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

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105 7 6134			U F8	⊐FSO ,⊒∕ŘFE			2010		0/1/21				
Address					lty/State/Zlp Code								
1009 6 Man SI					6 (POUR 16 OH 45 331								
License holder Insp				nspection Time Tra			rel Time	Ca	legory/Descriptive				
CUS Physics			4	46					CIC				
Type of Inspection (check all that apply)			·	_		1	Follow up date (if required	1)	Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R					☐ Follow up		,	,	(If required)				
Π.	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
100 E	WY PROBLEM AND A STREET OF BORNEY HENESSERISKE FACTORS PANDA PUBLICATI PAUGLA INTERVENTIONS HAVE BEENE FRANCE												
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													
- '''	an dodgnatod oompie		T T										
Compliance Status					Compliance Status (ime/(emperature/controlled for Safety/Food/(TCS food)								
255 28		Person in charge present, demonstrates knowledge, and			DIN DOU		,						
1	A\A,⊈,TUO □ NI□	performs dulies	·~	23	IN/A II N/C		Proper date marking and	disp	osition				
2	□IN □.OUT □.N/A	Certified Food Protection Manager	372337	24	ши □ о∪		Time as a public health co	: procedures & records					
		Last times to the safe Employee Health is the last to the safe to											
3	ØÎN □OUT □N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	Ìlſ		DIN DOU	т	Consumer Advis	Q.TV					
4	.⊠ÍN □OUT □N/A			25	DN/A	•	Consumer advisory providence	ded	for raw or undercooked foods				
5	ÜN. □OU. □N/A						akijobly svecerible ize		ilone (S. 48) Propinsi				
		SGDS0:Hygienic Practices		26	□IN □ OU □N/A	T	Pasteurized foods used;	proh	ibited foods not offered				
<u>6</u> 7	— ···· - · · · · · · · · · · · · · · · ·	IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use N			DIM.		 	andiek					
	A STREET AND A STR	evening congnitation by Hander 111 September 1			DIN DOU	<u>(elenec)</u> T	THE PARTY OF THE P						
8	O'N' E, TUO E NIO	3 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -		27	DW\∀	•	Food additives: approved and property used						
		No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	DIN □ O∩	Т	Toxic substances properly identified, stored, used						
9	I □IN □ OUT □ ☑N/A □ N/O		ved	ZO T	DN/A	no (l'intent	A FINANCIA CAN THE RESIDENCE AND A SAME AND						
<u> </u>		-				(0)	ntermance, with Approve		The state of the s				
10	□IN □ OUT □ N/A	□ OUT □ N/A Adequate handwashing facilities supplied & accessible		29 □ IN □ I)UT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	ZIÑ DOUT	Food obtained from approved source			DIN DON	т							
	DIN DOUT	Food received at proper temperature		30	.□.N/A □ N/C		Special Requirements: Fro	esh .	duice Production				
12	EN/A PAÑO			31	IN DOU	T	Special Requirements: He	at T	reatment Dispensing Freezers				
13	DIN □OUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		EN/A LIN/O				· · · · · · · · · · · · · · · · · · ·					
14	□NY∀□N\O	destruction		32	UO II NIII ON II AWIII		Special Requirements: Cu	iston	n Processing				
100		Protection (role: Contamination		33	ши шол		Special Requirements: Bu	ile tar	oter Mechine Criteria				
15	DIN DOUT	Food separated and protected			□Ńν □ N/C)	abadia (Adminimity, Dr		ator macrima critaria				
Ē	□N/A□N/O □IN □OUT			34	□ім □ол	Τ.	Special Requirements: Ac	idifie	d White Rice Preparation				
16	ØN/A □ N/O	Food-contact surfaces: cleaned and sanitized			□N/A □ N/C)	Criteria						
17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OÜ □ĭN/A	T	Critical Control Point Inspe	ectio	n				
	Time/Telfipe	ature Controlled for Safety/Rood (ICS Tood)			DIN DOU	<u>——</u>	'I- 40a						
18	DIN DOUT	Proper cooking time and temperatures		36	⊡·N/A	•	Process Review						
10	_⊡N/A □ N/O	Topol sooning unit und temperatures	[37	חסם אום	т	Variance						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□ N/A		·						
Н	DIN DOUT												
20	ØÑ/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
24	DIN DOUT	Droper hat halding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne									
21	,⊉N/A □ N/O	Proper hot holding temperatures											
22	DIN O OUT ON/A	Proper cold holding temperatures		illness or injury.									

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Nan	ne of Facility	1100			Type of Inspection	Date	,					
L,	(0)	6/3/			Standard	18/1/29						
Egy val		GOOD PETAIL	DDA	CTICES		' 						
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. 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	Ç⊒-1Ñ □ OUT	Food and nonfood-contact designed, constructed, and	surfaces cleanable, propo	erly					
39 ⊿1Ñ □OUT □N/A		Water and ice from approved source		- u - o	101		oef					
	Fo:	od Temperature Control	L	OUPÓ	strips		Dat					
40	□ IN □ OUT ☑Ñ/A □ N/O	Proper cooling methods used; adequate equipment		☑Ñ □ OUT	Nonfood-contact surfaces	and a contract of the contract						
41		for temperature control Plant food properly cooked for hot holding	57		Physical Facilities N/A Hot and cold water availab	day adamata						
<u> </u>	·		-	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	···							
42	DIN DOUT DIN/A DN/O	Approved thawing methods used	58	_	Plumbing installed; proper	backflow devices						
43	☑ N □ OUT □N/A	Thermometers provided and accurate		□N/A□N/O								
		Food Identification										
44	ди поот	Food properly labeled; original container	60			structed, supplied, cleaned	<u> </u>					
	Preven	lion of Food Contamination	61		N/A Garbage/refuse properly disp	osed; facilitles maintained	1					
45	ฮ์No out	Insects, rodents, and animals not present/outer openings protected	62	☑ N □ OUT	Physical facilities installed, n	naintained, and clean; dogs	s in					
46	`⊡∕N □ OUT	Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas							
47	☑'ÍN □ OUT □N/A	storage & display Personal cleantiness	63	DÍN □ OUT	Adequate ventilation and ligh	on and lighting; designated areas used						
48	□ IN □ OUT ☑N/A□ N/O	Wiping cloths: properly used and stored	64	64 ☐/N ☐ OUT ☐N/A Existing Equipment and Facilities								
49		Washing fruits and vegetables			Administrative		456					
50		roper Use of Utensils	es	OUT O	NUA COARS A CAC	Control of the State of the Sta	1161.7					
50	O/N D A/N D TOO D N/O	In-use utensils: properly stored	65	TENN COOLE	N/A 901:3-4 OAC							
51	□ IN □ OUT □N7A	Utensils, equipment and linens: properly stored, dried, handled	66		N/Ā 3701-21 OAC							
52	□ IN □ OUT □NÍA	Single-use/single-service articles: properly stored, used			· · · · · · · · · · · · · · · · · · ·							
53		Slash-resistant, cloth, and latex glove use		THUS ON A MINER.								
		Observations and C	orre	ctive Action	18							
Item	No. Code Section Priorit	Mark "X" in appropriate box for COS and R: COS∈porre by Level Comment	cted (on-site during inspe	ection Rerepeat violation	cos						
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		Satisfactory O	7	WAP 1	C Inspecti							
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Pers	on In Charge	andro			Date: Srylr	χ/	<u> </u>					
Env	Environmental Health Specialist Licensor:											
PRI	PRIORITY/LÉVEL/ C= CRITICAL NC= NON-CRITICAL Page 2. of)											

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