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

Later the second of the second			1	Check one □ FSO □ RFE			License Number	Date					
1 (1 T - 1) Sk 1 V Sc 1 - 2 (H* - 2 T - 2							1 16 18		<u>M-3-2-7</u>				
Address					City/State/Zip Code								
1750 168, 25					2/16	1	10,01 45851						
License nolder			Inspe	spection Time			Travel Time		Category/Descriptive				
KIRKAR ARABAN				(/-	\bigcirc		7 ()		$C \otimes V$				
Type of Inspection (check all that apply)							Follow up date (if required	ď)	Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					v □ Follow u	ip			(if required)				
						<u> </u>		<u></u>					
HOODBORNE ILLENESS RISK FACTORS AND RUBIEC HEATHINTERVENTIONS													
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 app													
B25252		Compliance Status	Secretaria	Compliance Status									
50		Super/Ision -					Viemperature Comrolled to Safety, Food (165 lood)						
1	DIN DOUT DA	periorms duties	ano	23		(O	Proper date marking and disposition						
2	□ NO □ NI□ N		200	24 DIN DOUT			Time as a public health control: procedures & records						
		Management, food employees and conditional employe	-≻c.			21977 Table	consumat/satvisor/						
3	JEIN COUT CIN	/A knowledge, responsibilities and reporting	, , ,	25	□іи □оі		Consumer advisory provided for raw or undercooked foods						
4	A□TUO□ NI⊡N A□ TUO□ NI⊡.			20	^□N/A	-							
5	The second secon	Cool Fygienic Practices	ents		וסם אום	(A)	Highly Suscebilitie Po						
6	A TOOL NIC	O Proper eating, tasting, drinking, or tobacco use		26	EN/A		Pasteurized foods used;	prol	nibited foods not offered				
7	.⊿in □out □n						Ghemioals	11 to					
8		strevenundscomarnination by Hands /O Hands clean and properly washed		27	□N/A □N □ OI	UT	Food additives: approved and properly used						
9	⊠ÍN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appraiternate method properly followed	oved	28	□(N □ O) □N/A	TESSER OF RE	Toxic substances properly identified, stored, used						
10	THE FLORE OF	/A Adequate handwashing facilities supplied & accessib			Пи Пог		ionformance with Approve	767767	AND THE RESERVE OF THE PARTY OF				
		Approved Bource			N/A	,	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	√LIN □OUT	Food obtained from approved source		30	DIN DOL		Special Requirements: Fre	esh .	Juice Production				
12	I□IN □ OUT □N/A □N/O	Food received at proper temperature		-	, DN/A DN/ OIN DOL								
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	N/A D N/	0	Special Requirements: Heat Treatment Dispensing Free						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Custom Processing						
		###Proteoflor from People intration : 25 / Case		33	OIN DOL	JΤ	Special Requirements: Bu	ik sa	Jatar Machino Critorio				
15	DIN DOUT	Food separated and protected		<u></u>					<u> </u>				
16	ON/A ON/O	Food-contact surfaces: cleaned and sanitized		34	NA DV		Special Requirements: Ad Criteria	idire	eu viville Rice Preparation				
17-	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	ŀ	35	□IN □OU □N/A	JΤ	Critical Control Point Inspe	ectio	n				
	and the second learning to the second learnin	BarahiyerdəniyəlləHağırışarərvə Həsqikiyesarəqən)		36	□N □Or	Л	Process Review						
18	DNA DNO	Proper cooking time and temperatures			□IN □OL	JT							
19	ON/A N/O	Proper reheating procedures for hot holding		37	□N/A		Variance						
20	□IN □ OUT □N/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. Public health interventions are control measures to prevent foodborne illness or injury.									
22	⊡IŃ □ OUT □N/	A Proper cold holding temperatures											

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

State of Ohio

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

Na	me of Facility				Type of Inspection	o,	Date	•	_		
L_	<u> (13 6.15</u>	401881 115 1 37	: -		ACHO!	<u> </u>	<u> () - % </u>	1/7	•		
in the second		GOOD RETAIL	DDA	CTICES	Turkyra roduktata eta	Sila sa anazara ar	or and and a				
1		ices are preventative measures to control the intro			chamicals and	abusinal ablasts					
М	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: If	N=in c	ompliance OUT=r	not in compliance	N/O=not observ	ed N/A=not	anniic	ahle		
		Safe Food and Water	1.0			ment and Vendir					
38		Pasteurized eggs used where required	54	D IN □ OUT	Food and no designed, co	onfood-contact su onstructed, and us	rfaces cleanat	ole, pro	perly		
39	N OUT N/A	Water and ice from approved source od Temperature Control	55	штио □ иш	N/A Warewashir	g facilities: installe	ed, maintained	, used;	test		
		Proper cooling methods used; adequate equipment		□ IN □ OUT	<u> </u>	ntact surfaces cle	an				
40	☐ IN ☐ OUT ☐N/A ☐ N/O	or temperature control			Company of March 186, 250 to the last	Physical Facilities					
41.	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	П ПО П ОИТ П	N/A Hot and cold	Hot and cold water available; adequate pressure					
42	. ☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58	-□ IN □OUT	Plumbing in	Plumbing installed; proper backflow devices					
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O							
380		Food Identification	59		property wie process						
44	□ IN □ OUT	Food properly labeled; original container		N/A Toilet facilitie	s: properly constru	icted, supplied,	cleane	∍d			
)	Preyen	flon of Food Contamination	61		N/A Garbage/refu	se properly dispose	ed; facilities ma	intaine	ed be		
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	ÍN □OUT □N/A□N/O	Physical facilioutdoor dining	Physical facilities installed, maintained, and clean; dog outdoor dining areas					
46	☐ IN □ OUT	Contamination prevented during food preparation, storage & display		□IN □ OUT				<u> </u>			
47 48	☐ IN ☐ OUT ☐ N/A ☐ IN ☐ OUT ☐ N/A ☐ N/O	Personal cleanliness Wiping cloths: properly used and stored	·		-	ntilation and lightin		areas u	ised		
49		Washing fruits and vegetables	54		CONTRACTOR STATE	oment and Facilities	STEENSTON AND LONG STREET TO THE	## TV 1.1			
4.2	CREATURE CONTRACTOR OF THE PROPERTY OF THE PRO	ropër Use of Utenalje	<u> 2007</u>		Admi	nistrative		2000 C			
50	0 O NOUT DN/A NO In-use utensils: properly stored			ום דעס מום	N/A 901:3-4 OAC						
51	' IN II OUT IN/A	Utensils, equipment and linens: properly stored, dried, handled 66 ☐ IN ☐ C			N/A 3701-21 OA						
52	· IN I OUT IN/A	Single-use/single-service articles: properly stored, used									
53	.□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use	\$5000000000	Mary and the second of the second of the second	SECONOLIVA DELLA SELLE	aroan barrananan					
9.2		Observations and C Mark (X) in appropriate box for COS and R. COS come	orre	ctive Action	15	SIANUA .					
Iten	No. Code Section Priorit	ty Level Comment	solod.¢	in ster dumg mape	edous 44-rebeats vi	nauot		cos	R		
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Pers	on in Charge	1 hand			Date:	9/3/2	14				
Envi	ronmental Health Specialist	7 6		Licensor:	34,	<u> </u>	<u>.</u>				
PRI	ORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL				Page	nf ⁽				

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

Page____of