## State of Ohio

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

Name of facility				k one	<u> </u>		License Number	Date					
CCAUCIA BS			☑FSO □RFE				1120	16-24-21					
A.4.1			City/State/Zip Code				11 7" 1	100 601 00					
	174.10	- wag not overle		(COMPLECE, ON 4533)									
License holder			Inspection Time			vel Time	·/	tagam/Docovinsius					
((1)) response			(76)		""	16 .	Category/Descriptive						
Tune of Ingression (shock all that apply)					14.34	Ь.,	F-11	<u></u>	(, (, <i>l</i> )				
Type of Inspection (check all that apply)   ☑ Standard  ☑ Critical Control Point (FSO) □ Process Review (RFE) □ Varia				ance Review		,	Follow up date (If required)		Water sample date/result (if required)				
□		☐ Complaint ☐ Pre-licensing ☐ Consultation											
	FOODBORNE LINESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
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 Supervision					Compliance Status  Time/femperature Controlled for Safety Apont (TCS rood):								
1	ÆIN □OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd	23	□√IN □ OU								
		performs duties		2,5			Proper date marking and	Sostion					
2	AND TOUT DIN/A	Certified Food Protection Manager		24	DIN □ OU □N/A □ N/C		Time as a public health control: procedures & records						
2		Management, food employees and conditional employee				Consumer Advisory							
3	OIN COUT CIN/A	knowledge, responsibilities and reporting		25	DIN DOU	ıT	Consumer advisory provided for raw or undercooked foods						
5	DIN DOUT DN/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nts	PY DN/A			Hidny Edscapple Populations						
Š		Copu Hygien of reactions to vorniting and dialities events			DOU NIO	itens IT							
6		Proper eating, tasting, drinking, or tobacco use		26   N/A			Pasteurized foods used; prohibited foods not offered						
7		No discharge from eyes, nose, and mouth  syentime contantination by Hands					Chentical Transfer						
8	DIN □ OUT □ N/O	" ''			DIN DOU ,⊡N/A	ΙΤ	Food additives: approved and properly used						
				28	DiN 🗆 OU	T	Toxic substances properly identified, stored, used						
9	□IN □ OUT No bare hand contact with ready-to-eat foods or application in the property followed		vea	LIN/A									
40	,DIN OUT NA	A Adequate handwarehing Facilities growthed Gassacilities			Conformance with Approved Procedures  Compliance with Reduced Oxygen Packaging								
10		A Adequate handwashing facilities supplied & accessible  Approved Source may be a second to the control of the			29 AN/A		Compilance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	10IN DOUT	Food obtained from approved source		30 DIN DOUT			Special Requirements: Fresh Juice Production						
12	□IN □OUT □N/A □N/O	Food received at proper temperature		31									
13	□IN □OUT	Food in good condition, safe, and unadulterated			□N/A □ N/C		Special Requirements: Heat Treatment Dispensing Free						
14	□N/A □N/O	Required records available; shellstock tags, parasite destruction			2 DN DOUT Special Requirements: Cust				om Processing				
		Protection from Contamiliation # 100 38 3			□ІМ □ОО	T	Special Requirements: Bu	ilk ta	/ater Machine Critoric				
15	/ DIN DOUT DN/A DN/O	Food separated and protected		33	□N/A □ N/C	)	-poolar rodalioniona, Du	-111 71	iv Averet Inscribte Cutells				
16,	DIVA DIVO	Food-contact surfaces: cleaned and sanitized		34	DN/A □ N/C		Special Requirements: Acidified White Rice Preparation Criteria						
17	ДІЙ □ООТ	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	T.	Critical Control Point Inspe	it Inspection					
	and the state of t	Anugacignicallactions areny troop (105 About) are		36	□IN □ OU	Т	Process Review						
1.8	ONA D N/O	Proper cooking lime and temperatures	٠	-	DIN DOU	т							
19.	DIN DOUT	Proper reheating procedures for hot holding		37	⊡N/A		Variance						
20	DN/A D N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	DIN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne									
22	DIN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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

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Nar	ne of Facility	ALCONOMIC NO.			Type of It		Date			
		(Charles )			( )	HAMIN -	1. 7.	7.9		
UTS	988944794479444 (1008-100	GOOD RETAIL P	DΠΛ	etices				Johnstine	24.2	
J : 73 %	Good Retail Practi	ces are preventative measures to control the introdu			*** *** ** ***	s and physical phice	te into foode	elik pileli heli ke	<u> </u>	
M		status (IN, OUT, N/O, N/A) for each numbered item: IN=							able	
3 .7		Safe Food and Water	116			s, Equipment and Vend	118 118 118 118 118 118 118 118	3.70		
38	Ó IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	I	Foo	Food and nonfood-contact surfaces cleanable, proj designed, constructed, and used				
39	□ IN □ OUT □ N/A Fo	Water and ice from approved source	55	☑ÍN □ OUT □		Warewashing facilities: installed, maintained, used; test strips				
W -772.	1	Proper cooling methods used; adequate equipment	56	DIN DOUT	Nor	nfood-contact surfaces of	lean			
40	D IN DOUT DN/A D N/O	for temperature control				Physical Facilities				
41		Plant food properly cooked for hot holding	57	1 N D OUT D	e; adequate pr	ressure				
42	IN I OUT IN/A NO	Approved thawing methods used	58		Plu	mbing installed; proper t	backflow devic	es		
43	□ IN □ OUT □N/A	Thermometers provided and accurate	-		,,,,,					
874.	Ī	Food Identification	59			vage and waste water pro	<u> </u>			
44	□ IN □ OUT	Food properly labeled; original container	60			et facilities: properly const				
	Preven	flon of Food Contamination ;	61	<u> </u>	IN/A Gar	bage/refuse properly dispo	osed; facilities n	naintaine ———	∌d 	
45	☑ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	N/A N/O		sical facilities installed, m door dining areas	aintained, and o	dean; do	gs in	
46	☐ IN ☐ OUT	Contamination prevented during food preparation, storage & display	63	DIN DOUT	Ade	equate ventilation and light	ting: designated	areas u		
47 48		Personal cleanliness Wiping cloths: properly used and stored	64	-		ting Equipment and Faciliti				
49	☐ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables				Administrative			SNA	
	<u> </u>	roper Use of Utensils	fa.Nt.			<u> </u>	<u> </u>	And the second	<u> 1888 (18</u>	
50	D IN D OUT DN/A D N/O	In-use utensils: properly stored	65	TUO II NI II	JN/A 901	:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled		66	M IN EL OUT E	IN/A 370	01-21 OAC				
52	DIN DOUT DN/A	Single-use/single-service articles: properly stored, used								
53		Slash-resistant, cloth, and latex glove use  Observations and Co		valinga wasila					Control of the Contro	
		Mark IX. in appropriate box for COS and R. COS≒cone	cted	cin-site during insp	ection R=	répéat violation ⇒c				
		ty.Level Comment	7/1	<del> </del>	, N. (C)		· · · · · · · · · · · · · · · · · · ·	cos	R	
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Per	son in Charge I William	cel P. Gehamet				Date:	) 14			
Env	rironmental Health Specialist	T 42 A A		Licensor:	1 8	1111)	<u></u>		•	
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PR	IORITY LEVEL: C=	CRITICAL NC≕ NON-CRITICAL				Page	of	7		

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