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

Na	me of fac	cility			Check	one			License Number		Date	
eldyaszeatury logoróskur I p							□RFE		100		3-27-24	
Address City/State/Zip									<u> </u>		A 1	
1389 St 01 18							(200 USAC/L, OH US3 YV					
Lic	eņse hol	lder			Inspec	tion	Time	Tra	vel Time	Ca	tegory/Descriptive	
Freda Stanton							er Landon		- 30		((5)	
Type of Inspection (check all that apply)									Follow up date (if required	d)	Water sample date/result	
, □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F							☐ Follow u	ıp			(if required)	
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
000000000000000000000000000000000000000	FAMADANICHE NICCEDION FACTADO AND DUDI A ULTAUTIENTE DE CANA											
-	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
М	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					
		6 S.A.	11 (4.3)	Supervision	16.0	Time/Temperature Controlled for Safety Food (TCS food)						
NAME OF THE OWNER, OWNE	<i></i>			Person in charge present, demonstrates knowledge, a	nd		DIN □ OI					
1	/□IN E	1001	⊔ N/A	performs duties			□N/A □ N/		Proper date marking and	disp	position	
2	,□IN [JOUT	□ N/A	Certified Food Protection Manager				UT	T2			
	100			Employee Health		24	□ N/A □ N/	' O	Time as a public health co	ontrol	: procedures & records	
	_ برنجہ			Management, food employees and conditional employee	s;	447	Access of the	17,512	Consumer Advis	ory		
3 /		TOOL	□ N/A	knowledge, responsibilities and reporting		25	□IN □ OL	UT	Consumon adulantu anni	ا ما ا	f	
4		JOUT	□ N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provi	iaea	for raw or undercooked foods	
5		TUO	□ N/A	Procedures for responding to vomiting and diarrheal ever	nts	2		i	Highly Susceptible Po	pula	itions	
			per grant.	Good Hygienic Practices			□IN □ OL	UT	Pasteurized foods used;	nroh	ibited foods not offered	
6			□ N/O	Proper eating, tasting, drinking, or tobacco use		!	□ N/A		r dottodrized foods decd,	PIOII	ibited 10003 flot offered	
7				No discharge from eyes, nose, and mouth	0.000 market				Chemical			
t in			, ".Pr	eventing Contamination by Hands		27	□IN □ OL	UT	Eggd additives: approved	Lone	l proporty yeard	
8		J OUT	□ N/O	Hands clean and properly washed		27	⊡N/A		Food additives: approved	and	r property used	
				No bare hand contact with ready-to-eat foods or appro-			□IN □ OL	ΙΤ				
9					_{/ed} 2	フጸ・ト	□N/A		Toxic substances properly identified, stored, used			
		J.N/O		alternate method properly followed		36.23			onformance⊬with Approve	ав	PARAMETER STATE	
10	DIN D	T OUT	□ N/A	Adequate handwashing facilities supplied & accessible			□IN □OU			733NO		
10				Approved Source	ALTERNATURE LAND	201	□N/A	<i>J</i> I	Compliance with Reduce specialized processes, as			
11	□IN [TOUT		Food obtained from approved source			□IN □OL	ìΤ				
									Special Requirements: Fr	esh .	Juice Production	
12	□N/A [Food received at proper temperature		~	□IN □OL	JT.				
13	∕Ó!N [□OUT		Food in good condition, safe, and unadulterated			□N/A □ N/0		Special Requirements: He	eat II	reatment Dispensing Freezers	
11	□IN [JOUT	Ü	Required records available: shellstock tags, parasite			□IN □OL	JT	Consist Deguirements Co		D	
1~	DN/A	□ N/O		destruction		32	□N/A □ N/	0	Special Requirements: Cu	ISIOII	i Processing	
				Protection from Contamination		22	□IN □OL	JT	Special Requirements: Bu	۰۰۰۰۰	otor Mooking Outsul-	
15	ŬIN □			Food separated and protected		33	□N/A □ N/¢	0	Special Requirements, bu	IIK VV	ater Machine Criteria	
15	DN/A			Todd separated and protected			□IN □OL	IT	Special Requirements: Ac	idifio	d White Dies Preparation	
16				Food-contact surfaces: cleaned and sanitized					Criteria	June	u write Rice Preparation	
	□N/A □	_IN/O			-							
17	JÍN □	TUOL		Proper disposition of returned, previously served, reconditioned, and unsafe food		35 1	□IN □OL □N/A	JT	Critical Control Point Inspe	ectio	n .	
(Prin	State State of	Time	Tombo	rature Controlled for Safety Food (TCS food)				,				
323				atule controlled for Salety rood (195 1994)			⊒IN □OL ⊒N/A	ונ	Process Review			
18	□IN [1 N/O		Proper cooking time and temperatures								
\vdash						37 .	⊒jn □ol ⊒n/a	JT	Variance			
19				Proper reheating procedures for hot holding	-		19//*\					
20				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				Proper hot holding temperatures		foo	dborne illne	ess.	<i>₹</i>			
	LIN/A L					Pul	Public health interventions are control measures to prevent foodborn					
22		J OUT	□N/A	Proper cold holding temperatures		illness or injury.						

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection Date > **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 □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required TUO 🗆 NI 🗀 designed, constructed, and used □ IN □ OUT □ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test '∐ IN □ OUT □N/A Food Temperature Control strips Î 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 42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used IN DOUT Plumbing installed; proper backflow devices □N/A □ N/O □/IN □ OUT □N/A Thermometers provided and accurate Î IN □ OUT □N/A Sewage and waste water properly disposed Food Identification 🖆 IN 🔲 OUT 🖺 N/A Toilet facilities: properly constructed, supplied, cleaned ☐ IN ☐ OUT Food properly labeled; original container 44 61 ☑ ÎN ☐ OUT ☐N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer □.IN □ OUT Physical facilities installed, maintained, and clean; dogs in Ú IN □ OUT 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 48 Wiping cloths: properly used and stored .□ IN □ OUT □N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT □Ñ/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 TIN OUT ON/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 Item No. Code Section Priority Level | Comment cos П П Rerson in Charge Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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