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

Na	me of facility		Chec	k on			License Number		Date			
	- (14)K/11/5/	901 H 58	□F	SO	□RFE		$1 \omega h$	10 12-20-05				
Ac	Idress		City/	ity/State/Zin Code								
11/1/17 1 1 2 red 127					10.101.10ls/100, 611 5300							
License holder Insp					<i>∫ ∖∫</i> n Time	Trav	/el Time		ategory/Descriptive			
	-1 72	race of	•	10	()	114	Torra	\ \	2.L.			
	) 10	170001	10					(, ),				
<u>بر</u> ا	pe of Inspection (chec Standard   Critical C	:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce P	oviou	, □ Follow u		Follow up date (if require	∌d)	Water sample date/result (if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 10	CVICV	r 🗀 i ollow u	, P			(4.154.20)			
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	IEAL	TH INTERVENTION	IS				
M	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	l=in ∙	compliance (	=TUC	not in compliance N/O=	not of	oserved N/A=not applicable			
		Compliance Status		Compliance Status								
		Supervision	10.15	200 E	Time	e/Tem	perature Controlled for S	afety	Food (TCS food)			
1	,DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a	nd	23			Proper date marking an	d disr	position			
2 (	OIN OUT DINA			$\vdash$								
2	AIM EL TOOL MILE	Employee Health		24			Time as a public health o	ontrol	: procedures & records			
on the contract of		Management, food employees and conditional employee	s;				Consumer Advi	sory	Harrist Street Back			
3	DIN DOUT DN/A	knowledge, responsibilities and reporting		25	□IN □ OL	UT	Consumer advisory prov	vided	for raw or undercooked foods			
4	DIN DOUT DN/A	Proper use of restriction and exclusion		7. Fills	-]⊡N/A	to Material						
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	iis		□IN □ OL	TT	Highly Susceptible P	opula	itions			
6	. □ÍN □OUT □ N/O	Territoria (1971) - 1971 - 1971 - 1971 - 1971 - 1971 - 1971 - 1971 - 1971 - 1971 - 1971 - 1971 - 1971 - 1971 -		26	□N/A	01	Pasteurized foods used	; proh	ibited foods not offered			
7	DIN □ OUT □ N/O						Chemical					
	i i i distribuit Pi I	eventing Contamination by Hands		27	□IN □ OI	UT	Food additives: approve	d one	1 properly used			
8	DIN DOUT DN/O	Hands clean and properly washed		27	ĎN/A		1 ood additives, approve	u anc	r property used			
	FIN FIGUR		ved 2		□IN □ O	IJΤ	Toxic substances proper	ubstances properly identified, stored, use				
9	□IN □OUT No bare hand contact with ready-to-eat foods or approv □N/A □ N/O alternate method properly followed				□N/A	4	roxio casotanteco propor	www.	and the state of t			
					700.04 () 1	No. P. Santa	onformance with Approv	red P	rocedures			
10	□JN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OU	JT	Compliance with Reduce specialized processes, a					
11	DIN DOUT	Food obtained from approved source	OTAL:			iΤ						
	□IN □OUT	Food received at proper temperature		30	N/A D N/		Special Requirements: F	resh .	Juice Production			
12	□N/A □N/O			31			  - Special Requirements:  -	leat T	reatment Dispensing Freezers			
13	OUT OUT	Food in good condition, safe, and unadulterated	-+		□N/A □ N/O		<u> </u>					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	- N/A D N/		Special Requirements: C	uston	n Processing			
		Protection from Contamination		20	□IN □OL		Special Description 5		lator Machine Celteri			
15	□IN □OUT	Food separated and protected		33	□N/A □ N/	0	Special Requirements: B	uik W	ater Machine Criteria			
	.□N/A □N/O			34		JT	Special Requirements: A	cidifie	ed White Rice Preparation			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/	0	Criteria		•			
17	JIN DOUT	Proper disposition of returned, previously served,		35	□IN □OL	JT	Critical Control Point Ins	nastia				
AND SECTION ASSESSMENT		reconditioned, and unsafe food	MCTHART.	33	□Ñ/A		Critical Control Foint insp	Jectio				
M,		rature Controlled for Safety, Food (TCS food)	3.4 2	36	□IN □OL	JT	Process Review					
18	□IN □ OUT 1 ON/A □ N/O	Proper cooking time and temperatures			***							
	DIN DOUT			37	□N/A	וע	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding		-	1		<u>L</u>		·			
20	,□IN □ OUT	Proper cooling time and temperatures		_		<u>-</u>						
20	□N/A □ N/O	A N/O Proper cooling time and temperatures					food preparation practices and employee behavior as the most significant contributing factors to					
21.	DIN DOUT	Proper hot holding temperatures		foodborne illness.								
	□N/A □ N/O			P	ublic health	ı inte	rventions are control i	meas	sures to prevent foodborne			
22	DIN DIOUTIN/A	Proper cold holding temperatures	-		ness or injur				1			

## State of Ohio

Type of Inspection

Date

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	Mh	<u>9 Sci</u>	(h) # 58		6.	slan	(Gre) 12	<u>l-20</u>	)-(	1			
(E. 15)			GOOD RETAIL	PRA	CTICES			(e. Jenesey)	ww.ht.				
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Ма	ark designated complia		, OUT, N/O, N/A) for each numbered item: <b>IN</b>	l=in c	ent-ut XI sin e bacer i confruer anachtis e 12			N/A=not ap	oplica	ole			
			d and Water			OCTORNIA DA LO GALLACA	Equipment and Vending and nonfood-contact surface	oo alaanabla		aulu			
38	D'IN OOT ON/A	N/O Pasteur	ized eggs used where required	54	DIN DOUT		ned, constructed, and used	es cleanable	e, prop	епу			
			and ice from approved source erature Control	55	IN OUT ON/A	Warev strips	washing facilities: installed, r	maintained, u	ısed; t	est			
	<i></i>	Bronor	cooling methods used; adequate equipment	56	OUT OUT		ood-contact surfaces clean						
40	☐ IN ☐ OUT ☐N/A ☐		perature control			P	Physical Facilities	610.00	ert.				
41	□ IN □ OUT □N/A □	N/O Plant fo	od properly cooked for hot holding	57	DIN DOUT DN/A	Hot a	ind cold water available; add	equate press	sure				
42	, 🖺 IN 🗀 OUT 🗆 N/A 🗖	N/O Approve	ed thawing methods used	58		Plumb	bing installed; proper backfl	low devices					
43	.□ IN □ OUT □N/A	Thermo	meters provided and accurate	59									
Food			entification	start "									
44	□(N □ OUT	Food pr	roperly labeled; original container	60									
	Pr		ood Contamination	-	OUT ON/A		age/refuse properly disposed;						
45	OUT OUT		rodents, and animals not present/outer s protected	62	□ IN □ OUT		cal facilities installed, maintair or dining areas	ned, and clea	ın; dog	s in ·			
46	OUT OUT		ination prevented during food preparation, & display		<u> </u>								
	√Ĺ IN □ OUT □N/A		al cleanliness	63	OUT OUT	-	uate ventilation and lighting; o	designated are	eas us	ed			
	1 IN O OUT ON/A O		cloths: properly used and stored	64	□ IN □ OUT □N/A	A Existin	ng Equipment and Facilities						
49	Î IN 🗆 OUT 🗆 N/A 🗆		g fruits and vegetables se of Utensils				Administrative						
50	Í IN □ OUT □N/A □		utensils: properly stored	65	. □ IN □ OUT □N/A	901:3-	-4 OAC						
51	1 IN □ OUT □N/A		s, equipment and linens: properly stored, dried,	66	☐ IN ☐ OUT- ☐N/A	3701-	-21 OAC						
52	"D JN D OUT DN/A	handled Single-u	use/single-service articles: properly stored, used	-									
53	Ø IN □ OUT □N/A □	N/O Slash-re	esistant, cloth, and latex glove use										
The second		Macele III	Observations and C				and colored						
Item	No. Code Section	Priority Level		ecieo:	on-site outing inspect	olis <b>v</b> ela	pear violation		cos	R			
M	J. 1-		dopped quat som		ZRC RS	WX.	<u> able</u>		<u>/</u> @^				
			$ U(O) \theta y y Y Y - D / C - C$	100	aten we	1. (K)	<u>Y</u>						
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	-												
		-											
Pers	son in Charge	<del></del>	<u> </u>				Date:	L	1				
Nau Alabans 12 20 - 2023													
Environmental Health Specialist													
LU /V LUD													
PRI	IORITY LEVEL: (	C= CRITIC	CAL NC= NON-CRITICAL				Page_ <i>_</i>	<u>`</u> of <u>∠</u>	<u>1</u>				

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

Name of Facility