State of Ohio

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

						JOIL OTTO			Li	cense Numb	er	Date			
[[200] <to+(0) [=""]<="" td=""><td>□1F</td><td colspan="3">fso □ RFE 347</td><td></td><td colspan="3">2 5-7-202/</td></to+(0)>					□1F	fso □ RFE 347				2 5-7-202/					
							ty/State/Zip Code								
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License holder Menual O Cocol						CHO	1 Time	T	Fravel 1	Fime	G	atego	ry/Descripti	ve	
EMENTAL PROCESSION IN							()			100	1.0		$\langle \cdot \rangle$		
Type of Inspection (check all that apply)									Foll	low up date (if required)		ter sample d	ate/result	
☐ Standard ☐ Gritical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R							⊓ Fol	low up				(if re	equired)		
Ш	Foogbo	orne 🔟	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						19					
	700 A	11.		FOODBORNE ILLNESS RISK FACTO	IC HE	ΔΙΤΉ	INTERVE	NTIONS							
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											
7-2				Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
SERVICE CO.				Person in charge present demonstrates knowledge of		<u> </u>	пи пои						CONTRACTOR CONTRACTOR	TOBOL STATE	
1	□IN	□ OUT	. 🗆 N/A	performs duties	unu	23/	□N/A		Pr	Proper date marking and disposition					
2	□IN	OUT	□ N/A	Certified Food Protection Manager		24	□IN	□ OUT		Time as a public health control					
	1/1/25	Employee Health.				24	24 □ N/A □ N/O I Time as a public health control: procedures &						cedures & rec	soras	
3	ΉN	Поит	□ N/A	Management, food employees and conditional employe	es;		T			Consur	ner Advisor	ÿ .			
<u> </u>				knowledge, responsibilities and reporting		25	25 DIN DOL DN/A		Co	Consumer advisory provided for raw or undercooked			ooked foods		
5			□ N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	neal events					lighly Susce	ntible Doni	nka ala			
Ŭ,		<u> </u>		Good Hygienic Practices			Contraction of the Contraction o	□ OUT				- AND THE PARTY OF			
6	□IN	□ OUT	□ N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pa	steurized foc	ods used; pro	phibited	I foods not o	ffered	
7	□IN	□ OUT	extension and according to the Color	No discharge from eyes, nose, and mouth						C	hemical 🤚			4	
1123			P	reventing Contamination by Hands		27	□IN I	□ OUT	Ec	od additives:	approved a	nd prop	orly upod		
8	□IN	□ OUT	□ N/O	Hands clean and properly washed		21	□N/A		. '	ou additives.	approved a	na prop	beny useu		
						28	ΔĺΝ	OUT	То	Toxic substances properly identified, stored, used			4 :		
9	□IN □ OUT □N/A □ N/O			No bare hand contact with ready-to-eat foods or approve alternate method properly followed		20	LINA			sa property to	property labitation, stored, ased				
				, , ,					Confo	rmance with	Approved	Proce	dures		
10	□IN	□ OUT	. □ N/V		le	29	1	□ OUT		mpliance wit				ther	
	ĆINI	□ OUT		Approved Source Food obtained from approved source		_	☑·N/A		. sp	ecialized pro	cesses, and	HACCI	P plan		
11							LIN ⊡N/A	□ OUT □ N/O	Sp	Special Requirements: Fres			h Juice Production		
12	ı	□N/O		Food received at proper temperature		31	□IN	ΠOUT				T- 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
13	□IN	DOUT		Food in good condition, safe, and unadulterated			□N/A	□ N/O	Sp	ecial Require	ments: Heat	reatm	ient Dispensi	ng Freezers	
14		OUT		Required records available: shellstock tags, parasite		32	□IN		Sr	Special Requirements: Cu		Istom Processing			
	L LIN/A	□N/O	485.0 MISSON	destruction	1910125	<u> </u>	□N/A		-						
		TI CUT		Protection from Contamination	(1168 <u>)</u>	33	□ IN □ N/A		Sp	ecial Require	ments: Bulk	Water N	Machine Crite	eria	
15		□OUT N/O		Food separated and protected			-								
40		OUT				34	□ IN □ N/A	OUT		ecial Require iteria	ments: Acidi	fied Wh	ite Rice Prep	aration	
16	□N/A	□N/O		Food-contact surfaces: cleaned and sanitized		<u></u>	<u> </u>			Itolia					
17	ΔIN	□out		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN I	OUT	Cr	itical Control I	Point Inspect	ion			
		Tim	e/Temne	rature Controlled for Safety Food (TCS food)	govi (Carrie		,□N/A			-14				· ,	
W.	☑IN	OU"				36	□IN □N/A	니	Pr	ocess Review	,	fa North			
18	□N/A	□ N/O	,)	Proper cooking time and temperatures		-						•			
	□IN	□ ou¹	 Г	B 1 11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		37	□IN □N/A		Va	riance				!	
19	17	□ N/O		Proper reheating procedures for hot holding		<u> </u>	I								
20		□ OU		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
20	□N/A	□ N/O)	Tropol cooling time and temperatures									haviors		
21		□ 0U1		Proper hot holding temperatures		foodborne illness.					U				
- '	□N/A	□ N/O		ps. not notaing temperatures		Public health interventions are control measur						SULFAR	to prevent	foodborne	
22	ØÍN	Поп	Γ	Proper cold holding temperatures			ess or		1.61 461	naona ale (JOHN OF THE	aoui 65	io bievent	HIDOUDON	
22	٧١١٠٠٠	_ 00	□ OUT □N/A	Tropor ook hoking temperatures		1		· ·y-··· y ·				A Company of the Comp			

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Type of Inspection

Date

	<u> </u>	1 Station		30 194 57	<u>- 24</u>	<u> </u>							
		GOOD PETAIL	DBACTICES		LENIAL S	erates.							
	GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma		status (IN, OUT, N/O, N/A) for each numbered item: II				able							
		Safe Food and Water		Utensils, Equipment and Vending									
38	☐ IN ☐ OUT ☐N/A ☐ N/O	Pasteurized eggs used where required	54 🖾 IN 🗀 OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	perly							
39	□IN □OUT □N/A	Water and ice from approved source	Warewashing facilities: installed, maintained, used; te										
OF LOWER A	Fo	od Temperature Control	strips										
40	- IN OUT OUT N/A N/O	Proper cooling methods used; adequate equipment for temperature control	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities										
41		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	Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices										
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A□N/O										
(Constant)		Food Identification	59 TIN OUT N/A Sewage and waste water properly disposed										
44	□ IN □ OUT	Food properly labeled; original container	60 IN I OUT [0 🗆 IN 🗆 OUT 🗆 N/A Toilet facilities: properly constructed, supplied, clean									
	Preven	tion of Food Contamination	61 🗆 IN 🗆 OUT [□N/A Garbage/refuse properly disposed; facilities n	naintaine	ed .							
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 IN OUT OUT	Physical facilities installed, maintained, and coutdoor dining areas	dean; do	gs in							
46	☑ IN □ OUT	Contamination prevented during food preparation, storage & display	63 □ IN □ OUT	Adequate ventilation and lighting; designated	aroas u								
47		Personal cleanliness			aleas u								
48		Wiping cloths: properly used and stored Washing fruits and vegetables	64 IN OUT I	□N/A Existing Equipment and Facilities	1000								
49		Proper Use of Utensils	100-2008 (500 oc	Administrative									
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 🗆 IN 🗆 OUT [□N/A 901:3-4 OAC									
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗆 ÍN 🗆 OUT [□N/A 3701-21 OAC									
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used	00 0 0 00 1	2.07.21.07.0									
53	,☑ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use		·									
		Observations and C											
Item	No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS=corr ty Level Comment	ected on-site during ins	pection R≐repeat violation	000								
		00120	1 (%	10000011	cos	R							
		Satorato		THISTECTION									
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Pers	son in Charge	0.4		Date:									
		W Latte		05-67-2024	-								
Envi	Environmental Health Specialist Licensor:												
PRI	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of												

PRIORITY LEVEL: C= CRITICAL

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Name of Facility