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



Na	me of facility						License Number		Date			
cominy doller items				SO,	□ RFE		1 (/3		112-18-23			
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	2.7.	- I may confe	-000 0 1 11C -> 2 1									
500 Mastra Steet 6					<u> ANULL</u>	<u>C</u>	<u>, () H 4) )</u>	<u>)</u>	/			
License holder In				ctior	n Time	Tra	vel Time	Ca	tegory/Descriptive			
(	ah Wilmo	NO SOP OF OND INC		1	061		/	ĺ	CIC			
Type of Inspection (check all that apply)							Follow up date (if required	4)	Water sample date/result			
					□ Follow u	ap		-,	(if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
8 Water 1984		City/State/Zip Code										
		City/State/Zip Code  Compliance Status  Compliance Note Controlled for Sate/Zip Code  Compliance Status  Compliance Note Controlled Code Note Code  Compliance Status  Compliance Status  Compliance Status  Compliance Note Controlled Code Note Code  Controlled Code Note Code Note Code  Controlled Code Note Code Note Code  Code Sate/Zip Code  Code Sate/										
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										
4	DIN DOUT DAY	Person in charge present, demonstrates knowledge, a	nd	ingrenove.				TO THE LOCAL				
-	DIN DOUT DN/A	performs duties		23,			Proper date marking and disposition					
2	DIN DOUT DN/A			24			Time as a nublic health cou	ntro'	l: procedures & records			
		Employee Health	1794	27	√□'N/A □ N/	O	707/613					
3	DIN DOUT DN/A		s;				Consumer Adviso	ory				
				25		UT						
4	OIN DOUT DN/A			THE REAL PROPERTY.	EIN/A	4 10 65						
5	-□IN □ OUT □ N/A		iis T			(	Hignly Susceptible Po	pule	ations			
6	I The state of the	The state of the s				UI	Pasteurized foods used; p	proh	ibited foods not offered			
7	DIN DOUT DIVO			102	Carlat May 2 to the Carlat Street		Chemical	(31)				
	the Wile II and the San Million and the San		21.47		1							
8	DIN DOUT DNO		27	27		O I						
		No bare hand contact with ready-to-eat foods or approv	/ed 28	<u> </u>								
_	.⊒IN □ OUT			28		UI	Toxic substances properly identified, stored, used					
9	□N/A □ N/O					NA ERICA						
	THE TOUT TAKE Adams to be described for 1966 as a smallest for a smallest for 1966 as a smallest form.					CONTRACTOR OF THE PARTY OF		9.050M				
10	-□IN □ OUT □ N/A			29		IJI						
11	DIN DOUT			-		IT	opodianzoa pradoudo, ar		ricor plan			
	DIN DOUT			30	N/A N/	O O	Special Requirements: Fre	sh ،	Juice Production			
12	□N/A □N/O	Food received at proper temperature		24	31		0 115 1 11					
13	□IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: He	at Treatment Dispensing Freezers				
14	□IN □OUT	Required records available: shellstock tags, parasite		33		JT	Special Requirements: Cu	etor	n Proceeding			
:	□N/A □N/O			J2	□N/A □ N/	0		J.UII	, .			
140		Protection from Contamination	4.	33			Special Requirements: But		lk Water Machine Criteria			
15	DIN DOUT	Food separated and protected		L	ĽN/A ĽN/	0						
	□N/A □N/O □IN □OUT			3/1		UT	Special Requirements: Acid		ed White Rice Preparation			
16		Food-contact surfaces: cleaned and sanitized		54	□N/A □N/	O	Criteria					
		Proper disposition of returned previously served			DIN DOL	JT						
17	∠□IN □OUT			35			Critical Control Point Inspe	ctio	n ,			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		20	□IN □OL	JT	Dynasas Daview					
18	DIN DOUT	Proper cooking time and temperatures		30	□ N/A		Process Review					
10	□N/A □ N/O	1 Toper Cooking time and temperatures		27	DIN DOL	JT	\/					
19	DIN DOUT	Proper reheating procedures for hot holding		3/			variance					
13	□N/A □ N/O	Tropor forticuling procedures for flot flording										
20	□IN □ OUT	Proper cooling time and temperatures		ь.	ale for -4	^	and was a custing a		and a minutes of the state of t			
	□N/A □ N/O	□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						
21	□IN □ OUT	Proper hot holding temperatures			foodborne illness.							
41	□N/A □ N/O	1 report for flording competitions		p,	ıhlic haalth	ı into	rventions are control m		sures to prevent foodborns			
22	A∐N □ OUT□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

## State of Ohio

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

Nan	GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.  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									
	Family	1 20168 416810		<u>Stanaura                                  </u>	<u> 114 - 14 - 25</u>					
		COOD PETAIL DR	ACTICES							
	Good Retail Practi			chemicals, and physical object	cts into foods					
Ma		•								
400.04		Safe Food and Water	u kateluarekalekoak Listorak	Utensils, Equipment and Ven	ding					
38	□·IN □ OUT □N/A □ N/O	Pasteurized eggs used where required 5	4 ⊅ IN □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly used					
39	□ IN □OUT □N/A	Water and ice from approved source	5   IN   OUT-E	IN/A Warewashing facilities: inst	alled, maintained, used; test					
40 2 IN 0 OUT 0N/A 0 N/O		Proper cooling methods used; adequate equipment 5	6 □ IN □ OUT		Nonfood-contact surfaces clean					
	·	for temperature control		Physical Facilities						
41	IN OUT ON/A ON/O		7							
42				Plumbing installed; proper	backflow devices					
43	- IN OUT ON/A			1N/A Sowage and waste water pr	anorty diagonal					
44		Tood property labeled, original container								
45		The state of the s								
		openings protected		outdoor dining areas	,					
46		storage & display	3 DIN DOUT	Adequate ventilation and lig	hting; designated areas used					
48	D IN DOUT DN/A DN/O		S4 / 🗀 IN 🗀 OUT 🖸	N/A Existing Equipment and Facil	ities					
49	□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables								
50		in-use atensis, properly stored	55 /EIN EI OUI E	JN/A 901:3-4 OAC						
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled		6 DIN DOUTE	∄N/A 3701-21 OAC						
52	<i>-</i>									
55		1	ective Actio	ne						
		Mark "X" in appropriate box for COS and R; COS=corrected								
Iten	No. Code Section Prior	ity Level Comment	X	4 - 1						
		- Carstatian	$\Theta \rightarrow \mathcal{U}$	11001-						
			1	2// 3/2011						
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Per	sôn in Charge 📝	1	· · · · · · · · · · · · · · · · · · ·	Date:						
Geth Grumgardin 12-18-23										
Env	Specific   Specific									
∟ PR	IORITY LEVEL: C=	CRITICAL NC= NON-CRITICAL		Page	e 2 of 2					

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

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