State of Ohio

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

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Name of facility Charles Constant 15 1/2 Charles Char							License Number		Date				
10 10					3 FSO ØRFE 185 8/8/								
Address City					City/State/Zip Code								
1011 /V /Main /					Spection Time Travel Time Contract (Description								
-	lcense holder	Malast	inspe	ecno ^^	n Ime }	Trav	ret Time	Ca	ategory/Descriptive				
L	1019ch	1110 4051	<u>/</u>	<u> </u>		70	<u> </u>	<u>(1)</u>					
	ype of In≲pection (che Standard □ Critical	ck all that apply} Control Point (FSO) □ Process Review (RFE) □ Varia	evie	v □ Follow u	.	Follow up date (if require	ed)	Water sample date/result (If required)					
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	04101		۱ ۱			(ii roquiisu)					
EOODBORNE ILLINESS RISK FACTORS AND PUBLIC HEACTH/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													
Г		Compliance Status											
		Supervision		Compliance Status Line/Temperature Controlled for Salety (Food (TCS food))									
1	DIN DOUT, ETN/A	Dames to share and day of the state of the s	nd	23		JΤ	Proper date marking and						
2	OUT E N/A			-									
		Propertion of the second secon		24	□N/A □ N/C		Time as a public health c	ontroi	: procedures & records				
3	.⊡N □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;				Consumer Adv	sory					
4	DÎN DOUT D N/A			25	_I⊡IN □ OU _I⊡NVA	IT	Consumer advisory prov	/ided	for raw or undercooked foods				
5	☑N □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				sHighly:6uscenible E	opula	itions 7				
6	I □IN □ OUT ☑1Ñ/O	Proper eating, tasting, drinking, or tobacco use		26	UN~□OU J⊠N/A	т	Pasteurized foods used;	proh	ibited foods not offered				
7	N/O □ TUO □ MI□	3, 3, 1					Gnembal						
	Jr	Peveriting Contamination by Haifus		27	□IŊ.~□ OU [☑Ñ/A	Т							
8	DIN COUT NO	Hands clean and properly washed		<u></u>	<u> </u>		Food additives: approved	J and	properly used				
9	סטד מום מום	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ved	ed 28	UO [] ÑIEL ANA	т	Toxic substances properly	y iden	ntified, stored, used				
	,ÆM7A□N/O						niormange with Authov						
10	☑N/A □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	DOD NIC		Compliance with Reduce	obranita's					
11	JON DOUT	Food obtained from approved source		29	, 🗔 N/A		specialized processes, a	ind H	ACCP plan				
	DUT □OUT			30	N/A 🗆 N/O		Special Requirements: Fr	resh J	luice Production				
12	□N/A □ N/O	Food received at proper temperature		31	DIN DOU		Special Possifroments: LI		enatura Diamania				
13	DIN DOUT	Food in good condition, safe, and unadulterated		ļ <u>.</u>	ØN/A □ N/O		opecial requirements: He		reatment Dispensing Freezers				
14	JON/A DN/O	Required records available: shellstock tags, parasite destruction		32	UO □ NIŪ O\N □ N\RD,		Special Requirements: Co	ustom) Processing				
		Protection drom Contamination: 12 12 12 12		33	□и □ои		Special Requirements: Bu	alk \A/-	ater Machina Critoria				
15	DIN DOUT	Food separated and protected		<u> </u>	ØN/A □ N/O		oposidi requirementa. Be		ater Macrime Citteria				
16	edik □ out □ ω√la □ n/o	Food-contact surfaces: cleaned and sanitized		34	TUO □ NI□ D\N □ A\NFQ	T	Special Requirements: Ad Criteria	cidified	d White Rice Preparation				
17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT	r	Critical Control Point Insp	ection	1				
		Attire (controlled for Sarety, Food) (10\$ 100d)		36	רטסים אום	Г	Process Review						
18	□N. □ OUT •2Ñ/A □ N/O	Proper cooking time and temperatures			DN/A	· .	T TOOGGO TICVICAT						
19	ein ei out Lein/a ei n/o	Proper reheating procedures for hot holding		37	□IN □ OUT □N/A		Variance						
20	□IN □ OUT .□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
21	DIN □ OUT	Proper hot holding temperatures											
22	MIN □ OUT□N/A	Proper cold holding temperatures											

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Nan	ne of Facility	1 IF 15/125			Type of Inspection	Date					
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<u> </u>	. Salar in and the salar s		"man read" (re		- Asam 20.5.						
<u> </u>	Or of Both Brown	GOOD RETAIL									
Ma	GOOD Retail Practi erk designated complemes	ces are preventative measures to control the intro	ductio	n of pathogens,	chemicals, and physical of	pjects into foods.					
37		status (IN, OUT, N/O, N/A) for each numbered item: If Safe Food and Water	N=IN C	ompilance OUI=	(2) In the second control of the	The second secon	cable				
38	ON D OUT DIVID ON O		Utensils, Equipment and Vending 54 ☑ TN □ OUT Food and nonfood-contact surfaces cleanable,								
39 ☑ N ☐ OUT ☐ N/A Water and ice from approved source					designed, constructed, a	<u> </u>					
55	Foi	od Temperature Control	55		ariba						
40	O'N 🗆 A'NELTUO 🗆 NI	Proper cooling methods used; adequate equipment for temperature control	56	J.⊡'N □ OUT	Nonfood-contact surface Physical Facilities	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	STIPE.				
41	□ IN □ OUT, □N/A □ N/O	Plant food properly cooked for hot holding	57	OÍN OUT C	ilable; adequate pressure	<u>- (1984) </u>					
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	,⊡¹Ñ □OUT	Plumbing installed; proj						
43	□ IN □ OUT ÇIMÎA	Thermometers provided and accurate									
Ancor Section		Food Identification	59	/□ N □ OUT □	properly disposed						
44	NIN □ OUT	Food properly labeled; original container	60 ,☑ N □ OUT □N/A Toilet facilities: pro			operly constructed, supplied, cleaned					
	Preven	lion of Food Contamination	61	ם בחס ם מויכם	N/A Garbage/refuse properly of	Garbage/refuse properly disposed; facilities maintained					
45	тио □ иіт	Insects, rodents, and animals not present/outer openings protected	62 IN Physical facilities inst			d, maintained, and clean; do	ogs in				
46	TO OUT	Contamination prevented during food preparation, storage & display		□N/A□ N/O	outdoor dining areas						
47	D'IN O OUT ON/A	Personal cleanliness	63	DAIN COUT	Adequate ventilation and	lighting; designated areas t	used				
48 49		Wiping cloths: properly used and stored	64	Pηψ □ ουτ Ε	IN/A Existing Equipment and Fa	cilities					
	entral de la companya de la company	Washing fruits and vegetables roper/Use of Utensils			Administrative						
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65		N/A 901:3-4 OAC	<u>, , , , , , , , , , , , , , , , , , , </u>					
\vdash	□ IN □ OUT □Nî/A	Utensils, equipment and linens: properly stored, dried,	<u> </u>								
├	☐ IN ☐ OUT ☐N/A	handled Single-use/single-service articles: properly stored, used	00	111111111111111111111111111111111111111	10/A 3701-21 OAC						
53	ON D ON D AND THO ON D	Slash-resistant, cloth, and latex glove use									
		Observations and C	orre	ctive Actio	ns	EDEA.					
Item	No. Code Section Priorit	Malk X in appropriate box for GOS and R: COS⇒come y Level Comment	ected (on-site düring Insp	ection Rerepeat violation						
6	6.4 F M	Al Alacan III	Vh U	1 :	MOD STAKE	cos					
(3) (-		The state of the s	7	//	1.10/2 33 14 16		 				
7.	64B 1	16 Observed distry	e 1	10/101	in chip is	ile 0	╁╦				
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Pers	on in Charge	1 1) Boonewh 2			Date:						
Environmental Unable Sussisting											
EHVII.	ronmental Health Specialist	an ass		Licensor:	O(HI)						
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page											

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

Name of Facility