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

Address City/State/Zip Code Inspection Time City/State/Zip Code Inspection Time Type of Inspection (check all that apphy) Shanded ID circled Control Prior (Prior) Shanded ID circled Control Prior (Prio	Nz	me of facility		Check	ana	11-11 -	License Number		Date				
Constitution Contemporary Cont	,	and Caracilly	A COURS ON THE LANGE OF STATE				10110	'	· · · · · · · · · · · · · · · · · · ·				
License holder		<u>Michigan</u>	COUNTAINE DUING				1-1606						
License holder Inspection Time Travel Time Travel Time Calegory/Descriptive	A	~	1	1 - /									
Type of Inspection (Check all thist apply) Type of Inspection (Check all thist apply) Process Review (RFE) Liverismos Review Follow up Follow up date (if required) Water sample data/result (if required) Process Review Follow up Follow up Review Review Follow up Follow up Review Review Follow up Review Review Review Follow up Review Re		<u> </u>	19156 51	Ciyi	((10C/N	<u>,011_U59</u>	J !	<i>[</i>				
Type of Interpretation (check all that apply) Postborns 30 Day Clintal Control Foot Process Review (RFE) Variance Review Follow up	Li	ense holder		Inspec	tion	Time 1	Travel Time	Cate	gory/Descriptive				
Type of Interpretation (check all that apply) Postborns 30 Day Clintal Control Foot Process Review (RFE) Variance Review Follow up		Ol Kristi	no to provided	, se	5٢,		<i>5</i> 0	1	UC Š				
State	TV	pe of Inspection (che					Follow up date (if required	n I	Water sample date/requit				
Process Proc				nce Rev	view	☐ Follow up	Tomorr up date (ii required	· .					
Mark designated compliance status (IN CUT, N/A) for each numbered lium: N=lor compliance OUT=not in compliance N/C-not observed N/A-mot applicable Compliance Status		Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
Mark designated compliance status (IN CUT, N/A) for each numbered lium: N=lor compliance OUT=not in compliance N/C-not observed N/A-mot applicable Compliance Status													
Compliance Status	[7] Sep												
Cilk OUT DIA Person in charge present, demonstrates knowledge, and DIA DIA Person in charge present, demonstrates knowledge, and DIA	V	iark designated compil											
DiN OUT NA Adequate hardworking in charge present, demonstrates knowledge, and properly management. Food contact with ready-to-eat foods or approved at management and properly washed DiN OUT DINA Adequate hardworking facilities ready-to-eat foods or approved at management. Several proper date management and properly washed DIN OUT DINA Proper use of management and exclusion DIN OUT DINA Proper use of management and exclusion DIN OUT DINA Proper use of management and exclusion DIN OUT DINA Proper use of management and exclusion DIN OUT DINA Proper use of management and exclusion DIN OUT DINA Proper use of management and exclusion DIN OUT DINA Proper use of management and exclusion DIN DIN OUT DINA DIN	838 838			e and									
2	19249				NC COL		emperature Controlled for Sa	rety 1	rood (ICS food)				
Statistics Sta	1	☑ÍN □ OUT □ N/A		¹⁰	23		Proper date marking and	dispo	sition				
Sum OUT NA Magazine for responding to vomiting and distributes and reporting Sum OUT NA Procedures for responding to vomiting and distributes and reporting Sum OUT NA Procedures for responding to vomiting and distributes events Second Hyginic Practices Sum OUT NA Procedures for responding to vomiting and distributes events Second Hyginic Practices Sum OUT NA Procedures for responding to vomiting and distributes events Second Hyginic Practices Sum OUT NA Procedures for responding to vomiting and distributes events Second Hyginic Practices Sum OUT NA Procedures for responding to vomiting and distributes events Second Hyginic Practices Sum OUT NA Procedures for responding to vomiting and distributes events Second Hyginic Practices Second Hyginic	2	DIN DOUT N/A	Certified Food Protection Manager		24	EIN FOUT	Time on a sublic books and						
DIN OUT NA Procedures for responsibilities and reporting Procedures for responsibilities and reporting Procedures for responsibilities and reporting Procedures for responsing to constitution Procedures for responsing for respo			Employee Health		24	□N/A □ N/O	Time as a public fleatin cor	iu oi: p	procedures & records				
Pin OUT N/A Proper use of restriction and exclusion Proper use of restriction Proper use	3	IZIN □OUT □ N/A		s;			Consumer Adviso	yry.					
S	 			i			Consumer advisory provid	led fo	or raw or undercooked foods				
Second Hygipsinic Practices Seco	_			ts			Highly Streenglists Do						
S	- P					A CONTRACTOR OF THE PARTY OF TH							
Proverting Contamination by Hands 27	6	□IN □ OUT □ N/O			~~		Pasteurized foods used; p	prohíbi	ited foods not offered				
S	7	· · · · · · · · · · · · · · · · · · ·	A STATE OF THE PARTY OF THE PAR				Griemiča)	- 2					
Solid Soli		The same is an inches in a high of the same in a same	1	21:227 21:227	27	□IN □ OUT	Food additivos, approved	- md .					
9 No OUT No bare hand contact with ready-to-eat foods or approved at lemnale method properly followed Conformance with Approved; Procedures Conformance with	8	DIN DOUT DINO	Hands clean and properly washed		٠	DN/A	rood addiaves, approved	ала р	properly used				
Second S						□IN □ OUT	Tavia aubatana aurana da	Manda at a second					
Configurate with Approved Procedures Configuration with Reduced Oxygen Packaging, other specialized processes, and HACCP plan	9			ed 28	20"	□N/A	Toxic substances properly identified, stored, used						
Approved Source Source Approved Source Approved Source Source Approved Source S							onformance with Approved Procedures						
1	10	□IN □OUT □ N/A	folias mente a diffici la cara e a basia que cara el basa, caracidade e la Ciliadad e a caracidad de la coloni	******	20 I		Compliance with Reduced	Охує	gen Packaging, other				
12			The latest the second s				specialized processes, an	d HAG	CCP plan				
12	11		Pood obtained from approved source				Special Requirements: Fre	sh Ju	ice Production				
13	12	• — · — ·	Food received at proper temperature				-						
In OUT Proper disposition of returned, previously served, reconditioned, and unsafe food In OUT In OUT Proper cooking time and temperatures In OUT	13	,⊿IN □OUT	Food in good condition, safe, and unadulterated		31	N/A N/O	Special Requirements: Hea	at Tre	atment Dispensing Freezers				
Protection from Contamination Special Requirements: Bulk Water Machine Criteria	14				39 F		Special Requirements: Cur	otom I	Proposition				
15		ØN/A □N/O			<u>پر</u>	□N/A □N/O	Opecial (Tequile Institute, Cut)		-100988IIIÿ				
15			Protection from Contamination				Special Requirements: But	k Wat	er Machine Criteria				
16	15		Food separated and protected	-		□N/A □ N/O							
Time/Temperature Controlled for Safety Food (TCS food) Time/Temperature Controlled food								dified	White Rice Preparation				
Time/Temperature Controlled for Safety Food (TCS food) 36	16		Food-contact surfaces: cleaned and sanitized			_N/A □ N/O	Criteria	_					
Time/Temperature Controlled for Safety Food (TCS food) 36	17	□IN □OUT					Critical Control Point Inspe	ction					
18		<u>/</u>	I		<u>-</u> -		Ortage Control Continope						
18			rature Controlled for Safety Pood (ICS 100d)		чн ।		Process Review						
19	18	DN/A D N/O	Proper cooking time and temperatures			,•							
Proper reheating procedures for hot holding DIN		 	····	 :			Varlance						
DIVA DIVA DIVA 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.	19		Proper reheating procedures for hot holding		ΤŢ		<u> </u>						
DIVA DIVA DIVA 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.	_	DIN DOUT											
21 DIN DOUT Proper hot holding temperatures foodborne illness. Public health Interventions are control measures to prevent foodborne illness.	20		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21 DN/A D N/O Proper hot holding temperatures Public health Interventions are control measures to prevent foodborne	_	□IN □ OUT	Constant balding to										
I illnoon on listene	21		Proper not notding temperatures			,							
22 ON OUT DNA Proper cold holding temperatures	20	/ □IN □ OUT □N/A	Proper cold holding temporatures	_		o nc nealth in ess or injury.	iterventions are control me	∍asuı	res to prevent foodborne				

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code												
Name of Facility						::11.2			Inspection /	Date		
		<u> Crcc</u>	<u> </u>	47 Y	CAMPALAILA La	"NIN	avan	Sic	talcinc'	7 16	1761	<i>,:</i>
						i						
GOOD RETAIL PRACTICES												
					preventative measures to control the in							
M	lark d	esignated comp	. 100 1 771%	Kilo ng tadika	I, OUT, N/O, N/A) for each numbered item	: IN=in c	ompliance OUT=		こうが (またいがい) しゅかん うっか かん デモラ あっかい	the second second second second	ot applica	ıble
<u> </u>	348 T		S	afe Food	d and Water				sils, Equipment and V			
38	<u> </u>				54	54 ☐ IN ☐ OUT Food and nonfood-contact surfaces cleanable designed, constructed, and used						
39 I IN I OUT I N/A Water and ice from approved so Food Temperature Control						<u> </u>			/arewashing facilities; (r rips	nstalled, maintair	ied, used; i	test
40					cooling methods used; adequate equipment perature control	56	Z IN □ OUT	N ₁	onfood-contact surface Physical Facilities	s clean		- 100 G-14 - 100 G-14
41	ДΙ	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	ood properly cooked for hot holding	57		⊒N/A H	ot and cold water avail	able; adequate	pressure	<u> 1889.</u>
42	2 IN OUT ON ON O Approve			Approve	ed thawing methods used	58	<i>-</i>	er backflow dev	ices			
43	ا 🗆	N □ OUT □N/A	9. 0 (0.0.07,00,00)	on Addison Street	meters provided and accurate	NS						
				Food Id	lentification				ewage and waste water	· · · · · ·		
44	Food properly labeled; original container					60			Tollet facilities: properly constructed, supplied, clear			
833 833			Prevent	M 14-1000 - 1752-19	ood Contamination rodents, and animals not present/outer		61 IN I OUT IN/A Garbage/refuse properly dispose					
45	49 17 11/17 001			opening	is protected ination prevented during food preparation,	62	DN/ADN/O	Pr ou	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas			
46	· · · · · · · · · · · · · · · · · · ·			storage & display			63 IN OUT Adequate ventilation and lighting; designated a					
48		A/A TUO O NA A/A D TUO O NA	□ N/O		al cleanliness cloths: properly used and stored				kisting Equipment and Fa			
49	+	N OUT IN/A	-	, -	g fruits and vegetables	80.					an kalang terbita	-Macra
, , , ,			. ≯ P	roper Us	se of Utensils				Administrative			100 m = 1
50 DIN OUT DN/A DN/O In-use utensils: properly stored					65	Пи полс	D90 A\M,⊏	01:3-4 OAC				
51	1 DIN OUT ONA Utensils, equipment and linens: properly stored, dried, handled				66	D OUT C	⊒N/A 37	701-21 OAC				
52	2 D IN DUT DN/A Single-use/single-service articles: properly stored, used				d							
53	53 D IN DOUT DN/A D N/O Slash-resistant, cloth, and latex glove use						ile , 4 mortus d'Arpholice (24 Meille	SM SA		·		
					Observations and							
ltei	n No.	Code Section	Priorit	Mark*) ty Level	X ^k in appropriate box for COS and R∴COS=c Comment	orrected.	on-eite during inst	pection R	Frepeat violation		200	99333 T
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Per	son i	n Charge	Andreas Constanting of the Constanting Constanting of the Constanting	المعاديدين المعاديدين المخالسين	A CONTRACTOR OF THE PROPERTY O				Date: 7 1161	(gare)		
Env	rironr	nental Health Sp	ecialist	<u></u>			Licensor:	: '''	()			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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