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

					heck one ⊒'FSO □ RFE		License Number		Date				
DICE J LATE BATT					LINFE		11.28		IS 12(12	<u> "C/</u> .			
A	ddress		/State/Zip Code										
L	13/1/ <	WELLEY STEET	$ (\ (\)$	inephoning Galacies 55/									
License holder Insp					n Time	Trav	vel Time	С	ategory/Descriptiv	e			
	14000	(1 1)(80)		4/	1				78				
Ty	pe of Inspection (che	ck all that apply)	l)	1. 1	Follow up date (if re	auirod)	Water carryla da	4-1			
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					w □ Follow u	р	1 onow up date (ii re	quireu)	Water sample da	te/result			
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
		FOODBORNE ILLNESS RISK FACTO	DC A	N.	DUDUK.	4/4/5			VI-2				
N.	lark designated compl								<u> </u>	7			
	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	REGISTRATION OF THE PERSON OF	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
		Person in charge present demonstrates knowledge as	nd				perature Controlled	for Safet	y Food (TCS food				
1	OIN OUT ON/A	performs duties	iiu	23			Proper date marking	g and dis	position				
2	∕□IN □ OUT □ N/A	Certified Food Protection Manager Employee: Health		24			Time as a public hea	alth contro	ol: procedures & reco	ords			
		Management food employees and conditional employee	s:				Consumer.	Advisorv	ft (1956) e 105 (6765)				
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting		25	□IN □ OL	JŢ				akad fasas			
5	│ □IN □ OUT □ N/A │ □IN □ OUT □ N/A		ıte.		_DN/A	Aug e	Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations						
		Good Hygienic Practices			DIN DOL	os de IT							
6	/	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized foods u			ered			
7		No discharge from eyes, nose, and mouth reventing Contamination by Hands			T The state of the		Chem	ical 🗼					
8	DIN DOUT DN/O			27	□IN □ OU ☑N/A	IT	Food additives: app	roved an	d properly used				
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	Lod Lod	28		iT	Toxic substances properly identified, stored, used						
	□N/A □ N/O		, Gu	T. 1	□N/A	165 (61)				V			
10	☐IN ☐OUT ☐ N/A	Adequate handwashing facilities supplied & accessible			□IN □OU		onformance with Ap	THE RESIDENCE OF THE PARTY OF T	A THE RESIDENCE AND A STREET OF THE PARTY OF				
		Approved Source		29	DN/A		Compliance with Re specialized process	es, and b	kygen Packaging, otl HACCP plan	ner			
11	DIN DOUT	Food obtained from approved source		30	□IN □OU		Special Requiremen	to: Eroob	luino Dunduntino				
12	□IN □OUT □N/A □N/O	Food received at proper temperature		-	N/A D N/C		/ ///						
13	☑IN ☐OUT	Food in good condition, safe, and unadulterated		31	IN I OU		Special Requirement	ts: Heat T	reatment Dispensing	g Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirement	ts: Custor	m Processing				
W.		Protection from Contamination		-									
15	□IN □OUT	Food separated and protected	**************************************	33	DN/A DN/C		Special Requirement	ts: Bulk W	Vater Machine Criteri	а			
16	□N/A □N/O □IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU □N/A □ N/C	T)	Special Requirement Criteria	ts: Acidifie	ed White Rice Prepa	ration			
17	.□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	Т	Critical Control Point	Inspectio	on .				
	Time/Tempe	rature Controlled for Safety Food (TQS food)	5917		□IN □OU	Т							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A	-	Process Review	· · ·					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□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									
22	☑IN □ OUT □ N/A	Proper cold holding temperatures		illn	iblic nealth less or injury		veillons are conti	or meas	sures to prevent fo	odborne			

State of Ohio

Food Inspection Report
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Nai	ne of Facility	0.1.5.00.10	Type of Inspection /	Date /									
L.	<u>)1766.</u>	5 Device Barn		Standard	15/2//2//								
Good Retail Practices are proventative measures to control the intended in the first standard in the standard													
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 Ven									
38	/□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 DIN DOUT		t surfaces cleanable, properly								
39	☐ IN ☐ OUT ☐ N/A	Water and ice from approved source	55 IN 🗆 OUT 🗆	Warewashing facilities, is a	talled, maintained, used; test								
A STATE OF THE PARTY OF THE PAR	Fó	od Temperature Control	56 IN OUT	strips									
40		Proper cooling methods used; adequate equipment for temperature control	36 [] IN [] CO1	Nonfood-contact surfaces Physical Facilities	clean								
41	☐ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57 🗵 IN 🗆 OUT 🗆]N/A Hot and cold water availab	ole; adequate pressure								
42		Approved thawing methods used	58 □ IN □OUT	Plumbing installed; proper	backflow devices								
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A□N/O										
		Food Identification	59 ☐ IN ☐ OUT ☐	IN/A Sewage and waste water pr	operly disposed								
44	☐ N ☐ OUT	Food properly labeled; original container	60 DIN DOUT D	IN/A Toilet facilities: properly con-	structed, supplied, cleaned								
	Prevent	tion of Food Contamination	61 DIN DOUT	IN/A Garbage/refuse properly disp	oosed; facilities maintained								
45	Ď IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT OUT N/A N/O	Physical facilities installed, routdoor dining areas	maintained, and clean; dogs in								
46	TUO OUT	Contamination prevented during food preparation, storage & display	63 🖪 IN 🗍 OUT	Adagusta vantilation 1111									
47	☐ IN ☐ OUT ☐ N/A ☐ N/O	Personal cleanliness Wiping cloths: properly used and stored			hting; designated areas used								
49	☑ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables	64 DIN DOUT		itles								
	erinario	roper Use of Utensils		Administrative									
50	·□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 IN OUT	N/A 901:3-4 OAC									
51	☑·IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	IN/A 3701-21 OAC									
52	☑ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used											
53	, IN II OUT IIIN/A II N/O	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													
_ltem	No. Code Section Priorit	y Level Comment		одил и порси толиноп	COS R								
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D	on in Chaus												
Person in Charge And Mell 5-21-24													
Environmental Health Specialist Licensor:													
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)

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