State of Ohio

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

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							heckone J.PSO □RFE		License Number		Date	
Michael Mills												
A	ldress	K		lead dr	#State/Zip Code							
	V X	P	<u> </u>	Ochaha (, 1	Ch 5.11(2) 10th (1) 3/6							
							n Time	Trav	vel/Time ↓	Ca	tegory/Descriptive	
value of versing							\mathcal{D}	<u> </u>	(')	L	NC 25	
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R							G. E. K		Follow up date (if require	d)	Water sample date/result (if required)	
17	☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation							9			(ii redairea)	
FOODBORNE JELNESS RISK FACTORS AND RUBEIC 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							Compliance Status					
				Supervision:		Time remperature Controlled for Safety Ecod (TCS food)						
1		OUT		Person in charge present, demonstrates knowledge, a performs duties	na	23	DIN DOU)	Proper date marking and	! disp	position	
2	LIN	□ OUT	LI N/A	Certifled Food Protection Manager		24	UO □ NI□ N/O □ N/O⊡		Time as a public health control: procedures & records			
3	,ďIN	□оит	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			Gonsumer Advisory 19 27 27				
4	⊒łN	□OUT	□ N/A	 			.⊡N/A □ OU	1	Consumer advisory provided for raw or undercooked foods			
5	□IN	OUT	□ N/A						cHighly Susceptible Ro	Į.	uones de la companya	
6	DIN	□ OUT		Proper eating, tasting, drinking, or tobacco use		26	IIIN II OU IIIN/A.	Т	Pasteurized foods used;	proh	ibited foods not offered	
7	□IN	OUT		No discharge from eyes, nose, and mouth	\dashv				Chemical 4			
2				Conting Containing (on by Hands)			ON DOU	T		one and a		
8	ДІМ	□ OUT	□ N/O	Hands clean and properly washed		27	ØN/A		Food additives: approved	I and	properly used	
9		OUT		No bare hand contact with ready-to-eat foods or appro alternate method property followed	ved	28	DIN DOU DN⁄A	Т	Toxic substances properly identified, stored, used			
		T OUT	- ius	*				Ç,	ulormance, with Approvi	AVAN	TO SECURE OF THE PERSON NAMED IN COLUMN TWO IS NOT THE PERSON NAMED IN COLUMN TWO IS NAMED	
10	, DIN	ПООТ	LI N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	,I□N/A □ OU'	Т	Compliance with Reduced specialized processes, a	d Ox nd H	ygen Packaging, other IACCP plan	
11	DIN	□ OUT		Food obtained from approved source		30	□IN □OU		Special Requirements: Fro			
12		TUOLII O/N 🔲 N		Food received at proper temperature	j	F	DINA DINO		opodar rogan diriona. Tr		Todaction	
13	JIN	DOUT		Food in good condition, safe, and unadulterated		31			Special Requirements: He	at T	reatment Dispensing Freezers	
14	□IN □N/A	OUT N/O	aparamana.	Required records available: shellstock tags, parasite destruction		32			Special Requirements։ Cւ	uston	n Processing	
			e en	Protection from Contamination : 354 255		33	DIN DOU		Special Requirements: Bu	ılk W	ater Machine Criteria	
15		DUT N/O⊟		Food separated and protected		-	N/A II N/O					
16	ΠIN	OUT N/O		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	T >	Special Requirements: Ac Oriteria	idifie	ed White Rice Preparation	
17	₽™	□о∪т		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU ¹	Т	Critical Control Point Inspe	ectio	n	
		Time	Temps	ature controlled for splety. Food (no spood)		36	DIN DOU	Ţ	Process Review		,	
18	□N/A	D OUT		Proper cooking time and temperatures			™N/A	_	1100000 11011011			
19		OUT N/O		Proper reheating procedures for hot holding		37	□IN □ OUT □N/A		Variance			
20		OUT		Proper cooling time and temperatures		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		OUT		Proper hot holding temperatures								
22	₽IN	OUT	□N/A	Proper cold holding temperatures								

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

State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection acu (10 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 Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required IN II OUT designed, constructed, and used ☐ IN ☐ OUT ☐ N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test EI IN OUT ON/A 55 Food Temperature Control 56 -□ IN □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 40 Ø IN □ OUT □N/A □ N/O for temperature control Physical Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O 41 Plant food properly cooked for hot holding ☑ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O 42 Approved thawing methods used 58 .☑ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 □.IN □ OUT □N/A Thermometers provided and accurate ☐ IN □ OUT □N/A Food Identification Sewage and waste water properly disposed 60 TIN OUT ON/A Toilet facilities: properly constructed, supplied, cleaned □ IN □ OUT Food properly labeled; original container ☑ IN □ OUT □N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained insects, rodents, and animals not present/outer Physical facilities installed, maintained, and clean; dogs in IN I OUT 45 ☑ IN ☐ OUT 62 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, ☐ IN ☐ OUT 46 storage & display Adequate ventilation and lighting; designated areas used 47 ☑ IN □ OUT □N/A Personal cleanliness ☐ IN ☐ OUT ☐N/A ☐ N/O 48 Wiping cloths: properly used and stored □ IN □ OUT □N/A Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT □N/A 50 □ IN □ OUT □N/A □ N/O 65 901:3-4 OAC In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ☐ IN ☐ OUT ☐N/A 51 □∃Ñ □ OUT □N/A 3701-21 OAC 52 ☑ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for CGS Priority Level | Comment Item No. | Code Section COS G П П \Box Person in Charge Environmental Health Specialist Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL