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

·												
Name of facility						Check one			License Number		Date	
1	ZG.	10/11		ORDER OF EARORS	Į "Д″F	SO			1059		6-30-24	
A	ddress			/	City/s	State	/Zip Code	,	<u> </u>			
HIGH CHARRY SLACE THRESTURES OF UDSKO												
License holder / Insp							nspection Time Tra		avel Time C		itegory/Descriptive	
COCALLY MEST I SAMOST							(6-)		1/6:		A 10 25 5	
Type of Inspection (check all that apply)							X,,,,)	\perp	Follow up date (if require	۵۱	[Material and the state of the	
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance							/ □ Follow u _j		ronow up date (ii require	(1	Water sample date/result (if required)	
~EÎ	Foodbo	orne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
-16	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	Joniphanoc C	701-						
	710			Supervision *	Salate.	Compliance Status Time/Temperature Controlled for Safety-Food (TCS food)						
4	FTUN		- N/A	Person in charge present, demonstrates knowledge, al	nd	, and an are		AMERICAN CONTRACTOR		A TOTAL PROPERTY.		
1		OUT		performs duties		23	DN/A D N/C		Proper date marking and	disp	position	
2	□IN	DOUT	∐ N/A	A Certified Food Protection Manager Employee Health			24 N/A N/O Time as a public health control: procedures & records					
3	□IN	□out	III NI/A	s;	Consumer Advisory							
				knowledge, responsibilities and reporting			□ IN □ OUT Consumer advisory provided for raw or undercooked				for raw or undercooked foods	
5	_⊒IN □IN						10.07		l - `Highly Susceptible Po	الأما	ations	
			\$	Good Hygienic Practices		3.7500	DIN DOU	JT	Pasteurized foods used;			
6	_ IN	OUT		Proper eating, tasting, drinking, or tobacco use		26	□ N/A	e chave			ibited foods flot offered	
7 //	│□IN	□ OUT	CONTRACTOR OF THE PARTY OF THE	No discharge from eyes, nose, and mouth reventing Contamination by Hands	26.1				Chemical .			
8	□IN	□ OUT		Hands clean and properly washed	THE PERSON	27	□IN □ OU □N/A	JT	Food additives: approved	and	d properly used	
9		OUT		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□IN □ OU □N/A	JT	Toxic substances properly	ider	ntified, stored, used	
								Co	onformance with Approve	d P	rocedures t	
10	□IN	DOUT	□ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □ OU □N/A	Т	Compliance with Reduced specialized processes, an	xO k	ygen Packaging, other	
11	□IN	□OUT		Approved Source Food obtained from approved source	2.167	-	DIN DOU	ıT	specialized processes, an	IU II	ACCP plan	
12		DOUT		Food received at proper temperature		30	□N/A □ N/C		Special Requirements: Fre	∍sh .	Juice Production	
13	∐N/A □IN	.⊡N/O □OUT		Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freezers			
14	□IN	□out		Required records available: shellstock tags, parasite		32	□IN □OU		Special Paguinaments: O	unt-	a Drangaine	
. т (ф.)	L□N/A	□N/O	valent en	destruction Protection from Contamination	7,86,10	32			Special Requirements: Cu	310N	rrocessing	
4-	□IN	OUT				33	□N/A □ N/C		Special Requirements: Bu	lk W	ater Machine Criteria	
15	□N/A	□N/O		Food separated and protected			□IN □OU	т	Special Requirements: Ac	idific	nd White Rice Preparation	
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C		Criteria		write Nice Preparation	
17		□out		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU	T	Critical Control Point Inspe	ectio	n	
157	******************	A. C.	AND DESCRIPTION OF THE PARTY OF	rature Controlled for Safety Food (TCS food)		36	□IN □OU	Т	Process Review			
18		OUT N/O		Proper cooking time and temperatures		-	□N/A □OU	 Т				
19		OUT N/O		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 N/O		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.						

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

State of Ohio

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Name of Facility	Type of Inspection Date One of the control of the									
TRAKINA ORDEZ OF ENG	26 BURGED 6-10-24									
200b DETAIL DELOCIO										
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									
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 IN OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
39 ☐ IN ☐ OUT ☐ NÏA	55 D IN DOUT DN/A Warewashing facilities: installed, maintained, used; test strips									
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment	56 IN OUT Nonfood-contact surfaces clean									
Tor temperature control	Physical Facilities									
41 DIN OUT DINA DINO Plant food properly cooked for hot holding	57 C IN OUT NA Hot and cold water available; adequate pressure									
42 ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used 43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	58 □ IN □OUT Plumbing installed; proper backflow devices									
Food Identification	59 IN OUT ON/A Sewage and waste water properly disposed									
44 ☐ IN ☐ OUT Food properly labeled; original container	60 IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination	61 IN OUT IN/A Garbage/refuse properly disposed; facilities maintained									
45 IN IN OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas									
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	LIN/A LI N/O									
47 ' IN OUT N/A Personal cleanliness	63 ☑ IN ☐ OUT Adequate ventilation and lighting; designated areas used									
48 □ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables	64 IN OUT IN/A Existing Equipment and Facilities									
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O ☐ Washing fruits and vegetables Proper 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 D IN DOUT DN/A Utensils, equipment and linens: properly stored, dried, handled	66									
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 Corrective Actions										
Mark "X" in appropriate box for COS and R∷COS≐cor Item No. Code Section Priority Level Comment										
Cost 6 rusto 6										
SUTONICE	TO THE ONE OF									
Person in Charge	Date:									
Environmental Health Specialist	Linnan C									
Environmental Health Specialist	Date: 20.June 24									

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL