State of Ohio

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

Name of facility Che) 	License Number	Date () / / / / / /				
Doing Ocheral Ost						FSO APRE 2022							
						City/State/Zip Code							
						Spection Time Travel Time Category/Decoulable							
Citerise molder						111111111111111111111111111111111111111	171	ravel Time	Category/Descriptive				
Type of Interestion (check all that apply)								Fallow we date (15 we will and	<u> </u>				
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R							llow up	Follow up date (If required	I) Water sample date/result (if required)				
멷	Foodbo	orne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
ESTABLE OF THE PROPERTY OF THE													
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						
			In a later than the l					mperature Controlled log Satety4 (Sod (TOS (cod))					
1	□IN	OUT - M'A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 IN IN OUT			Proper date marking and disposition					
2	□IN	□OUT □Ñ/A	VANDA DE SECURIO DE DE CONTRA DE LA CONTRA DEL CONTRA DE LA CONTRA DEL CONTRA DE LA CONTRA DEL CONTRA DE LA CONTRA DEL CONTRA DEL CONTRA DE LA CONTR	24		□ OUT	Time as a public health control: procedures & records						
			Management (cod employees and conditional employee			EIN/A	□ WO	Garagner Advisory					
3	□IN	□OUT □^N/A	A Management, food employees and conditional employees; knowledge, responsibilities and reporting				OUT	Consumer advisory provided for raw or undercooked foods					
4		DOUT DAW	Proper use of restriction and exclusion #Procedures for responding to vomiting and diarrheal ever	oto	25								
			COCON HYOIETICETICES COCON CONTROL CONTROL	1.5	432		□ OUT	Flighly Susceptible Por					
6			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	□N/A		Maria sala sala sala sala sala sala sala sa	prohibited foods not offered				
		CONTRACTOR AND ADDRESS OF THE PARTY.	overting Contamination by Hands			Пи	□ OUT	- Chemical -					
8	.□IN	OUT 🗆 N/O	Hands clean and properly washed		27	□N/A	L 001	Food additives: approved	and properly used				
_		HOR	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	oved 28		□ OUT	Toxic substances properly identified, stored, used						
9		DOUT N/O			多数	□N/A							
10	CIN	□ OUT [☑·N/A	ssible i			□ out	Conformance with Approved Procedures						
			Adequate handwashing facilities supplied & accessible a	29	□N/A		Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11		□OUT □OUT	Food obtained from approved source		30	口tN 园N/A	OUT N/O	Special Requirements: Fre	sh Juice Production				
12		□ N/O	Food received at proper temperature	31	+	D OUT	Special Requirements: Heat Treatment Dispensing Freezers						
13	,-W-	OUT	Food in good condition, safe, and unadulterated		31	, □,N/A	□ N/O	Special Requirements: Hea	at Treatment Dispensing Freezers				
14	⊡IN -⊡N/A	□OUT `□N/O	Required records available: shellstock tags, parasite destruction		32	□IN □N/A	□ OUT □ N/O	Special Requirements: Cus	stom Processing				
			Roleellon from Contamination - Seath and of the		33	ПIИ	□ OUT	Special Requirements: Bull	k Water Machine Calleda				
15		□OUT □N/O	Food separated and protected	ĺ	"	□N/A	□ N/O	opeda nequientells. Bull	K FRACE WASHING OFFICE				
16	401N	OUT	Food-contact surfaces: cleaned and sanitized		34		□ OUT □ N/O	Special Requirements: Acid Criteria	dified White Rice Preparation				
17	/	□о∪т ,	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	UN/A	OUT	Critical Control Point Inspe	ction				
	1		(ature controlled foll salaty recod (rtos (cox))		36		□ OUT	Process Review	- 1				
18	∠⊡IN ∠⊡N/A	OUT N/O	Proper cooking time and temperatures		-	DN/A			·				
191		□ OUT □ N/O	Proper reheating procedures for hot holding		37	□N/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		that are identified as the most significant contributing factors to foodborne illness.								
22	ų⊑iγ	OUT []N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nai	ne of Fa	acility		j	FJ573			Type of Inspection	Date		· · ·	
1	QU0.	r OPA	1009		13/3			Standard	7/30	<u> </u>) G	
Serie:		ner en	COUNTY		GOOD RETAIL	DDA	OTICES		Table Teles - Production	स्मार्कसार	7	
-	<u>. 1944 - 1944</u>	Good Retai	l Practi	ces are	preventative measures to control the intro		an an amount of the property	chemicale and physical of	nicoto into foe de			
М	ark des	ignated comp	liance s	tatus (II	N, OUT, N/O, N/A) for each numbered item: I	N≕in co	ompliance OUT=	not in compliance N/O≕not o	ojects into roogs observed N/A≃nd	 ot applic	able	
					d and Water			Utensils, Equipment and \				
38	□ IN □ OUT ☑N/A □ N/O			Pasteu	rized eggs used where required	54	∕⊡″N □ OUT	Food and nonfood-cont designed, constructed, a	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
39	Į⊋ιΝ	□OUT □N/A	200 CT A 007	4 5 2027 1.5.	and ice from approved source	55		1Ñ/A Warewashing facilities: i	nstalled, maintaine	ed, used;	; test	
			10 1 1 5 10 10 10 10 10 10 10 10 10 10 10 10 10	od Temperature Control Proper cooling methods used; adequate equipment			□ IN ØOUT	Strips Nonfood-contact surfaces clean				
40	IN (IN BOOT BRIAD NO			for temperature control			Nonioco-contact surfaces clean Physical Facilities				
41		IN OUT TO N/O F			ood properly cooked for hot holding	57	□ IN □ OUT		and a strong that will be seen in the season of the first mental and the first of the season and the seed of the			
42	□ IN □ OUT-□N/A □ N/O			Approv	ed thawing methods used	. 58	-⊡·IN □OUT	Plumbing installed; proper backflow devices				
43	□ IN □ OUT □Ñ/A TI			Thermo	ometers provided and accurate	N	□N/A□N/O					
, 2000 NG				Food lo	Jentification	59	EI'IN 🗆 OUT 🗆	IN/A Sewage and waste water	properly disposed			
44	⊄ÍN □ OUT			Food p	roperly labeled; original container	60 In OUT N/A Toilet facilities: properly constructed, sup					əd	
			Prevent	Commence of the Commence of th	ood Contamination	61	TUO D NIE]N/A Garbage/refuse properly	disposed; facilities	maintaine	ed De	
45	PE'IN □ OUT			Insects, rodents, and animals not present/outer openings protected			TUO [] OUT	Physical facilities installed outdoor dining areas	sical facilities installed, maintained, and clea		gs in	
46	JEMN [⊒ QUT		Contamination prevented during food preparation, storage & display			□N/A□ N/O					
47	_	□ IÑ □ OUT □N/A			al cleanliness	63	TIN DOUT	Adequate ventilation and	lighting; designated	≯areasu —	ised	
48		I AÑA TUO □ I AMA TUO □		<u>-</u>	cloths: properly used and stored g fruits and vegetables	64	- DOUT C	IN/A Existing Equipment and Fa	acilities			
					e of Utensiis			Administrative				
50	□ IN C	☐ OUT ☐N/A [~~~		utensils: properly stored	65 10 IN OUT ON/A 901:3-4 OAC						
51	☐ IN ☐ OUT ☐N/A			Utensils handled	s, equipment and linens: properly stored, dried,	66		N/A 3701-21 OAC			- -	
52	119				use/single-service articles: properly stored, used	 ``			<u></u>		<u> </u>	
53	□ IN E	OUT JIMÁ Č	_ N/O _	Slash-re	esistant, cloth, and latex glove use							
					Observations and C	orre	ctive Actio	n s		9		
	No. C	Code Section	Priorit	y Level	X∷in appropriate box-for GOS and R: GOS =com Comment	ectea c	n-site: duang:map	ection Rerepeat violation		cos	R	
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Pers	on in C	harge						Date:	0/24	<u> </u>	<u> </u>	
Envi	ronmen	ntal Health Spe	clalist	\mathcal{N}	m		Licensor:	<u> </u>	0/00		-	
PRI	ORIT	Ý LEVÉL:	6-0	BITIC	CAL NC= NON-CRITICAL			<u>((11/)</u>	<u> </u>	, .		
1 1 1	- 1 H/G	• •• •• •• •• •• •• •• •• •• •• •• •• •	∵= \	/ I I I I I I V	MONTO THURST			Par	വര പ എത്	The Barrier		

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

Name of Facility