State of Ohio

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

Na	ime o	f facility	_		Check				License Number		Date	
1,	611	<u>15</u> 1	(C(V)	TIND PICKER LADSOFF	/D F:	SO	□ RFE		Carl		5.6-61	
							City/State/Zip Code					
1170 SULTER SANGE							(Orapicitly at 1533)					
							Land and the same		· · · · · · · · · · · · · · · · · · ·		Category/Descriptive	
(curil a) Erra searces :									$\{C^{2}\}$		Re of	
Type of Inspection (check all that apply)							,		F-11	<u></u>		
□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance						view	/ □ Follow up		Follow up date (if required	17	Water sample date/result (if required)	
	Food	borne [30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		<u> </u>						
FOODBORNE ILLENESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN OUT N/O N/A) for each purplement item. Nick assertions OUT and in applicance of the All Out In N/O N/A) for each purplement item. Nick assertions OUT and in applicance of the All Out In N/O N/A) for each purplement item. Nick assertions OUT and in applicance of the All Out In N/O N/A) for each purplement item. Nick assertions OUT and in applicance of the All Out In N/O N/A) for each purplement item. Nick assertions OUT and in applicance of the All Out In N/O N/A) for each purplement item.												
Mark designated compliance status (tN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
Compliance Status							Compliance Status Time/Temperature Controlled to: Safety-Food (TQS rood)					
	l			Supervialon				***************************************	perature Controlled for Sa	ifety	Food (TQS food)	
1			T 🗆 N/A	Person in charge present, demonstrates knowledge, a performs duties	na	23	□N/A □ N/O)	Proper date marking and	disp	position	
2	I. □IN		T 🗆 N/A	Certified Food Protection Manager Employee Health 2		24	N/O II NIII	-	Time as a public health control: procedures & records			
3	/DIN	l 🗆on	T 🗆 N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	Goneumer Advisory.						
4/		. □ou	T 🗀 N/A	oper use of restriction and exclusion			□IN □ OU ⁻ -□N/A	Т	Consumer advisory provided for raw or undercooked foods			
5	ΠIN	ι □ου	T 🗆 N/A	ocedures for responding to vomiting and diarrheal events					· Highly Susceptible Po	illons		
10 %				Good Hyglenic Practices	3 3 24	DIN DOUT 26 DN/A		T	Pasteurized foods used; prohibited foods not offered			
6. 7.						20	UWA		Chemical.			
				reventing Contamination by Hands	22.2		DIN DOUT	rice of	one moan	2007		
8,	∕ □ IN	OU	T 🗆 N/O			27	DN/A		Food additives: approved and properly used			
9		OU A 🗆 N/C		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	DIN DOUT	ur de la constant	Toxic substances properly identified, stored, used			
10	TIN	Поп	T 🔲 N/A	Adequate handwashing facilities supplied & accessible		A	DIN DOUI	A	AND DESCRIPTION OF A PARTY OF A P	- County All		
				Approved Source		29	IIIN/A	'	Compliance with Reduced specialized processes, ar	nd H	ygen Packaging, other ACCP plan	
11	ΠIN	OU	T	Food obtained from approved source	21.600	30	TUO D NIE					
12		U □ OU A □ N/C		Food received at proper temperature		<u></u>			Special Requirements: Fresh Juice Production Special Requirements: Heat Treatment Dispensing Freezers			
18	DIN	ΠOΠ	Г	Food in good condition, safe, and unadulterated		31		١	Special Requirements: He	at 1	reatment Dispensing Freezers	
14		UOU A 🗆 N/C		Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ston	n Processing	
				Profestion from Contamination 22		33	מום אום		Special Requirements: Bu	lk W	ater Machine Criteria	
15 [,]	ПN	A DN/C	•	Food separated and protected		F		•				
16-		A DN/C		Food-contact surfaces; cleaned and sanitized		34	ON/A ON/O		Special Requirements: Aci Criteria	wille	www.e rice Preparation	
17		OU		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	Г	Critical Control Point Inspe	ctio	n	
		- E Tir	e/Temps	(alling Controlled for Safety Food (108 (pop))		36	דטס 🗀 מום	Г	Process Review			
18	NICTIV	JO 🖺 AV	T O	Proper cooking time and temperatures		-	DN/A DIN DOUT	_				
19		J OL A D NA		Proper reheating procedures for hot holding		37	□N/A		Variance			
20				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 illness. Public health interventions are control measures to prevent foodborne illness or injury.						
21		OL A D N/		Proper hot holding temperatures								
22	□IN	□ OL	T 🗆 N/A	Proper cold holding temperatures								

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

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection (A) (A) (B) 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 OVA 🗆 AVA TUO 🗆 NI 🗖. Food and nonfood-contact surfaces cleanable, properly Pasteurized eggs used where required 54 | ဤ IN □ OUT designed, constructed, and used 39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 IN OUT ON/A Food Temperature Control strips Proper cooling methods used; adequate equipment 56 II IN. I OUT Nonfood-contact surfaces clean □ IN □ OUT □N/A □ N/O for temperature control Physical Facilities 41 O/N 🗀 A/N 🗆 OUT 🗆 N/O Plant food properly cooked for hot holding AND TUO D NI D. Hot and cold water available; adequate pressure 42 ☐ IN □ OUT □N/A □ N/O Approved thawing methods used □ IN □OUT Plumbing installed; proper backflow devices ☑ IN □ OUT □N/A □N/A □ N/O 43 Thermometers provided and accurate Food Identification Í □ (N □ OUT □N/A Sewage and waste water properly disposed IZÍN 🗆 OUT 44 60 ÆIN □ OUT □N/A Tollet facilities: properly constructed, supplied, cleaned Food properly labeled; original container Prevention of Food Contamination .□ IN □ OUT □N/A 61 Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer 45 ☑ IN □ OUT IN I OUT 62 Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation. 46 /LÍ IN 🗀 OUT storage & display 63 ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used 47 ☐ IN ☐ OUT ☐N/A Personal cleanliness N/O □ N/O □ N/O □ N/O Wiping cloths: properly used and stored IN DOUT DN/A Existing Equipment and Facilities 49 √ IN □ OUT □N/A □ N/O Washing fruits and vegetables Administrative _ Proper Use of Utensils 50 ☐ ÎN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored 65 II ÎN II OUT ÔN/A 901:3-4 OAC Utensils, equipment and linens: properly stored, dried, 51 .EI IN □ OUT □N/A DÎÑ □ OUT □N/A 3701-21 OAC 52 ☑ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used O/N 🗆 A/N TUO 🗖 NI 🗖, Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for GOS; and R; COS =corrected con-site during inspection. R=repeat violation Code Section | Priority Level | Comment cos $C \times$ Person Jn Charge; 🤊 9-10-24 1) Environmental Health Specialist Licensor:

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

NC= NON-CRITICAL

PRIORITY LEVEL: C= CRITICAL

Page ____ of ___