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

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				Check one □ FSO □ RFE			License Number		Date	
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Address City					ity/State/Zip Code					
License holder Insp				tion	Time	Trav	vel Time	Τ.		
Literise notice			{	n. Ω(		ITA	rei Time	"	ategory/Descriptive	
Type of Ingresition (should half that each)				: <u></u>		J	**************************************	<u> </u>	\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	
Type of inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R				view	☐ Follow up		Follow up date (if require	ed)	Water sample date/result (if required)	
		☐ 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					Time/Temperature Controlled for Safety, Food (TCS food)					
1	DIN DOUT N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd		□IN □ OU □N/A □ N/O		Proper date marking and	d dis	position	
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health	unicos:				Time as a public health co	ontro	l: procedures & records	
		Management, food employees and conditional employee					   Consumer Advi			
3	OUT ON/A	knowledge, responsibilities and reporting		25	□IN □ OU	ΙŢ		The strain of the	for raw or undercooked foods	
4	DIN DOUT DIN/A	Proper use of restriction and exclusion		2.0	□N/A	versions.		www.		
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even  Good Hygienic Practices	IS	51	□IN □OU	IT	Highly Susceptible Po	The Inventor		
6	□IN □OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	2		□N/A		Pasteurized foods used;	prof	nibited foods not offered	
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth	25500				Chemical :	107		
8	□IN □ OUT □ N/O	eventing Contamination by Hands Hands clean and properly washed		27	□IN □ OU □N/A	T	Food additives: approved	d an	d properly used	
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28.4	□IN □ OU □N/A	ΙΤ	Toxic substances properly	y ide	ntified, stored, used	
	/EIN FIGUE FINA					CONTRACTOR OF THE PARTY.	onformance with Approv	- ALALAS		
10	OUT ON/A	Adequate handwashing facilities supplied & accessible Approved Source		29 1	□IN □OU □N/A	Т	Compliance with Reduce specialized processes, a	ed Ox and F	ygen Packaging, other IACCP plan	
11	DIN DOUT	Food obtained from approved source	2.02***		□IN □OU	Т		*****		
12	DIN DOUT	Food received at proper temperature			□N/A □ N/C		Special Requirements: Fr	···		
13	□IN □OUT	Food in good condition, safe, and unadulterated			N/A N/C		Special Requirements: He	eat T	reatment Dispensing Freezers	
14	□IN □OUT -□N/A □N/O	Required records available: shellstock tags, parasite destruction			□IN □OU □N/A □N/C		Special Requirements: Co	ustor	n Processing	
	lew eou	Protection from Contamination					Special Requirements: Bu	ulk W	/ater Machine Criteria	
15	□N/A □N/O	Food separated and protected		-4:36					ed White Rice Preparation	
16	DIN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	_		□N/A □ N/C	)	Criteria		is	
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OU □N/A	T	Critical Control Point Insp	ectic	n :	
	The second secon	rature Controlled for Safety Food (TCS food)	J3	งคิเ	□IN □OU □N/A	Т	Process Review		•	
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	DIN DOU	T	Variance			
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		't.	□ N/A		7 GHATIOO			
20	DIN DOUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to						
21	OIN OUT	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne						
22	din □ OUT □N/A	Proper cold holding temperatures		illness or injury.						

## State of Ohio

Type of Inspection

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

Perinnings, 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly 38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required ☐ IN ☐ OUT designed, constructed, and used □ IN □ OUT □ N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 IN OUT ON/A Food Temperature Control 56 ☐ IN ☐ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ☐ IN ☐ OUT ☐ N/A ☐ N/O 40 for temperature control Physical Facilities 41 ☑ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure □,IN □ OUT □N/A □ N/O Approved thawing methods used 42 ☐ IN ☐OUT Plumbing installed; proper backflow devices □N/A □ N/O □/IN □ OUT □N/A Thermometers provided and accurate .□ IN □ OUT □N/A Sewage and waste water properly disposed Food Identification ☐ IN ☐ OUT ☐N/A Toilet facilities; properly constructed, supplied, cleaned □ IN □ OUT 44 Food properly labeled; original container ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer ☐ IN ☐ OUT ☑ IN 🗆 OUT Physical facilities installed, maintained, and clean; dogs in 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 ☑ IN 🗆 OUT storage & display □ IN □ OUT Adequate ventilation and lighting; designated areas used ☐ IN ☐ OUT ☐N/A 47 Personal cleanliness ☑ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☑ÎN □ OUT □N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils 65 IN I OUT IN/A 901:3-4 OAC 50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A 66 DIN DOUT DN/A 3701-21 OAC 52 □ IN □ OUT □N/A Single-use/single-service articles: properly stored, used □ IN □ OUT □N/A □ N/O 53 Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation Code Section cos П Person in Charge 6-27-24 Licensor: PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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

Name of Facility