State of Ohio

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

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				heck one □ FSO □ RFE			License Number		Date			
16MM (200 200 1) 5 1) 5					- Land		<u> </u>		6-26-24			
Ac	Idress		City/St	ity/State/Zip Code								
		> N MAGIN ST	COMOMO OH USSOY					7				
Lie	cense holder		Inspec	pection Time		Trav	rel Time	Ca	tegory/Descriptive			
EARLY COLLECTIONS OF AND INCL.					321		20		(2)			
Type of Inspection (check all that apply)							Follow up date (if required	L d)	Water sample date/result			
- ☐ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					⊓ Follow up	,		•	(if required)			
	roodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation			L							
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		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, ar	nd	23	□IN □ OU							
		performs duties		23	□N/A □ N/C)	Proper date marking and	ais	oosition			
3/	OUT N/A	Certified Food Protection Manager Employee Health		24			Time as a public health co	ntro	l: procedures & records			
		Management, food employees and conditional employee	C.				Consumer Advis	AH/				
3	DÎN DOUT DA/A	knowledge, responsibilities and reporting	· [25	□IN □ OU	H-dediction.		Manual Series	AND THE RESIDENCE OF THE PROPERTY OF THE PARTY OF THE PAR			
4	,⊒IN □OUT □ N/A	Proper use of restriction and exclusion		2 0	□N/A		Consumer advisory provi	ded	for raw or undercooked foods			
5	DIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	ts				Highly Susceptible Po	pul	ations			
6	GIN DOUT DN/O			26	□IN □ OU	ľ	Pasteurized foods used;	proh	ibited foods not offered			
7	□IN □ OUT □ N/O						Chemical					
	The state of the P	reventing Contamination by Hands		07	□IN □ OU	T						
8 .	.⊟IN □ OUT □ N/O	Hands clean and properly washed		27~	[™] N/A		Food additives: approved	and	properly used			
	FIN FIGUR	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	. 20	28	□IN Ø″OU	Т	Toxio substances preparly	ida	atified atomodd			
9	⊡N/A □ N/O		/ea	2.0	□ N/A	Toxic substances properly identified, stored, used			itiliea, storea, usea			
	ZEIN FLOUT FLAVA					THE PERSONS	nformance with Approve	200				
10-	OIN OUT ON/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □ OU ⁻ □N/A	Т	Compliance with Reduced specialized processes, ar					
11	DIN □OUT	Food obtained from approved source			□IN □OU	т			•			
12	□IN □OUT	Food received at proper temperature		30	□N/A □ N/O		Special Requirements: Fre	esh (Juice Production			
				31			Special Requirements: He	at T	reatment Dispensing Freezers			
13	DIN DOUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		. • 6•								
14	N/A N/O	destruction		32			Special Requirements: Cu	ston	n Processing			
		Protection from Contamination	2.53	33	□IN □OU		Special Requirements: Bu	11, 14:	lator Machine Cultural			
15	□IN □OUT □N/A □N/O	Food separated and protected			□N/A □ N/O)	opeciai requirements: Bu	ir VV	ater Machine Criteria			
-				34	□и □ои	Т	Special Requirements: Ac	idifie	ed White Rice Preparation			
16	□N/A □N/O	Food-contact surfaces; cleaned and sanitized			□N/A □ N/O)	Criteria					
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOUT	Т	Critical Control Point Inspe	ectio	n			
7	Timė/Tempe	rature Controlled for Safety Food (TCS food)	(E.24-7		□N/A □IN □OU1	_						
4.0	□IN □ OUT		3	36	□N/A	'	Process Review					
18	□N/A □ N/O	Proper cooking time and temperatures			□IN □OU1	г						
19	□IN □ OUT	Proper reheating procedures for hot holding		37	□N/A		Variance					
	□N/A □ N/O	. , , , , , , , , , , , , , , , , , , ,	[
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
_	OIN OUT	The state of the s	— I	that are identified as the most significant contributing factors to								
21	∠□Ñ/A □ N/O	Proper hot holding temperatures		foodborne illness.								
					blic health i		ventions are control m	eas	ures to prevent foodborne			
22	_☑IN □ OUT □N/A	Proper cold holding temperatures		11811	oss or injury	•	//		•			

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Type of Inspection

	ne of Facility	or slove 115275		Type of Inspection	Date (26.24)								
}	11000 C 311	310.5		, , , , , , , , , , , , , , , , , , , ,	10000								
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 Ve	inding								
38	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54 □ IN □ OUT	Food and nonfood-contact designed, constructed, an	ct surfaces cleanable, properly nd used								
39	□/IN □OUT □N/A	Water and ice from approved source	55 IN I OUT		stalled, maintained, used; test								
	For	od Temperature Control		strips									
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 ∕Ó IN □ OUT	Nonfood-contact surfaces Physical Facilities	; clean								
41	,⊡ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 TIN OUT	□N/A Hot and cold water availa	able; adequate pressure								
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 □ IN □OUT	Plumbing installed; prope	er backflow devices								
43	O IN OUT ON/A	Thermometers provided and accurate	DN/A □ N/O										
		Food identification	59 ∕□ IN □ OUT □	□N/A Sewage and waste water	properly disposed								
44	☑ IN ☐ OUT	Food properly labeled; original container	60 ☑ IN ☐ OUT ☐	□N/A Toilet facilities: properly co	onstructed, supplied, cleaned								
	Preven	tion of Food Contamination	61 DIN DOUT	IN/A Garbage/refuse properly di	sposed; facilities maintained								
45	☑ÎN □ OUT .	Insects, rodents, and animals not present/outer	62 □ IN □ OUT		maintained, and clean; dogs in								
46	□ IN □ OUT	openings protected Contamination prevented during food preparation,	□N/A □ N/O	outdoor dining areas									
47	☐ IN ☐ OUT ☐N/A	storage & display Personal cleanliness	63 IIN OUT	Adequate ventilation and I	ighting; designated areas used								
48	. IN OUT OUT N/A N/O	Wiping cloths: properly used and stored	64 DIN DOUT	□N/A Existing Equipment and Fac	cilities								
49	☑ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables		Administrative									
		roper Use of Utensils	65 🖾 IN 🗆 OUT E	JN/A 901:3-4 OAC									
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	99 12 IN LI OUT E	110/A 901:3-4 OAC									
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66 IN I OUT	ÍN/A 3701-21 OAC									
52	-□¹N □ 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		245 .									
Observations and Corrective Actions Mark "X" in appropriate box for COS and R. COS=corrected on site during inspection. R=repeat violation.													
Iten	1 No. Code Section Priori	ty Level Comment (n chas o	at the st	COS R								
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		\wedge											
Person in Charge Date: (0.2)													
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)