## State of Ohio

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

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					Check one ☑ FSO □ RFE			License Number	Date					
MILLIER SIMORAN								104	5-1-24					
					City/State/Zip Code									
				Inspection Time				H 1532						
							Trav	avel Time C		ategory/Descriptive				
TIME DIVER								<b>5C</b> >		$\underline{C90}$				
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F								Follow up date (if required		Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation						iow up				(ii required)				
Someth's			ZITETUVIDVET			.								
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 Time/Temperature Controlled for Safety Food (TCS food)								
2010		Supervision					Temperature Controlled for Safety, Food (TGS food)							
1	□N □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	na	23				Proper date marking and disposition						
2	☑IN □ OUT □ N/A	Certified Food Protection Manager   Employee Health	3,25	24	□IN □N/A			Time as a public health co	l: procedures & records					
		Management food employees and conditional employees:						Consumer Advis	sorv					
3	ØIN DOUT DN/A	knowledge, responsibilities and reporting		25	□IN □N/A	***************************************			-91010-0-7	for raw or undercooked foods				
5	ÓIN OUT N/A		nts		FIMA		LOS EST	Highly Susceptible Populations						
		Good Hygienic Practices		521789	7	□ out	STREET, SECTION		20.000					
6	DIN DOUT DN/O			26	□N/A									
7	O'N □ TUO□ NI□□ 	No discharge from eyes, nose, and mouth reventing Contamination by Hands		415.4				Chemical						
8	OIN OUT NO	I		27	□IN □N/A	D OUT	Γ	Food additives: approved and properly used						
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	⊡ÍN □N/A	TUO 🗖		Toxic substances properly identified, stored, used  Conformance with Approved Procedures						
10	ÍIN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible				□IN	kygen Packaging, other								
		Approved Source		29	□N/A			specialized processes, a						
11	□IN □OUT	Food obtained from approved source		30	□IN □N/A			Special Requirements: Fr	esh	Juice Production				
12	□N/A □N/O	Food received at proper temperature		-	□IN		<del></del>							
13	.□IN □OUT	Food in good condition, safe, and unadulterated		31	□N/A	□ N/O		Special Requirements: H	eat 1	reatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	ŀ	32	□IN □N/A			Special Requirements: C	ustoi	m Processing				
		Protection from Contamination	e i k	33	DIN			Special Requirements: Bu	ulk V	Vater Machine Criteria				
15	.⊡IN □OUT □N/A □N/O	Food separated and protected			, □ N/A		-							
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □N/A	□ N/O		Special Requirements: Ad Criteria	ciditi	ed White Rice Preparation				
17	ØN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □N/A	OUT	-	Critical Control Point Insp	ectio	on				
	And minimum and an extension of the second s	rature Controlled for Safety Food (TCS food)		36	ΠIN	OUT	-	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	□·N/A □ IN I									
19	□IN □ OUT ÚN/A □ N/O	Proper reheating procedures for hot holding		37	, ⊠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 illness or injury.										
22	ØIN □ OUT □N/A	Proper cold holding temperatures												

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Type of Inspection

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	V	11/12/	12 10(X/11		6.	SIADDOK.	5/KP	5/-2	2 (/				
			GOOD RETAIL	PRA	CTICES								
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods,													
			I, OUT, N/O, N/A) for each numbered item: <b>I</b> N						applica	ıble			
		Safe Food	d and Water			Utensils, Equipm							
38 Ü IN 🗆	OUT	N/O Pasteur	rized eggs used where required	54	,⊠'IN □ OUT	Food and nor designed, con	nfood-contact su structed, and u	urfaces cleanab sed	ole, pro	perly			
39 O IN O	OUT □N/A		and ice from approved source	55			facilities: instal	lled, maintained,	, used;	test			
	Food Temperature Control				□/IN □ OUT	surps							
40 / 🗆 IN 🗆 (	Proper cooling methods used; adequate equipment for temperature control						act surfaces cle Facilities	∍an					
41 IN 🗆 (	□ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding				57 DIN OUT NA Hot and cold water available; adequate pressu								
42 / IN 🗆 (	OUT []N/A []	N/O Approve	ed thawing methods used	58	ÚIN □OUT	Plumbing inst	alled; proper b	ackflow devices	s				
43 ATN 🗆 (	OUT □N/A	Thermo	meters provided and accurate		□N/A□N/O								
		Food Id	lentification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed									
44 D IN D (	OUT	Food pr	roperly labeled; original container	60	D IN OUT ON/	A Toilet facilities:	properly constr	ructed, supplied,	cleane	d 			
	Pr		ood Contamination	61	IN OUT ON/	A Garbage/refuse	properly dispos	sed; facilities ma	aintaine	d			
45,4	TUC	opening	rodents, and animals not present/outer s protected	62	□ IN □ OUT □N/A□ N/O	Physical faciliti outdoor dining	es installed, ma areas	aintained, and cle	əan; do	js in			
46 . 🗇 IN 🗆 (	DUT		ination prevented during food preparation, & display	63	□ IN □ OUT	Adaquata yant	ilation and light	inar de de de					
	OUT IN/A		al cleanliness	{				ing; designated a	areas u				
	DUT IN/A II TUC		cloths: properly used and stored g fruits and vegetables	64	"□ IN □ OUT □N/	A Existing Equipr	nent and Facilitie	∋s	_				
43   11   11	JOI LINAL		se of Utensils	3.7		Admin	istrative	100					
50 - IN I	DUT 🗆 N/A 🗀 I	1	utensils: properly stored	65	□ IN □ OUT □N//	901:3-4 OAC							
51 DIN D C	OUT   N/A		s, equipment and linens: properly stored, dried,		☐ IN □ OUT □N//	A 3701-21 OAC							
		handled Single-u		66	L   N   L   OO   L   N	3701-21 OAC			****				
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 C						43 × 1	t gr			
Item No. Cod	de Section   F	Mark //> Priority Level	X" in appropriate box for COS and R\ <b>COS</b> ∋com I Comment	ected	on-site during inspect	on <b>R</b> ≕repeat vlo	ation.						
nem no. con	ac occuon 1	Hority Level	000000000000000000000000000000000000000	(	· · · · · · · · · · ·	2 . 1	$\overline{\Lambda}$		cos	R			
			501170(10P)	( 6	3 1/15H	THOI	/						
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			CRHICAL ICATECL +C	MA-	1.10 (rd)	1 6,00	41/6/15						
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						<del></del>							
Person in Cha	irge		N. C.			Date:		//					
Familia	4/16	777	LSCH-C"		T		71-2	4					
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)

Name of Facility