State of Ohio

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

Name of facility License Number Check one ☑FSO □ RFE City/State/Zip Code Orpenu Up Inspection Time Category/Descriptjye Follow up date (if required) Water sample date/result ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up (if required) ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation ROODBORNE ILLNESS RISK PACTORS AND RUBLIC HEALTH INTERVENTION 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 (or Salety Food (TCS (1997)) - - - - - - - - - - - -Supervision Person in charge present, demonstrates knowledge, and DOIN □ OUT A/A 🗆 TUO 🗖 NIQ. 23-Proper date marking and disposition performs duties □N/A □ N/O DIN OUT NA Certifled Food Protection Manager □!N □ OUT Time as a public health control: procedures & records □N/A □ N/O Employee Health Management, food employees and conditional employees; A Onsulny (Advisory) A'A 🔲 TUO 🔲 NIQ knowledge, responsibilities and reporting J□IN □ OUT Consumer advisory provided for raw or undercooked foods IDN/A ☑IN □OUT □ N/A Proper use of restriction and exclusion ☐IN ☐OUT ☐ N/A Procedures for responding to vomiting and diarrheal events Highly Susceptible Bopulations (1995) Good Hygienic Practices 45 TUO ... NI Pasteurized foods used; prohibited foods not offered □IN □OUT □N/O Proper eating, tasting, drinking, or tobacco use J⊡ N/A .☑IN □ OUT □ N/O No discharge from eyes, nose, and mouth no accinemical a la company de Preventing:Contamination by Hands □IN □ OUT Food additives: approved and properly used DIN DOUT ZINO Hands clean and properly washed ⊡·N/A **⊵т**и́ ро∪т 28 Toxic substances properly identified, stored, used DIN DQUT No bare hand contact with ready-to-eat foods or approved I□ N/A 9 □N/A □ Ń/O alternate method properly followed formance: with Approved Riccardinas x DIN DOUT NA Adequate handwashing facilities supplied & accessible **⊟**ıÑ □ OUT Compliance with Reduced Oxygen Packaging, other ZÍ/Ñ/A specialized processes, and HACCP plan J⊒N □OUT 30 DNA DNO Food obtained from approved source □ OUT Special Requirements: Fresh Juice Production DIN DOUT Food received at proper temperature DN/A DIN/O ZIN OUT Special Requirements: Heat Treatment Dispensing Freezers тиош иш. Food in good condition, safe, and unadulterated DIN DOUT **□IN** □OUT Required records available: shellstock tags, parasite Special Requirements: Custom Processing ☑N/A □N/O destruction ĎN/A □ N/O Protection from Contamination □ıÀ• □ OUT Special Requirements: Bulk Water Machine Criteria ØÑ/A □ N/O .⊠IÑ □OUT Food separated and protected □N/A □N/O DIN DOUT Special Requirements: Acidified White Rice Preparation JEN □ OUT 16 Food-contact surfaces: cleaned and senifized □N/A □N/O DIN DN/A OUT Proper disposition of returned, previously served, 17 J⊡IN □OUT Critical Control Point Inspection reconditioned, and unsafe food DIN DOUT ature Controlled for Safety Food (TCS:food) Process Review ĎN/A □IN □ OUT □N/A, □ N/O Proper cooking time and temperatures IIIN II OUT Variance ZÍN/A DIN DOUT Proper reheating procedures for hot holding □N/A □ N/O □IN □ OUT 20 Proper cooling time and temperatures Risk factors are food preparation practices and employee behaviors IN/AJ⊠ N/O that are identified as the most significant contributing factors to □IN □ OUT foodborne illness. Proper hot holding temperatures □N/A □~N/O Public health interventions are control measures to prevent foodborne illness or injury. /ZÍN DOUT DN/A Proper cold holding temperatures

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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											
70			A TRANSPORT OF A POST	od and Water		ompilance GG1-	O CAMERO	islis, Equipment and Ven	The Commission of the Commissi	applica	301 0 30242
38		I IN O OUT, ON/A O N	O Paster	urized eggs used where required	54	□ IN, 🗹 OUT	F	Food and nonfood-contact lesigned, constructed, and	surfaces cleana	ble, pro	perly
39	ĮZ	ÍN □OUT □N/A	Water	and ice from approved source	- F			Warewashing facilitles: inst		. used:	test
	ÇĀ		ood Tem	perature Control	55			strips		, wood,	
40	·│⊏	NA 🖸 AND TUO 🗆 Ni (cooling methods used; adequate equipment perature control	56	<u>I.⊠ÍN □ OUT</u>	1 \\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\	Nonfood-contact surfaces of Physical Facilities	dean		
41	_	I IN OUT ON/A EI N/	D Plant I	ood properly cooked for hot holding	57	EIN DOUTE	IN/A F	Hot and cold water availab	le; adequate pro	essure	<u> </u>
42	: 🗆	I IN 🗆 OUT 🗆 N/A,🗹 N/4	O Approv	ved thawing methods used	58	лооп и <u>Г</u>	F	Plumbing installed; proper	backflow device	8	
43	ď	IN 🗀 OUT 🗆 N/A	Therm	Thermometers provided and accurate		□N/A □ N/O					
			Food I	dentification	59	/ĽN □ OUT □	JN/A S	Sewage and waste water pro	perly disposed		
44	/0	☐ IN ☐ OUT Food property labeled; original container			60	.OTUO 🗆 OUT 🗆	T □N/A Toilet facilities: properly constructed, supplied, cle			cleane	∍d
		Prev	ention of	Food Contamination	61	E IN COUT C	IN/A C	Garbage/refuse properly disp	osed; facilities m	aintaine	;d
45	15 OUT			Insects, rodents, and animals not present/outer openings protected		TUO 🗆 NITEL S		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas			gs in
46	.0	.dÎN □ OUT		Contamination prevented during food preparation, storage & display			`	CIGOOL CHING SI 488			
47		ĬÑ □ OUT □N/A	Persor	Personal cleanliness		63 ETIN OUT		Adequate ventilation and lighting; designated areas used			
48				cloths: properly used and stored	64	"⊞dN □ OUT □	JN/A E	Existing Equipment and Facili	iies		
49			A Charles were not	ng fruits and vegetables				Administrative			
50	Proper Use of Utensile 50 □ IN □ OUT □N/A/□ N/O In-use utensils: properly stored				65	│ │ IN │ OUT/Ľ]Ń/A 9	901:3-4 OAC			
51	+	Utensils, equipment and linens: properly stored, dried,				D N D OUT D	1N/A 3	3701-21 OAC			
52	Ľ–	handled And handled handled			00	PEN LI COLL	IIV/A J	1701-21 OAC			
53	_	IN OUT ON/A PAN/A		esistant, cloth, and latex glove use	i						
Observations and Corrective Actions											
lto.	m N	o. Code Section Pric	Mark	* In appropriate box for COS and R COS corr	eốted"	n site during inst	edilon; I	R=repeat violation			
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Person in Chafge Date: (2.18 - 2.9)											
En	viro	mental Health Specialis	it			Licensor:		<u> </u>			
Maring appear DCHD											
PRIORITY LEVEL. C= CRITICAL NC= NON-CRITICAL Pageof											

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

Name of Facility