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

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		Mathrase		k one SO	□ RFE		License Number		Date 10ろ(-2)/			
7	Address	TO STATE OF THE ST	Clty/8	lty/State/Zip Code			<u> </u>	1				
	<u> </u>	anauch dr	(p	(evernerite, ortal)								
L	lcense holder	2.2	Inspe	ction	Time		rel Time		egory/Descriptive			
_		err reutinence		· V	2 <u>Cr</u>		10		CUT			
	'ype of Inspection (che ∐Standard	nce Re	eview	□ Follow up		Follow up date (if required	d)	Water sample date/result (if required)				
Ŀ	Foodborne ☐ 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	1100110	- VIOW					(n requirea)			
		THINTERVENTION										
	Mark designated comp	iance status (IN, OUT, N/O, N/A) for each numbered in	em: IN:	i≕in co	ompliance O	zzaze UT≕n	ot in compliance N/O=no	ot ob	served N/A=not applicable			
W.T.		Compliance Status		Compliance Status								
		Supervision Person in players account described in the second in the se					mparature controlled for safety (Food (Tos food)					
1		performs duties	nd	1 1 1	☑N/A ☐ N/O		Proper date marking and	dispo	osition			
2 蹶	OIN OUT ON/A	N/A Certified Food Protection Manager Employee Health			DIN DOU'							
3	DIN DOUT DIN/A	Management, food employees and conditional employee	5;				aivbAyamuaivaya					
4	DIN DOUT D N/A	knowledge, responsibilities and reporting			D¦N DOU1 ZIÑA	Т			or raw or undercooked foods			
5	OIN OUT ON/A		ts		DIWA		SHIDIOV SUBCADUUS ES					
6	, □ OUT □ N/O	Googleydianic Precises Proper eating, tasting, drinking, or tobacco use		26	⊒IN □ OUT ⊒N/A	T	Pasteurized foods used; p					
7	DIN DOUT DN/C	No discharge from eyes, nose, and mouth					Chemical					
	ÓIN □OUT □N/O	reventiby contamination by Hangs 1552			דטס 🗖 אוֹב	т	Food additives: approved		Dronari, and			
8	7_IN & 001 IN/O	Hands clean and properly washed	_		ĨN/A	_		anu	properly used			
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed	128 L	⊒'IN □ OUT ⊒N/A	г	Toxic substances properly identified, stored, used					
						₹C6	ilgmance with Approve		Medures v. 2 36 2			
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible			⊒IN □ OUT ⊒N/A		Compliance with Reduced specialized processes, an	Оху	gen Packaging, other			
11	·	Food obtained from approved source	\$10 ME	30	JIN 🗆 OUT	r	Special Requirements: Fre					
12	□IN □OUT □N/A □N/O	Food received at proper temperature		L.					. <u> </u>			
13	· · · · · · · · · · · · · · · · · · ·	Food in good condition, safe, and unadulterated		<u> </u>	IN OUT		Special Requirements: Hea	at Tre	atment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite destruction		32	JIN DOUT		Special Requirements: Cus	stom I	Processing			
		Ricieglish arom contamination a catalogical section		,, [JIN 🗆 OUT		Special Paguiromento: Pull	le 16/os				
15	,⊠IN □OUT □N/A □N/O	Food separated and protected			IN/A 🗆 N/O		Special Requirements: Bull	K yvai	er Machine Criteria			
16	.⊡IN □OUT □N/A □N/O	Food-contact surfaces; cleaned and sanitized		34,	TUO LI OUT		Special Requirements: Acid Criteria	dified	White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		1.55	IÑ □OUT IN⁄A	. "	Critical Control Point Inspec	ction				
		rature (controllection safety/from (tres food) (1994-24)			JN DOUT		Process Review					
18	□N/A □ N/O	Proper cocking time and temperatures		—	IN/A IN □ OUT							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			J-N/A	'	Variance					
20	□IN □ OUT □IN/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□IN □ OUT ´□N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	/OIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

State of Ohio

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Nar	ne of Facility	CET MENTIFICIAL			Type of Inspection Date					
		as I before the consecution			2011(11/10/16 / 10 ·)	<.	1/			
3.75		GOOD RETAIL	DDA	CTICES						
		ces are preventative measures to control the intro			chemicals, and physical chipata into feed		<u> </u>			
М	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: II	N≃in co	ompliance OUT=r	not in compliance N/O=not observed N/A=no	It annli	icable			
	<u> </u>	Safe Food and Water			Utensils, Equipment and Vending	r eppii	Cable			
38	□ IN □ OUT □N/A □ N/O		54		Food and nonfood-contact surfaces clean designed, constructed, and used	able, p	roperly			
39	□ IN □ OUT □ N/A Water and ice from approved source Food Temperature Control		55		Warewashing facilities: installed, maintained, used; to strips					
40,	Ó IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	,□ IN □ OUT	Nonfood-contact surfaces clean					
41	·□Í IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57		Physical Facilities A Hot and cold water available; adequate pressure					
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	DIN DOUT	- 	ə ———				
43	.☑ ÎN □ OUT □N/A	Thermometers provided and accurate			Plumbing Installed; proper backflow device	es				
		Food Identification	59		N/A Sewage and waste water properly disposed	-				
44	∕ □ IN □ OUT	Food properly labeled; original container	60	ום דטס 🗖 או 🗖			ed			
266	Prevent	ion of Food Contamination	61.							
45	√ IN □ OUT	Insects, rodents, and animals not present/outer		□ IN □ OUT	Physical facilities installed, maintained, and					
46	TUO OUT	contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas	, 4	~ 3 ~			
47	√□ IN □ OUT □N/A	storage & display Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and lighting; designated	Adequate ventilation and lighting; designated areas u				
48	IN OUT ON/A N/O	Wiping cloths: properly used and stored	64		N/A Existing Equipment and Facilities					
49 		Washing fruits and vegetables	\$70.7 C		Administrative	álválta				
50	Proper Use of Utensils				*** **********************************	<u> </u>				
50	OUT ON O N/O	In-use utensils: properly stored	65		901:3-4 OAC					
51	nandled		66	AD TUO D NIE	I/A 3701-21 OAC					
		Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use	İ			•				
		Observations and C		1125-57		esse on english	ज्ञास्य सम्बद्ध			
		Mark "X" in appropriate box for COS and Rocos come	eted o	SUVE ACUON n-6ke durind insper	Clion R=recept violation					
Item	No. Code Section Priority	y Level Comment			The state of the s	cos	R			
			- C	-	N 1664 CD					
		300 100 100 5 0000	<u> </u>	A Company of 1	10/11/1	ļ <u>-</u>				
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Perse	on in Charge	- Kooklahah			Date:		<u> </u>			
Envir	onmental Health Specialist	1. 0 har 36 020 1 100 h		111	10-31-94					
				Licensor:	V(((+2)					
PRIORITY LEVEL: C= CRITICAL NC=NON-CRITICAL										

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