## State of Ohio

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

Na	me of facility	DI THE TOUR		Check one 데드의 디디드			License Number		Date (/2/1/) (/			
D	ob Evan	S RPSIVORALLUC S67		Z'FSO $\square$ RFE $\bigcirc$ 3/ $\bigcirc$ 5/30/ $\bigcirc$					5/30/29			
Ac	ldress	s Restvant UC #564	City/S	City/State/Zip Code								
_/	1266 W	aguer folde	()	Greenville C			OH 45331					
Lie	cense holder		Inspe	spection Time Tra			vel Time	Cat	tegory/Descriptive			
12	00 6 1996	s Restainants LLC	/	<u> </u>	<u>)                                    </u>	<u> </u>	10	L,	C 95			
	pe_of Inspection (chec Standard - ਜ਼ਾਂਟਿਸ਼ੀਸ਼	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ince Do	viou	. □ Follow u	_	Follow up date (if required	<b>i</b> )	Water sample date/result (if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation	ince ive	VIEW	/ Li Follow u	١			(ii roquirou)			
-200	EOODDORNE II INECCEDIOVENCTORO AND DUDINO HEACTH INTERVIENTANO											
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												
	With the Control of t	Compliance Status Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
1	DÎN DOUT DA/A	Person in charge present, demonstrates knowledge, a	nd	MIN FLOUT								
L		performs duties		23	□N/A □ N/0		Proper date marking and disposition					
2	☑N □OUT□N/A	Certified Food Protection Manager  Employee Health					Time as a public health control: procedures & records					
0		Management food ampleyees and conditional ampleyees					Consumer Advis	ory				
3	-DIN DOUT DN/A	A knowledge, responsibilities and reporting			□N □ OUT		Consumer advisory provided for raw or undercooked foods					
5	DIN DOUT DN/A				□N/A		Highly Susceptible Populations					
		Good Hygienic Practices			□IN □ OU	JT		ACCOUNT NO.				
6	DIN DOUT DINO	Proper eating, tasting, drinking, or tobacco use		26 N/A Pasteurized foods used; prohibited foods not off								
7	AND THE RESERVE OF THE PROPERTY OF THE PROPERT	UT □ N/O   No discharge from eyes, nose, and mouth  Preventing Contamination by Hands				IT	Chemical					
8	☑N □ OUT □ N/O			27	□IN □ OU ,⊡N/A	, ,	properly used					
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□1Ñ □ OU □N/A	JT	1 oxic substances properly identified, stored, used					
	EUS FOLE FAVA	Advanta hardan fa di anti anti anti anti anti anti anti ant				British Barrier	onformance with Approve	OF THE OWNER.				
10	LEIN DOUT DN/A	Adequate handwashing facilities supplied & accessible  Approved Source		29		JΤ	Compliance with Reduced specialized processes, ar					
11	-ØN □OUT	Food obtained from approved source		30	□IN □OU		Special Requirements: Fre	esh .I	uice Production			
12	□IN □OUT □N/A ⊡N/O	Food received at proper temperature			□·N/A □ N/C		Special Requirements: Fresh Juice Production					
13	,⊡N □OUT	Food in good condition, safe, and unadulterated					Special Requirements: Heat Treatment Dispensing Freeze					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU		Special Requirements: Cu	stor	Processing			
		Protection from Contamination		-								
15	☑IN □OUT □N/A □N/O	Food separated and protected		33	.⊡·N/A □ N/C		Special Requirements: But	IK Wa	ater Machine Criteria			
16		Food-contact surfaces: cleaned and sanitized		34	□IN □ OU .□N/A □ N/C	JT O	Special Requirements: Aci Criteria	idifie	d White Rice Preparation			
17	.⊠N □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	☑ÎN □ OU □N/A	JT	Critical Control Point Inspe	ection	1			
Time/Temperature Controlled for Safety Food (TCS food)					□ім □ о∪	T	Process Review					
18	OUT OUT	Proper cooking time and temperatures		36	.□·N/A							
19	□ÍŃ □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37 IN OUT Variance								
20	□IN □ OUT □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 foodborne illness.  Public health interventions are control measures to prevent foodborne								
21	.☑IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22	☐ OUT ☐ N/A	Proper cold holding temperatures		illness or injury.								

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Nar Si	ne o	f Facility JUGA	J	26	C 7564	101		Type of Inspection  Statute (	Date	0/	 24	
				1.4.5	GOOD RETAIL	PRA						
		Good Reta	il Practi	ces are	preventative measures to control the intro-	on more way	CONTRACTOR OF THE PROPERTY OF THE PARTY OF T	chemicals, and physical o	hiects into foods			
Ma	ark d	designated comp	oliance s	status (II	N, OUT, N/O, N/A) for each numbered item: IN	l=in c	ompliance <b>OUT</b> =	not in compliance N/O=not o	bserved N/A=not	t applic	able	
	W-164			Safe Foo	od and Water			Utensils, Equipment and \	/ending			
38	<u> </u>	IN OUTÆÑ/A		·	rized eggs used where required	54	□ IN ,□ OUT	Food and nonfood-cont designed, constructed, a	act surfaces cleans and used	able, pr	operly	
Region of the property of the		A STATE OF THE PARTY OF THE PAR	and ice from approved source	55	ם OUT ם אוים	N/A Warewashing facilities: strips	installed, maintaine	d, used	; test			
40	Ω,	ÍN □ OUT □N/A	OUT □N/A □ N/O Prop		cooling methods used; adequate equipment perature control	56	□ IN □/ŐÚT	Nonfood-contact surface	Mark Tanaparahan ang Palatan Karangan			
41		IN 🗆 OUT 🗆 N/A	⊡ Ñ/O	Plant f	ood properly cooked for hot holding	57	□ IN □ OUT □			essure	<u> 53/6),</u>	
42		□-IÑ □ OUT □N/A □ N/O App		Approv	red thawing methods used	58 ₽IN □OUT		Plumbing installed; pro				
43				ometers provided and accurate		□N/A □ N/O	por packliow devic	20				
				Food Id	dentification	59	□ IN □ OUT □	N/A Sewage and waste water	properly disposed			
44 Jain 🗆 OUT				Food p	roperly labeled; original container	60	□TUO □ NIF□	constructed, supplied	i, clean	ed		
W-107			Preven	43.50	Food Contamination	61	☐ N □ OUT □	N/A Garbage/refuse properly	/A Garbage/refuse properly disposed; facilities maintain			
45				Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT	Physical facilities installe outdoor dining areas	d, maintained, and c	lean; do	ogs in	
46	ďî	IN 🗆 OUT		Contan storage	nination prevented during food preparation, & display	-	□N/A□N/O					
47 48		N OUT ON/A			al cleanliness	63	,	Adequate ventilation and	lighting; designated	areas u	used	
49		N OUT N/A			cloths: properly used and stored g fruits and vegetables	64	.⊒1N □ OUT □	N/A Existing Equipment and Fa	acilities			
d Marin				Capacity of Builty	se of Utensils			Administrative		da.		
50 PIN OUT NA NO In-use utensils: properly stored						65	U IN U OUT,	¶/A 901:3-4 OAC	ů.			
51	<u>_</u> -\	□¬IN □ OUT □N/A Utensils, equipment and linens: properly stored, dried, handled				66		N/A 3701-21 OAC				
52	☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used				<u> </u>			<del></del>				
53	<u> </u>	Ñ □ OUT □N/A !	□ N/O	Slash-re	esistant, cloth, and latex glove use				•			
				Mark "	Observations and C	orre	ctive Action	IS ction: R=repeat violation				
Item	No.	Code Section	Priorit	y Level	Comment	· · · · · ·	2 th 1 -T1	7.00		cos	R	
<u> </u>	2	7.327	///	(	OBSTRUCT SPILS AND	T	Dollows	of prep yes	1			
		1770	<u> </u>		needing (1 paged)		1849 84C	Ks in dry	5/0x45p			
					Grea VIPEA IN CIPALI	Coll	) POBSEKLY	1 00151010 0	7			
				***************************************	area speding clean ice machine needing all confinent around cleaned	/ (	· Caura	and 0018 ide	97			
					Clark of men aroung	<u>1 g</u>	rill ana	Cryc van 1100	d :15	<del></del>	<u> </u>	
					(1/44/4/							
ζ	4	4,4 (	111	7	Observed inside o	1			./			
	_i		- 4	<u> </u>	Challate Include		HICPUSCAC	7 UV Cos MERALING	( Carpa			
63		6, 11	11	7	Observed all lighting :	r,	K. Jeken	meeding prote	T 560			
					Coverius		7 12 1 PT	2" (1 & C ) # 2 0 C C	(110)			
					Critical Control, Point		-nspcclio	n				
					Critical Control Point	Ġ	TTIMP G	+ inspection				
Person in Charge Date: 5/36/2074									L			
Environmental Health Specialist  Marky Graph  Licensor:  (147)												
		ITY LEVEL!		RITIC	CAL NC= NON-CRITICAL			Pa	ge_2_ of	<u> </u>		