State of Ohio

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

N:	ame of facility		k on			License Number		Date				
'''	TYNYY	K NOV C		eck one FSO 🗆 RFE) Company		Date.			
A	ddress	13 1)14 (1 34	City/s	State	/Zip Code		1 2/2/	1.0				
	308 .	VM Columna	$\left(\left(\cdot \right) \right)$	04	2011	111	le, dt (633)					
License holder Ins				nspection Time Tra			vel Time	ategory/Descriptive				
	-1)ane!	L * ACINIGNOVI		$(_{\mathcal{M}},)$			10.	() (
Ту	pe of Inspection (che			74.4	(1)	<u> </u>	Follow up date (if regulre	 ed)	Water sample date/result			
ď	Standard	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	weive	v □ Follow u	p	Tonon up data (ii roquire	,ч,	(if required)			
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation												
FOODBORNE (ELENESS RISK) FACTIORS 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												
		Compliance Status		Compliance Status								
		\$Upervision		Time Temperature Controlled for Safety Lood (TCS food)								
1	ÓIN DOUT DN/A	performs duties	nd	23"			Proper date marking and disposition					
2	^⊡IN □OUT □N/A	Certified Food Protection Manager		24	UO □ NI□ NN □ N/N□		Time as a public health o	ontro	ol: procedures & records			
3	AVA TUOL NID.	Management, food employees and conditional employees knowledge, responsibilities and reporting	3;				Consumer Advi	sory				
4	OIN DOUT N/A	 		25	. DIN DOU	JΤ	Consumer advisory prov	/ided	for raw or undercooked foods			
5	.□IN □OUT □N/A	Procedures for responding to vomilling and diarrheal even	ts				Highly Susceptible Pr	9PU	alione 32 of 12 of 2			
6	OIN OUT NO	CoontifyglamusPractices Proper eating, tasting, drinking, or tobacco use		26	IDNA DOU	T	Pasteurized foods used;	prol	hibited foods not offered			
7	,⊡IN □OUT □N/O	No discharge from eyes, nose, and mouth					Chemical.					
		reventing Contamination by Hands		27	□IN □ OU □N/A	IT	Food additives: approved and properly used					
8.	.□IN □OUT□N/O	Hands clean and properly washed		Ľ.	□N/A		rood additives, approver	o and	a properly used			
9	.⊡łN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IŃ □OU □N/A	e de la compania del compania de la compania del compania de la compania del compania de la compania de la compania de la compania del compania de la compania de la compania de la compania del compania	Toxic substances properly	Albanda 1279	Sterning of the state of the st			
10.	DIÑ OUT NA	Adequate handwashing facilities supplied & accessible			DIN DOU		compliance with Approv	d'Alege-1	ALTERNATION AND AND AND AND AND ADDRESS OF THE PARTY OF T			
		Approved Somes 12 20 20 20 20 20 20 20 20 20 20 20 20 20		29	□N/A	<u>. </u>	specialized processes, a	ind F	HACCP plan			
11	OIN □OUT	Food obtained from approved source	4	30	DIN □ OU DIN/A □ N/C		Special Requirements; Fr	esh	Juice Production			
12	□N/A □ N/O	Food received at proper temperature		31	DIN DOU		Castial Design					
13	DIN DOUT	Food in good condition, safe, and unadulterated			□N/A □ N/C		Special Requirements; Ho	9at 1	Freatment Dispensing Freezers			
14 നടം	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32 -	□N/A □ N/C		Special Requirements: Co	ustor	m Processing			
	□IN □OUT	Plotection from Contamination		33	DIN DOU		Special Requirements: Bu	ulk W	Vater Machine Criteria			
15		Food separated and protected		<u> </u>			·		<u> </u>			
16	DIN DOUT DN/A DN/O	Food-contact surfaces: cleaned and sanitized		34	™N/A □ N/C	T	Special Requirements: Ad Criteria	>idifie	ed White Rice Preparation			
17,	-□ÏN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Insp	ectio	on			
		rature Controlled for Safety Food (ITCS food)		36	טסם אום	T	Process Review					
18	□Ñ □ OUT □N/A □ N/O	Proper cooking time and temperatures		H	□N/A	=						
19	□N □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□IN □OU □N/A	l'	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.								
22	,≝ÍN □ OUT□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Name of Facility									of Inspection	Date	7. 7		
			<u> X. </u>	1114	os piace			ز	KCVCICQC	0-0	<u> </u>		
COOL DETAIL DONATIONS													
1	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 applica											able		
Safe Food and Water							Utensils, Equipment and Vending						
38 -	I	Í IN ☐ OUT ☐N/A ☐ N/O Pasteu		Pasteur	eurized eggs used where required		54 IN OUT		Food and nonfood-contact surfaces cleanable, prodesigned, constructed, and used				
39				The state Wheeler is	and ice from approved source	55	DÎN DOUT	IN/A	Warewashing facilities: inst	alled, maintained	l, used;	test	
	For			7,200,000,000,000	erature Control	56			strips Nonfood-contact surfaces				
40					cooling methods used; adequate equipment perature control				Physical Facilities				
41	<u>, (1)</u>	.□ IN □ OUT □N/A □ N/O Pla			od properly cooked for hot holding	57 IN OUT N/A Hot and o			Hot and cold water availab	le; adequate pro	essure		
42 .	42 O IN OUT ONA O N/O			Approve	ed thawing methods used	58	1		Plumbing installed; proper backflow devices				
43	43 DIN □ OUT □N/A			and the state of t	meters provided and accurate	<u> </u>	□N/A □ N/O						
				Food Id	entification	59 IN OUT I							
44	44 TIN DOUT F			Food pr	operly labeled; original container			Toilet facilities: property con-					
12 (A)			Preven	ACM 19.15 A.C.	ond Gontamination	OUT C	Garbage/refuse properly disp						
45	IN DOUT			opening	rodents, and animals not present/outer s protected	62	-⊡-IN □ OUT		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas				
46	ďί	N 🗆 OUT			ination prevented during food preparation, & display	L.,			A				
47					al cleanliness	63			Adequate ventilation and ligi		areas u	sed	
48	_	N OUT ON/A C			cloths: properly used and stored g fruits and vegetables	64	IZ IN □ OUT □	JN/A	Existing Equipment and Facili	District of the William Control	Water in	10000000	
Land (a)			7.575950	027 5027 5520	e of Utensils				Administrative				
50 -	ď	¹☐ IN ☐ OUT ☐N/A ☐ N/O In-use			itensils: properly stored	65]N/A	901:3-4 OAC				
51	"	AVID TUO D IN		Utensils handled	, equipment and linens: properly stored, dried,	66]N/A	3701-21 OAC				
52		- ☐ ÎN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used											
53		N □ OUT □N/A □] N/O	Slash-re	esistant, cloth, and latex glove use	 	ALISSO A SUIS	e de la composition della comp			Taranana Taran	081670	
Observations and Corrective Actions Mark 'X' in appropriate por for COS and R. COS-porrected on site during inspection. Referent violation													
	1 No	7 7 7 7 7 8 8	Priori	ty Level	Comment	,	TANK DOW	/~\	1 17 BACK		cos	R	
	1''	45/1	17,/	*.	CLYN G. ACCES		LLECTIVE	Y	<u> (1001/00</u>		누	<u> </u>	
A*	+	13 1412	(A)	e de la companya de	Chrace Colv	,/1 <u> </u>	. 1777	*	1 1/1/1/ 11 1/3		<u> </u>		
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Person in Charge Lance of Experiments of the Control of the Contr													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

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