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

N	ame of	facility			Chec				License Number	15.			
Name of facility  SUM (10805-10) SY 2-111								F	4.	Da 	Date 2		
1	ddress	1100	<del>, -&gt; (</del>	1091 St (CC									
^		5./	1 121	no(2/2)	1	City/State/Zip Code							
	icense l		IV II.	CI CRUE	N. A.	٠,,,	- 1 CJ	1715	<u> </u>				
	1001130 I	/ : <	5. Z. J.	of words	mape	nspection Time			ivel Time	Categ	ategory/Descriptive		
	una af l	nanasti.	~³(,- <u>/</u> on (obo				) (7		59				
É	Standa	ard 🗆	Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	eviev	v 🗆 Follo	w up	Follow up date (if required)		ater sample date/result reguired)		
	Foodb	orne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							5 2000 a.m.		
横				FOODBORNE ILLNESS RISK FACTO	מא	PURILIC	НЕЛІ	BILLINGS DVENGTONS					
٨	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							
	Y 1		4 1 T	Supervision	1000	Time/Temperature Controlled for Safety Food (TCS food)							
1		OUT		performs duties	nd	23/ 🗆 N/A 🗆 N/O			Proper date marking and disposition				
2		□ OUT	□ N/A	Certified Food Protection Manager  Employee Health		24			Time as a public health con	trol: pro	ocedures & records		
3	ПІМ	□out		Management, food employees and conditional employee	s;				Consumer Adviso	rý			
	1/			knowledge, responsibilities and reporting		25 DIN DOUT		OUT	Consumer advisory provided for raw or undercooked foo				
5				Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	ts		JUNA JUNA		Highly Susceptible Pop				
				Good Hygienic Practices		0.0	Пи П	OUT	Pasteurized foods used; pr				
6 7	□ IN					26	□N/A	edsyster at					
				réventing Contamination by Hands				OUT	Chemical .	and the property of			
8	□IN	□ OUT	□ N/O	Hands clean and properly washed		27/	N/A	001	Food additives: approved a	and pro	perly used		
9		OUT		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed		28	DN/A	OUT	Toxic substances properly identified, stored, used				
	EUN	TI OUT	□ N/A	Advanta handa aki fi ilii				C	onformance with Approved	Control of the last			
10		L 001	OUT   N/A   Adequate handwashing facilities supplied & accessible  Approved Source			29		OUT	Compliance with Reduced specialized processes, and	Oxygen LHACC	Packaging, other		
11		□out	Edin Andrews Mark 19 E. 2	Food obtained from approved source		30	OIN O	OUT					
12	□IN □N/A	□OUT □N/O		Food received at proper temperature		-			Special Requirements: Fres				
13		□OUT		Food in good condition, safe, and unadulterated		31	□N/A □	N/O	Special Requirements: Hear	t Treatn	nent Dispensing Freezers		
14	DIN DN/A	□OUT □N/O		Required records available: shellstock tags, parasite destruction		32	□N/A □		Special Requirements: Cust	om Pro	cessing		
Ä,	□ INI	□ OUT		Protection from Contamination	14.	33			Special Requirements: Bulk	Water	Machine Criteria		
15		□N/O		Food separated and protected		-	<del> </del>						
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	DIN D		Special Requirements: Acidi Criteria	ified Wi	nite Rice Preparation		
17	□IN	□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ ( □N/A	OUT	Critical Control Point Inspec	tion			
	- 10 m			rature Controlled for Safety. Food (TCS food)		36	DIN D	OUT	Process Review				
18	- DIN - DN/A	OUT N/O		Proper cooking time and temperatures			□N/A □IN □(	OUT			-		
19		OUT		Proper reheating procedures for hot holding		37	□N/A		Variance				
20		OUT N/O		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	,	OUT		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	/□IN	□ OUT	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

## State of Ohio

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

Type of Inspection

Date

			<u> わい</u>	11/1/1	35 COV/	Je La			40/21	MACC	566	2	<u> </u>	
						.) GOOD RETAIL I	?RA	CTICES						
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods														
М	ark c	lesignated comp	llance s	status (IN	I, OUT, N/O, N/A) for eac	h numbered item: IN	=in co	ompliance OUT=not	in complian	ce N/O=not obser	ved N/A=not	applica	able	
	7		ALLEGA DEL PROPERTO	7 6 7 10 10 10 10 10 10 10 10 10 10 10 10 10	d and Water			i de la companya de l		ulpment and Vend				
38		IN OUT ON/A		Pasteu	ized eggs used where req	uired	54	□ IN □ OUT	designed	d nonfood-contact s , constructed, and u	urfaces cleanat sed	ile, pro	perly	
39	Ш	N □OUT □N/A	and the second second	Water and ice from approved source od Temperature Control 55			□ IN □ OUT □N/A	Warewashing facilities: installed, maintained, used; test						
				1	cooling methods used; add	equate equipment	56	☐ IN ☐ OUT	strips Nonfood-	contact surfaces cle	an			
40   IN   OUT   N/A   N/O					perature control					sical Facilities	zan		10/01/1	
41	□ IN □ OUT □N/A □ N/O			Plant fo	od properly cooked for hot	holding	57	□ IN □ OUT □N/A	Hot and	Hot and cold water available; adequate pressure				
42	☐ IN ☐ OUT ☐N/A ☐ N/O			Approved thawing methods used			58	IN DOUT	Plumbing installed; proper backflow devices					
43	.[]	N □ OUT □N/A		Thermometers provided and accurate				□N/A □ N/O						
30.				Food Identification 59				OIN OUT ON/A	□N/A Sewage and waste water properly disposed					
44		N 🗖 OUT		Food properly labeled; original container			60	□ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied, cleaned					
	19) 19)	days by	Preven	tion of Food Contamination				□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities maintained					
45	۱چ	N □ OUT		Insects, rodents, and animals not present/outer openings protected			62	□ IN □ OUT	Physical f	acilities installed, ma	intained, and cle	an; do	gs in	
46	, 🖸 I	N 🗆 OUT		Contamination prevented during food preparation, storage & display				□N/A □ N/O	outdoor di	tdoor dining areas				
47	<u></u>	N 🗆 OUT 🗆 N/A		Personal cleanliness			63	□ IN □ OUT	Adequate ventilation and lighting; designated areas used					
48		I A/N TUO U N		Wiping cloths: properly used and stored			64	☐ IN ☐ OUT ☐N/A	A Existing Equipment and Facilities					
49	IJI	N □ OUT □N/A [		Washing fruits and vegetables Proper Use of Utensils			10.50		Ad	ministrative				
50	- -∏	N 🗆 OUT 🗆 N/A [					□ IN □ OUT □N/A	901:3-4 O	AC					
				Utensils, equipment and linens: properly stored, dried,										
51				handled Single-use/single-service articles: properly stored used				OUT ON/A	3701-21	DAC				
52 ☐ IN ☐ OUT ☐N/A Single-service articles: properly stored, used  53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use														
					Observ	ations and Co	rre	ctive Actions	1000					
Iten	No.	Code Section	Priori	_Mark."⟩ ty Level	(" in appropriate box for CC Comment	S and R: <b>COS</b> =correc	ited c	n-site during inspectio	n <b>R</b> ≕repeal	violation			1	
				<u>-</u>	1 1 C			years to be	0.00	1 .		cos	R	
					>//+P-1-(	MUCH	(	(2) 1/13	11/	76/2				
								10 477 T 8 TH	/					
· · · · · · ·														
												<del></del>		
												<u>-</u>		
							*****							
• •														
Dax-	or !	n in Chargo							<u>I</u>	<del></del>				
Person in Charge  Date: 3 - 2024											/			
Environmental Health Specialist  Licensor:														
PRI	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

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

Name of Facility