## State of Ohio

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

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(MCO1) (M						y/State/Zip Code					
LUS INT MACHA STREET						archourn of Ussoci					
License holder Insp					ctio	n Time	Trave	I Time		itegory/Descriptive	
MOUNTER POLICE						0		⊃r.		( <\	
Type of Inspection (check all that apply)					1		F	ollow up date (if require	id)	Water sample date/result	
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation						v □ Follow up	•	. , .	•	(if required)	
HOODBORNE ILL NESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS IN A STATE OF THE PROPERTY OF											
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance Status										· · · · · · · · · · · · · · · · · · ·	
Compliance Status Supervision						Compliance Status  Time/Temperature Controlled for Salety/Food (TGS food)					
1	ДIN	□OUT □ N/A	Danier is shown annual description to the	nd .	23	ПІМ ПОИТ					
2	□IN	□ OUT □ N/A			24	□IN □OU	т	Time as a public health co	ontra	l: procedures & records	
			Management, food employees and conditional employee			□N/A □ N/O		Gonsumer Anvil			
3	DIN	OUT N/A	knowledge, responsibilities and reporting	15,	25	טסם אום	T			for raw or undercooked foods	
<u>4</u> 5		DOUT DN/A		,tc		ZIN/A				· · · · · · · · · · · · · · · · · · ·	
		DOOT DIVA	Cood Hydienic Racticas			□IN □ OU1		AHignly Susceptible P			
6			Proper eating, tasting, drinking, or tobacco use		26 हामक	.□N/A	1603V5V2	Pasteurized foods used:	1		
7			No discharge from eyes, nose, and mouth			DIN DOU	-	Ghamica			
8	ΠIN	□ OUT □ N/O		disaly line.	27	□N/A	'	Food additives: approved	d an	d properly used	
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or appro	ved	28	DIN DOUT	r	Toxic substances property	y ide	ntified, stored, used	
<u> </u>		50.5 5.W	. '				SHEET STREET	ifo/mánca svitn:Approv	Sere-sp	THE RESIDENCE OF THE PARTY OF T	
10	L TIM	OUT N/A	Adequate handwashing facilities supplied & accessible		29	IDIN □ OUT		Compliance with Reduce specialized processes, a			
11	-	DOUT	Food obtained from approved source	ध्यसहस्युरू	30	DIN DOUT	г	Special Requirements: Fr			
12	□IN □N/A	□OUT □N/O	Food received at proper temperature		ļ.,,		r			· · · · · · · · · · · · · · · · · · ·	
13,	J⊒IN	DOUT	Food in good condition, safe, and unadulterated		31			Special Requirements: He	eat T	reatment Dispensing Freezers	
14	□IN □N/A	□OUT □N/O	Required records available: shellstock tags, parasite destruction	- AMPS JUST	32	□N/A □ N/O		Special Requirements: Co	ustor	n Processing	
	DIN.	□ OUT	Protection (rem:Conflimination)		33	DIN DOUT		Special Requirements: Bu	ulk W	/ater Machine Criteria	
15	□N/A	□N/O	Food separated and protected		-	TUO OIL	+	Special Dequirements: A	alaist.	ed White Rice Preparation	
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized		34	ONA D N/O	<u> </u>	Criteria	cianie	od writte Rice Preparation	
17	□N	□out	Proper disposition of returned, previously served, reconditioned, and unsafe food	encenne	35	DIN □ OUT DIN/A		Critical Control Point Insp	ectio	n .	
***	DIN		(alwie Chilliolled for Salety Food (Tost lood)	10.75%	36	□IN □OUT '⊡N/A	Г	Process Review			
18	□N/A	OUT N/O	Proper cooking time and temperatures		77	דטסם מום	r	Manta and			
19		OUT N/O	Proper reheating procedures for hot holding		37	ŒŀN/A		Variance			
20		OUT N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21		OUT N/O	Proper hot holding temperatures	i	that are identified as the most significant contributing factors to foodborne illness.						
22	~□ĺN	OUT LIN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.						

## State of Ohio

**Food Inspection Report** 

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of inspection Date (CUZECS 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ON 🗆 AN 🗆 TUO 🛄 NI 🖪. 38 Pasteurized eggs used where required 54 QIN DOUT designed, constructed, and used '∐'IN □OUT ∐'N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test □ IN □ OUT □N/A Food Temperature Control strips 56 IN I OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment O/N 🗆 A/N TUO 🗀 NI 🗔 for temperature control Physical Facilities · IN I OUT IN/A I N/O Plant food properly cooked for hot holding 41 II IN OUT ON/A Hot and cold water available; adequate pressure II IN II OUT IIN/A II N/O 42 Approved thawing methods used .☑ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O IN □ OUT □N/A 43 Thermometers provided and accurate Food Identification ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed □ IN □ OUT .□ IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container 61 ☐ IN ☐ OUT ☐N/A Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer ☐ IN ☐ OUT 62 Physical facilities installed, maintained, and clean; dogs in 45 ☐ IN ☐ OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 . ☑ IN ☐ OUT storage & display OUT OUT Adequate ventilation and lighting; designated areas used IN OUT ONA Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored 4□ IN □ OUT □N/A Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils ☐ IN ☐ OUT ☐N/A 901:3-4 OAC Í 🗂 IN 🗆 OUT 🔲N/A 🔲 N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A ☑ÎN □ OUT □N/A 3701-21 OAC IN III OUT IIIN/A 52 Single-use/single-service articles: properly stored, used O'N 🗆 A'N 🗆 OUT 🗆 N/A 🗀 N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat-violation Item No. | Code Section | Priority Level | Comment П П П Person in Charge Environmental Health/ Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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