State of Ohio

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

L NI -							License Number		1			
Na	me of facility	MA THINK		eck one L'FSO 🗆 RFE			Licerise Number	Da	Date			
-	NAME.	VVI DIICT					15/	13/19/29				
AC	Idress	5 0 000 000 1 - 3 0		City/State/Zip Code								
537 SBUCGIOUSH THE 104 11				(6)	<u>quire</u>	17' - '	JH 43751					
Lie	cense holder	1 0 01/1/08	Inspec	ection Time			el Time	ory/Descriptive				
	Michell	CB WU WY	. (,	45					(4)			
		check all that apply)	Vanlana - Da		m =		Follow up date (if required	7 1.17	iter sample date/result			
		cal Control Point (FSO) □ Process Review (RFE) □ pay □ Complaint □ Pre-licensing □ Consultation	variance Rev	view	□ Follow u	b		(1)	required)			
	FOODBORNE ILLNESS 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												
100 100	was a same of the	Compliance Status	Farence	Compliance Status								
ya.		Supervision					perature Controlled for Sa	ed for Safety Food (TCS food)				
1	ZIN DOUT D	performs duties	ge, and			0	Proper date marking and disposition					
2	□IN □OUT□	V/A Certified Food Protection Manager Employee Health			□IN □ OU □N/A □ N/0		Time as a public health co	ntrol: pro	cedures & records			
anescar.		Management food employees and conditional emp	olovees:	特斯			Gonsumer Advis	ory 1				
3	OUT D	knowledge, responsibilities and reporting		25	DIN DOL	JT	Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations					
5			levents		□N/A							
		Good Hygienic Practices	a CVCING		□IN □ OU	JT		CO-SUBSTITUTE OF				
6	.□ TUO □ NI⊡			26	□N/A	All Inc.	Pasteurized foods used;		d foods not offered			
7	OUT OUT	N/O No discharge from eyes, nose, and mouth Preventing Contamination by Hands		N.		(jv t	Chemical (
8	DIN DOUT D			27	□IN □ OU □N/A	JT	Food additives: approved	and pro	perly used			
9	☐IN ☐ OUT	No bare hand contact with ready-to-eat foods or a	approved	ו אניו	⊡ÍN □ OU □N/A	JT	Toxic substances properly	identifie	d, stored, used			
	SUNA LI NO	alternate method properly followed				/Co	nformance with Approve	d Proce	dures			
10			ssible	20 I	□IN □OU	JT	Compliance with Reduced					
11.	□IN □OUT	Approved Source Food obtained from approved source			□N/A		specialized processes, ar	d HACC	P plan			
12	□IN □OUT	Food received at proper temperature			□N/A □ N/C		Special Requirements: Fre	sh Juice	Production			
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated			□IN □OU □N/A □N/O		Special Requirements: He	at Treatr	nent Dispensing Freezers			
14	□IN □OUT	Required records available: shellstock tags, paras	site	117	□IN □OU	1	Special Requirements: Cu	stom Pro	ncessing			
19 2	LIN/A LIN/O	destruction Protection from Contamination		02	□N/A □ N/C □IN □ OU							
15	□IN □OUT	Food separated and protected					Special Requirements: Bul	k Water	Machine Criteria			
13	☑N/A ☑ N/O □IN □OUT				⊒IN □OU		Special Requirements: Aci	dified W	hite Rice Preparation			
16		Food-contact surfaces: cleaned and sanitized			□N/A □ N/C		Criteria					
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 .1	⊒IN □ OU ⊐N/A	Т	Critical Control Point Inspe	ction				
		nperature Controlled for Safety Food (TCS (tood)			JIN 🗆 OU	T	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			JN/A JIN □ OU							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			ZN/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	□N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
22		/A Proper cold holding temperatures		illness or injury.								

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	GOOD RETAIL PRACTICES												
		Good Retai	l Practi	ces are	preventative measures to control the introd	ductio	n of pathogens,	chemic	cals, and physical obje	cts into foods).	phile bush	
M	ark c	lesignated comp			I, OUT, N/O, N/A) for each numbered item: IN	l=in c	ompliance OUT =	not in c	ompliance N/O=not obs	erved N/A =no	ot applica	able	
JB-95.2			DE SELLIMITAMENTALIA	9U1000000000000000000000000000000000000	d and Water			Committee of the Commit	sils, Equipment and Ven Food and nonfood-contact		-61		
38	1	IN OUT ON/A		ļ	rized eggs used where required	54	OUT OUT		lesigned, constructed, and		able, pro	periy	
				SK-184 Issaeli + North	and ice from approved source	55	II'IN II OUT I	JN/A V	Varewashing facilities: inst trips	alled, maintaine	∍d, used;	test	
			Le de la comp	The state of the s	erature Control cooling methods used; adequate equipment	56	□ IN □ OUT		Nonfood-contact surfaces	dean			
40	, 🗆 1	IN □ OUT □N/A	□ N/O		perature control				Physical Facilities	300III			
41	.□ I	IN □ OUT □N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57		IN/A F	Hot and cold water availab	le; adequate p	ressure	4.545.000 A	
42	! □ IN □ OUT □N/A □ N/O Approv			Approve	ed thawing methods used	58	□ IN □OUT	F	Plumbing installed; proper	backflow device	ces		
43		N 🗆 OUT 🗀N/A		Thermo	meters provided and accurate		□N/A □ N/O	N/A 🗆 N/O					
				Food Id	entification	59	□ IN □ OUT □	JN/A S	Sewage and waste water pro	operly disposed			
44		N 🗆 OUT		Food pr	roperly labeled; original container	60		IN/A T	oilet facilities: properly cons	structed, supplie	d, cleane	∍d	
10 TO 1			Preven	tion of F	ood Contamination	61		IN/A	Sarbage/refuse properly disp	osed; facilities i	maintaine	ed .	
45	- 🗆 I	N 🗆 OUT			rodents, and animals not present/outer s protected	62	□ IN □ OUT		Physical facilities installed, n	naintained, and	clean; do	gs in	
46				Contam	ination prevented during food preparation,		□N/A □ N/O	0	outdoor dining areas				
47		N 🗆 OUT 🗀 N/A			& display	63	□ IN □ OUT	А	Adequate ventilation and ligi	nting; designated	d areas u	sed	
48	<u> </u>	N 🗆 OUT 🗆 N/A	□ N/O		cloths: properly used and stored	64		JN/A E	xisting Equipment and Facili	ties			
49		N □ OUT □N/A	□ N/O	Washing	g fruits and vegetables				Administrative				
* **			P	roper Us	se of Utensils					10 S. L.	AND	77	
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored				65	☐ IN ☐ OUT ☐	JN/A 9	901:3-4 OAC	,				
51			handled	s, equipment and linens: properly stored, dried,	66	DIN DOUT D	1 N/A 3	3701-21 OAC					
52		N 🗆 OUT 🗆 N/A			use/single-service articles: properly stored, used								
53		N □ OUT □N/A	□ N/O	Slash-re	esistant, cloth, and latex glove use			(Sp. Later			2004	19500 BS 2118	
			10.00	Mark ")	Observations and C				R=repeat violation				
Iten	No.		Priori	ty Level	Comment		I list out it	200 T			cos	R	
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			L						T				
Pers	on i	n Charge	/ /	6.	706/601				Date: 3/19	124			
Environmental Health Specialist													
Environmental Health Specialist Licensor:													
					L. e					~	\		

PRIORITY LEVEL: C= CRITICAL

NC= NON-CRITICAL

Page of O