State of Ohio

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

Na	me of fa	7.	2	Check one			License Number		Date				
		(A) (C)	INCH SIONE	□ FSO DIRFE				309	16-32-37				
Ad	Idress	·····		City/State/Zip Code									
		1 (8)	17 (1) of	Car	MY CALM OH 45 303								
l is	ense ho		1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Inspection	Inspection Time		Trov			Category/Descriptive			
CETER MUNULTING (6					(ري) پر		IIAV	2	100	C S /			
								SO	<u> </u>				
Type of Inspection (check all that apply) □ Śtandard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation						ollow up		Follow up date (if require	łd)	Water sample date/result (if required)			
FOODBORNE ILLINESS RISK FACTORS AND RUBLIC 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													
101	iai k uesi	ignated compile		compi	ance o	012			· · · · · · · · · · · · · · · · · · ·				
क्त्र <u>क</u> ्त्र	Colorado do	NET STORY STORY SOLVEN	Compliance Status Supervision	ANNESSES ES	Compliance Status								
							amperature Controlled for Safety (Food/(103) (600))						
1		OUT IN/A	Person in charge present, demonstrates knowledge, at performs duties	nd 2:	2	□ IN □ OUT Proper date marking and disposition							
2	□IN	□OUT □ N/A	Certified Food Protection Manager	24		l: procedures & records							
3 ′	<u> </u>	DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	25		OU	T	Consumer Advisory Consumer advisory provided for raw or undercooked foods					
4		OUT ON/A					·						
5			Procedures for responding to vomiting and diarrheal ever		CIN.	OU.	₩3045 T	Highly Susceptible R	SKA	illens			
6	ZIN	□ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26			'	Pasteurized foods used;	proh	hibited foods not offered			
7		□ OUT □ N/O		Chemical / Chamber 1									
		room police P	evenungscontamination by Hands Ta		, DIN	□ 0U	Т	Food additives approve	d	d same			
8	□IN′ I	OUT [] N/O	Hands clean and properly washed	2	ON/	٨		Food additives: approve	a and	a property used			
9	DIN DN/A	□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approaltemate method properly followed		ZIN	□ OU	T	Toxic substances properly identified, stored, used					
			Adequate handwashing facilities supplied & accessible				A Late Annual	informance: with Approv	6 d P	rocedujuš — semi a jas			
10	∠ □ IN I	OUT [] N/A	29	29 NA OUT Compliance with Reduced Oxygen P specialized processes, and HACCP				kygen Packaging, other					
11	□IN	DOUT	Food obtained from approved source	# P				specialized processes, a	ina F	NACCP plan			
•	-	□OUT		30		100 🗆 0/N 🔲 A		Special Requirements: F	resh	Juice Production			
12	□N/A		Food received at proper temperature	3		[] OUT		Special Requirements: Heat Treatment Dispensing Fre					
<u>13</u>		□OUT	Food in good condition, safe, and unadulterated	 	-4			-					
14	□N/A	=	Required records available; shellstock tags, parasite destruction	32	2 DN//	\ □ N/O		Special Requirements: C	ustor	m Processing			
	□IN	DOUT.	Profesion from contamination : 4 25 2 32	33		□ 0U1 0/0 □ 4		Special Requirements: B	ulk W	/ater Machine Criteria			
15	DN/A		Food separated and protected	-									
16	□IN □N/A	and the second s	Food-contact surfaces: cleaned and sanitized	34		001 N/O		Special Requirements: A Criteria	cidifie	ed White Rice Preparation			
17	□IN	□о∪т	Proper disposition of returned, previously served, reconditioned, and unsafe food	38		OU1	Г	Critical Control Point Insp	pectic	on .			
		- infe/Lempe	ature Controlled (of Safety Food (TCS/1600))	36	ΠIN	_ OU1	г	Process Review					
18	□IN □N/A	OUT N/O	Proper cooking time and temperatures		LI N/A			LIOCESS KANIEW					
19		OUT	Proper reheating procedures for hot holding	37	N//	1 OUT		Variance					
20	□N/A	OUT N/O	Proper cooling time and temperatures	F	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to								
21	□IN I	□ OUT □ N/O	Proper hot holding temperatures	fo	foodborne illness. Public health interventions are control measures to prevent foodborne								
22	,⊡N I	□ OUT □N/A	Proper cold holding temperatures		illness or injury.								

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Name	of Facility	. ((()	SO 201 CAC	u ori	Тур	e of Inspection	Date	-<=:	 ./				
GOOD RETAIL PRACTICES 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													
			od and Water		CONTRACTOR OF SAME OF AN AREA	tensils, Equipment and Venc	and the second of the second o	30pilot	7072 L				
			rized eggs used where required	54	ДИ□О∪Т	surfaces cleanat	le, pro	perly					
39.4	□ IN □ OUT □ N/A		and ice from approved source perature Control	55	O IN O OUT ON/A	Warewashing facilities: insta	illed, maintained,	used;	test				
	-	Drana	cooling methods used; adequate equipment	56	.□ IN □ OUT	Nonfood-contact surfaces c	lean		-				
	Ď IN □ OUT □N/A □ N/	for tem	perature control			Physical Facilities							
41 IN OUT ON/A N/O Plan			ood properly cooked for hot holding	57,	ON OUT ON/A	Hot and cold water available	e; adequate pre	ssure					
\vdash	O IN O OUT ON/A O N/		red thawing methods used	58		Plumbing installed; proper l	backflow device:	\$					
43 / T	□ IN □ OUT □N/A	#100 455400	ometers provided and accurate		ON/AON/O								
		a, a mayotaa (ata -)	dentification	59		Sewage and waste water pro	 -						
44 [□ IN □ OUT		properly labeled; original container	60		Totlet facilities: properly const							
	Prev	4.1.2.2.2.2.2.2.2.2.	Food Contamination	61	<i>r</i> — —	Garbage/refuse properly dispo	<u> </u>						
45 - [OUT OUT	opening	, rodents, and animals not present/outer gs protected nination prevented during food preparation.	62	□ IN □ OUT □N/A □ N/O	Physical facilities installed, m outdoor dining areas	aintained, and cle	an; dog	gs in				
<u> </u>	IN OUT	storage	& display	63		Adequate ventilation and light	ting: designated a	areas II	sed				
	ZIN □ OUT □N/A ZIN □ OUT □N/A □ N/		al cleanliness cloths: properly used and stored	64	□ IN □ OUT □N/A	Existing Equipment and Faciliti							
49 1	IN OUT ONA ON		ng fruits and vegetables	Cari	19 6 00. 6	48 9 oto 4 - tom e webb damentos (1951 - eno	eren eren an alle eren eren eren eren eren eren eren e		da Victoria				
		Proper U	se of Utensils			Administrative							
50 ,0	⊒ IN □ OUT □N/A □ N/	O In-use	utensils: properly stored	65	E'ÎN OUT ON/A	901:3-4 OAC							
51 [⊒ IN □ OUT □N/A	Utensil handled	s, equipment and linens: properly stored, dried,	66	66 IN OUT N/A 3701-21 OAC								
<u> </u>	J IN O OUT ON/A		use/single-service articles: properly stored, used				·						
53 [Í IN □ OUT □N/A □ N/) Slash-r	esistant, cloth, and latex glove use	Dens personal	er edd fall was the work and the	MANAGEMENT COMPANIES CONTRACTOR C	. CSSST-copyright Labor 1997		112 - 11 2				
		Marie	Observations and C X' in appropriate box for COS and R cos≈spr	orre	ctive Actions	Barrier Tribe			327.24				
item i	No. Code Section Pri	ority Level	Comment	: Epicied 1	Wisding record distribition in	15.174.6bbat Arolation		COB	_ R				
			Site of the Contract of the Co		$-\left\langle \cdot \right\rangle - \cdot \cdot \cdot \cdot$	V V	· •						
			2541 201113	<u> </u>	((()))	1 Jan Valley	<i>i</i>						
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Person in Charge Date: 10-30-311													
Envire	Environmental Health Specialist Licensor:												
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL