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

F		d res		T = -	Chartena			License Number					
Name of facility TOUR HURCHER HAVER LCC TO				1	Check one □ FSO ☑ RFE			(AS)		1/30/2V			
				1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1					112016				
Ad	ldress	1100	8 pundad	City/State/Zip Code									
					Inspection Time		· · ·	0 01 453		·			
1						. 100 0	Trav	vel Time	C	ategory/Descriptive			
Sarah Kajer						$C \propto$		IC)		<u> </u>			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance						/ □ Fellow υ		Follow up date (If require	ed)	Water sample date/result (if required)			
1.7			☐ Complaint ☐ Pre-licensing ☐ Consultation										
HOOOBORNE 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													
H		orginated comp.	Compliance Status	ompilario C				· · · · · · · · · · · · · · · · · · ·					
Compliance Status Supervision						Compliance Status							
1	DΙΝ	□OUT □ N/A	Darson in aboreo present demonstrates knowledge	and	23		JΤ	T Proper data marking and disposition					
2	□iN	□ OUT □ N/A	Certified Food Protection Manager		24	DIN DO		Time se a nublic health control procedure 9					
				Ime as a public health control; procedures & records									
3	□IN	□OUT □ N/A	UT □ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting			DIN DOI	₩ØØ₩ JT	Consume Advi					
4		□OUT □ N/A	\\\\\\\\\		25	. EN/A	 	Consumer advisory provided for raw or undercooked foods					
5 頻数		OUT N/A				Highly Susceptible Forbulations							
6	□IN	OUT IN/C	Proper eating, tasting, drinking, or tobacco use		26	□N/A □ Ot	וו	Pasteurized foods used; prohibited foods not offered					
7	□IN	□IN □OUT □ N/O No discharge from eyes, nose, and mouth						chémical de la company de la c					
			reventing: Contamination by Hands	223	27	DIN DOC	JT	Food additives: approved and properly used					
8	□IN	OUT N/C	Hands clean and properly washed		_	E N/A		,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,					
9		OUT			28	DN/A	ĴΪ	Toxic substances properly identified, stored, used					
							11 1985 Centomance vun Approved Flor dures						
10	∐iN	☐IN ☐OUT ☐ N/A Adequate handwashing facilities supplied & accessible		e 285288	29	√∐N/A ∐ OŁ	JΤ	Compliance with Reduce specialized processes,					
11	∐.N	□OUT	Approved Source Food obtained from approved source	Vile di	-		JT						
12	ΠIN	DOUT	Food received at proper temperature		30	N/A N/		Special Requirements: F	resh	Juice Production			
<u> </u>	□N/A □IÑ	□N/O □OUT	Food in good condition, safe, and unadulterated		31	□N □OU □N/A □ N/0	JT O	Special Requirements: Heat Treatment Dispensing Free					
13:		□OUT	Required records available: shellstock tags, parasite	-		DIN DOU		0					
4		NO	destruction Projection from Contemination		32		0	Special Requirements: C	usto	m Processing			
	I II N	DOUT	. A series to the series of th		33			Special Requirements: B	ulk-V	Vater Machine Criteria			
15	□N/A	N/O	Food separated and protected			DIN DO	IT	Special Requirements: A	eidifí	ed White Rice Preparation			
16		OUT NDN/O	Food-contact surfaces: cleaned and sanitized		34	DIN DOU		Criteria	ordi)(
17	l	DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU □IN/A	JT	Critical Control Point Insp	pectio	on			
			rature convolled to safety Food (TCS (pod)		36	DIN DOL	JT	Process Review					
18	.⊡IN □N/A	OUT N/O	Proper cooking time and temperatures		077	□N/A □IN □ OU	JT	Madanas		- · 			
19		OUT N/O	Proper reheating procedures for hot holding		37	□ N/A		Variance					
20		OUT D 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 foodborne iflness.								
21		OUT N/O	Proper hot holding temperatures										
22,	/ DIN	□ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio

Food Inspection Report

		Authority: Chapters 3717 and	d 371			·			
Nan	ne of Facility	JANAMAN A BARASA SA	4	I	Type of Inspection	Date			
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9- 3	to the term of the	222.000	0_200						
		GOOD RETAIL		and the control of th					
		ces are preventative measures to control the intro							
IVI		status (IN, OUT, N/O, N/A) for each numbered item: If Safe Food and Water	J Karala	tana kana kata Maraya kata kata kata kata kata kata kata k	the first of the first control of the second control of the second control of the second control of the second	the wife on the trade of the first of the con-	<u>ica</u> ble		
					Utensils, Equipment and Ve Food and nonfood-contact	THE STORY OF THE STATE OF THE S	rannelu		
38	OUT ON O OVO	Pasteurized eggs used where required	54	□ IN □ OUT	designed, constructed, and		пор о пу		
39		Water and ice from approved source	55		Warewashing facilities: ins	stalled, maintained, used	d; test		
	Fó i	od Temperature Control			strips				
40		Proper cooling methods used; adequate equipment for temperature control	56	□ N □ OUT	AND ADDRESS OF A COMPLETE OF A COMPLETE AND A COMPLETE OF A COMPLETE AND A COMPLE	Nonfood-contact surfaces clean Physical Facilities			
			<u>₹</u> 300	1)26 43 W WEST 1930 	24 CT - 44 CT CT - 4422 461 952 54 1644 744 744 744				
41		Plant food properly cooked for hot holding	57		N/A Hot and cold water availa	ble; adequate pressure	e _.		
42	☐ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	□ IN □ОUТ	r backflow devices	w devices			
43	☑ IN ☐ OUT ☐N/A	Thermometers provided and accurate] L	□N/A □ N/O					
		Food Identification	59		N/A Sewage and waste water p	Sewage and waste water properly disposed			
44	☐ IN ☐ OUT	Food properly labeled; original container	60		N/A Toilet facilities: properly cor	estructed, supplied, clea	ned		
AND THE	y. Na kataban na naga a sa aka ka mpanan manan naga a ya	Colored to transcription of the Colored to the Colo	l						
	Preven	ion of Food Contamination	61′						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	© IN □ OUT	Physical facilities installed, outdoor dining areas	maintained, and clean; o	dogs in		
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	1 📙	□N/A □ N/O					
47	□ IN □ OUT □N/A	Personal cleanliness	63	63 IN OUT Adequate ventilation and lighting; designated a					
48	IN OUT ON/A ON/O	Wiping cloths: properly used and stored	64		N/A Existing Equipment and Faci	ilities			
49	☐ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative				
	22.0 27 4. 15.00 of the Call Dept. of Land Call Coll Coll Coll Coll Coll Coll Coll	roper Use of Utenalis				200 - 100 -			
50	IN OUT N/A N/O	In-use utensils: properly stored	65	,⊠ N □ OUT □N 	V/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	□.IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use		National Control of the Control of t	The state of the s	Alabaman sa sa manakanan da			
		Observations and C							
Item	No. Code Section Priori	Mark "X" in appropriate box for COS and R. COS=cor. ty Level Comment	ected : c	on-site: auring«inspe	ction / R=repeat violation	c cos	<u>24334</u> 8 R		
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Envi	ronmental Health Specialist	C C C		Licensor:	ř				
		NA INS			$\Delta (11)$				

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

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