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

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Na	ime of facility	5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5		ckone FSO □ RFE			License Number		Date 10 11				
(	<u>arandan</u>	COMMONAL POOL	\$U			<u> </u>		11.13 61					
Ad	ldress		City/s	ty/State/Zip Code									
	-1 DC:	of dance	(A)	AVECUMENT OF US36-1									
Lic	cense holder	of aveanum	ctio	1 Time	Trav	el Time	C	tegory/Descriptive					
	Unide C	ch owacinc/V)	7	$\langle \zeta \rangle = 1$		46		A)CAS					
Ty	pe of Inspection (chec	· · · · · · · · · · · · · · · · · · ·		<u> </u>	Т	Follow up date (if re	quired)	Water sample date/result					
ø	Standard	Control Point (FSO) D Process Review (RFE) D Varia	ance Re	eview	□ Follow up		, ,	• ,	(if required)				
	Foodborne   30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
FILE STATE OF THE PROPERTY OF													
M	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	55.5	**************************************									
4	AND TUOD NID	Person in charge present, demonstrates knowledge, a	ind	000	רטס 🗆 אום								
_		performs duties	23	□N/A □ N/O		Proper date marking and disposition							
2	□IN □ OUT □ N/A	Certified Food Protection Manager	24	DIN DOUT	l: procedures & records								
	ĺ	Employee Health  Management, food employees and conditional employee				Consumer	Zatie AF						
3	1 DIN DOUT DINA	knowledge, responsibilities and reporting	1623E	□IN □ OUT □N/A		Consumer Advisory 25 18 2 18 18 18 18 18 18 18 18 18 18 18 18 18							
4		Proper use of restriction and exclusion	25			Consumer advisory provided for raw or undercooked foods							
5	DIN □OUT □ N/A	Attraction and St. States of the mode of taken to a consequent time are not a consequence and the consequence of the				Highly-Susceptib	les Robúl	ations - Carlotte					
6	TON DOUT DIVO	Good Hygianic Practices.  Proper eating, tasting, drinking, or tobacco use	26	□IN □ OUT □N/A	Т	Pasteurized foods	used; prol	nibited foods not offered					
7	DIN DOUT NO	No discharge from eyes, nose, and mouth		Opermodic and the second secon									
		eventing Contemination by Hands		27	רטס 🗆 אום	N DOUT							
8	DIN DOLL DINO	Hands clean and properly washed			ØÑ/A		Food additives: approved and properly used						
		M. L		28	רטס 🗆 או,ם	т	Toxic substances properly identified, stored, used						
9	DIN DOUT	b bare hand contact with ready-to-eat foods or approved lemate method properly followed			□N/A	an was about							
		<del></del> .				Conformance, with Approved Procedure							
10	I I I I OUT I N/A	Adequate handwashing facilities supplied & accessible Approved Source	ible	29,	□IN □ OUT □N/A		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	DIN □OUT	ood obtained from approved source		<u></u>	DIN DOUT								
12	□IN □OUT	Food received at proper temperature			□N/A □N/O operational From Suite								
		Food in good condition, safe, and unadulterated		31	DIN DOUT	UT Special Requirements: Heat Treatment Dispensing							
13	DIN DOUT	Required records available: shellstock tags, parasite		32	TUO UNI								
14	□N/A □N/O	destruction			.□N/A □ N/O		Special Requiremen	nts: Custo	m Processing				
		Protection from Contamination		33	DIN DOUT		Special Requiremen	nts: Bulk V	Vater Machine Criteria				
15	TUO DOUT	Food separated and protected			□N/A □ N/O	-		<del>-</del>					
46	UOUT	Food contact surfaces also and and arritinal		34	TUO NIO O/N II A/N III.	T	Special Requirement Criteria	nts: Acidifi	ed White Rice Preparation				
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		$\vdash$			Ontona						
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □IN/A	Т	Critical Control Poin	it Inspectio	on				
		paratiture Controlled for Safety-Food (ICS: (ood): 305-305-305		TUN FLOUT		т	December Devilors						
18	DIN DOUT	Proper cooking time and temperatures	· Adapter	36	□N/A		Process Review						
	□N/A □ N/O			37	DIN DOUT	т	Variance						
19	DIN DOUT	Proper reheating procedures for hot holding		<u> </u>	□N/A								
$\dashv$	DIN DOUT												
20	□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behavior that are identified as the most significant contributing factors to									
24	□IN □ OUT	Proper hat halding temperatures			ributing factors to								
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent for									
22	OIN OUT ON/A	Proper cold holding temperatures			ness or injury.			" OI IIIG <b>a</b>	oarse to brevetir inominitie				
		, <u>v</u>		1									

## State of Ohio

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Ir.					1					,				
GOOD RETAIL PRACTICES												ÝÚ		
١					preventative measures to control the									
Ma	ark c	lesignated comp	P. /	\$1.40 to the	, OUT, N/O, N/A) for each numbered it	em: <b>iN=</b> in⊣	COL	npliance OUT=n		organization of the contraction	i statu i vida kata i da ili sa	William Street Control	applica	ble
	<u> </u>		- 4". = 1	T	I and Water					nsils, Equipm	the state of the s	ding Burfaces cleana	<u> </u>	ili (ili)
38	, 🗀	N D OUT DN/A	□ N/O	Pasteur	zed eggs used where required	5	4	DIN DOUT		designed, cons			ые, рго	репу ———
39		N □ OUT □N/A	100 100 100	ation, evaluate a graph topic	ind lice from approved source	5	i5	TIN DOUT D			facilities: insta	alled, maintained	, used;	test
	1		, Fo	1 (C. 10) 2/24(C. 2)	erature Control		_	□ IN □ OUT		strips Nonfood-conta				
40	- 🗆 I	N 🗆 OUT 🗆 N/A	□ N/O	Proper for temp	cooling methods used; adequate equipme erature control	ent   Lor	ן סיי		o takan 19 Takan 19	- and tell to the filter to concern with	Facilities	я <b>в</b> ап		(hitago
41.	10	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	od properly cooked for hot holding	5	7	□ TUO □ NI □	N/A	100000000000000000000000000000000000000	an a supplied to the Section of Section 2	le; adequate pre	ssure	
42 .	□ IN □ OUT □N/A □ N/O		Approved thawing methods used		5	58 /□ IN □OUT			Plumbing installed; proper backflow device					
43				Thermometers provided and accurate				□N/A □ N/O						
			Food Identification		5	59 🗂 IN 🗆 OUT 🗆 N/A			A Sewage and waste water properly disposed					
. 44	OUT 🗆 OUT			Food pr	operly labeled; original container	6	60 □ IN □ OU							d
			Preven		ood Contamination	800	4	OUT III		Garbage/refuse properly disposed; facilities maintain				
45	/ IN OUT			Insects, rodents, and animals not present/outer openings protected				☑IN □ OUT □N/A□ N/O		Physical facilities installed, mainteined, and clean; dogs in outdoor dining areas				
46	,,,	N D OUT		Contamination prevented during food preparation, storage & display			+	DIN DOUT		Adequate venti	lation and ligh	iting; designated	areas u	nez
47	****	N	П МО		cleanliness		$\dashv$		-+					
49		N OUT ON/A			fruits and vegetables		24		N/A	Existing Equipm		iles Martina China and A	4.10000000 m.	· 14, <u>3, 4, .</u>
2003 3675			9492 PM 554	N. T. L. P. C. C. C.	e of Utensils				5875) T	Admini	strative			
50		N 🗆 OUT 🗆N/A	□ N/O	In-use u	itensils: properly stored	6	35		N/A	901:3-4 OAC				
51	A/MC TUO O NI EL			Utensils handled	, equipment and linens: properly stored, dri	ed, 6	6		N/A	3701-21 OAC		<u> </u>		
52	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used			besu	_			•						
53	ĮΖĺ	N 🗀 OUT □N/A I	□ N/O	Slash-re	sistant, cloth, and latex glove use						HOT OIDEUM.			
					Observations an	d Corr	ec	itive Action	18					
Iten	ı No	Code Section	Priori	∴ Mark ⅓ ity Level	Cin appropriate box for GOS and R: COS Comment	Fcorrected	l vor	i-site during inspe	chon	Refepéat viol	ation		cos	
					0016 001	!	7	Day Acre	<u> </u>	2. 1 1	177			<u> </u>
					50 to 31000	W	(	9 1/15	16	( 175	2/5/			
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Pers	on i	n Charge		ISIP	COX MODELOWS	~ 1/I/I /	 M	COW	$\overline{\setminus}$	Date:	7.1	9-21		
CHAINSPECCOMICACONOM COW 1 7-18-2/														
Environmental Health Specialist														

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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