated		31	□N/A □N/		Special Requirements: Hea	ıt Trea	atment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite		32			Special Requirements: Cus	tom F	Processing			
den:	□N/A □N/O	destruction Protection from Contamination	200		□N/A □ N/		- Postal Majoritori Gale		Toodooning			
	DIN DOUT	Protection from Contamination		33			Special Requirements: Bull	∢Wat	er Machine Criteria			
15		Food separated and protected		-								
16	□IN □OUT	Food-contact surfaces: cleaned and sanitized		34		UT O	Special Requirements: Acid	lified	White Rice Preparation			
	□N/A □N/O			-	,							
17	□ IOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □N/A	υI	Critical Control Point Inspec	ction				
	Time/Temps	rature Controlled for Safety Food (TCS food)				UT						
18	DIN DOUT	Proper cooking time and temperatures		36	□ N/A		Process Review					
	□N/A □ N/O	Troper cooking time and temperatures		37	DIN DOI	UT	Variance					
19	DIN DOUT	Proper reheating procedures for hot holding		<u> </u>	□·N/A		Variance					
	□N/A □ N/O											
20	ON OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
	OIN OUT					that are identified as the most significant contributing factors to						
21	□N/A □ N/O	Proper hot holding temperatures			odborne illn							
	/				i blic healt h ess or injur		rventions are control me	asur	es to prevent foodborne			
22	∕∐IN □ OUT □N/A	Proper cold holding temperatures		T """	oss or mjul	у.						

State of Ohio

Type of Inspection

Date

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

Name of Facility

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

pollar tree thrato		Bundard 1	<u> 2-4)-23</u>								
GOOD RETAIL I	PRACTICES										
Good Retail Practices are preventative measures to control the introd	, .										
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN Safe Food and Water	=in compliance OUT=	not in compliance N/O=not observ Utensils, Equipment and Vendin									
38 IN OUT NA NO Pasteurized eggs used where required	54 🗆 IN 🗆 OUT	Food and nonfood-contact sur	rfaces cleanable, properly								
39 □ IN □ OUT □ N/A Water and ice from approved source	34 2 11 6 001	designed, constructed, and use									
Food Temperature Control	55 IN OUT C	IN/A Warewashing facilities: installe strips	d, maintained, used; test								
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces clear Physical Facilities	an								
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding	57 IN OUT]N/A Hot and cold water available;	adequate pressure								
42IINOUTN/A N/O Approved thawing methods used	58 IN IOUT	Plumbing installed; proper ba	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 prope	rly disposed								
44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT	IN/A Toilet facilities: properly constru	cted, supplied, cleaned								
Prevention of Food Contamination	61 OUT	IN/A Garbage/refuse properly dispose	əd; facilities maintained								
45 ☑ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected \	62 🔲 IN 🗆 OUT	Physical facilities installed, main outdoor dining areas	ntained, and clean; dogs in								
Contamination prevented during food preparation,	□N/A □ N/O	outdoor diffing areas									
storage & display 47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness	63	Adequate ventilation and lightin	g; designated areas used								
48 Z ÎN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 DIN DOUT	IN/A Existing Equipment and Facilities	}								
49		Administrative "									
Proper Use of Utensils	65 DIN DOUT D	IN/A 901:3-4 OAC									
50 DINDOUT DNA NO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,											
handled	66 IN OUT	IN/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											
Оbservations and Corrective Actions											
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation											
Item No. Code Section Priority Level Comment	100	1000000	cos R								
	T (I) 11	INPROTITION	/// 00								
	- O										
1											
Person in Charge Date: /)											
Environmental Health Specialist Licensor:											
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of											