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

Na	ame of facility	and the second		Check one ☑FSO □RFE			License Number	) [	Date					
WHELL OF CERSONES						Έ	139		4123/24					
Ac	tdress ()		ty/State/Zip Code											
	16512 -	31 21 67	$\mathbb{N}\mathcal{L}$	LUSA 10 ICH USSK										
					Time	Tra	avel Time	Cate	gory/Descriptive					
AP WHEN ON MISCHIES					$\bigcirc$	1	U()	(	4/S					
Type of Inspection (check all that apply)							Follow up date (if required	d) T	Nater sample date/result					
	Standard 🔲 Critical (	Control Point (FSO) 🛘 Process Review (RFE) 🗖 Varie	ance Re	view	□ Folio	w up		<u> </u>	if required)					
尸	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation						61/69/60						
FOODBORNE ILLENESS 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	Compliance Status											
		Supervision		time (lemperature Controlled for Salety Frood) (1/08-160d).										
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a	nd	23	enn c		Proper date marking and disposition							
2	DIN OUT ON/A	performs duties  Certified Food Protection Manager			EIN/A E		,							
2			24 DN/A DN/O Time as a public health control: procedures & records											
	*Employee Health:  Management, food employees and conditional employees;				Consume Advisory									
3	OIN OOUT ON/A	knowledge, responsibilities and reporting		25		J OUT	Consumer advisory provi	ded fo	r raw or undercooked foods					
4	DIN OUT N/A				□N/A		Highly Sasgebilble Ro							
		2 Scott vijenci 2 (2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 -				1 OUT	AND THE PROPERTY OF THE PROPER							
6	□IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A		Pasteurized foods used;							
7	ÜIN □OUT □N/O		<del>Daniella</del>				Chemical							
	2 Preventing Contamination by Hands			27		] OUT	Food additives: approved	and p	properly used					
8	□N □OUT □N/O	Hands clean and properly washed		<u> </u>	DN/A									
	□IN □ OUT	No bare hand contact with ready-to-eat foods or approve		28	i⊃in d i⊐n/a	) OUT	Toxic substances properly identified, stored, used							
9	□N/A □ N/O	alternate method properly followed		Contornance With Approved Procedures and The Contornation										
10	0 LOIN DOUT DN/A Adequate handwashing facilities supplied & accessible				IDIN FLOUT Compliance with Reduced Ovygen Packaging other									
		Approved Source			⊠N/A		specialized processes, a	nd HA	CCP plan					
11	DIN DOUT	Food obtained from approved source		30		OUT	Special Requirements: Fr	esh Ju	ice Production					
12	DIN DOUT	Food received at proper temperature					<u> </u>							
13	<del> </del>	Food in good condition, safe, and unadulterated		31		] N/O	Special Requirements: Heat Treatment Dispensing Fre							
14	DIN DOUT	OUT Required records available: shellstock tags, parasite			32 DIN OUT Special Requirements: Custom Processing									
3350	I IN/A I N/O	destruction	OSTANIA OSTANIA	<u> </u>	□N/A □									
	□IN □OUT	Protection from Contamination :		33			Special Requirements: Bu	lk Wat	ter Machine Criteria					
15		Food separated and protected		<del>  '</del>										
16	□IN □OUT □N/A□N/O	Food-contact surfaces; cleaned and sanitized		34		O/N E	Special Requirements: Ad Criteria	idified	White Rice Preparation					
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□JN E □N/A	Τυο	Critical Control Point Insp	ection						
		anderecnitolled consensive roccounts subscell		1.46	DIN D	JOUT	Process Review							
18	OIN OUT	Proper cooking time and temperatures		$\vdash$	ĎN/A									
19	DIN DOUT	Proper reheating procedures for hot holding	$\dashv$	37	DIN C	TUO [	Variance		<u> </u>					
	DIN DOUT	<u> </u>												
20	□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors										
21	☑IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.										
22	,ÉIN □ OUT □ NIÀ,	Proper cold holding temperatures												

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

## State of Ohio

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Name of Facility Type of Inspection / Date														
	Witte	1 ad Visailles		Standur 1917 4/23	<i>135</i> -	•								
GOOD RETAIL PRACTICES														
richig	Good Potail Proof	The state of the s	Co. All and Market Co.	- Millian Control Nat 17, 19 a 2 d A 20 M Charles and a control of a control of										
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														
	ha de de Miller - La Marie de Servicio Terra de Marie (Marie Se Marie Se Marie Se Marie Se Marie Se Marie Se M	Safa Food and Water		Utensils, Equipment and Vending										
38	J∐ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54- DIN DOUT	Food and nonfood-contact surfaces cleanat designed, constructed, and used	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used									
39	-ÉIN □OUT □N/A	Water and ice from approved source	55 10 IN 10 OUT 1	Warewashing facilities: installed, maintained,	, used; I	test								
	Fo	od Temperature Control		strips  Nonfood-contact surfaces clean										
40	/∐ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 DIN DOUT											
41	O/N 🗆 A/N 🗆 OUT 🗀 N/O	Plant food properly cooked for hot holding	57   IN   OUT	]N/A Hot and cold water available; adequate pre	Hot and cold water available; adequate pressure									
42	Í IN □ OUT □N/A □ N/O	Approved thawing methods used	58 DIN DOUT	Plumbing installed; proper backflow devices	8									
43.	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	□N/A□N/O											
		Food [dentification	59 IN COUT	IN/A Sewage and waste water properly disposed										
44	☐ IN ☐ OUT	Food property labeled; original container	60 EIN EIOUT E	N/A Tollet facilities: properly constructed, supplied,	cleane	d								
	Prever	tion of Food Contamination	61 DIN DOUT D											
45	IN 🗀 OUT	Insects, rodents, and animals not present/outer openings protected	62 DIN DOUT	Physical facilities installed, maintained, and de outdoor dining areas	ean; dog	gs In								
46	_ IN □ OUT	Contamination prevented during food preparation, storage & display												
47	□ IN □ OUT □N/A	Personal cleanliness	63 🗍 IN 🗆 OUT	Adequate ventilation and lighting; designated	areas u:	sed								
48	O/N   A/N   TUO   NI   C	Wiping cloths: properly used and stored  Washing fruits and vegetables	64 ID IN DOUT D		i Versenhali	o. w.Ven.								
49	Control of the control of the second of the	Proper Use of Utensile		Administrațive										
50		In-use utensils: properly stored	65 🗆 IN 🗆 OUT 🗅	]N/A 901:3-4 OAC										
51	☐ IN ☐ OUT ☐N/A	Utensits, equipment and linens: properly stored, dried, handled	66 IN I OUT I	IN/A 3701-21 OAC										
52	. IN OUT ON/A	Single-use/single-service articles: properly stored, used	<del>                                     </del>											
53		Slash-resistant, cloth, and latex glove use												
		Observations and C Mark *X in appropriate flow for colstand it, colstand												
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17-23-24														
Environmental Health Specialist														
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of														

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