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

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Na	me of facility		Check one ☑*FSO □ RFE		License Number		Date				
AL Where				□RFE		1348		6-11-24			
Ad	Idress		City/State	ity/State/Zip Code							
- 2	3564 a	yda laudis 1270	DIVIC	avranum oil Ussou							
Lic	ense holder		Inspectio	spection Time Tra		vel Time Ca		ategory/Descriptive			
	A7 6	word LL	110	1		30		(35)			
TV	pe of Inspection (c	neck all that anniv)	<u> </u>)	1	Follow up date (if require	q) 	Water sample date/result			
		al Control Point (FSO) □ Process Review (RFE) □ Varia	ance Reviev	v □ Follow u		Tollow up date (il require	u,	(if required)			
	Foodborne 🗆 30 D	ay □ Complaint □ Pre-licensing □ Consultation						6 11-11			
72 K.SA			So ANIS	eusuloill	i es a il			(
3.4	the designated con	FOODBORNE ILLNESS RISK FACTO	All the second s		AND THE PERSON NAMED IN		CHAMPINA.	Alla t and label			
IVI	ark designated con	pliance status (IN, OUT, N/O, N/A) for each numbered i	compliance v	JU 1	······································						
	a de la companya de	Compliance Status Supervision		Compliance Status							
	ar de la		Time/Temperature Controlled for Safety Food (TGS food)								
1	DIN DOUT D	performs duties	nd 23		0	Proper date marking and disposition					
2	-DIN DOUT DI	//A Certified Food Protection Manager Employee Health	24			Time as a public health control: procedures & records					
1413		Management, food employees and conditional employee		Consumer Advisory							
3	OIN DOUT DI	OUT N/A Management, rood employees and conditional employees; knowledge, responsibilities and reporting			JT	Consumer advisory provided for raw or undercooked foods					
4	OIN OUT OI		nte	□N/A		Highly Susceptible Po	era eran				
5		Good Hygienic Practices	11.5				li de la companya de				
6	DIN DOUT DI		26	DN/A	·	Pasteurized foods used;	pror	nibited foods not offered			
7	□ TUO□ NI□					Chemical					
a Ka	l	Preventing Contamination by Hands	27	□IN □ Of	JT	Food additives: approved and properly used					
8	DIN DOUT D1	/O Hands clean and properly washed	[_	□N/A							
9		No bare hand contact with ready-to-eat foods or approve	ved 28	□IN □ OL -□N/A	JΤ	Toxic substances properly identified, stored, used					
	□N/A □ N/O	alternate method properly followed			'C	Conformance with Approved Procedures					
10	ØIN □OUT□1	I/A Adequate handwashing facilities supplied & accessible	29	□IN □Oſ	JT	Compliance with Reduce					
		Approved Source	29	-□N/A		specialized processes, a	nd F	IACCP plan			
11	DIN DOUT	Food obtained from approved source	30			Special Requirements: Fr	esh	Juice Production			
12		Food received at proper temperature		DIN DOL	OLIT						
13	□IN □OUT	Food in good condition, safe, and unadulterated	31	□N/A □ N/		Special Requirements: Heat Treatment Dispensing Freezo					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Co	ustor	m Processing			
		Protection from Contamination		DIN DOL		On a sint Page 1		Internal Articles Committee			
15	□IN □OUT	Food separated and protected	33	□N/A □ N/		Special Requirements: Bu	ıık ₩	vater Machine Criteria			
	□N/A □N/O □IN □OUT		34		JT	Special Requirements: Ad	cidific	ed White Rice Preparation			
16		Food-contact surfaces: cleaned and sanitized				Criteria					
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □OU □N/A	JT	Critical Control Point Insp	ectic	on			
		perature Controlled for Safety Food (TCS food)	36		JT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		□N/A				- Andrews			
19	□IN □ OUT	Proper reheating procedures for hot holding	37	□IN □OU □N/A	JT	Variance					
19	.□N/A □ N/O .										
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	N D OUT D	/A Proper cold holding temperatures									

State of Ohio

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Name of Facility	1/129	LNADGA			e of Inspection	Date	1.1						
	Y-1' 2	WRCZ			anic/d	6011 20	14						
GOOD RETAIL PRACTICES													
		ces are preventative measures											
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													
		Safe Food and Water		l de la companya de l	Itensils, Equipment and Vend	ermone that were the track of point make the color							
38 / [] ÎN [] OUT [54 IN OUT Food and nonfood-contact surfaces cleanable, p designed, constructed, and used									
39 ☑ 1N □ OUT [Water and ice from approved so od Temperature Control		OUT DN/A	Warewashing facilities: instal strips	led, maintained, use	d; test						
		Proper cooling methods used; a	adequate equipment 56	□ IN □ OUT	Nonfood-contact surfaces cle	ean							
40 D IN OUT	JN/A 🔲 N/O	for temperature control	and a squapmont		Physical Facilities								
41 🖸 IN 🗆 OUT 🗆]N/A 🗆 N/O	Plant food properly cooked for h	not holding 57	M □ OUT □N/A	Hot and cold water available	; adequate pressur	е						
42 IN OUT		Approved thawing methods used 58 PIN □			Plumbing installed; proper b	ackflow devices							
43 IN OUT]N/A	Thermometers provided and acc	curate	□N/A □ N/O									
		Food Identification		OUT ON/A									
44 . ☐ IN ☐ OUT		Food properly labeled; original c	container 60	OIN OUT ON/A	Toilet facilities: properly consti	ucted, supplied, clea	ned						
	Preven	tion of Food Contamination	61	D'IN OUT ON/A	Garbage/refuse properly dispo	sed; facilities maintai	ned						
45 IN 🗆 OUT		Insects, rodents, and animals not openings protected	present/outer 62	□ IN □ OUT	Physical facilities installed, maintained, and clean; dogs outdoor dining areas								
46 ,⊡ IN □ OUT		Contamination prevented during for storage & display	food preparation,	□N/A □ N/O									
47 DIN OUT		Personal cleanliness	63	,⊿IN □ OUT	Adequate ventilation and light	ng; designated areas	used						
48 IN OUT 49 IN OUT		Wiping cloths: properly used and Washing fruits and vegetables	d stored 64	.□ IN □ OUT □N/A	Existing Equipment and Facilitie	> S							
49 11 11 100 11		Proper Use of Utensils			Administrative								
50 IN OUT		In-use utensils: properly stored	65	☐ IN ☐ OUT ☐N/A	901:3-4 OAC								
51		Utensils, equipment and linens: pr	roperly stored, dried,	/∐ÍN □ OUT □N/A	2704 24 04 0								
52		handled Single-use/single-service articles:		PLIN LI OUT LIN/A	3701-21 OAC		am.i						
53 , IN I OUT I		Slash-resistant, cloth, and latex gl	· · · · · · · · · · · · · · · · · · ·										
			vations and Corre	ctive Actions			govern Trea						
		Mark "X" in appropriate box for 0			on R=repeat violation		845. j						
Item No. Code Sec	tion Priori	ty Level Comment				CO	S R						
			- LAC		20C/C								
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Person in Charge Date:													
Environmental Health Specialist Licensor:													
CA /CA /CHIO													
PRIORITY LEV	EL: C=	CRITICAL NC= NON-(CRITICAL		Page	2 of 2							

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