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

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Na	me of facility	. 10		heck one ÍFSO □ RFE			License Number	Date				
	<u> </u>	alve IN	10 6	ĴFSO □RFE			1012	11-2-2-(/				
Ad	Idress	n CH (15331	City/S	City/State/Zip Code								
(000/10 F	<u>e, Cu ()// </u>	Ineno	ctlor	C // // n Time							
LIC	cense holder	PA.1000	liispe.		, time	ırav	vel Time	Category/Descriptive				
T	<u> </u>	the state of a section		***************************************		<u> </u>	F-N	111/1/19				
	pe of Inspection (chec Standard Critical C	ok all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Re	view	□ Follow up	- 1	Follow up date (if required)	Water sample date/result (if required)				
	Foodborne ☐ 30 Day	□ Complaint □ Pre-licensing □ Consultation										
10.70	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								
		Supervision		Time/Temperature Controlled for Safety, Food (TCS food).								
1	,ÁIN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23°			Proper date marking and disposition					
2	,ÓIN □OUT □ N/A	Certified Food Protection Manager		24 DIN DOUT Time as a public health control: procedures & recor								
		Employee Health Management, food employees and conditional employee			□N/A □ N/C							
3 -	OIN OUT N/A	knowledge, responsibilities and reporting	38,	25	□IN □ OUT		Consumer advisory provided for your or understand for the					
4	OIN OUT ON/A	Proper use of restriction and exclusion			□N/A		Consumer advisory provided for raw or undercooked foods					
5	-□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices	าเร		□IN □OU	IT	Highly Susceptible Popu					
6		Proper eating, tasting, drinking, or tobacco use	20210000000	26	26 Pasteurized foods used; prohibited foods not of							
7	'□IN □OUT □N/O	No discharge from eyes, nose, and mouth reventing Contamination by Hands	14,55			4.10.75A	Chemical Chemical					
8	DIN DOUT DN/O			27,.	.□N/A □IN □ OU	JT	Food additives: approved and properly used					
9	□IN □ OUT				□in □ ou □n/a	JT	Toxic substances properly identified, stored, used					
						Co	Conformance with Approved Procedures					
10 '	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source) 2125.,	29	29 N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	□IN □OUT	Food obtained from approved source		30 DIN DOUT Special Requirements: Fresh Jules Production								
12	□IN □OUT □N/A □N/O	Food received at proper temperature						Fouce Production				
13		Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OUT □ N/A □ N/O Special Requirements: Custom Processing			om Processing				
		Protection from Containination		33	□IN □OU		Special Requirements: Bulk	Water Machine Criteria				
15	ON OUT	Food separated and protected		-	□N/A □ N/C)	operative quite months but	Tratol Machino Officha				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU □N/A □N/C	T O	Special Requirements: Acidi Criteria	fied White Rice Preparation				
17,-	OIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU ☑N/A	ΙΤ	Critical Control Point Inspect	ion				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□IN □OU	IT	Process Review					
18	□IN □ OUT □N/A-□ N/O	Proper cooking time and temperatures			⊡N/A							
19	□IN □ OUT □N/A⁄□ N/O	Proper reheating procedures for hot holding		37	□IN □OU □N/A		Variance					
20	□IN □ OUT □N/A,⊡ N/O	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	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
22	_DIN □ OUT □N/A	Proper cold holding temperatures		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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Type of Inspection

Date/

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	A CONTRACT				GOOD RETAIL	PRA	CTICES				
55.55.54	4.10.104	Good Retai	l Practio	ces are	preventative measures to control the introd	Contrate sychology 5		emicals, and physical objects into f	oods.	<u> </u>	
Ma	ark d				, OUT, N/O, N/A) for each numbered item: IN					licable	
3.4				Safe Foo	l and Water			Itensils, Equipment and Vending			
38	91	N □ OUT □N/A	□ N/O	Pasteur	ized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfaces designed, constructed, and used	cleanable,	properly	
39		N □OUT □N/A		Water a	and ice from approved source	55	OIN OUT ON/A	Warewashing facilities: installed, mai	ntained, use	 ∍d; test	
100 To 17			Fo		erature Control			strips			
40		N 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment erature control	56	OUT OUT	Nonfood-contact surfaces clean Physical Facilities			
41	12	N □ OUT □N/A	□N/A □ N/O Plant food properly cooked for hot holding			57 IN OUT N/A Hot and cold water available; adequate pressure					
42	.☑ IN □ OUT □N/A □ N/O Appro		Approve	ved thawing methods used		□ IN □OUT	Plumbing installed; proper backflow	devices			
43	믜	N □ OUT □N/A		Thermo	meters provided and accurate		□N/A□N/O				
Food Ide				Food Id	entification	-⊡ IN □ OUT □N/A	Sewage and waste water properly disp	osed			
44	Q.I	N □ OUT		Food pr	operly labeled; original container	60	OUT IN/A	supplied, clea	aned		
	d.		Preven	tion of F	ood Contamination	61	☐ IN ☐ OUT ☐N/A	Garbage/refuse properly disposed; faci	lities mainta	ined	
45	ا 🗆	N □ OUT			rodents, and animals not present/outer s protected	62	· 🗆 ÎN 🗆 OUT	Physical facilities installed, maintained	, and clean;	dogs in	
46	401	N 🗆 OUT		Contam	ination prevented during food preparation,		□N/A □ N/O	outdoor dining areas			
47		N 🗆 OUT 🗆 N/A			& display	63	□ÍN □ OUT	Adequate ventilation and lighting; design	gnated area	s used	
48	-	N 🗖 OUT 🗖 N/A	□ N/O		cloths: properly used and stored	64	□ IN □ OUT □N//	Existing Equipment and Facilities		W44	
49	口口	Ņ □ OUT □N/A	□ N/O	Washin	g fruits and vegetables			Administrative	AS STREET		
			P	Proper Us	e of Utensils				9.		
50	밋	N 🗆 OUT 🗖N/A	□ N/O		tensils: properly stored	65	IN I OUT IN/A	901:3-4 OAC			
51	믜	N □ OUT □N/A		Utensils, equipment and linens: properly stored, dried, handled			□'IN □ O∩L □N\\	3701-21 OAC			
52		N OUT ON/A			se/single-service articles: properly stored, used		-				
53		N □ OUT □N/A		Slash-re	sistant, cloth, and latex glove use	31333333					
					Observations and C			on R≘repeat violation			
Iten	ı No.	Code Section	Priori	ty Level	Comment		100		cc		
					5 (14) State	12	4 (4) H	APCHUY.) -		
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Dan	onn 1	n Charge	L		5			Data] 0	
Person in Charge Date:										,	
Environmental Health Specialist Licensor:											
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of											

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Name of Facility