## State of Ohio

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

	1	-		<del></del>								
Name of facility	Check			License Number		Date						
DOLOT GENEVAL 1 25 GE 7	□FS	O ZIRFE	:	341		0.00.00						
Address	City/St	City/State/Zip Code										
M Chi N N W	147		<u>(, (                                  </u>	sten, of	45346							
License holder	l .			avel Time		Category/Descriptive						
1 Durgen Middest		()		v €		( / )						
Type of inspection (check all that apply)				Follow up date (if require	ed)	Water sample date/result						
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultat		iew 🗆 Follow	/up			(If required)						
2 contains 2 co 2 cy 2 complaint 2 i to accitaing 2 contains			E			<u></u>						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC 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		Compilance Status										
Supervision 5				perature Controlled for 5	erature Controlled for Safety Food (TGS rood)							
1 DIN DOUT N/A Person in charge present, demonstrates known performs duties	wiedge, and	23/   D.IN   D. (		Preper date marking and disposition								
2 DIN OUT N/A Certified Food Protection Manager	las tre appropriate plant an inches	24 DIN D		Time as a public health control: procedures & records								
Employee.Health:			N/O	Consumer Advisory								
3 DIN DOUT DIN/A Management, food employees and conditional knowledge, responsibilities and reporting			OUT			THE RESERVE THE PROPERTY OF TH						
4 IIN DOUT N/A Proper use of restriction and exclusion		25   N/A		Consumer advisory provided for raw or undercooks								
5 . IN OUT N/A Procedures for responding to vomiting and diar	rheal events			Highly Susceptible P	opul:	llion <b>s</b> (1975)						
Good Hygienic Practices:  6 - IN OUT NO Proper eating, tasting, drinking, or tobacco to	3e	_  □ N □ 0 26  □ N/A	001	Pasteurized foods used; prohibited foods not offered								
7 □IN □OUT □ N/O No discharge from eyes, nose, and mouth		-		Chemical Section 1								
Preventing Contamination by Hands		27 BIN D	OUT	Food additives: approved and properly used								
8 IIN OUT NO Hands clean and properly washed		2'   🖪 N/A										
No bare hand contact with ready-to-eal foods or a			OUT	Toxic substances properly identified, stored, used								
9 □N/A □ N/O alternate method properly followed		<sup>20</sup> □ N/A										
10 -□IN □ OUT □ N/A Adequate handwashing facilities supplied & a	accessible	DIN D		Conformance Willn: Approved: Procedures  Compliance with Reduced Oxygen Packaging, other								
E Approved Source: + 442	WHITE PROPERTY OF THE PROPERTY	<sup>29</sup> □N/A		specialized processes, and HACCP plan								
11 □ IN □ OUT   Food obtained from approved source		30 DIN D		Special Requirements: Fresh Juice Production								
12 □N/A □N/O Food received at proper temperature		- Town 17		Consist Day of the Literature								
13 ☑ÍN ☐OUT Food In good condition, safe, and unadultera	ted		N/O	Special Requirements: Heat Treatment Dispensing Freeze								
14	parasite	32 DIN DO		Special Requirements: C	n Processing							
Protection anom Contaminations		ELIN L	OUT			·						
L. DIN DOUT		<sup>33</sup> □N/A □ I	N/O	Special Requirements: B	uik W	Water Machine Criteria						
15 ☐N/A ☐ N/O Prood separated and protected	[	34 DIN D	TUC		cidifie	ed White Rice Preparation						
16 □N/A □N/O Food-contact surfaces: cleaned and sanitized		34 🗖 N/A 🗖 I	N/O	Criteria		· ·						
Proper disposition of returned, previously ser reconditioned, and unsafe food	ved,	35 DN/A	TUC	Critical Control Point Insp	ectio	n						
Teconomoneu, and unsare rood  Time/Temperature/Controllad/or/Safety/Rood/(TCS/Icoo	)		DUT									
DIN DOUT		36 - □N/A		Process Review	<u></u>							
UNIA LI NIO	[	37 @ÍN @ 0	OUT	Variance								
19 DIN DOUT Proper reheating procedures for hot holding		□ N/A			·	<u> </u>						
DIN D OUT												
20 N/A N/O Proper cooling time and temperatures						nd employee behaviors						
21 IN I OUT Proper hot holding temperatures		foodborne il		as the most significant o	CONT	ibuting factors to						
Z1 - QN/A Q N/O Proper not notding temperatures		Public health interventions are control measures to prevent foodborne										
22. IIN DOUT NA Proper cold holding temperatures		iliness or inj										

## State of Ohio

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

Type of Inspection

Date

		Moderation	ř (	64 X	<u> 401                                   </u>	#23	<u>02 / </u>				3101	March 18-20	) ~ <u>Z.</u>	1-1		
			Tes				GOOD	RETAIL I	PRA	CTICES			Sa.	Nasa.,		
2							es to contro	the introd	luctio	n of pathogens, ch	nemical	ls, and physical objects into foods.				
Ma	ark o	lesignated compliar				na ana manana manana matana	each number	red item: IN	=ln co	and the first of the second of the second	The Allendar	npliance N/O=not observed N/A=not	applica	able		
27.5	.: [		1	13804, SW-1376	d and Wa	20 30 30 30 30 30 30 30	## W.K.	<u>akifalili e</u>		<u> </u>		la, Equipment and Vending od and nonfood-contact surfaces cleana	hle pro	nedy		
38		ÍN □ OUT □N/A □	N/O					54,	IN DOUT		signed, constructed, and used	ole, pro	фену			
39	יין	IN □OUT □N/A	and the state of the companion of the state				55-	E IN E OUT EN	N/A Warewashing facilities: installed, maintained, used; test strips							
<u> </u>	ر آخا	Food Temperature Control  Proper cooling methods used; adequate equipment				56	DIN DOUT		nfood-contact surfaces clean							
40		OUT IN/A II I	N/O	for temperature control							Physical Facilities		1990/1. Y			
41		N O OUT DN/A D	N/O	Plant food properly cooked for hot holding				57		A Hoi	A Hot and cold water available; adequate pressure					
42		N OUT DN/A D	N/O	Approved thawing methods used				58	I <del>.</del>							
43_		N D OUT DN/A		Thermo	meters pr	ovided and a	ccurate		L	□N/A □ N/O		·				
				Food Id	entificati	ON			59	-∐ IN □ OUT □N/	A Sewage and waste water properly disposed					
44	,DI	N 🗔 OUT		Food pr	operly lat	eled; original	container		60	NAD TUO D NI EL	A Toilet facilities: properly constructed, supplied, cleaned					
		"	eyent	ion of F	ood Con	amilnation.			61	.□ IN □ OUT □N/	A Gar	rbage/refuse properly disposed; facilities m	aintaine	d		
45	<u> 10</u>	N 🗆 OUT		Insects, rodents, and animals not present/outer openings protected				er	62	□ IN □ OUT		sical facilities installed, maintained, and d door dining areas	ean; do	gs in		
46	46 ☐ IN ☐ OUT			Contamination prevented during food preparation,				tion,		□N/A□ N/O		soor willing areas				
47	47 IN OUT ON/A			storage & display  Personal cleanliness				63	OIN DOUT	Ade	equate ventilation and lighting; designated	areas u	sed			
48				Wiping cloths: properly used and stored			64	. □ IN □ OUT □N/	'A Exis	ating Equipment and Facilities						
49	49 ☐ IN ☐ OUT ☐N/A ☐ N/O   Washing fruits and vegetables				36570 NACT				Administrative							
50	Fropet Use of Utensils  50  N OUT NA NO In-use utensils: properly stored				65	□ N □ TUO □ NI □ NI	A 901	:3-4 OAC								
51	Utensils, equipment and linens; properly stored, dried				ed, dried,	$\vdash$			01-21 OAC							
52		handled  handled  Single-use/single-service articles: properly stored, used				hase have	66		A   3/C	71-21 OAC						
53		N D OUT DN/A D P	N/O	<del></del>	<u>`</u>	oth, and latex		7 Cu, useu								
- 77 · ·										ctive Actions						
Iten	No.	Code Section   P	Priorit	Mark® y Level	Comme		r GOS and R	COS=corre	cted (	n-site:during:inspect	ion R≓	receat violation:	\$9225 			
100	(	CAL 963	<u> </u>	<i>y</i> 2000.	CY	SON PO	1 Trac	201 16	16	Trikes +	$\overline{a}^{7}$	12011 ACK	_cos ~			
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Pers	ion j	n Charge ;∫a out o s oto	(	11	Ö, , ,	. په سه د .						Pate: 9/26/24				
Environmental Health Specialist / Licensor:																
Environmental Health Specialist  Licensor:																

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page\_\_\_\_of\_\_\_

Name of Facility