State of Ohio

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

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1 4 4			Check o			License Number	. [Date						
1 N 30 2 1 D 3 3 1 V X 3 V 1 1					<u>:</u>	113/	<u> </u>	1-30-60						
A	ddress	~ 1801-786 - A new 1		Cover Control										
1			Inspect	ion Time	Tra	avel Time	Cate	Category/Descriptive						
1767(01) Diver								T (3\)						
9	rpe of Inspection (che Standard ☐ Critical Foodborne ☐ 30 Day	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ınce Revi	ew □ Follow	/ up	Follow up date (If require	· ·	Nater sample date/result if required)						
V	FOGDBORNE ILLINESS RISK FACTIORS AND RUBLIC HEALTH INTERVENITIONS. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered litem: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable													
		Compliance Status		Compliance Status										
		Supervision Supervision		Time/Temperature/Confrolled to/(Safety):-cod/(toS)(cod)										
1	ÆÑN □OUT□N/A	periorns dudes	nd II	23	TUO	Proper date marking and disposition								
2 300	⊿DIN DOUT DN/A	Certified Food Protection Manager	2	ON DO		Time as a public health co	ontrol: p	procedures & records						
186115		Management, food employees and conditional employees	s:			Consumer Aovi	orv.							
3	DIN DOUT DINA	knowledge, responsibilities and reporting		5 DIN D	TUC			r raw or undercooked foods						
4	NA DOUT ON/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		ŬN/A	KATPONE Z									
5	DIV DOOT DIVA	Good Welenic Fractices	ns g		ALIT	Hlenly Susceptible Po	-	The state of the s						
6		Proper eating, tasting, drinking, or tobacco use	2	6 .⊠N/A		Pasteurized foods used;	prohibi	ited foods not offered						
7		No discharge from eyes, nose, and mouth				(Chemical)								
8	DIN DOUT DN/O	eventing Contamination by Hangs Hands clean and properly washed		7 DIN D.C	TUC	Food additives: approved	land p	properly used						
9	DIN DOUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 2	8 DIN D C	TUC	Toxic substances properly	y identif	ied, stored, used						
		, · · ·				iertermance, with Approve	eŭ Rio	Geourge Constitution						
10 器器	DIN DOUT DIN/A	Adequate handwashing facilities supplied & accessible	2		TUC	Compliance with Reduce specialized processes, a	d Oxyg	en Packaging, other						
11	□IN □OUT	Food obtained from approved source	-	TIN D	DUT									
12	-ÆIÑ □OUT □N/A □N/O	Food received at proper temperature			WO.	Special Requirements: Fr								
13	DIN DOUT	Food in good condition, safe, and unadulterated			1/0	Special Requirements: He	eat trea	atment Dispensing Freezers						
14	□N/□OUT ,□N/A□N/O	Required records available: shellstock tags, parasite destruction	3		1/0	Special Requirements: Ca	ustom P	rocessing						
15	□IN □OUT	Frotegioin from contamination: Food separated and protected	3	3		Special Requirements: Bu	ılk Wate	er Machine Criteria						
16		Food-contact surfaces: cleaned and sanitized	3			Special Requirements: Ad Criteria	dified \	White Rice Preparation						
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	1 1	5 DN DC	UT	Critical Control Point Inspi	ection							
	Jane (Tempe	elio e controllectro realesy from a research (2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.	3(DIN DIC	DUT	Process Review								
18	□IN □ OUT □IN/A □ N/O	Proper cooking time and temperatures	-	LIN O	N IT	Liorass Valien	· · ·							
19	DIN □ OUT DN/A □ N/O	Proper reheating procedures for hot holding	3	7. EN/A		Variance	· · · · · · · · · · · · · · · · · · ·							
20	IN DOUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors										
21	DIN DOUT	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness.										
22	-EÍN □ OUT□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

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Na	me of Facility	Service Commence of			Туре	of Inspection	Date	,	\overline{A}	
<u></u>	<u> </u>	sound board			i Di	CHRICAL	6.3	€.	У_	
		GOOD RETAIL F	PRA	CTICES					5700°	
	Good Retail Practic	es are preventative measures to control the introd	luctio	n of pathogens,	chem	icals, and physical o	bjects into foods	<u> </u>	*** <u>***</u> ***	
М		tatus (IN, OUT, N/O, N/A) for each numbered item: IN	=in co	ompliance OUT =r				t applic	able	
V. 1. 1.	1	afe Food and Water	(45)	37.2233332323 T	Ute	nsils, Equipment and \				
38	D IN D OUT DN/A D N/O	Pasteurized eggs used where required	54	□ N □ OUT		Food and nonfood-contact surfaces cleanable, pro- designed, constructed, and used				
39	A CONTROL OF THE PROPERTY OF T	Water and ice from approved source d Temperature Control	55 . IN OUT ONA			Warewashing facilities: installed, mainlained, used; test strips				
¥		Proper cooling methods used; adequate equipment	56	□ IN □ OUT		Nonfood-contact surface	es dean	•		
40	. ☐ IN ☐ OUT ☐N/A ☐ N/O	for temperature control				Physical Facilities				
41	1☐ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 D IN DOUT DN/A			Hot and cold water available; adequate pressure				
42	D IN □ OUT □N/A □ N/O	Approved thawing methods used	58 IN OUT			Plumbing installed; proper backflow devices				
43	,⊡ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O							
Area Jane		Food Identification	59		IN/A	Sewage and waste water	r properly disposed		_	
44	☐ IN ☐ OUT	Food properly labeled; original container	60 🗆 IN 🗇 OUT 🗆 N/A			Tollet facilities: properly constructed, supplied, cleaned				
	Preventi	on of Food Contamination	61 DIN DOUT DN/A			Garbage/refuse properly disposed; facilities maintained				
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62 E IN OUT			Physical facilities installed, maintained, and clean; dogs in				
46	IN DOUT	openings protected Contamination prevented during food preparation,		□N/A □ N/O	}	outdoor dining areas			•	
47	IN I OUT IN/A	storage & display Personal cleanliness	63	□ IN □ OUT		Adequate ventilation and	l lighting; designated	areas L	used	
48		Wiping cloths: properly used and stored	64		IN/A	Existing Equipment and Fa				
49	.□ IN □ OUT □N/A □ N/O	Washing fruits and vegetables				Administrative	ACTION ACTION	(1 378-1470	100 (N. 194	
	Pr	oper Use of Utensils			<u> </u>	Meninisastiva				
50	O/N CI A/NO TUO O NI CI	In-use utensils: properly stored	65	□→IN □ OUT □	IN/A	901:3-4 OAC				
51	,□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		N/A	3701-21 OAC				
52	☑ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used		 -						
53		Slash-resistant, cloth, and latex glove use	Control of the Control		والمراجعة والمراجعة		Vitamensida vastust 1995 par i	w arrenten	12-a sec-	
		Observations and Co Mark.*X* in appropriate box for COS and R. COS*coreo	orre	CUVE ACTIO	ns edion	Rareneat violation				
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Pers	son in Charge ்ட்டி	3.3	•			Date:				
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Envi	rironmental Health Specialist	or Arondis		Licensor:	(χ)					
PR	IORITY LEVEL: C= C	BITICAL NC= NON-CRITICAL			•••	D-	on 7 of			

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

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