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

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Name of facility			Check one ☐ FSO ∠EI RFE			License Number		8-13-13/		
ESSERIES NAMED									87561	
but mann street				CACULLE, 611 45351						
License holder Ins			Inspe	ction	Time	Tra	avel Time	Cate	gory/Descriptive	
6. repartie Sydors			<u> </u>	')					<u> </u>	
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					□ Follow u	qr	Follow up date (if required		Vater sample date/result if required)	
FOODBORNE ILLNESS RISK HAGTORS AND BUBLIC HEADTH 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										
'	Mark designated complia	Compliance Status	Compliance Status							
Compliance Status					Compliance status Time Temperature Controllegifor Salety Food (Costood)					
1	DÎN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd		□IN □ O □N/A □ N/	UŦ	Proper date marking and			
2							Time as a public health control: procedures & records			
		Management, food employees and conditional employees;					 			
3,	N/A DOUT DN/A	LI N/A knowledge, responsibilities and reporting			DIN DO	UT	Consumer advisory provided for raw or undercooked foods			
5	.⊠IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever					4 Highly Suscentible Po		one and the	
6	ÓIN □OUT □ N/O	Coou Hygienic Hractices Proper eating, tasting, drinking, or tobacco use		26,	DIN DO	UT	Pasteurized foods used; p	rohibi	ted foods not offered	
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth	in and a second				Chemical			
8	OUT DOVO	eventing Contamination by Hands Hands clean and properly washed		27	⊡IN □ OI ⊡N/A	UT	Food additives: approved	and p	properly used	
	, □IN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved	28.	DIN DO	υT	Toxic substances property identified, stored, used			
9	□N/A □ N/O	alternate method properly followed					Approve	a Fro	codines de la Basa de la Co	
10	ÖN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29			Compliance with Reduced	Oxyg	en Packaging, other	
11	□ IN □ OUT	Approved Source Food obtained from approved source		30	□N/A □IN □O		specialized processes, an Special Requirements: Fre			
12	DN DOUT DNA DIN/O	Food received at proper temperature					-			
13		Food in good condition, safe, and unadulterated		31	DN/A □ N/	<i>(</i> 0	Special Requirements: Hea	at Irea	atment Dispensing Freezers	
14	LIDINA LINO	Required records available: shellstock tags, parasite destruction.					Special Requirements: Cus	slom F	Processing	
45	DIN DOUT.	Frotevilon (for Coltamination From Separated and protected		33	DIN DOI DN/A DN/		Special Requirements: Bul	k Wat	er Machine Criteria	
16		Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Aci Criteria	dified	White Rice Preparation	
17	ETIMA ETIMO	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OI □N/A	UT	Critical Control Point Inspe	ection		
	Time/Tempe	Nure Columbied for safety Frood (TOS (694))				UT	Process Review			
18	DIN DOUT	Proper cooking time and temperatures	721	36	IIN IIO		Process Review	·		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A		Variance		· · · · · · · · · · · · · · · · · · ·	
20	OUT OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	''∐ÍN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
22	MIN O OUT ON/A	Proper cold holding temperatures								

State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection GOOD RETAIL PRACTICES 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required LIN TI-QUI designed, constructed, and used 39 IN DOUT DN/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☑ IN □ OUT □N/A Food Temperature Control TUO 🗆 NI 🗖 Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment □ IN □ OUT □N/A □ N/O for temperature control Physical Facilities 41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding ÇIAN □ OUT □N/A Hot and cold water available; adequate pressure ☐ IN ☐ OUT ☐N/A ☐ N/O Approved thawing methods used ☐ IN ☐OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 .□ IN □ OUT □N/A Thermometers provided and accurate Food Identification .⊡⊴N □ OUT □N/A Sewage and waste water properly disposed □ IN □ OUT □N/A ☐ IN ☐ OUT Tollet facilities: properly constructed, supplied, cleaned Food properly labeled; original container Prevention of Food Contamination 61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in 45 JI IN 🗆 OUT 62 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 □.IN □ OUT storage & display ☑ IN □ OUT Adequate ventilation and lighting; designated areas used 47 .⊡∕IN □ OUT □N/A Personal cleanliness ☑ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored □ IN □ OUT □N/A Existing Equipment and Facilities □ AN □ OUT □ N/A □ N/O Washing fruits and vegetables Administrative Proper Use of Utensils ☐ IN ☐ OUT ☐N/A 901:3-4 OAC 50 IN □ OUT □N/A □ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, .□.IN □ OUT □N/A 51 86 ☐ IN ☐ OUT ☐N/A 3701-21 OAC handled 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 Observations and Corrective Actions Mark "X* in appropriate box for GOS and B: GOS=corrected of elterduring inspection. Rerepeat violation Comment COS П Person in Charge

Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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Environmental Health Specialist