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

L _N	ame of facility		I about	•	T							
5	- Tole Con	radion I sil come		ckone FSO □ RFE			License Number	8 1 2 (
<u>Α</u>	<u>√(U/U/U/</u> ddress	president on tweet	0.1.5.7									
	13917	SI EL 118	MUCCESICITION US 54									
Li	cense holder	condered say	ectio	n Time	Tra	vel Time	Ca	tegory/Descriptive				
	C 1(1(16)	> PROCEED THE	<u> </u>									
	Standard □ Crit	heck all that apply)	eviev	v □ Follow i	up	Follow up date (If require	ed)	Water sample date/result (if required)				
ROODBORNE ILLINESS RISK FACTIORS 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 applical												
 	Tark wood on	Compliance Status	Compliance Status									
		Supervision 1.1		ztime/Temparature sontrolled for Salety Evoquites (oog)								
1		periorms duties	ınd	23. DIN DOUT								
2	OUT D	I/A Certified Food Protection Manager		24			Time as a public health or	ontrol	: procedures & records			
3115E		Management food employees and conditional amployee	es:				Gontune Athlen (Continue)					
3.	TUOUT U	knowledge, responsibilities and reporting		25	□И □О	UT	Consumer advisory provided for raw or undercooked for					
4- 5 ₄	TUO NIC		nte		, EIN/A		Hloniy Subceptible R					
		GOOD Hyolenia Practicas, 2		N. S. C. C.		UT	1,200					
7				26	□N/A		Pasteurized foods used;	ad Suprante and				
		Revenue Contamination by Hands					Chemicar					
8				27	OIN DO	U I	Food additives: approved	d and	properly used			
9	DN/A D N/O	No bare hand contact with ready-to-eat foods or approaltemate method properly followed	ved	28	□N/A	eric Maria Mar	Toxic substances properly identified, stored, used					
10	DIN DOUT D	I/A Adoquate handurables facilities constinuit 6					olifornjanjski wilin Apstov		South and the state of the second state of the			
		I/A Adequate handwashing facilities supplied & accessible	,	29	J⊡N/A J⊡N/A	UT	Compliance with Reduce specialized processes, a	ed Oxy and H	ygen Packaging, other ACCP plan			
11	□IN □OUT	Food obtained from approved source	718-0018-00	30	ПІМ ПОІ	UT	Special Regulrements: Fr					
12	□N/A □N/O	Food received at proper temperature		34		UT						
13	DIN DOUT	Food in good condition, safe, and unadulterated		<u> </u>	DN/A DN/	<u> </u>	Special Requirements: He	eat tr	reatment Dispensing Freezers			
14	OIN OUT	Required records available: shellstock tags, parasite destruction	exame.	32		0	Special Requirements: Co	ustom	Processing			
15	DIN DOUT	Food separated and protected		33			Special Requirements: Bu	ulk Wa	ater Machine Criteria			
16	DN/A DN/O DN/A DN/O DN/A DN/O	Food-contact surfaces: cleaned and sanitized		34		JT O	Special Requirements; Ad Criteria	cidifle	d White Rice Preparation			
17"	TUOUT MICH	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OI	ĴΤ	Critical Control Point Insp	ection	a. ·			
		peracure Controlled for Salety Food Tics food		200	DIN DO	JŦ	Durana Davisus					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□N/A □IN □OL	IT	Process Review					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	CIN/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								
21	DIN DOUT	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.								
22	⊡IN 🗀 OUT 🗆 N	A Proper cold holding temperatures										

State of Ohio

Food Inspection Report

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		6100	<u> 10</u> 4 =	> 2	RELLOCK	PKP	(1/50	<u>{</u>		1	CHOTOR,	118	$\cdot (cZ_i$	X		
Per annual	8.0.40.11		TOP LUCE OF		0	1										
							OD RETAIL								(i) -(1)	
١											icals, and physical ob					
M.	ark c	iesignated com	The second state of	0.00	Carried Street, Section of the second section	for each nu	mbered item: IN	I=in c 認定	ompliance OUT=		compliance N/O=not of	Carrotte and the comment of	I/A=not app	lical	ble	
30	93 <u>58</u> T		2.5 (38) - C A (5)	,14 46, 144, 2	d and Water			£1545	<u> </u>	Ute	nsils, Equipment and V Food and nonfood-conta				25	
38	<u> </u>	IN OUT ON		Pasteu 	rized eggs used w	here required		54	D IN OUT		designed, constructed, at		; cieanabi e ,	btob	eny	
39		IN □OUT □N	.575.37. ***.15***	PORT - 22 - 500	and ice from appro	ved source	and was the services of	55		IN/A	Warewashing facilities: In	stalled, ma	aintained, us	ed; te	est	
			For	d Temp	erature Control		and the state of t				strips					
40'	10	IN 🗆 OUT 🗀N//	N/O □ A		cooling methods u perature control	ised; adequat	te equipment	56	□ IN □ OUT	Santina Santina	Nonfood-contact surface	Control of the other days	ori agradica	\$ 73.2 0	20.58%	
٠	<u>.</u>				•			Z::A?			Physical Facilities	AND SECTIONS AND ADDRESS.		S. 37.60	CONTRACTOR OF THE PARTY OF THE	
41		IN DOUT DN/A	X LI N/O	Plant to	ood properly cooke	d for hot hold	ding ——	57	M OUT C]N/A	Hot and cold water avail	able; adeq	uate pressu	re_		
42			N/O	Approv	ved thawing methods used		58	TUOD NI		Plumbing installed; prop	ed; proper backflow devices					
43	, ⊠ IN □ OUT □N/A TI			Thermo	hermometers provided and accurate			□N/A □N/O								
	<u> Partition de la companya del companya de la companya del companya de la company</u>			Food Ic	ood Identification			59 🖾 IN 🗆 OUT 🗆 N/A 🗀			Sawage and waste water properly disposed					
44 .		N 🗆 OUT		Food p	roperly labeled; ori	ginal contain	er	60	TO IN COUT	IN/A	Tollet facilities: properly or	onstructed,	supplied, cle	aned	1	
			Preven	ion of P	of Food Contamination				O IN OUT D	Garbage/refuse properly d	perly disposed; facilities maintained					
175257 45	L	N □ OUT		Insects, rodents, and animals not present/outer openings protected			62	∠□ N □ OUT			d, maintained, and clean; dogs in					
40	11						02			outdoor dining areas	, manganjer	л, апо сведи;	aog	s in		
46	stor				ilnation prevented d & display	luring food pre	eparation,	63	las .		Adequate ventilation and	ighting: des	elanated area			
47 48				Personal cleanliness Wiping cloths: properly used and stored						1 :		ngridico di ea				
49	_	N OUT ON/A			g fruits and vegeta		<u>u</u>	64		IN/A	Existing Equipment and Fa	cilities				
			ALCONOMINATE REPLA	Salar Section Co.	se of Utensils	10143					Administrative					
50	UDI	N □ OUT □N/A	CC-100-000-0186-0	No. of the last of	utensils: properly s	tored		65	OUT [IN/A	901:3-4 OAC					
							stored dried	<u> </u>								
51		Utensils, equipment and linens: properly stored, dried, handled					66	D IN D OUT]N/A	3701-21 OAC						
52	☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use															
53		N 🗆 OOT 🗀N/A		Siasn-re	esistant, cloth, and	-			Corporation	E#204749		2824 (Parzania Na	AND THE PROPERTY OF THE PARTY O	ब्राह्म । ब्राह्म स्टब्स	e second	
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lten	ı No.	Code Section	Priorit	y Level	Comment			341994 E	A10805-SKIII SKIII SK	420003112	172.001001164.0(31100155355		CC	SS S	R	
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m(14)		nerical Fibalai S	promission (C	Killing or	~1.A.			Licensor:	1)	CHD -					

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

Page 2 of 2