State of Ohio

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

4.														
Address Category/Descriptive Inspection Time Travel Time Category/Descriptive						1 -			License Number/		,			
Licanse holder	16 (CK1610)						Ç'FSO □ RFE		1374		11-4-64			
License holder Type of Inspection (chock all that apply) Fortine of Category/Descriptive Fortine	Address					- 1 - 5 3 - 5 1								
Type of Inspection (shock all that apply)	(100) - 001-201 street						i i	CRMC	j ti	$K = \sqrt{N_{\rm total}}$	- 1 (No. 141) 257			
Type of Inspection (check all that apply) Standard Critical Control Point (FSD) D Process Review (RFE) Variance Review Follow up	License holder								Tra	vel Time	Ca	tegory/Descriptive		
Standard** C critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up Foodbard*	MONON PROSPILLUC						(+ 6,2			16		$\epsilon \sim 1.05$		
Second S	Type of Inspection (check all that apply)									Follow up date (if requir	red)			
Mark designated compliance status (IN. OUT, INO. IN/A) for each numbered item: IN-in compliance MO-not observed IMA-not applicable Compliance Status Compliance Status Compliance MO-not observed IMA-not applicable Consumer advisory provided for raw or undercocked food MA IMA IMA Consumer advisory provided for raw or undercocked food MA IMA IMA Consumer advisory provided for raw or undercocked food MA IMA IMA Consumer advisory provided for raw or undercocked food MA IMA IMA Consumer advisory provided for raw or undercocked food MA IMA IMA Consumer advisory provided for raw or undercocked food MA IMA IMA Consumer advisory provided fo	☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Var							□ Follow u	7b			(if required)		
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	<u> </u>	rooobo	tue 🗀	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					• • • • • • • • • • • • • • • • • • • •	-			
Compliance Status Compliance Status					STREED DE OKNEYIENNE SERKEKERASIK	IRS A	ND:	PUBLICE	JEAL	A HEINHERWENHIO	19			
I	M	ark des	signated	l complia	ance status (IN, OUT, N/O, N/A) for each numbered	item: IN:	=in c	ompliance 4	OUT=	not in compliance N/O=	=not o	bserved N/A=not applicable		
Din					Compliance Status	:	Compliance Status							
DIN OUT DIA Derifore duties Signal Dia D	25									mperetore Coortiol(eckorsaletra) iotoe (1668 (Boo))				
Confided Food Protection Manager	1	√□IN	□ошт	□ N/A		and	23			Proper date marking and disposition				
2	-2	.r"liN	Поит	I'I N/A	<u> </u>		-	ļ						
No No No No No No No					, •		24							
4.	٩	מוח	FOUT	□ N/4		es;				la l'a l'agrècio timera de	il ely			
5	- 4	,			<u> </u>		25		UT	Consumer advisory provided for raw or undercooked food				
Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan Din OUT N/O Required records available: shellstock tags, parasite Din OUT N/O Required records available: shellstock tags, parasite Din OUT N/O Special Requirements: Bulk Water Machine Criteria Din OUT N/O Proper disposition of returned, previously served, reconditioned, and unsafe food Din OUT Process Review Din OUT Process Review Din OUT Process Review Din OUT Process Review Din OUT Din Ou					•	nts				a vielithizatusen utilaj	Robu	Monte de la company		
Note Proper eating, fasting, dinking, or tolascooluse Note Proper eating, fasting, dinking, or tolascooluse Note Note Proper eating, fasting, dinking, or tolascooluse Note Proper eating, fasting, dinking, dinking, or tolascooluse Note Proper eating, fasting, dinking, d					AND DESCRIPTION OF A SECURITION OF A SECURITIO		-		UT					
8							26	□N/A	United Sec	na manas opus official 44 provincial a sent three help distribute in	Colonial Supplies			
S	7			Philade September 2017	DEPONDED DE SERVICIO DE LA COMPANIO DE SERVICIO DE SERVICIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DE LA COMPANIO DEL COMPANIO DE LA COMPANIO DEL COMPANION DEL COMPANIO DEL COMPANION DEL COMPANION DEL COMPANIO DEL COMPANION DEL COMPANIO DEL CO									
9.	8	MITTIN					27		UI	Food additives: approv	ed an	d property used		
9.					Figure 3 of the state of the st	—i	F		1 17					
Compliance with Approximate State Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan DIN DUT DIN DUT Food obtained from approved source DIN DUT DIN DUT Food in good condition, safe, and unadulterated DIN DUT DUT DIN DUT DIN DUT	9.			•			28		٠.	Toxic substances prope	rly ide	ntified, stored, used		
11			N/A □ N/O alternate method properly followed		alternate method property rollowed				V C	Softman, & war A one	Va i	irodalings		
Approacessor Approacessor Approacessor Food obtained from approved source 1	10		.⊡′OUT	□ N/A		e	29		UT					
12	44	L'INI					ļ,			specialized processes, and HACCP plan				
Special Requirements: Heat Treatment Dispensing Freezer Standard Special Requirements: Custom Processing Special Requirements: Custom Processing Special Requirements: Bulk Water Machine Criteria Special Requirements: Bulk Water Machine Criteria Special Requirements: Acidified White Rice Preparation Special Requirements: Acidified White Ric		,					30			Special Requirements: Fresh Juice Production				
13	12		□N/O				31		UT	Special Requirements: Heat Treatment Dispensing Free				
N/A N/O	13						" LIN/A LIN/O		oposici resignomonio, resi resultante dispensing i		·			
## Provided Internal Control Proper disposition of returned, previously served, reconditioned, and unsafe food ## OUT N/A N/O Proper cooking time and temperatures Special Requirements: Bulk Water Machine Criteria	14	UN/A	N □OUT Required records available: shellstock tags, parasite destruction			32	1		Special Requirements:	Custo	m Processing			
15					Elegisten men kranica illinate in 1982 i 1984 i 1984		22		UT	Special Peguiromanta	יי אנים	Vator Machine Called		
Composition of returned, previously served, reconditioned, and unsafe food Special Requirements: Acidified White Rice Preparation Special Requirements: Acidified White Rice Preparation Criteria Crite	15				Food separated and protected		00	□N/A □ N	/0	орвом пеципеннения:	Duik Y	vater Miderinie Citteria		
17 IDIN DOUT Proper disposition of returned, previously served, reconditioned, and unsafe food 18 DIN DOUT Proper cooking time and temperatures 18 DIN DOUT Proper cooking time and temperatures 18 DIN DOUT Proper cooking time and temperatures	\dashv						34				Acidifi	ed White Rice Preparation		
reconditioned, and unsafe food Stime Temporal UncControl Point inspection 35	16		_		Food-contact surfaces: cleaned and sanitized					Criteria				
Time Temperature Controlled for Sersiv Econstitutes (201) 18 OUT	17	LIIN	поuт				35		ŲΤ	Critical Control Point In:	spectio	on		
18 DIN OUT Proper cooking time and temperatures				e die mod				 	UT		··· · · -			
	18	□IN	□ ou	Ţ		The state of the s	36	1		Process Review				
	-	^'□N/A	□ N/O	} 	riops, cooking time take temporatores		37		ŲT	Variance				
19 ON OUT Proper reheating procedures for hot holding	19				Proper reheating procedures for hot holding		Ĺ,	∐N/A						
						-	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.							
20 DNA N/O Proper cooling time and temperatures [Risk factors are food preparation practices and employee behaviors	20				Proper cooling time and temperatures									
24 DIN DOUT Proper hat holding temperatures foodborne illness.	<u></u>				Proper hat halding temperatures									
21 DNA DNO Proper not nothing temperatures	41 1	□N/A	□ N/O)	Library normal ramparatures									
illness or injury	22	′∐IN	- 001	T 🗆 N/A	Proper cold holding temperatures									

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

Name of Facility Type of Inspection Date												
		(CAVICACA)		Skin 1961/112	1,00 217							
Good Retail Practices are preventative recovered to control the introduction of authorized about the introduction of authorized and authorize												
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 Veriding												
38			54 □ IN □ OUT	Food and nonfood-contact s		perly						
39	□ IN □ OUT □ N/A	Water and ice from approved source	04 (4.11)	designed, constructed, and u	· · · · · · · · · · · · · · · · · · ·							
	Fo	od Temperature Control	55, O IN O OUT 0	□N/A Warewashing facilities: insta strips	iled, maintained, used; te	iest						
40		Proper cooling methods used; adequate equipment for temperature control	Nonfood-contact surfaces clean									
41	. OVI OVI OVI OVI	Plant food properly cooked for hot holding	Strange were the analysis of the second of t									
42		Approved thawing methods used	58 IN OUT	N/A Hot and cold water available Plumbing installed; proper t								
43		Thermometers provided and accurate		Figurining installed, proper t	Jacknow devices							
		Food Identification	59 🗀 IN 🗆 OUT [N/A Sewage and waste water proj	ge and waste water properly disposed							
44	′□ IN □ OUT	Food properly labeled; original container	60 IN OUT			d						
	Allow Control of the control of the second	lion of Food Contamination	61 OUT 0									
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62 IN OUT	Physical facilities installed, ma								
46	. D (N D OUT	openings protected Contamination prevented during food preparation,	DN/A DN/O	outdoor dining areas	-							
47	□ IN □ OUT □N/A	storage & display Personal cleanliness	63 ⊡ IN □ OUT	ing; designated areas use	sed							
48	Ĺ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64 , 🗆 IN 🗀 OUT [OUT IN/A Existing Equipment and Facilities								
49	IN II OUT IN/A II N/O	Washing fruits and vegetables	Administrative									
50		roper Use of Utensils In-use utensils: properly stored	65 IN OUT N/A 901:3-4 OAC									
51	D IN D OUT DN/A	Utensils, equipment and linens; properly stored, dried,										
52		handled Single-use/single-service articles; properly stored, used	66 DIN DOUTE	IN/A 3701-21 OAC								
53	☐ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use										
Observations and Corrective Actions												
Mark X* in appropriate box for COS and R COS=corrected on-site during inspection R=repeat violation												
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		· ·										
Person in Charge Date:												
Environmental Health Specialist												
Environmental Health Specialist Licensor: Licensor:												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of												

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Name of Facility