State of Ohio

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

			Check				License Number	Date	and so				
15-17-15-15-15-15-15-15-15-15-15-15-15-15-15-				☐ FSO _☐ RFE 2 / 3 () 1 / 4 /					4/24				
Address City/S					City/State/Zip Code								
					Overno, (p. O. f. (4) 3/8 Aspection Time Travel Time Category/Decoriptive								
License holder Insper					Time	Trave	el Time.	Category/D	escriptive				
Krose Limited Partnership 15				1	<u> </u>	/	(,/	(· /	Lame				
Type of Inspection (check all that apply) ☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re					☐ Follow up		follow up date (if required)	Water s (If requi	ample date/result red)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation					,						
	GOODBORNE HERESS RISKS ACTORS AND PUBLICATIONS AND PUBLICATION OF THE PROPERTY												
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												
	-	Compliance Status		Compliance Status									
1 2 2 15 at 1 Stranglal of the stranglar					All progressing a Common section of the Comm								
1	IDIN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23 /	DIN DOUT		Proper date marking and disposition						
2	⊡N □OUT□N/A	Certified Food Protection Manager		24	□N, □ OUT ☑ÑA □ N/O	Г	res & records						
		Management, food employees and conditional employees	es:				ode QonsumaryAviyasõ						
3	OUT ONA	knowledge, responsibilities and reporting	·		□IN □ OUT	Γ	Consumer advisory provided for raw or undercooked for						
5	ANA TUOD MICE	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nta	. "1	□N/A		AH ONIVESTI AREPSI ETO PAR						
		ZaGoote Hygionic (Brace) (gestion as a second			DIN DOUT		Pasteurized foods used; p		711. 7. 31. 31. 31. 31. 31. 31. 31. 31. 31. 31				
6	DIN DOUT DWG			26	☑N/A			FERTILISATE MAINTAIN MAINT	ds not offered				
	□N/O □ N/O □ N/O	No discharge from eyes, nose, and mouth Scenario Committee Discharge Second Sec			□IN □ OUT	r I	: I see : Eonemoal :						
8	.⊡Й □о∪т□и/о			27	□N/A □N/A		Food additives: approved	and properly	used				
9	回fixii ロ OUT ロN/A ロ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	78 1	⊡ÎN □ OUT □N/A		Toxic substances properly identified, stored, used						
10	- DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible				SANGE OF THE PERSON	ntomanca Willy pprove	igen, i i gand, spiron pinining	PREDICTION OF THE PROPERTY OF				
10		Auduare nandwasning racinies supplied & accession		70 I	ÖÜNA ÖNA		Compliance with Reduced Oxygen Packaging, othe specialized processes, and HACCP plan						
11	'∐N, □OUT	Food obtained from approved source			DIN DOUT		Special Requirements: Free	duction					
12	∞⊠IN □OUT □IN/A □N/O	Food received at proper temperature			ØÑ⁄A □ N/O □IN □ OUT			 					
13	□IN øÖUT	Food in good condition, safe, and unadulterated			DINA DINO		Special Requirements: Heat Treatment Dispensing Fi						
14	□IN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction			□IN □ OUT □N/A □ N/O		Special Requirements: Custom Processing						
	⊡Ñ □OUT	Grote tions to precent intraction (#55) decore in a re- -			DIN DOUT MÄADN/O		Special Requirements; Bull	Water Mach	nine Criteria				
15	□ŊA □N/O	Food separated and protected			DIN DOUT	$-\dagger$	Special Requirements: Acid	lified White E	Rice Preparation				
16	□ÑN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O		Criteria	mied write r	tice Preparation				
17	□ÚN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	mcAsta tit	35	□IN □ OUT ⊡N/A		Critical Control Point Inspec	ction					
		iature centralledi prisari (ya too gyncsi (est)) (+ a) i			□IN □ OUT □N/A	-	Process Review						
18	□N/A □ OUT □N/A □ N/O	Proper cooking time and temperatures				-							
19	□IN □ OUT □N/A,□-N/O	Proper reheating procedures for hot holding		37 PIN/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 foodborne illness.									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures											
22	CIN COUTON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Type of Inspection

Date

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<u>,</u>	m 8 0 5 (1 m)				- aug app 1	<u>(// (//)</u>	<u> </u>						
GOOD RETAIL PRACTICES													
	Good Retail Practi	ces are preventative measures to control the introd				nto foods	Andrie ()	<u>Caran</u>					
М	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: IN	l≃in c	ompliance OUT=	not in compliance N/O=not observed	d N/A=nota	soilaa	able					
1928		Safe Food and Water			Utensils, Equipment and Vending			75					
38	i ,	Pasteurized eggs used where required	54	□ N □ OUT	Food and nonfood-contact surfact designed, constructed, and used	ices cleanabl	e, pro	регіу					
39	□·IÑ □OUT □N/A	Water and ice from approved source	55	 ∙⊡NN □ OUT □	IN/A Warewashing facilities: installed,	, maintained, i	used;	test					
	1	od Temperature Control		© IN □ OUT	strips								
40	☐ IN ☐ OUT ☐N/A.☐ N/O	Proper cooling methods used; adequate equipment for temperature control				Nonfood-contact surfaces clean Physical Facilities							
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	.☐ÎN □ OUT □	IN/A Hot and cold water available; ad	dequate pres	sure	as i <u>greet</u>					
42	O'N' E AND TUO UNI D	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper back	flow devices		•					
43	☑ Ñ □ OUT □N/A	Thermometers provided and accurate		□N/A□N/O									
		Food Identification	59	ם דטס 🗆 אוֹ בֿדֹי	IN/A Sewage and waste water properly	y disposed							
44	.☐Ñ □ OUT	Food properly labeled; original container	60										
	*	ion of Food Contamination	61										
45	☑ ÎN □ OUT	Insects, rodents, and animals not present/outer openings protected		□ IN I OUT	Physical facilities installed, maintal outdoor dining areas	alned, and clea	an; dog	gs in					
46	☐I'N ☐ OUT	Contamination prevented during food preparation, torage & display			Adamsta vantileten d field								
47		Personal cleanliness	63		Adequate ventilation and lighting;	designated ar	eas u	sed 					
49		Wiping cloths: properly used and stored Washing fruits and vegetables	64	⊠1Ñ □ OUT □	N/A Existing Equipment and Facilities								
	Section 11 The section of the sectio	roper Use of Utensils	200		Administrative		\$ 000 \$000						
50	.⊠¹N □ OUT □N/A □ N/O	In-use utensils: properly stored	65		N/A 901:3-4 OAC								
_		Utensils, equipment and linens: properly stored, dried.			<i>j</i>	<u>. </u>							
51	II-IN II OUT IIN/A	handled	66		N/A 3701-21 OAC								
52	☐ IN ☐ OUT ☐N/A ☐ N/O	Single-use/single-service articles: properly stored, used		**									
53		Slash-resistant, cloth, and latex glove use	ative?		erowalist (Notif Standard Tarih Nave Cara Hatter Armani (Note Cara	answeil-back	1-5 5V(44)	and the second					
		Observations and Co Mark "X" in appropriate box for COS and R. COS=corre	orre cled (CTIVE ACTIO	NS ection R∋reneat violation								
Item	No. Code Section Priorit	y Level Comment	W			A CONTRACTOR OF THE PARTY OF TH	COS	R					
	2 30 6		11/1	2d 5 1148	IN COUNTY GOLD		.º"						
·		1 ste. PTC yearsuper	1 4	Soul rd	Cayl								
7	11 F3 47												
6)	6.40 11	Observed floors need,	نازير	clource h	Alow & cura and								
		under Storage Khalking		Shallant ?	in dural este / nost	100000		Ü					
		stone or fort dut be	1/4	110	<u> </u>								
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Person in Charge Date:													
	1500 6/40/11 Roy Res & 220 11251												
	Environmental Health Specialist Licensory (147)												
PRIORITY LEVEL: O= CRITICAL NC= NON-CRITICAL Page of)													

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

Name of Facility