## State of Ohio

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

Name of facility Ch							License Number		Date				
					, ∠d RFE		7 / / /						
TIPE DIC					d 00 17 mb 1								
415 Washer Ave C					ity/State/Zip Code								
4	115 Wash	er Aire	190	200011/8 OH 453>1									
LI	cense holder		Inspec	nspection Time Tr		Tra	vel Time	Ca	tegory/Descriptive				
	1111-		×	1	ク		10		C15				
Type of Inspection (check all that apply)						<u> </u>	Follow up date (if require	d)	Water sample date/result				
1 3	•	k all triat apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	view	r □ Follow u	D	Follow up uate (it reduite	uy	(if required)				
[ o		☐ Complaint ☐ Pre-licensing ☐ Consultation			'	´							
	FOODBORNE LLUNESS RISK HACTORS 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/Temberature Controlled for Safety Pood (TCS food)									
1	□IN □OUTÆN/A	Person in charge present, demonstrates knowledge, as performs duties	nd	23		O O	Proper date marking and	dis	position				
2	□IN □OUT.ØNA	Certified Food Protection Manager		24			Time as a public health control: procedures & records						
بمتر	AW D TUOD NIE.	Management, food employees and conditional employee	s;				Consumer Acivi	ōry,					
3	N/A DOUT DN/A	knowledge, responsibilities and reporting  Proper use of restriction and exclusion	_	25	□IN □ OL □N/A	JΤ	Consumer advisory provi	ided	for raw or undercooked foods				
5	ANA DOUT DINA	Procedures for responding to vomiting and diarrheal ever	its				A Highly-Sueceptible Pa	ikai	ations				
		Good Hygianio Pracilcas John Strack				JT	Pasteurized foods used;						
6	ON DOUT, DNO			26	□N/A	2702		-hanner	indired foods not offered				
7	DIN □ OUT □ N/O	No discharge from eyes, nose, and mouth	\$160.00E				Chemical .						
8	OUT-ON	eventing Contamination by Hands Hands clean and properly washed		27	□N/A □ OL	Л	Food additives: approved and properly used						
9	TUO D NID NIA D NIO	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved	28/	.⊠1Ñ □ OL □N/A	sai sarata	Toxic substances properly		A A September 19 S				
10	ZÍN OUT NA	Adequate handwashing facilities supplied & accessible			DIN DOL	111000							
		Approvents ourset so the factor of the		29	□N/A	,,	Compliance with Reduce specialized processes, a						
11	_diN □out	Food obtained from approved source	SINGA	30	DIN DOL	JT	Special Requirements: Fr	och	luino Production				
12	דעסם אום	Food received at proper temperature		_~	NA 🗆 NV	0	Opeoidi Naquitomenta: 11	03:1					
13	□N/A,ŒŃ/O 」□N □OUT	Food in good condition, safe, and unadulterated		31	DIN DOL		Special Requirements: Heat Treatment Dispensing Freezers						
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Ci	ustor	n Processing				
		Proteotion from Contamination			DIN DOL								
15	DN/A □N/O	Food separated and protected	. m.£ +¥	33	,⊡N/A □ N/O		Special Requirements: Bu	uik V	/ater Machine Criteria				
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34		JT O	Special Requirements: Ad Criteria	cidifie	ed White Rice Preparation				
17	,	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU ,□N/A	JΤ	Critical Control Point Insp	ectio	on				
	Time/Tempe	ature Controlled for Selety Food (105 food) #		20	DIN DOL	JT	Drosees Devitory		<del></del> -				
18	DIN D OUT	Proper cooking time and temperatures		36	☑ N/A		Process Review						
19	DIN DOUT	Proper reheating procedures for hot holding		37	□IN □:OL	JT	Variance						
20	□IN □ 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	DIN FLOUT	Proper hot holding temperatures											
22	ZÍN O OUTON/A	Proper cold holding temperatures											

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Nan	ne of Facility			Type of Inspection	Date CY CO //									
	Hdi Inc			2 Jankerd	8/1/24									
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														
90 (91.) 30(1.6)	Safe Food and Water Utensils, Equipment and Vending													
38	□ IN □ OUT □N/A □ N/O Pasteurized eggs	used where required	54 ,☑-1N □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, properly used									
39	☑1Ñ ☐OUT ☐N/A Water and ice from	approved source	55 DIN DOUT,E	Warewashing facilities: insta	alled, maintained, used; test									
	Food Temperature Co	introl		strips										
40	☐ IN ☐ OUT,☐Ñ/A ☐ N/O Proper cooling me for temperature co	mode acod, adequate equipment	56 DIN DOUT	Nonfood-contact surfaces of Physical Facilities	lean									
41			57 □-IN □ OUT □	(100 to 100 to	le; adequate pressure									
42	☐ IN ☐ OUT ☑N/A ☐ N/O Approved thawing	methods used	58 □ IN □OUT	Plumbing Installed; proper	backflow devices									
43	☐ IN ☐ OUT ☐N/A Thermometers provided and accurate		□N/A □ N/O											
	Food Identificatio	•		IN/A Sewage and waste water pro	pperly disposed									
44 □ IN □ OUT Food properly labeled; original container			80 ₫Ñ □ OUT [	□N/A Toilet facilities: properly cons	tructed, supplied, cleaned									
	Prevention of Food Conta	mination	81 ☐MI □ OUT □	□N/A Garbage/refuse property disp	osed; facilities maintained									
45	Insects, rodents, ar openings protected	d animals not present/outer	62 □ IN 🗗 ÓUT	Physical facilities installed, no outdoor dining areas	naintained, and clean; dogs in									
46	Contamination prev	ented during food preparation,	□N/A□ N/O											
47	storage & display  Jan Dout DN/A Personal cleanline	\$S	63 🗹 Ñ 🗆 OUT	Adequate ventilation and ligh	iting; designated areas used									
48	,	·	84 ☐ NIÆ, □ O∩1 [	□N/A Existing Equipment and Facilit	iles									
49	□ IN □ OUT □N/A □·N/O   Washing fruits and Proper Use of Uten	21 July 1 1994 1805 280 280 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1		Administrative										
50	□ IN □ OUT ☑N/A □ N/O In-use utensils: pro		65 <u>@1</u> Ñ □ OUT □	⊒N/A 901:3-4 OAC										
51	DIN DOUT ENVA Utensils, equipmen	and linene; properly stored, dried		⊒N/A 3701-21 OAC										
52	I I I I I I I I I I I I I I I I I I I	ervice articles: properly stored, used	00   111 11 00 1 1	9147 10121 OAC										
53		th, and latex glove use												
		Observations and Cor												
Liton	Mark X in appror	riate box for COS and R. <b>COS</b> ≠correcte +	d on-site dựnng insi	bection R≖repeat violation										
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Pers	Person in Charge  Date: 8 1 24													
EijViropmental Health Specialist Licensor:														
Matter light DCHD														
DD	IORITY LEVEL OF CRITICAL N	C NON-CRITICAL		Page	( ) of $( )$									

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