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

Na	me of fa	acility		Check	one	<del> </del>		License Number (	Date , / /						
Name of facility  THE PHETURON HUR CONTROL					80	□RFE		2014	6/4/20						
Address (VPS) N/						City/State/Zip Code									
License holder					Inspection Time			Travel Time		ategory/Descriptive					
					ac			16		C 3					
Type of Inspection (check all that apply)								Follow up date (if require		Water sample date/result					
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					iew	☐ Follow up	- 1	· · · · · · · · · · · · · · · · · · ·	••,	(if required)					
	Foodbo	rne □ 30 Da	y □ 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		Compliance Status										
Supervision															
1	ÓIN	OUT N	Person in charge present, demonstrates knowledge, a performs duties	ınd	23	□N/A □ N/C		Proper date marking and	dis:	position					
2-	- DIN	□ OUT □ N/		Tarabaran I	24			Time as a public health control: procedures & records							
			Employee Health  Management, food employees and conditional employee	20.		□N/A □ N/C		Consumer Advis	TEST PROPERTY.						
3 /	DIN	□OUT □ N/	knowledge, responsibilities and reporting		25	□IN □ OU	JT		3855 C						
4		OUT N			20 .,	□N/A	economic.			for raw or undercooked foods					
5	I√∐IN	□OUT □ N/	A Procedures for responding to vomiting and diarrheal eve	nts			IT	Highly Susceptible Po	opul	ations					
6	.□IN	□OUT □ N/			26 .	□IN □ OU □N/A	<i>)</i> I	Pasteurized foods used;	proh	nibited foods not offered					
7	□IN	□ OUT □ N/						Chemical	6.						
	Ī	And the second s	Preventing Contamination by Hands	7.1	27	□IN □ OU	JT	Food additives: approved	d an	d properly used					
8	□IN	OUT N	O Hands clean and properly washed			□ Ñ/A		- Cod dadii. Col approvo		a proporty dood					
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	28	□,INÍ □ OU □ N/A	JT	Toxic substances properly	ntified, stored, used						
							, Co	onformance with Approv	ALC: NAME OF STREET						
10	□IN	□ OUT □ N/	A Adequate handwashing facilities supplied & accessible Approved Source	) 	29	□IN □OU □IN/A	ľΤ	Compliance with Reduce specialized processes, a	d Ox	kygen Packaging, other					
11	□IN	□OUT	Food obtained from approved source		00	DIN DOU	JT								
12		□OUT	Food received at proper temperature		30	□N/A □ N/C	<u> </u>	Special Requirements: Fr	resh	Juice Production					
	∐N/A -∐ÍN	□Ń/O □OUT	Food in good condition, safe, and unadulterated		31	□IN □OU □N/A □N/O		Special Requirements: H	eat T	reatment Dispensing Freezers					
13		□OUT	Required records available: shellstock tags, parasite	$\dashv$		DIN DOU		On a stall D							
14		□N/O	destruction		32,	□N/A □ N/C		Special Requirements: C	ustor	m Processing					
45	ДΙΝ	□OUT	Protection, from Contamination			□IN □OU □Ñ/A □ N/C		Special Requirements: Bu	ulk V	Vater Machine Criteria					
15		□N/O	Food separated and protected	[	34	□IN □OU	IT	Special Requirements: A	cidifi	ed White Rice Preparation					
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized		34	□·N/A □ N/C	) ———	Criteria							
17՝	ΠÍΝ	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	Ďy∖v □iv □on		Critical Control Point Insp	ectic	on					
			perature Controlled for Safety Food (TCS food)			□IN □OU	ΙΤ	Process Review							
18	□IN □N/A	OUT N/O	Proper cooking time and temperatures		:	⊠Ñ/A □JIN □ OU	ıT	Variance							
19	□IN □N/A	□ OUT □ N/O	Proper reheating procedures for hot holding			□ N/A		Variance							
20		OUT 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 foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.										
21		OUT N/O	Proper hot holding temperatures												
224	_ □IN	OUT IN/	Proper cold holding temperatures												

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Naı	ne of Facility	- Tourist, Chapters of H. and			Type	of Inspegtion /	Date							
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Ь				L		Ch Caller I	219100	<u>(                                    </u>						
GOOD RETAIL PRACTICES														
١	Good Retail Practi	ices are preventative measures to control the introd	duction o	of pathogens,	chem	icals, and physical objects	into foods.							
M	THE RESERVE AND ADDRESS OF THE PROPERTY OF THE	status (IN, OUT, N/O, N/A) for each numbered item: IN	l=in com	pliance <b>OUT</b> =r	100 Personal 12		CASA SECTION OF THE PROPERTY OF THE PARTY OF	olica	ble					
	The state of the s	Safe Food and Water			Ute	ensils, Equipment and Vendin Food and nonfood-contact sur	TO THE RESERVE AND ADDRESS OF THE RESERVE AND AD							
38	ON OUT ONA ONO	· · · · · · · · · · · · · · · · · · ·	54 🛭	IN D'QUT		designed, constructed, and use	ed	pro	periy					
39	] ☐ IN ☐ OUT ☐ N/A	Water and ice from approved source od Temperature Control	55 <É	Î IN 🗆 OUT 🗆	]N/A	Warewashing facilities: installe strips	ed, maintained, us	ed;	test					
		Proper cooling methods used; adequate equipment	56 -E	IN 🗆 OUT		Nonfood-contact surfaces clean								
40,	.⊡ IN □ OUT □N/A □ N/O	for temperature control				Physical Facilities								
41	□ N/O □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57□	□ IN □ OUT □N/A		Hot and cold water available; adequate pressure								
42		Approved thawing methods used	58 PIN DOUT			Plumbing installed; proper backflow devices								
43	☐ IN □ OUT □N/A	Thermometers provided and accurate		JN/A □ N/O										
		Food Identification	59 ℃	T TUO U NIÈ	IN/A	Sewage and waste water prope	rly disposed							
44	ワ IN ロ OUT	Food properly labeled; original container	60 🖸	a'ÍN □ OUT □	IN/A	Tollet facilities: properly constru	cted, supplied, cle	ane	d					
and FA	Preven	tion of Food Contamination	61 🖸	TUO II N	]N/A	Garbage/refuse properly dispose	ed; facilities mainta	aine	Ŀ					
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	1 20	□ IN □ OUT		Physical facilities installed, main outdoor dining areas	ntained, and clean	; dog	js in					
46	.□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A □ N/O						~=-					
47	.⊡ IN □ OUT □N/A	Personal cleanliness	63 É	IN 🗆 OUT		Adequate ventilation and lighting	g; designated area	as us	sed					
48	□-IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64 E	IN 🖺 OUT 🗆	]N/A	Existing Equipment and Facilities	I.							
49	☑ÍN □ OUT □N/A □ N/O	Washing fruits and vegetables Proper Use of Utensils	3,440,010			Administrative								
50		In-use utensils: properly stored	65	D TUO D NI [	IN/A	901:3-4 OAC								
51		Utensils, equipment and linens: properly stored, dried,	60 5		INI/A	2704.04.04.0								
52	.☐ ÍN ☐ OUT ☐N/A	handled Single-use/single-service articles: properly stored, used	66	1,114 [] [001 []	IN/A	3701-21 OAC	**							
	Ó IN OUT ON/A N/O	Slash-resistant, cloth, and latex glove use												
		Observations and Co	orrect	tive Action	ns				ant C					
Iten	n No.   Code Section   Priori	Mark "X" in appropriate box for COS and R; COS=corre	ected on-	site during inspe	ection	R=repeat violation								
50	(11.40 11	I OBSINE CIOHA	1/\/	MCICI	1 X	10		os I	R					
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Person in Charge Date;														
Environmental Health Specialist														
Licensor:														
PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of Z													

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