State of Ohio

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

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Na	me of facility			Theck one			License Number	Date				
(2)	MM S	adual (nords) and 1.	🏳 FS	5O	□ RFE		10.0	65-1-64 B				
Ad	Idress		City/St	City/State/Zip Code								
	13889	S 21 US	Liver	APONTIONION ON 45305								
Lic	ense holder		Inspec	spection Time Trav			rel Time	ategory/Descriptive				
	Adora Ko	Special Contract	6 °	20			30	· (<<				
		D. C. A. L. A. C. A. L. A. C. A. L. A. C.	~									
-	pe_of Inspection (chec Standard — □ Critical (ok all that appry)	nce Rev	weiv	☐ Follow ur		Follow up date (if require	ea)	Water sample date/result (If required)			
		□ Complaint □ Pre-licensing □ Consultation				•						
arabeta ar												
	HOOOBORNE ILLNESS RISK FACTORS AND RUBEIC HEALTHAINTERVENTIONS											
M	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											
	4	Compliance Status		Compliance Status								
		Supervision 2		State (Ime/Lemperature/Conffciled for Safety, Rood) (if cs. food)								
. 1	OUT ON/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	DIN DING	position						
2	.□IN □OUT □ N/A	Certified Food Protection Manager	BACK-ST	24	DIN DOU		ol: procedures & records					
		Employee Health As The State of		180	□N/A □ N/C	Ú.	The second of the should be the size of the second of the	3=4400				
3	DIN DOUT DINA	Management, food employees and conditional employee knowledge, responsibilities and reporting		25 25	□N □ OU	JT	Consumer advisory prov	SEAL PROPERTY.	for raw or undercooked foods			
4	DIN DOUT DN/A	Proper use of restriction and exclusion		505400	□N/A							
5	-□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its				Lighly Stacerible P	a)jjj	Mony and the second			
6	∠⊡IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	וע	Pasteurized foods used;	prol	hibited foods not offered			
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth		Chemical Chemical								
	a Caraca de Caraca d	Préventine Contamination by Hands										
8	-□IN □ OUT □ N/O	Hands clean and properly washed		27 SN/A Food additives: approved and properly used								
9	⊡IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 ≠	DIN □ OU □N/A	JT TEER	Toxic substances properly identified, stored, used					
						Ç	ontormande, with Approved Brocked (1981 - 1981 is at a					
10	1□IN □ OUT □ N/A) 5021633	29	I⊒N/A I⊒N/A	JΤ	Compliance with Reduce specialized processes, a					
11	⊞IN □OUT	Approvantisource in a decided to the state of the state o		<u> </u> -:	DIN DOU	IT.	apacianzeu processas, e	II IO,I	ACOF Platt			
	DIN DOUT			30	N/A D N/C		Special Requirements: Fr	resh	Juice Production			
12	□N/A □Ń/O	cood received at proper temperature				IN DOUT N/A DN/O Special Requirements: Heat Treatment Disper						
13	-⊡IN □OUT	Food in good condition, safe, and unadulterated			DIN DOU							
14		Required records available: shellstock tags, parasite destruction		32			Special Requirements: C	usto	m Processing			
		Profestion Homiceon amination		33	бім □о∪		Special Requirements: Bo	odk W	Vator Machine Critoria			
15	DIN DOUT	Food separated and protected '			DN/A DN/C	0	Shoote Lodgitonidate: Di	V	TOTAL MICHIGANIC CHICAGO			
16		Food-contact surfaces; cleaned and sanitized	\dashv	34	4 DIN DOUT		Special Requirements: Acidi Criteria		fied White Rice Preparation			
17	☐IN □OUT	Proper disposition of returned, previously served,	-	35 DIN DOUT Critical Control Point Inspection				on				
	- Time Temps	reconditioned, and unsafe food fature.controlled for safety.food (ICS)[cod)		Ľ	⊡N/A □IN □OU	!T						
2754	***************************************		Market Care	36	⊟N/A		Process Review		·			
18	ON/A OUT	Proper cooking time and temperatures		27	DIN DOU	JT	Marianas		. , , , , , , , , , , , , , , , , , , ,			
19	DIN DOUT DINA DINO	Proper reheating procedures for hot holding		37	DN/A		Variance					
20	IN I OUT I N/A II 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								
21	⊠IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne								
22	∕ĎIN □ OUT□N/A	Proper cold holding temperatures		illness or injury.								

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Nan		f Facility			1 / 1 1			Тур	e of Inspection	Date			
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Good Retail Province are proventative measures to central the introduction of cetts												Part of the second	
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 applicable.											ible		
					d and Water	(A) (A)			tensils, Equipment and Vend	Color of the sec			
38	/□ IN □ OUT □N/A □ N/O Pasteurized eggs used where required				54	TUO 🗆 NI 🗅		Food and nonfood-contact si designed, constructed, and u		cleanable	, prop	perly	
39					55		IN/A	Warewashing facilities: instal	led, mair	ntained, u	sed; l	test	
100 A	2.			1257915:30.10	erature Control	Į L.	B IN DOUT		Nonfood-contact surfaces clean				
40		IN OUT ON/A	□ N/O	Proper cooling methods used; adequate equipment for temperature control					Physical Facilities				30.40 30.50
41	Ē	IN 🗀 OUT 🗆 N/A	□ N/O	Plant fo	od properly cooked for hot holding	57		N/A	Hot and cold water available	; adequ	ate press	ure	
42	IN OUT ON/A ON/O		Approved thawing methods used			D'IN DOUT		Plumbing installed; proper backflow devices					
43		IN 🗆 OUT 🗆N/A	Chicago and Au	Thermo	meters provided and accurate	_							
				Pood (c	entification	59			Sewage and waste water prop	,			
44		IN 🗆 OUT	grafin, miritingswife		operly labeled; original container	60	 		Toilet facilities: properly constr	ucled, s	upplied, cl	eane	d
		11 - T. M. 17 - 17 - 17 - 17 - 17 - 17 - 17 - 17	Preven	WASSESSEE NO. 20	ood Contamination	61]N/A	Garbage/refuse properly dispo				
45	□ IN □ OUT			Insects, rodents, and animals not present/outer openings protected		62	_□ IN □ OUT □N/A□ N/O		Physical facilities installed, ma outdoor dining areas	and clear	n; dog	js in	
46	TUO D NIE				ination prevented during food preparation, & display	00			Ad				
47	D IN □ OUT □N/A				al cleanliness		B IN DOUT		Adequate ventilation and lighti		nated are	as us	ed.
48		IN OUT ON/A			cloths: properly used and stored g fruits and vegetables	64]N/A	Existing Equipment and Facilitie	8			
			With Astronomy	1925 Service 198,830	ie of Utensils		 		Administrative	Y Z			
50	戸	IN 🗆 OUT 🔲 N/A	□ N/O	In-use (itensils: properly stored	65		N/A	901:3-4 OAC				
51				Utensils handled	, equipment and linens: properly stored, dried,	66	:	JN/A	3701-21 OAC				
52					se/single-service articles: properly stored, used	-	<u> </u>						
53		IN □ OUT □N/A i	□ N/O	Slash-re	sistant, cloth, and latex glove use								
				KI Da	Observations and C								
iten	No	Code Section	Priori	ty Level	(Liniappropriate box for 6QS and R∠GOS≓our Comment	éoréa:	on:sue:qumg:msp	ecuor	15 R=repeat violation			:08	R
					1118					<u>.</u>			
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Pr		in Charles			/				1.	/			
Person in Charge Date: 8/1/24													
Environmental Health Specialist Licensor:													
PRIORITY I EVEL : C. CRITICAL NO. NON CRITICAL											_		

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

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