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

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Nε	ime of facility	and the second	1	eckone IFSO □.RFE			License Number		Date			
	\mathcal{L}	MADDINA ALIKE COM		-80	□ RFE				16-13-24			
Ac	ldress	r ()	City/	City/State/Zip Code								
l	193410	CONVOIN RD	143	er. Parket	$\subset \downarrow \uparrow \mathcal{M}$	9	- CAL 1125	•				
License holder In					n Time	1 4-2	vel Time	T a				
-"	, after an A	CHIPM COUNTY		ر ا			Aet Little	🖺	Category/Descriptive			
<u> </u>	VM PWKK	Charles Colonia	L	<u> </u>			<u> 56</u>	L				
I *.	pe of Inspection (che						Follow up date (if required	d)	Water sample date/result			
		Control Point (FSO) Process Review (RFE) Varia	ance Re	eviev	v 🖾 Follow u	up qu	un email		(If required)			
Н	roodballe Li 30 Day	□ Complaint □ Pre-licensing □ Consultation		 		Mill Stron	<u>!</u>					
6 3		FOODBORNE ILLNESS RISK FACTO	DÇ A	ND	DITRITIC L	JE AI	TUINTEDVENITION	6				
M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered (haariad Bria			
	ark debignates compil	Compliance Status		T	compliance c	-100	<u> </u>					
Žā.		Supervision	24575	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
8.87.7		Person in charge present, demonstrates knowledge, a	nd nd	b. 190	⊡ ім □ оі							
1	J.ØIN □OUT 🖺 N/A	performs duties	""	23			Proper date marking and	disp	position			
2	OUT N/A	Certified Food Protection Manager			DIN BOL	UT	<u> </u>	_				
		Employee: Health	G 70	24	- N/A II N/		Time as a public health co	ntro	l: procedures & records			
,		Management, food employees and conditional employee	es;				Consumer Advis	ory				
3	DIN DOUT DIN/A	knowledge, responsibilities and reporting		25	DIN DOL	UT	Concumor (advisory, provid	ماده	for your and and a second second second			
4	DIN DOUT DIN/A	Proper use of restriction and exclusion		ZPSC:	□N/A		Consumer advisory provi	ueu	for raw or undercooked foods			
5 2393	□IN □ OUT □ N/A		nts Turkere	325			Highly Susceptible Po	рцI.	itions			
		Good Hygienic Practices		26	DIN DOU	ŲΤ	Pasteurized foods used;	prof	ibited foods not offered			
7	OIN DOUT DIN/O	Proper eating, testing, drinking, or tobacco use No discharge from eyes, nose, and mouth		230	ILI N/A	1964 printe.	and their recording of the local division of the	V-0-7 1.	CONTRACTOR OF THE STATE OF THE			
183	100-100	reventing Contamination by Hands	aki iliyi	200 A	L		Chemical	, 19°				
0	DIN DOUT DINO		(ger"/)	27	□IN □ OL □N/A	UT	Food additives: approved	and	properly used			
8		Hands dean and property washed		_	- LINA							
		No bare hand contact with ready-to-eat foods or appro	und 28	28	DN DOF	UT	Toxic substances properly	lder	ntified stored used			
9	DNA DNO	alternate method properly followed		77.0	□N/A							
						, C	onformance with Approve	d P	rocedures			
10	DIN DOUT □N/A	Adequate handwashing facilities supplied & accessible		29	DIN DOU	JT	Compliance with Reduced	1 Ox	ygen Packaging, other			
11	□IN □OUT	Approved Source Food obtained from approved source		-	DN/A		specialized processes, ar	ia H	ACCP plan			
- 11	DIN DOUT	rood obtained norm approved source		30	DIN DOU)T	Special Requirements: Fre	esh .	luice Production			
12	□N/A □N/O	Food received at proper temperature										
13	□OUT.	Food in good condition, safe, and unadulterated		31	DN/A DN/C	o o	Special Requirements: He	at T	reatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite		200	DIN DOU	JT	Panelal Base from 1					
		destruction		32	DWA □ W	0	Special Requirements: Cu	ston	1 Processing			
		Protection from Confamination		33	DIN DOU		Special Requirements: But	II. VA	ator Machine Called			
15	DIN DOUT	Food separated and protected			ŪN/A □ N/C	o	Opecial Requirements. But	IV AA	ater Machine Criteria			
_	ĎN/A □N/O □IN □OUT				DIN DOU	JT	Special Requirements: Aci	idifie	d White Rice Preparation			
16	1 N/A □ N/O	Food-contact surfaces; cleaned and sanitized		34	DN/A DN/C	0	Criteria		o mino rado i roparadoji			
		Proper disposition of returned, previously served,		-	ПИ ПОИ	íT.						
17	∕□IN □OUT	reconditioned, and unsafe food		35	□IN □OU □·ÑA	,,	Critical Control Point Inspe	ctio	n			
1	Time/Tempe	ratura Controlled for Safety Food (TCS food)			DIN DOU							
18	□IN □ OUT	Proper cooking time and temperatures		36	□ N/A		Process Review					
	DN/A D N/O			47	DIN DOU	 JT		_				
19	DIN DOUT	Proper reheating procedures for hot holding		37	□N □OU □N/A		Variance					
.,	DNA D N/O			\Box	•		<u> </u>					
20	DIN DOUT	Proper cooling time and temperatures	٦	_ .	alı fo-4							
_	□N/A □ N/O			Risk factors are food preparation practices and employee be that are identified as the most significant contributing factors to					id employee behaviors			
21	OUT OUT	Proper hot holding temperatures		foc	odborne illne	.,a 0 88.	o aro most significant Gt	/IIII1	realing ractors to			
	□N/A □ N/O						rvantione are control		ures to prevent foodborne			
22	AN DOUT DINA	Proper cold holding temperatures		illn	ess or injury	у.	ventions are control in	ud8	ares to brevent toodbottle			

State of Ohio

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Elicition Section 1	<u>ر</u> افي ب	0:40%	Jaryin				GOOD RETAIL	PRΔ	CTICES	Ajjaktaja		570404 x 3	3010 Amarc	98V26UUS =2	13.33	
		Go	od Retai	l Practi	ces are	preventative measur			- 7-D - 7	. chei	micals, and phys	sical obie	ects into f	oods	roce.	<u>. 1991.</u>
M	ark d					I, OUT, N/O, N/A) for									lical	ble
					Safe Foo	d and Water				្រប	tensils, Equipmen					egyk Selk ()
38	1 -		OUT N/A		Pasteu	rized eggs used where	required	54	I IN Z OUT		Food and nonfoodesigned, constr	od-contact ucted, and	t surfaces i used	cleanable,	ргор	erly
39		IN □O	UT 🗆 N/A	000 mm. n . n . n	and the second second	and ice from approved	source	55	Би поита	□N/A	Warewashing fac	cilities: Ins	talled, mai	ntalned, use	ed; te	est
<u> </u>	<u>ं</u> 		All Company	FO	1	erature Control		66	DIN DOUT		strips Nonfood-contact	ourfoass	de en			
40		IN 🗆 O	UT 🗆 N/A	□ N/O		cooling methods used; perature control	adequate equipment	50 50			Physical F	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	clean		Grant Garage	N. ja
41	.[ΝДΟ	UT 🗆 N/A	□ N/O	Plant fo	ood properly cooked for hot holding		57	/а и а оот с	JN/A	7 (5) 1 (4) (5) (5) (5) (5) (5) (6) (6) (6) (6)	Hot and cold water available; adequate pressure				
42	, 🖂	IN 🗆 O	UT 🗆 N/A	□ N/O	Approv	proved thawing methods used			TUOD NI CL	Plumbing Installed; proper backflow devices						
43	.0	, □ IN □ OUT □N/A Therm			Thermo	rmometers provided and accurate			DN/A DN/O							
0 - A30 5- 800		Food		Food lo	d Identification			TUO UN DOUT [Sewage and waste water properly disposed							
44	Ø	N□O	JT	_	Food p	ood properly labeled; original container				⊒N/A	Toilet facilities: pr	operly con	structed, s	upplied, clea	aned	
	3% I			Preven	tion of Food Contamination				1TUO UN EL	⊒N/A	Garbage/refuse pr					
45					Insects, rodents, and animals not present/outer openings protected			TUO U NI DOUT		Physical facilities outdoor dining are	installed, i as	maintained.	, and clean;	dog	s in	
46	poi					Contamination prevented during food preparation, storage & display			□N/A □ N/O							
47	-					Personal cleanliness			TUO UI UI CUT		Adequate ventilat	ion and lig	hting; desi	gnated areas	s us	be
48 49	-		JT 🗆 N/A JT 🗆 N/A		Wiping cloths: properly used and stored Washing fruits and vegetables			64	ГД И □ О∪Т І	⊒N/A	Existing Equipmen	t and Facil	lities			
					COLUMN PROPERTY	se of Utensils			<u> </u>		Administ	ative				
50	ات	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored					65	I I I I I I I I I I I I I I I I I I I	⊒N/A	901:3-4 OAC						
51					Utensils, equipment and linens: properly stored, dried, handled				ZN/A	3701-21 OAC		<u> </u>				
52	"					s: properly stored, used		<u> </u>							-	
53	<u></u>	N 🗆 O	JT □N/A I	□ N/O	Slash-re	esistant, cloth, and latex				C Street atom	AND PARTY OF THE P					
					i kacama	. Obse	rvations and C	orre	ective Actic	ns					476 (00)	
Iten	n No	Code	Section	Priori	ty Level	X* in appropriate box toi │ Comment \	-,sos ano R∈cos∓cor	ec(ea:	on-site ouring insl	Dection). R∓repeat violati	on verge		T 00	ns l	<u>5/6.3</u> R
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Env	lrone	nental l	lealth Sp	ecialist	1	. /\ A			Licensor	1		CIH)	_		-
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of O

Name of Facility