State of Ohio

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

				- tale - to		Titana Nimita	157				
1			Check or			License Number	Date Call 11/1				
						1101	13/4/61				
5015 Broadway (olle Mulle, or 4533							
License holder Insp			Inspectio	spection Time		3 4	Category/Descriptive				
						(0	(-()				
Į,		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Revie	w □ Follow u		Follow up date (if required)	Water sample date/result (if required)				
6426		FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC H	EAL	THUNTERVENTIONS					
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	compliance C	DUT=	not in compliance N/O =not	observed N/A=not applicable					
		Compliance Status		Compliance Status							
		Supervision				perature Controlled for Saf	ety Food (TCS food)				
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23	LIN/ALIN/	0	Proper date marking and o	lisposition				
2	│□IN □OUT □ N/A	Certified Food Protection Manager Employee Health	24			Time as a public health con	trol: procedures & records				
3	OIN OOUT ON/A	Management, food employees and conditional employee	es;			Gonsumer Adviso	Ŋ				
-	1,4	knowledge, responsibilities and reporting	25	□IN □ OL □N/A	JT	Consumer advisory provid	ed for raw or undercooked foods				
5	OIN OUT NA		nts	шил		 	ulations				
		Good Hygienic Practices	26	□IN □ OL	JT	Pasteurized foods used; p					
7	DIN DOUT DN/O			□ N/A	11791	 Chemical					
		reventing Contamination by Hands			JT I		-				
8	□IN □ OUT □ N/O	Hands clean and properly washed	27	N/A		Food additives: approved	and properly used				
9	ÍN ☐ OUT	No bare hand contact with ready-to-eat foods or appro	ved 28	28 IN OUT		Toxic substances properly identified, stored, used					
<u> </u>	FIN FIGHT FINA			The transfer of the same of th		onformance with Approved					
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	29	DIN DOL)	Compliance with Reduced specialized processes, and					
11	/□IN □OUT	Food obtained from approved source	30	DIN DOL		Special Requirements: Fres	sh Juice Production				
12	DIN DOUT	Food received at proper temperature		ON/A ON/O		Special Frequencial Art (1997) Sales (1997) Sales (1997)					
13	OIN DOUT	Food in good condition, safe, and unadulterated	31	N/A D N/C		Special Requirements: Heat Treatment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cus	tom Processing				
		Protection from Contamination	33	DIN DOL		Special Requirements: Bulk	: Water Machine Criteria				
15	□IN □OUT □N/A □N/O	Food separated and protected		□N/A □ N/O			lified White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces; cleaned and sanitized	34	□N/A □ N/C		Criteria	mied white Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU □N/A	JT ———	Critical Control Point Inspec	otion				
	Part Start Section (Section and Assessment Section (Section 2)	rature Controlled for Safety Food (TCS food)	36	□IN □ OU	IT	Process Review	est out				
18	DIN DOUT DN/A DN/O	Proper cooking time and temperatures)T						
19	DIN DOUT	Proper reheating procedures for hot holding	37	37 ☑N/A Variance							
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
21	.□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fc								
22	ÁIN □ OUT □N/A	Proper cold holding temperatures									

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Nar	ne of Facility	11/00			Туре	of Inspection Date	1.	-					
		Magl			1	of Inspection Office S/2	4/7	4					
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	1000			ensils, Equipment and Vending	ot applio	abic					
38/	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54	64 □ IN □ OUT		Food and nonfood-contact surfaces cleanable designed, constructed, and used							
39 IN DOUT IN/A		Water and ice from approved source	55	□¹IN □ OUT □N/A		Warewashing facilities: installed, maintained, used; test strips							
		Proper cooling methods used; adequate equipment	56 ☐ÎN ☐ OUT			Nonfood-contact surfaces clean							
40	D IN D OUT DN/A D N/O	for temperature control		AND THE SECTION OF THE SECTION OF		Physical Facilities							
41	Ó IN O OUT ON/A O N/O	Plant food properly cooked for hot holding	57	OUT DN/A		Hot and cold water available; adequate pressure							
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58			Plumbing installed; proper backflow dev	ices						
43	.☑ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	9 ÉIN □ OUT □N/A S		Sewage and waste water properly dispose	d						
44	□_IN □ OUT	Food properly labeled; original container	60	OIN OUT C	IN/A	Toilet facilities: properly constructed, supplied, cleaned							
	Prevent	tion of Food Contamination	61	IN OUT ON/A		Garbage/refuse properly disposed; facilities maint							
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected		62 DIN DOUT		Physical facilities installed, maintained, and outdoor dining areas	d, and clean; dogs in						
46	☑ IN □ OUT	Contamination prevented during food preparation, storage & display		63 🖾 IN 🗆 OUT		Adequate ventilation and lighting; designated areas use							
47	☐ IN ☐ OUT ☐ N/A ☐ IN ☐ OUT ☐ N/A ☐ N/O	Personal cleanliness Wiping cloths: properly used and stored	64		781/4		ed areas L						
49		Washing fruits and vegetables	04		JIN/A	Existing Equipment and Facilities	week to the constitute						
	7	roper Use of Utensils			li de la constante de la const	Administrative							
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65	□ IN □ OUT □	IN/A	901:3-4 OAC							
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66	.□ IN □ OUT □]N/A	3701-21 OAC	· · · · · · · · · · · · · · · · · · ·						
52 ⊟-IN □ OUT □N/A		Single-use/single-service articles: properly stored, used			L								
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C Mark "X" in appropriate box for COS and R: COS=corn				R=repeal violation							
Item	No. Code Section Priorit	y Level Comment	orto observe Sen				cos	R					
		- ISANSTACK M	-(D. M	<u> </u>	PC410A							
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Pers	on in Charge	1/2				Date: 5/21/24	l	<u></u>					
Francisco and the Mr. of the President o													
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)