## State of Ohio

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

			Į.	Check one			License Number	210	Date				
			□ FS	□ FSO			1 2051	7	1-2/52/54				
Address						City/State/Zip Code							
$1.05$ in marin $\pm$					Ο.	140/5	$t_{\mathfrak{I}}$	Z77 - (7)	4.	42323 T			
License holder Ins				Inspec	nspection Time T			vel Time	C	ategory/Descriptive			
NOR I MORE A TOTAL						and the same			-				
					1			<u></u>					
Type of Inspection (check all that apply)   □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance I					iew	□ Follow u	, l	Follow up date (if re	quired)	Water sample date/resul	it		
	Foodbo	☐ Complaint ☐ Pre-licensing ☐ Consultation			_ , ,,,,,,,,,	,							
	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											ıble		
· ·			Compliance Status		Compliance Status								
	T T	and the second	Supervision			A CONTRACTOR OF THE PARTY OF TH	WHITE PARTY	perature Controlled	for Safet	y Food (TCS food)			
1		OUT N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking	g and dis	sposition			
2	∐IN	OUT 🗆 N/A	Certified Food Protection Manager Employee Health	7 7 7 7 7	24	□IN □ OL □N/A □ N/		Time as a public hea	alth contro	ol: procedures & records			
h i			Management, food employees and conditional employee		(Tr			Consumer	Advison	president (1)			
3	□IN	□OUT □ N/A	knowledge, responsibilities and reporting	·   [		□IN □ OL	JT		SECTION AND THE PERSON NAMED IN COLUMN 1				
4	^□IN	□OUT □ N/A	Proper use of restriction and exclusion			□N/A		Consumer advisory	provided	for raw or undercooked fo	ods		
5	-□IN	□OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptib	le Popul	lations "			
6	IN	□ OUT □ N/O	Good Hyglenic Practices  Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	JT	Pasteurized foods i	used; prol	hibited foods not offered			
7	<del> </del>	OUT N/O					100	Chem	ical				
¥,		oji p	reventing Contamination by Hands			DIN DOL	ΙΤ						
8	□IN	OUT INO	Hands clean and properly washed		27	□ Ñ/A	<b>J</b> 1	Food additives: app	proved an	nd properly used			
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or appro	ved	28,	□N/A	JT	Toxic substances pr	operly ide	entified, stored, used			
						210.5	, C	onformance with Ap	proved I	Procedures			
10	□IN	OUT N/A			29	DIN DO	JT			xygen Packaging, other			
震動 11	□IN	□OUT	Approved Source Food obtained from approved source			□N/A	1	specialized process	es, and i	HACCP plan			
		□OUT			30	□!N □OU □N/A □N/		Special Requirement	nts: Fresh	Juice Production			
12	□N/A	□N/O	Food received at proper temperature		31	□IN □OL	JT	Special Paguiromer	to Host 7	Transfer and Dispussion Fund			
13		OUT	Food in good condition, safe, and unadulterated				0	Special Requirement	ils. Heat	Treatment Dispensing Freez	ers		
14		□OUT □N/O	Required records available: shellstock tags, parasite destruction		วว เ	□IN □OU □N/A □ N/		Special Requiremen	nts: Custo	m Processing			
	-7.1 <b>0</b>		Protection from Contamination					Consider Description	D	N-l-M-ll O''			
15		□OUT □N/O	Food separated and protected		33	□N/A □ N/0	0	Special Requiremen	its: Bulk v	Water Machine Criteria			
16	,IN	OUT N/O	Food-contact surfaces: cleaned and sanitized					Special Requirement Criteria	nts: Acidifi	ied White Rice Preparation			
17		DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OL ⊡N/A	JT	Critical Control Poin	t inspection	on·			
1		Time/Tempe	rature Controlled for Safety Food (TGS food)			□IN □OL	JT	D. D. D. J.					
18	ΔÎΝ	□ OUT □ N/O	Proper cooking time and temperatures		36	⊠N/A		Process Review					
19	IN	OUT	Proper reheating procedures for hot holding		37	□IN □ OU □N/A	JT	Variance					
		□ N/O											
20		□ N/O	Proper cooling time and temperatures							and employee behaviors			
21		□ OUT □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	DIN	OUT IN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of Facility				Type of Insp	ection	Date /		,				
		CRIPPE WORT			Mary	1CIKS!	15/28/2	74					
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													
2000	100 m/m 1 (200 m/m 100	Safe Food and Water	\$1200 E			equipment and vent and nonfood-contact	2014 (ACC)	nror	nerly				
38	□ IN □ OUT □N/A □ N/O		54			ed, constructed, and		,, pro	Jony				
39	□ IN □ OUT □ N/A	Water and ice from approved source	55			ashing facilities: insta	alled, maintained, u	sed; t	est				
	r (	Proper cooling methods used: adequate equipment 56 □ IN □ OU			Strips  Nonfood-contact surfaces clean								
40		Proper cooling methods used; adequate equipment for temperature control			eras compressional de Calabora	Physical Facilities							
41 -	Í IN OUT ON/A N/O	Plant food properly cooked for hot holding	57	□ TUO □ NI.□	Access attenue la companyone de								
42	.☑ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumb	ing installed; proper	backflow devices						
	.□ IN □ OUT □N/A	Thermometers provided and accurate			T IGITIS	riambing instance, proper business devices							
43			50		N/A Source	a and waste water nee							
		Food Identification	59			e and waste water pro							
44	□-IN □ OUT	Food properly labeled; original container	60	- IN OUT O	N/A Toilet f	acilities: properly cons	structed, supplied, c	leane	d 				
	Preven	tion of Food Contamination 61 🗆 IN 🗆 OU			N/A Garbaç	ge/refuse properly disp	osed; facilities main	itained	t				
45	☑ÍN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT		al facilities installed, n	naintained, and clea	n; dog	js in				
46	□ IN □ OUT	Contamination prevented during food preparation,		□N/A □ N/O	outdoo	r dining areas							
		storage & display	63	IN I OUT	Adequa	ate ventilation and ligh	nting; designated are	eas us	sed				
47	→□ IN □ OUT □N/A  √□ IN □ OUT □N/A □ N/O	Personal cleanliness Wiping cloths: properly used and stored	64	1 IN 1 OUT 1	INI/A Evicting	g Equipment and Facili	Hos	water					
49		Washing fruits and vegetables	04		Transfer in the second				Steppen i in e				
		Proper Use of Utensils	receit.	Transcription of the second second	100000000000000000000000000000000000000	Administrative							
50		In-use utensils: properly stored	65		N/A 901:3-4	4 OAC							
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,	66	□ IN □ OUT,	N/Δ 3701-3	21 OAC							
52	IN OUT ON/A	handled Single-use/single-service articles: properly stored, used	. 00	L 11 L 00 1 / L	14/74   3/01-2								
53		Slash-resistant, cloth, and latex glove use											
3 P. S.		Observations and C	orre	ctive Action	ns				WALL.				
5.200		Mark "X" in appropriate box for COS and R: COS=corr				eat violation							
Iten	No. Code Section Prior	ity Level Comment		100		20 7 N.25		cos	R				
		- Satstall	41		<del>200</del> (	$-1$ $()$ $\mathcal{A}$	<u> </u>						
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Pare	son in Charge	The second secon		2		Date:		<u></u>	Ц				
65.28.24													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of 7													

PRIORITY LEVEL: C= CRITICAL