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

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Na	Name of facility Ch					License Number	Date							
TUTHE ( MELL LLL						70°70	5/29/24							
Ac	ldress		City/State/Zip Code											
	(お外) 5!	71 36 8	(eveen Cirle, old (1)331											
License holder Insp				<u>-</u> .		avel Time Ca		ategory/Descriptive						
JUTTLE CHOUR SOL COURSE				5C		(2)(C)		CON						
			· • • • • • • • • • • • • • • • • • • •		┷┪	Follow up date (if required	-11	Water sample date/result						
Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R			nce Reviev	v □ Follow u	ıp	ronow up date (ii required	47	(If required)						
	Foodborne 🛚 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation												
\$ X	PRODEORNE LENESS 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 Supervision				Compliance Status										
					Temparature Confrolled to Safety, rood (TCS food); 31									
1	OIN OUT ON/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23			Proper date marking and	disp	position						
2	.⊞IN □OUT□N/A	Certified Food Protection Manager	24			: procedures & records								
			24   DN/A D N/O   Time as a public regard control: procedures & reco											
3	DIN DOUT DN/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting			JT	Consumer advisory provided for raw or undercooked foods								
4	.⊡IN □OUT □ N/A	Proper use of restriction and exclusion	25	-⊡N/A	Wash sele but									
5 3823	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	CONTRACT CONTRACT			: Alghiy Suscentible Ro	pul	lione de la company de la c						
6	JOIN COUT CN/O	Proper eating, tasting, drinking, or tobacco use	26		JΤ	Pasteurized foods used;	proh	libited foods not offered						
7	DIN DOUT DNO	No discharge from eyes, nose, and mouth				Chemical								
	#ag_aar ≥ P	eventing Contamination by Hands		DIN DOI	JΤ									
8	DIN DOUT DIN/O	Hands clean and properly washed	27	^□N/A		Food additives: approved	and	1 properly used						
9		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 28	□IN □ OL □N/A	, disease estado	Toxic substances properly	<del>2010 - 11</del>							
<u> </u>	FIN FLOUR FLAVA	6-101				enformance with Approve	P2 44 17							
10	PEN HOOT HIVE	Adequate handwashing facilities supplied & accessible	29	I□IN □OU ∕□N/A	J1	Compliance with Reduced specialized processes, as	nd H	ygen Packaging, other ACCP plan						
11	.□N □OUT	Food obtained from approved source	30		JT									
12	DIN DOUT	Food received at proper temperature				Special Requirements: Fro	9811	Juice Production						
13	DIM DOUT	Food in good condition, safe, and unadulterated	31		□ OUT /A □ N/O Special Requirements: Heat Treatment Dispensing (     □ N/O Special Requirements)									
13	Пім Поцт	Required records available: shellstock tags, parasite	—   <u> </u>	DIN DOL	10UT									
14	□N/A □N/O	destruction	32	□N/A □ N/		Special Requirements: Cu	ıston	n Processing						
		Protection from Gontaminations:	33	□ім □оц	JT.	Special Requirements: Bu	ılk W	ater Machine Criteria						
15	ZIN □OUT	Food separated and protected			0	-F		Alexand Grading						
16	,⊒⊪ □ouτ	Food-contact surfaces: cleaned and sanitized	34,	IN OU	JT O	Special Requirements: Ad Criteria	idifie	ed White Rice Preparation						
17	□N/A □N/O □IN □OUT	Proper disposition of returned, previously served,	35	□IN □OL	JΤ	Critical Control Point Inspe	ectio	n						
	/ -	reconditioned, and unsafe food attra Controlled to Safety, Food (105 tood)		<del>} · · ·</del> ·										
	DIN DOUT		36	□IN □OL	ΊΙ	Process Review								
18	□N/A □ N/O	Proper cooking time and temperatures		DIN DOL	ıT.									
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	DN/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 □1·1N/O	Proper hot holding temperatures	fo	foodborne illness.  Public health interventions are control measures to prevent foodborne										
22	OUT OUT ON/A	Proper cold holding temperatures		illness or injury.										

## State of Ohio

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Nan	ne of Facility	10 5 00 1 11			Type of Ins	pection / O	Date				
	1) //	16 (NOA LLC				pection // ( P	512	<u> 129</u>	·		
[8] KB		GOOD RETAIL	DD A	CTICES	filmikan keca		. Strik Oriena Punksi				
pi viste		ices are preventative measures to control the introd					- 125 T T 15 T T 15	<u>skilitati</u> •	<u> </u>		
Ma		status (IN, OUT, N/O, N/A) for each numbered item: IN							able		
		Safe Food and Water			Utensils,	Equipment and Ven	ding				
38	·	Pasteurized eggs used where required		□ IN □ OUT		Food and nonfood-contact surfaces cleanable, published, constructed, and used					
39	□ IN □ OUT □N/A	Water and ice from approved source	55			washing facilitles: inst	alled, maintain	ed, used;	test		
0.054		od Temperature Control	56	□ IN □*OUT	strips		-contact surfaces clean				
40	/ IN II OUT IIN/A II N/O	Proper cooling methods used; adequate equipment for temperature control	30		Physical Facilities						
41,	√□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	57   N OUT N/A Hot and cold water availab			e; adequate	pressure	<u> </u>		
42	OVA 🗆 AVA 🗆 TUO 🗎 NI 🛅	Approved thawing methods used	58	□ IN □OÚT	Plum	Plumbing installed; proper backflow devices					
43	IN ID OUT IDN/A	Thermometers provided and accurate		□N/A □ N/O							
52		Food Identification	59		N/A Sewa	ge and waste water pr	operly dispose	d d			
44	TUO 🗆 NI 🖃	Food properly labeled; original container	60		N/A Toilet	Toilet facilities: properly constructed, supplied, cleaned					
uera Sipola Sipola	Prever	ition of Food Contamination	61		N/A Garba	Garbage/refuse properly disposed; facilities malntained					
45 🖆 IN 🗆 OUT		Insects, rodents, and animals not present/outer openings protected		□ IN □ OUT		oal facilities installed, r or dining areas	maintained, and	i cl <del>e</del> an; do	ogs in		
46	1⊡ N □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O	<u> </u>						
47	IN I OUT IN/A	Personal cleanliness	63	- IN I OUT	Adequ	uale ventilation and lig	htlng; designate	ed areas u	used		
48		Wiping cloths: properly used and stored  Washing fruits and vegetables	64	O TUO D NI D.	N/A Existin	ng Equipment and Facil					
	<ul> <li>For all replacements of the second of the complete second</li> </ul>	Proper Use of Utensils				Administrative					
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65	ום דטסם אום	N/A 901:3	4 OAC					
51	☐ IN ☐ OUT ☐N/A Utens is, equipment and linens; properly stored, dried, handled		66	TIN DOUT D	N/A 3701-	-21 OAC	_				
52	4□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used									
53	Ø IN □ OUT □N/A □ N/O	Stash-resistant, cloth, and latex glove use									
		Observations and C Mark * X* in appropriate box for CDS and R. COS=com	orre	ctive Action	DS. action : R≡re	peat Viölation					
	11275	ity Level Comment	- //			3001: 15 Ala		cos	R		
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Pers	son in Charge	1/1/20 × 86.6				Date: 5- 20	7-24				
Envi	ronmental Health Specialist	To Ask	-	Licensor:		///					
					Samuel (	11_2					
PRI	ORITY LEVEL: C=	CRITICAL NC= NON-CRITICAL				Page	e ≥ of				

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