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

						Check one			License Number		Date			
BECOUS BOHELCHEAM PRIKELY							RF	E	300		9/201-25			
Address City							Sity/State/Zip Code							
Address Cityl								JECACITE ON USS						
1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1							n Time	Tra	avèl Time	Ca	ategory/Descriptive			
									-10	\perp	((()			
Type of inspection (check all that apply) □ Standard □ Critical Control Point (FSO) /□ Process Review (RFE) □ Variance R							v 🗀 Folio	ow Ho	Follow up date (if require	ed)	Water sample date/result (if required)			
å	Foodb	orne I	⊒ 30 Day	□ Complaint □ Pre-licensing □ Consultation					_					
FOODBORNE ILLUNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
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							Unertemperature pointrolled for Safety Food (TCS food)							
1	√⊡IN	IIN □ OUT □ N/A Person in charge present, demonstrates knowledge, and performs duties			nd	23	NIO D] OUT	Proper date marking and disposition					
2	-DIN	OL OL	T N/A	·	****	24	□ (N · Ľ		Time as a public health o	l: proceduras 8 recordo				
		Employes Health is] N/O	Time as a public health control; procedures & records Gousume Advisory					
3	,.⊡ÎN	□ou	□OUT □ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting					I OUT			20 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
4	∠⊡IN			Proper use of restriction and exclusion		25	□N/A		Consumer advisory provided for raw or undercooked foods					
5	J [⊒IN	UOU V	T DN/A	Procedures for responding to vomiting and diamheal ever	nts				Highly Susceptible P	opul	ations			
6	ΠIN	OU	T 🗆 N/O		3000000	26	ON C	1001	Pasteurized foods used;	proh	hibited foods not offered			
7	□IN	OU		No discharge from eyes, nose, and mouth					Chémical					
8	DΝ	□ OU	- 1 · · · · · · · · · · · · · · · · · ·	everiting: Containination by Hands Hands clean and properly washed		27	□IN □	OUT	Food additives: approved and properly used					
9		□ 0U N/0		No bare hand contact with ready-to-eet foods or appro alternate method properly followed	ved	28	⊡'ÍN C □N/A] OUT	Toxic substances propert	Esteratives				
10	-€IN	□ ou	T 🗆 N/A	Adequate handwashing facilities supplied & accessible	_			LOUT	Onformance With Approv	- Xm T.1				
		Approved Source			29	DN/A		Compliance with Reduce specialized processes, a	and F	lygen Packaging, other RACCP plan				
11	NIC.			Food obtained from approved source	_	30			Special Requirements: Fr	Special Requirements: Fresh Juice Pro-				
12	□N/A	□N/C		Food received at proper temperature		31	DIN C	10UT	Special Requirements: He	 eat T	realment Dispensing Freezers			
13-	- DIN	ou □ou		Food in good condition, safe, and unadulterated Required records available; shellstock tags, parasite		F	DN/A C							
14		N/C		destruction	- Maria (a.)	32	√∐N/A □	N/O	Special Requirements; C	uston	n Processing			
70	□IN	UOU	T	Protection from Contamination		33	□IN □ □N/A □		Special Requirements: Bo	ulk W	ater Machine Criteria			
15		□N/C		Food separated and protected		2.4	םוא נ] ОИТ	Special Requirements: Ad	cidifi	ed White Rice Preparation			
16		UOU N/C		Food-contact surfaces: cleaned and sanitized		34		N/O	Criteria		TOPALAGO)			
17	- 9 - ,	UOU		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ N/A		Critical Control Point Insp	ectio	n			
	3254	DIME :: T ==		rature controlled for Salety Food (TCS lood) =		36		OUT	Process Review					
18	-□N/A	□ N/	ó	Proper cooking time and temperatures		~-		OUT			<u></u>			
19		□ OL □ N/		Proper reheating procedures for hot holding		37	□N/A		Variance					
20		□ OL		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.								
21		□ OL		Proper hot holding temperatures										
22	,ØIN	□ or	T 🗆 N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio

Food Inspection Report
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Name of Facility

PECING REVISED Type of Inspection

Type of Inspection

Date

Code

Date

		GOOD RETAIL	ÓΡΑ	CTIPES									
ir produc	Good Retail Practi	ices are preventative measures to control the intro		The second secon	microla and shugiant chicate into foods		2000						
_Ma	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item; I'	N=in co	n or patriogens, one ∍mnliance OUT≃not i	imicals, and physical objects into locus in compliance N/O=not observed N/A=no	Lannlin	-امام						
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 Safe Food and Water Utensils, Equipment and Vending													
38		Pasteurized eggs used where required	54	Д″ін □ о∪т	Food and nonfood-contact surfaces cleanable, pridesigned, constructed, and used								
39	J.⊡ IN □OUT □N/A Fo	Water and ice from approved source ood Tamperature Control	55	Ó IN □ OUT □N/A	Warewashing facilities: installed, maintaine strips	d, used;	; test						
40	O'N O A'N O TUO O NI O	Proper cooling methods used; adequate equipment for temperature control	56	☑ IN □ OUT	Nonfood-contact surfaces clean Physical Facilities		663. N.C						
41	OIN OUT ON/A O N/O	<u> </u>	57	☑ IN □ OUT □N/A	Hot and cold water available; adequate pr	<u>ිරීමට</u> ressure	H. Car						
42	-☐ NI ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	☑ IN □OUT	Plumbing installed; proper backflow device								
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	_	□N/A □ N/O									
		Food Identification	59	☐ IN □ OUT □N/A	Sewage and waste water properly disposed	•							
44	TO CI NIC	Food properly labeled; original container	60	Ő IN ☐ OUT ☐N/A	Toilet facilities: properly constructed, supplied, clean								
		tion of Food Contamination	61	D IN □ OUT □N/A	Garbage/refuse properly disposed; facilities n	· · · · · · · · · · · · · · · · · · ·							
45/	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62	A IN OUT	Physical facilities installed, maintained, and outdoor dining areas	dean; do	gs in						
46	OIN OUT	Contamination prevented during food preparation, storage & display	63	□N/A□N/O □N □ OUT	Adequate ventilation and lighting; designated								
47 48	☑1N □ OUT □N/A □·IN □ OUT □N/A □ N/O	Personal cleanliness Wilping cloths: properly used and stored	│ ├ ─┤			area s u							
┅		Washing fruits and vegetables	64	.⊡ IN □ OUT □N/A	Existing Equipment and Facilities								
	41 A. Grand Advantage and Application of the Control of the Contro	Proper Use of Utensile			Administrative								
50	-CI IN CI OUT CIN/A CI N/O	in-use utensils: properly stored	65	□ IN □ OUT ⊡N/A	901:3-4 OAC								
51	. □ OUT □N/A	Utensits, equipment and linens: properly stored, dried, handled	66	☐ÍN □ OUT □N/A	3701-21 OAC								
52	D IN D OUT DN/A	Single-use/single-service articles: properly stored, used			0,0,2,0,0								
53	□ N/A □ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C	orre	ctive Actions									
Item	No. Code Section Priorit	Mark (X in appropriate box for GOS and R. COS≑corre ty Level │ Comment	ecled o	n-site duding inspection	î R∈repeat violațion :								
		Control N	1	75	- 0 - 1 - 1	cos	R						
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Dore.	ander the admit												
Person in Charge Date: 9/24/24													
Environmental Health Specialist Licensor:													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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