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

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5 60 1 10 10 10 10 10 10 10 10 10 10 10 10				neck one 3 FSO - □ RFE			License Number		Date /				
<u> [20] </u>					□ RFE		11-11-		5-20-5				
Ad	Idress		City/State/Zip Code										
l	TO COLOR	(116650) (4)	MIGHTHUM, CHEUSSOG										
License holder Ins			Inspec	spection Time		Trav	Fravel Time		Category/Descriptive				
LUATED CIENT COURS -			(,	(cC			\sim \sim		CSS				
Type of Inspection (check all that apply)			<u></u>			ТТ	Follow up date (if required) Water same		Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					□ Follow u	ıb	,		(if required)				
ㅁ	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
1		**************************************	RS AN	เกิ	PIIRI-IC F	IEΔT	THINTERVENTION	Č.					
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									
Compliance Status					Time Temperature Controlled for Salety Food (I/CS (cod))								
4	A'N DOUT DNA	Person in charge present, demonstrates knowledge, a	nd	00.									
···	ALIN LOOT LINA	performs duties		23		ю	Proper date marking and disposition						
2 2	□IN □OUT □N/A	Certified Food Protection Manager		24			Time as a public health control: procedures & records						
		Employee Health Management, food employees and conditional employee	36.		PINY DIA		Gonsumer/Advisory						
3	DIN DOUT DN/A	knowledge, responsibilities and reporting	· 1 [25	□IN □OI	WY UT		22 14 12 12					
4	OUT IN/A	Proper use of restriction and exclusion		20 8886	□N/A	America Sancia de	A STATE OF THE PARTY OF THE PAR		for raw or undercooked foods				
5	□IN □OUT □N/A	Procedures for responding to vomiting and diarrheal eve	nts				: Highly Gusceptible Po	jou	ellone iz transcription				
ß	OIN DOUT NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	3448	26	□IN □ OI □N/A	UI	Pasteurized foods used;	proi	nibited foods not offered				
7	DIN DOUT NO						o Chemicali						
	P.	eventing, Contantination, by Handa : : :				UT							
8	IN DOUT DNO	Hands clean and properly washed		27	□ N/A		Food additives: approved	ıan	a properly usea				
	TIN OUT	No bare hand contact with ready-to-eat foods or approve atternate method properly followed	ved	28	DIN DO	UT	Toxic substances properly identified, stored, used						
9	□N/A □ N/O						Conformance Willicappy.coved/lefrocactings						
10	DIN DOUT DINA	Adequate handwashing facilities supplied & accessible	-		וסם אום		Compliance with Reduce	44.4X.4	A CONTRACTOR OF THE PROPERTY O				
		Approved Source		29	M/A	٠,	specialized processes, a	nd h	kygen rackaging, omer ⊀ACCP plan				
11	□IN □OUT	Food obtained from approved source		30.	Дім □оі		Special Requirements: Fr	esh	Juice Production				
12	ON/A ON/O	Food received at proper temperature		-		_							
13	DIN DOUT	Food in good condition, safe, and unadulterated		31_		O I	Special Requirements: He	eat 1	reatment Dispensing Freezers				
14	DIN DOUT	Required records available: shellstock tags, parasite		32	DIN DOI	UT	Special Requirements: Cu	Jeta:	m Proceeding				
1550	.⊡N/A □N/O	destruction		°	□N/A □ N/		Spaces Nedaliamenta Of						
	□IN □OUT	Brotechön irrom Gontalffiliation (2.2)	324	33			Special Requirements: Bu	ulk V	Vater Machine Criteria				
15		Food separated and protected		\vdash			Connected Connected to the	1.05	- 1140-11- 101				
16	ZÜN DOUT DNA DN/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOI DN/A DN/	0	Criteria	ciairi	ed White Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OI □N/A	UT	Critical Control Point Insp	ectio	on				
	lime/Lempe	raturarcent collection Salety Acod (Testicod)		36	DIN DOI	UT	Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			™N/A		T TOOGGO TROVIOW		. <u>. </u>				
19	DIN DOUT	Proper reheating procedures for hot holding	\dashv	37	ON/A	UT	Variance						
<u> </u>	□N/A.□ N/O							-					
20	□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		Proper cold holding temperatures											

State of Ohio

Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code Type of Inspection Date TIAMID OUR CONFIDER

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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													
	V 8 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	Safe Food and Water	\$	ran da	tensils, Equipment and Vending								
38	.□ NN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfaces cleanable, prop designed, constructed, and used								
39	□ IN □OUT □N/A	Water and ice from approved source	55	□ IN □ OUT □N/A	Warewashing facilities: installed, maintained	, used;	test						
2	Fo I	od Temperature Control			strips								
		Proper cooling methods used; adequate equipment for temperature control	56	I-□ IN □ OUT	Nonfood-contact surfaces clean Physical Facilities								
44		Plant food properly cooked for hot holding		Name (187 <u>0, 200 as de</u> 1									
41	IN OUT ON/A N/O		57	<u> </u>	Hot and cold water available; adequate pressure								
42	OUT ON ONO	Approved thawing methods used	58		Plumbing installed; proper backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate	_	□N/A □ N/O									
¥,8		Food Identification	59	IN OUT IN/A	Sewage and waste water properly disposed								
44	Д ІИ П ОИТ	Food properly labeled; original container	60	OUT ON/A	Tollet facilities: properly constructed, supplied, cleaned								
	Preven	tion of Food Contamination	61	OUT ON/A	Garbage/refuse properly disposed; facilities maintained								
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN □ OUT	Physical facilities installed, maintained, and clean; outdoor dining greas								
46	·□ IN □ OUT	Contamination prevented during food preparation,	_	ON/A ON/O	Outdoor diffing greas								
47	I OUT DN/A	storage & display Personal cleanliness	63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated	areas (ısed						
48	☐ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Facilities	·	•						
49	☑ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables			Administrative		<u> 200</u> 000						
	(1904 pm. 1904 pm. 19	roper Use of Utensils	20.5			<u>Opravijans.</u>							
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensits: properly stored	65	O IN O OUT ON/A	901:3-4 OAC								
51	□ IN □ OUT □N/A	□ IN □ OUT □N/A Utensils, equipment and linens: properly stored, dried, handled			3701-21 OAC								
52	☑ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used					_						
53		Slash-resistant, cloth, and latex glove use	[1249454];			W. Chatan							
		Observations and C Mark "X" in appropriate box for COS and R. COS≘corr	orre	ctive Actions	.								
lten	No. Code Section Priori	ty Level Comment	ini diti.	on-Site: danis Siti straction	Jaw elled Alogeon	COS	R						
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Pers	on in Charge	A ! - O	<u>-</u>		Date; res	11	<u> </u>						
Jane Mc 20-28													
Environmental Health Specialist Licensor:													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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Name of Facility