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

	C.C. hits		T				I I I I I I I I I I I I I I I I I I I		T			
Na	ame of facility		1	Check one □ FSO □ RFE			License Number	- 1	Date			
C	- Cr.	ice the larm	111	-50	, j. Kre		59	10	2-30-03			
A	ddress		City	City/State/Zip Code								
	14360 V	MOMSPR (D		Ci	145M	N	-/ CIL (15	38	δ			
Li	cense holder	V	Insp		n Time		vel Time	Catego	ry/Descriptive			
ļ	YOCAYO L	ne met		26			50	1	15			
Ту	pe of Inspection (che		L				Follow up date (if required) Wa	ter sample date/result			
1 <i>T</i>	Standard Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance R	eviev	w 🛘 Follow u	ıp			equired)			
Н	Foodborne 🗆 30 Day	□ Complaint □ Pre-licensing □ Consultation										
	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										
		Supervision	10.15	Compliance Status Time/Temperature Controlled for Safety, Food (FCS food)								
1	DIN DOUT DN/A	Porcon in charge present, demonstrates knowledge, and										
Ľ		performs duties		23	□N/A □ N/O	0	Proper date marking and	on				
2	│□IN □OUT-□N/A			24			Time as a public health control: procedures & records					
200		Management, food employees and conditional employee			JEINA LINA		Consumer Adviso					
3	DIN DOUT DINA	knowledge, responsibilities and reporting	75,	0.5		JT		2.75	THE RESERVE AND THE PROPERTY OF THE PROPERTY O			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provid	ed for ra	aw or undercooked foods			
5	│□IN □OUT □ N/A		nts		<i>f</i>		Highly Susceptible Pop	julation	5 %			
6	□IN □OUT □N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	JΤ	Pasteurized foods used; p	rohibited	foods not offered			
7	DIN DOUT NO		-				Chemical -					
	, , , , , , , , , , , , , , , , , , ,	reventing Contamination by Hands			DIN DOU	JT	P**		· .			
8	DIN DOUT NO	Hands clean and properly washed		27	□ N/A		Food additives: approved	and pro	perly used			
				28	□IN □ OU	JT	Taylo autotonosa proportul					
9	│ □IN □ OUT │ □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvale alternate method properly followed	ved	20	□N/A		Toxic substances properly i	uenimeo	i, storea, usea			
					Conformance with Approved Procedures							
10	│□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	- 	29	□IN □OU	JT	Compliance with Reduced specialized processes, and					
11	DIN DOUT	Food obtained from approved source		-	DIN DOU	IT						
12	,ØN □OUT	Food received at proper temperature		30	DN/A DN/C		Special Requirements: Free	sh Juice	Production			
	□N/A □N/O			31	DIN DOU		Special Requirements: Hea	t Treatn	ent Dispensing Freezers			
13	DIN DOUT	Food in good condition, safe, and unadulterated		-	DN/A DN/C				Tent Disponding 1 1002010			
14		Required records available: shellstock tags, parasite destruction	İ	32) i O	Special Requirements: Cus	tom Pro	cessing			
		Protection from Contamination		20	□IN □OU	JΤ	Consid Desires D. II	- 10/-1				
15	DIN DOUT	Food separated and protected		33	DN/A DN/C)	Special Requirements: Bulk	vvater i	Machine Criteria			
	ÚN/A □N/O □IN □OUT	· · · · · · · · · · · · · · · · · · ·		34	□IN □OU		Special Requirements: Acid	dified Wh	nite Rice Preparation			
16,		Food-contact surfaces: cleaned and sanitized		07	□ N/A □ N/C)	Criteria					
17	.DIN DOUT	Proper disposition of returned, previously served,		35	□IN □OU	IT	Critical Control Point Inspec	otion				
		reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)			□N/A		Ontical Control Fourt Inspec					
	□IN □ OUT	rature Controlled for Salety, Food (1 CS 100d)	Salaria.	36	□N/A	ΙT	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures		-	1	т						
10	ÎIN □ OUT	Proper reheating precedures for het belding	•	37	DN/A DOU	1	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding			и							
20	OUT OUT	Proper cooling time and temperatures		D:	ick factors s	aro fo	and propagation agenti	. اسم	malayaa bal			
	□N/A □ N/O	-		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures			foodborne illness.							
			-	P	ublic health	inter	rventions are control me	asures	to prevent foodborne			
22	.□IN □ OUT □N/A	Proper cold holding temperatures	lilpaga an injum.									

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		<u> </u>	1 (i K. Y.	100 1116	Jarm		<u> </u>	THU	polarci	12.00-	73	
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 applicate												ble	
11,211			. justi S	Safe Food	l and Water				And the second second	sils, Equipment and Vend	and the second s	lo pro	oorly
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteuriz					zed eggs used where requi		54	D'IN D ÖUT		esigned, constructed, and u		ie, pro	ЭСПУ
39		N □OUT □N/A	Taken and the second		nd ice from approved sourc				Warewashing facilities: installed, maintained, used; test strips				
Foo				T	per cooling methods used; adequate equipment			☐ IN ☐ OUT		Nonfood-contact surfaces clean			
40	尸			perature control					Physical Facilities				
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant for			Plant fo	od properly cooked for hot h	nolding	57	OUT OUT O	T □N/A Hot and cold water available; adequate pre				
42	D IN OUT ON/A ON/O			Approve	d thawing methods used	58 IN IOUT			Plumbing installed; proper backflow devices				
43	3 IN I OUT IN/A			Thermo	meters provided and accura		□N/A□N/O						
				Food Id	entification	59 IN OUT N/A Sewage			Sewage and waste water properly disposed				
44	D I	N □ OUT		Food pr	operly labeled; original cont	ainer	60 IN OUT N/A Toile			Toilet facilities: properly constructed, supplied, cleaned			
	ń.	Whielfor halo	Preven	tion of Food Contamination				T IN D OUT D	IN/A G	arbage/refuse properly disposed; facilities maintained			
45	45 🗹 IN 🗆 OUT			Insects, rodents, and animals not present/outer openings protected						Physical facilities installed, maintained, and clean; dogs in outdoor dining areas			
46	☐ IN □ OUT			Contam	ination prevented during food	preparation,		□N/A □ N/O		ataoor arming areas			
47		N D OUT DN/A		storage & display Personal cleanliness			63	□ IN □ OUT	A	dequate ventilation and light	ting; designated a	areas u	sed
48		N 🗆 OUT 🗆 N/A I	□ N/O	Wiping cloths: properly used and stored]N/A E	xisting Equipment and Faciliti	es		
49 , IN OUT N/A N/O Washing fruits and vegetables										Administrative			47.9
			ris, programme	Proper Us	e of Utensils		0.5	DÍN DOUTE	INI/A O				
50	/ <u>[]</u>	「☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored					65	,⊠'IN □ OUT □	1IN/A 91	01:3-4 OAC			
51	1 IN □ OUT □N/A Utensils, equipment and handled				, equipment and linens: prope	eny storea, ariea,	66	□ IN □ OUT-□]N/A 3	701-21 OAC			
52													
53 √ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions													
					K" in appropriate box for CO	S and R: COS=correc	ted (on-site during insp	ection F	R=repeat violation			4.1
Iter	n No	Code Section	Priori	ity Level	Comment	<i>c</i> (- 1	13	·		- (1-1) 0		cos	R
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Per	Person in Charge Almay Thumu									Date: 13 -	20-23	,	
Environmental Health Specialist Licensor:													
PRIORITY I EVEL : C. CRITICAL NIC-NON CRITICAL													