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

Name of facility							License N			Date			
	6	DUS	· = = = = = = = = = = = = = = = = = = =	☑ FSO □ RFE			17%	2O		15/10/6/			
Address						ity/State/Zip Code							
		1	The registrateact		COMPONENCE OF MS334								
The state of the s						Γime Tr	ravel Time C			Category/Descriptive			
	(	165	- 28 30 Cr 15 & G19	(,	(	,				* 70.35			
Tv		· · · · · · · · · · · · · · · · · · ·	eck all that apply)	7	741217	,	Follow up o	date (if required	(I)	Water sample date/result			
	Standard	,	l Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	эw	☐ Follow up				(if required)			
	Foodborne	□ 30 Day	/ ☐ Complaint ☐ Pre-licensing ☐ Consultation										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
M	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		•								
1	⊡IN □	OUT 🗆 N/	Porcon in charge present, demonstrates knowledge a	erson in charge present, demonstrates knowledge, and					Proper date marking and disposition				
2		OÚT □ N/		2		TUO 🗆 NIE	Time as a	public health co	ntrol	procedures & records			
			Employee Health		L	□N/A □ N/O							
3		OUT IN	A Management, food employees and conditional employee knowledge, responsibilities and reporting	es;		JN FLOUT	⊧	onsumer Advis	ory				
4	ÓN D	OUT N/	· · · · · · · · · · · · · · · · · · ·	25		∃IN □ OUT ∃N/A	Consumer	advisory provi	for raw or undercooked foods				
5		OUT 🗆 N/		nts ji			Highly S	iusceptible Po	pula	tions			
			Good Hygienic Practices	26		TUO U	Pasteurize	ed foods used;	proh	bited foods not offered			
6 7		OUT   N/		note:	о <sub>Г</sub>	□N/A		Chemical		THE SECOND SECON			
	energy was a construction and	DATE OF THE PERSON OF THE PERS	Preventing Contamination by Hands			JIN □ OUT		Onemical					
8		OUT 🗆 N/	O Hands clean and properly washed	2	77 1	JN/A	Food addi	tives: approved	and	properly used			
9			No bare hand contact with ready-to-eat foods or appro	ved 2	יא ואי	TUO 🗖 NIE	Toxic substances properly identified, stored, used						
			and make meaned properly followed				Conformance	with Approve	ad≀P	rocedures			
10		OUT 🔲 N/	A Adequate handwashing facilities supplied & accessible  Approved Source	2	ıu ı	IN □ OUT IN/A	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11		OUT	Food obtained from approved source	3		JIN 🗆 OUT	Special Pe	autromonte: Er	ogh	uice Production			
12		OUT	Food received at proper temperature		- 1	JN/A □ N/O	Opecial ite			uice Froduction			
13		OUT	Food in good condition, safe, and unadulterated	—   3		IN □OUT IN/A □N/O	Special Re	equirements: He	eatment Dispensing Freezers				
14		OUT	Required records available: shellstock tags, parasite destruction	3:	ו כיו	JIN DOUT	Special Re	Special Requirements: Custom Processing					
		7	Protection from Contamination			JIN 🔲 OUT	0			-1 M(t 0 " )			
15			Food separated and protected	3:	-4	JN/A □ N/O	Special Re	equirements; Bu	VV	ater Machine Criteria			
16		OUT	Food-contact surfaces: cleaned and sanitized	34	4	IN □ OUT IN/A □ N/O	Special Re Criteria	equirements: Ac	idifie	d White Rice Preparation			
17	,□IN □	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	55 [2	IN □OUT IN/A	Critical Co	ntrol Point Inspe	ectio	1			
		Time/Tem	perature Controlled for Safety Food (TCS food)	36		JIN 🔲 OUT	Process R	oview					
18	ON/A	OUT N/O	Proper cooking time and temperatures		<del> </del>	⊒N/A ⊒IN □ OUT	-						
19	DIN D		Proper reheating procedures for hot holding	37	7 2	₫N/A	Variance						
20	□IN □ □N/A □		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□IN □ □N/A □		Proper hot holding temperatures	f	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	DIN 🗆	OUT □N/A	Proper cold holding temperatures										

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

## **State of Ohio**

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Nar	ne of	Facility							of Inspection	Date		:		
		( <del>-</del> 10)	1	1 )	13 AGOUN			54	ancerel	16/w	17 LY	/		
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 applicable														
IVI	aik C	esignated comp		FINITING HAVE THE PAGE TO	d and Water	N=In compliance OU1=not in compliance N/O=not observed N/A=not applicable  Utensils, Equipment and Vending								
38	,☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required						54 DIN DOUT Food and nonfood-contact surfaces cleanable, designed, constructed, and used							
39		N DOUT DN/A		Water a	and ice from approved source	55			Warewashing facilities: insta		d neod	toet		
	iasii		Fo	od Temperature Control				IN/A	strips  Nonfood-contact surfaces clean					
40					cooling methods used; adequate equipment erature control	56	TO IN LI OUT		Physical Facilities					
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant				od properly cooked for hot holding	57	□ IN □ OUT □	]N/A	Hot and cold water available	ater available; adequate pressure				
42	21	N 🗆 OUT 🗀N/A	□ N/O	Approved thawing methods used			Д ІМ □ОИТ		Plumbing installed; proper backflow devices					
43	ı تر	N □ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O							
				Food Id	Food Identification 59 🗆 IN									
44	<b>1</b> □	N □ OUT		Food pr	operly labeled; original container	60		IN/A	Tollet facilities: properly constructed, supplied, cleaned					
		e en	Preven		ood Contamination	61		]N/A	Garbage/refuse properly dispo					
45	<u>(1)</u>	N 🗆 OUT		Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT □N/A □ N/O		Physical facilities installed, maintained, and clean; coutdoor dining areas					
46	L	N 🗖 OUT		Contamination prevented during food preparation, storage & display			☐ IN ☐ OUT		Adequate ventilation and light	tina: designated	l areas i	leod		
47		N 🗌 OUT 🔲 N/A N 🔲 OUT 🔲 N/A I		Personal cleanliness  Wiping cloths: properly used and stored				73.173	-			100u		
49		N OUT ON/A I			g fruits and vegetables	64	DIN DOUT D	IN/A	Existing Equipment and Faciliti	es				
					e of Utensils	100 m		Se Sudi	Administrative					
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored						D IN DOUT D	ΪΝ/A	901:3-4 OAC					
51	D IN D OUT DN/A			Utensils, equipment and linens: properly stored, dried, handled			D JN D OUT D	IN/A	3701-21 OAC					
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used						1							
53		N 🗆 OUT 🗆 N/A I	□ N/O	Slash-re	sistant, cloth, and latex glove use									
					Observations and C									
lten	n No.	Code Section	Priori	Mark "X ty Level	(" in appropriate box for COS and R: COS=corre	cted	on-site, during, insp	ection	R=repeat violation					
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Person in Charge  Date:  \$\frac{5}{14} \langle \frac{1}{2} \cdot 02 \frac{1}{4}														
Environmental Health Specialist  Licensor:														
				الريب	Name of No. 1			1 -						

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL