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

_		<u> </u>					Date								
Na	me of facility		Check or			License Number	License Number								
	11000	# <i>4/</i> 544	_D FSC	) DRFE		法第3		$ G \cdot f \cup G \rangle =  G \cdot f \cup G  $							
Ad	dress	. 1	City/Stat	City/State/Zip Code											
	114 76 G	WOOLBY CHEMIR	CAR	GROOME HO OF MOTIST											
<del></del>		CAN CONTRACTOR						, , , , , , , , , , , , , , , , , , ,							
Lic	ense holder	(1)	mapeout	/r: 1 mrie	Irav	vel Time	6	ategory/Descriptive							
ξ,	30 N K(C)	SCRICHTS OF COVO	₹,,	···{		/ C>		(, 0.5)							
Ty	pe of Inspection (chec	k all that apply)				Follow up date (if require	d)	Water sample date/result							
F.		control Point (FSO) □ Process Review (RFE) □ Varia	ince Revie	w □ Follow u	ıb			(if required)							
	Foodborne 🗆 30 Day	□ Complaint □ Pre-licensing □ Consultation													
		SE POLITICA EN ESTE MESSA PISCO PARA	DQ AND		ie x c	TURNTEDVENTION	8								
	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/Temperature Controlled for Safety Food (TCS food)											
1	□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2:		UT O	Proper date marking and disposition									
2	DIN DOUT DINA	Certified Food Protection Manager	2	סם אום		Time as a public health control: procedures & records									
		en Employee Health,		UN/A U N/											
3	DIN DOUT DIN/A	Management, food employees and conditional employee	95;   🔯			Consumer Advisory: 4.5.									
Ľ.		knowledge, responsibilities and reporting	25	IIIN II O'	UT	Consumer advisory provi	idec	for raw or undercooked foods							
4	DIN DOUT DINA					 	225)								
5	□IN □ OUT □ N/A	Good: Hygienic Practices:		OIN O	20240) HT										
6	□IN □OUT □ N/O			N/A	0,	Pasteurized foods used;	pro	hibited foods not affered							
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth				Chemical :									
	2 2 3 2 2 2 2 2 2 4 Pi	eventing, Contamination by Hands		O NE	IJ <b>T</b>										
8	DIN DOUT DN/O	Hands clean and properly washed	2	<sup>7</sup> □N/A		Food additives: approved	dan	id properly used							
9	OIN OUT	No bare hand contact with ready-to-eat foods or approalternate method properly followed	ved 2	DIN DO	osarana	Toxic substances properly identified, stored, used onto the control of the contro									
	TIN FOUT MAKE	A.)		E., 50	Shirt of the	The state of the s									
10		□N □ OUT □ N/A   Adequate handwashing facilities supplied & accessible   Approved Source			UI .	Compliance with Reduce specialized processes, a									
11	□IN □OUT				UT										
	□IN □OUT		31		ю	Special Requirements: Fr	resh	Juice Production							
12	□N/A □N/O	Food received at proper temperature	3	סם אום	UT	Special Paguirements: H	eat'	Treatment Dieneneina Eroszore							
13	DIN DOUT	Food in good condition, safe, and unadulterated		OT DN/A DN/O Spood Troquire Items Total Troduction, Dispositing (											
14		Required records available: shellstock tags, parasite	3:	2   IIIN II O		Special Requirements: Co	usto	m Processing							
सुरक्षाः स्टब्स्ट	□N/A □N/O	destruction	38.A823   L			ļ · · · · · · · · · · · · · · · · · · ·		<del></del>							
		Pratection, nom Contamination	3:			Special Requirements: Bu	ulk \	Water Machine Criteria							
15	□IN □OUT □N/A□N/O	Food separated and protected	-	LINA LIN											
	DIN DOUT		3.				cidif	ied White Rice Preparation							
16	N/A N/O	Food-contact surfaces: cleaned and sanitized		LIN/A LI N		Criteria									
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3:	DIN DO	UI 	Critical Control Point Insp	ecti	on							
		ajúre Controlladiro/Salety/Pood (TCS (698)	36	DIN DO	UT	Process Review									
18	DIN DOUT	Proper cooking time and temperatures		N/A		,									
Ľ	□N/A □ N/O		3	, <u>                                     </u>	UT	Variance									
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	ΙĻ	N/A Variance											
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and emptoyee behaviors											
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f	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	□IN □ OUT □N/A	Proper cold holding temperatures													

## State of Ohio

Food Inspection Report
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Name of Facility

Type of Inspection

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148		GOOD RETAIL	DDA	CTICES	Particular and the second of the second of the second	130 - 171	·		
B	•	ices are preventative measures to control the intro							
М	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item:	N=in co	ompliance <b>OUT</b> ≕not i	n compliance N/O=not observed N/A=not	applic	able		
		Safe Food and Water		·阿尔尔特。   更 100 图形,4 的4 10 10 10 10 10 10 10 10 10 10 10 10 10	tensils, Equipment and Vending	<u>uppilo</u>			
38	□ IN □ OUT □N/A □ N/O Pasteurized eggs used where required			□ IN □ OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	operly		
39	☐ IN □OUT □N/A   Fo	Water and ice from approved source od Temperature Control	55	Ó IN □ OUT □N/A	Warewashing facilities: installed, maintained strips	, used;	test		
40	Over on a self-or mostly of a self-order			D'IN D OUT	Nonfood-contact surfaces clean		_		
40	,	for temperature control	Section 1		Physical Facilities				
41	IN DOUT DN/A DN/O	Plant food properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available; adequate pressure				
42	DIN DOUT DN/A DN/O	Approved thawing methods used	58	ÉIN ⊟OUT	Plumbing installed; proper backflow devices				
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	]	□N/A □ N/O					
		Food Identification	59	OUT DN/A	Sewage and waste water properly disposed				
44	□ IN □ OUT	Food properly labeled; original container	60						
	A.	tion of Food Contamination.	61	☐ IN ☐ OUT ☐N/A	A Garbage/refuse properly disposed; facilities maintained				
45	OUT .	Insects, rodents, and animals not present/outer openings protected		□ IN □ OUT	Physical facilities installed, maintained, and clean; doutdoor dining areas				
46	OUT OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O □ IN □ OUT	Adomiolo vestilation and Eule				
47 48	IN DOUT DN/A	Personal cleanliness Wiping cloths: properly used and stored	63		Adequate ventilation and lighting; designated	areas u	beat -		
49		Washing fruits and vegetables	64	□ IN □ OUT □N/A	Existing Equipment and Facilities	·			
	,	roper Use of Utensils			Administrative				
50		In-use utensils: properly stored	65	□ IN □ OUT □N/A	901:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66	☑ IN ☐ OUT ☐N/A	3701-21 OAC				
52 IN OUT IN/A		Single-use/single-service articles: properly stored, used				·			
53	/□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use							
	2.	Observations and C	orre	ctive Actions		J.T			
Iten	No. Code Section   Priorit	Mark XV in appropriate box for CQ\$ and RV CQS=∞rr ty Level   Comment	eciea-o	n-site during inspection	∩ R≢repeal Violation	cos	T n		
(1.2	( 6 (18) N	Carried / Carried	1986	01/18	TRUPAT HIVE SULLY		<del>                                    </del>		
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		,,,,,,							
Pore	on in Charge								
Person in Charge 9/10/2021									
Envi	ronmental Health Specialist			Licensor:					

PRIORITY LEVEL: C= CRITICAL

NC≃ NON-CRITICAL

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