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

N:	ame of facility	·	Chec	le one			License Number		Date			
12. ((1))))))							100		C 101 2/			
DOTACIO (VIGO DOGE)				5/2/12						121		
	THISS	LOGIER CHEILE	City/State/Zip Code									
License holder In				3.10		Trav	Travel Time		Joseph January Control of the Contro			
Comment In a some convenient					(-(// .		Category/Descriptive			
Type of Inspection (check all that apply)					<u> </u>		Follow up date (if required		Water sample date/result		4	
	'Standard ,⊡ Critical	ance Re	eview	☐ Follow u	р	Tonow up date (it require	ч,	(if required		uit		
	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
		FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC H	EAL	TH INTERVENTION	S:		1000	74.21	
N	flark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered	tem: IN	l≃in c	ompliance C)UT=	not in compliance N/O =n	ot ok	served N/	4 =not applic	cable	
Compliance Status					Compliance Status							
	Supervision				I b		imperature Controlled for Safety Foo		Food (TCS	od (TCS food)		
1	ÓIN DOUT D'N/A	performs duties	ınd	23/			Proper date marking and	nd disposition				
2	Z□IN □OUT □ N/A	\ Certified Food Protection Manager Employee Health	- 1. J.	24			Time as a public health control: procedures & records					
3	DIN DOUT DN/A	Management, food employees and conditional employee	es;				Consumer Advisory					
	<u> </u>	knowledge, responsibilities and reporting		25	□IN □ OU □N/A	IT	Consumer advisory provided for raw or undercooked for			foods		
5	DIN DOUT NA		nts		LIVA		 				74 -00	
		Good Hygieric Practices		00	□IN □ OU	ΙΤ	Pasteurized foods used;	CONTRACTOR AND	THE RESERVE THE PARTY OF THE PA			
7	OIN OUT ON/O			26	□N/A	7.1.3	Chemical⊮			not oncida		
	THE PERSON NAMED IN COLUMN TWO IS NOT THE PARTY.	Preventing Contamination by Hands			□IN □OU	T						
8	DIN DOUT DN/C	Hands clean and properly washed		27	□N/A		Food additives: approved	l and	properly us	ed		
.9.	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro	ved	28	□IN □ OU □N/A	Т	Toxic substances properly	iden	tified, stored	, used		
					ALCONOMICS Williams	Co	printed with Approve	d P	rocedures			
10	DIN DOUT DN/A	A Adequate handwashing facilities supplied & accessible Approved Source)	29	□IN □OU □N/A	T	Compliance with Reduced specialized processes, at	d Oxy	ygen Packag	ing, other		
11	□IN □OUT	Food obtained from approved source		30	□IN □OU	т						
12	□IN □OUT □N/A □N/O	Food received at proper temperature		30			Special Requirements: Fro	əsn J	uice Product	ion		
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C		Special Requirements: He		at Treatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		132 1	□IN □OU □N/A □N/C		Special Requirements: Cu	stom	Processing			
		Protection from Contamination		33	□IN □OU		Special Requirements: Bu	lk W	ater Machine	Criteria		
15	□IN □OUT □N/A □N/O	Food separated and protected	ŀ		□N/A □ N/C)	· ·		ator maoriiro			
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized			□IN □OU □N/A □N/C		Special Requirements: Ac Criteria	idifie	d White Rice	Preparation		
17	TUO II NII	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □ OU [.]	Т	Critical Control Point Inspe	ection	1			
		erature Controlled for Safety Food (TCS food)			□IN □OU	Т	Process Review	. 4				
18	DIN DOUT	Proper cooking time and temperatures			□N/A □IN □OU	T		· · · · ·				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□ N/A		Variance					
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		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	∕ÓIN □ OUT □N/A	Proper cold holding temperatures										

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Nan	ne of Facility	ridulolly. Ghaptere of 17 and	u 01		e of Inspection Date	1							
	30Ma	10 will worgs			remark 16/21	124							
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 applications of pattings of the interest of the													
	Tandida and the Committee of the Committ	Safe Food and Water		A Committee of the Comm	tensils, Equipment and Vending								
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	5	4 🗆 IN 🗆 OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pr	operly						
39	☑IN □OUT □N/A	Water and ice from approved source	5	5 IN OUT ON/A	Warewashing facilities: installed, maintaine strips	d, used	; test						
		od Temperature Control Proper cooling methods used; adequate equipment	5	6 DIN DOUT	Nonfood-contact surfaces clean								
40	☐ IN ☐ OUT ☐N/A ☐ N/O	for temperature control			Physical Facilities		100						
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	5	7 🗖 IN 🗆 OUT 🗆 N/A	/A Hot and cold water available; adequate pressure								
42		Approved thawing methods used	5	B D IN DOUT	Plumbing installed; proper backflow device	alled; proper backflow devices							
43	☑ IN ☐ OUT ☐N/A	Thermometers provided and accurate	-	□N/A□N/O									
		Food Identification	5	59 N NOUT N/A Sewage and waste water properly disposed									
44	□ IN □ OUT	Food properly labeled; original container	6	O IN OUT ON/A	Toilet facilities: properly constructed, supplied	supplied, cleaned							
	Preven	tion of Food Contamination	6	1 DIN DOUT DN/A	Garbage/refuse properly disposed; facilities n	naintaine	ed						
45	¹□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	. 6		Physical facilities installed, maintained, and coutdoor dining areas	clean; do	gs in						
46 /	□ IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A□N/O									
47	.□ IN □ OUT □N/A	Personal cleanliness	6	3 DIN DOUT	Adequate ventilation and lighting; designated	areas ı	used						
48 -	□ IN □ OUT □N/A □ N/O □ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	6	4 - IN OUT IN/A	Existing Equipment and Facilities								
43		Washing fruits and vegetables Proper Use of Utensils		property of the second second	Administrative								
50,	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	6	5 OIN OUT ON	901:3-4 OAC								
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	6	6 DIN DOUT DN/A	3701-21 OAC								
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used											
53	☑ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C	orr	ective Actions									
Item	No. Code Section Priori	Mark "X" in appropriate box for COS and R. COS≡corn ty Level Comment	ected	on-site during inspection	n Rerepeat violation	cos							
		Caro adani	$\overline{\lambda}$	10000	Call	COS	R						
		1 STIP INCIDED C	9)	1113/201	1011								
		- CRHICAL GHIOLD	(1)	W. MC/LH-CC	1 0:016(1.6)								
Da	on in Charge												
rers	Person in Charge Date: 5/21/201												
Envi	Environmental Health Specialist												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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