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

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Na	me of facility	55 P128 11127		Check one			License Number		Date 10 - 12 - 1			
_		()) / 1/6" / 1/1/8 /										
Ac	ldress (or C MOUNTAR	City/State/Zip Code COCCENVING C. 1 Sep 333/									
License holder					Inspection Time				itegory/Descriptive			
:	My WIN	C 197200 CCC		V(C)			⁵)		C 33			
Ģ		k all that apply) Control Point (FSO) □ Process Review (RFE) □ Vari □ Complaint □ Pre-licensing □ Consultation	ance Review 🏻 Follow up		ıp .	Follow up date (if required)		Water sample date/result (if required)				
FOODBORNE ILLINESS RISK FACTORS: AND RUBLIC HEAUTH: 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												
	lark designated complia	Compliance Status	ILENIA IN	Compliance Status								
		Supervision		Lime/Temperature/Confibiled for Safety-Rood (TGS/1080)								
1	DÍN □OUT□N/A	Person in charge present, demonstrates knowledge, performs duties					Proper date marking and disposition					
2	□IN □ ÓUT □ N/A	Certifled Food Protection Manager	20122100	24 DIN DOUT DN/A DN/O			Time as a public health control: procedures & records					
		Employee Health Management, food employees and conditional employee	960		LINA LI M	11.5	Goneumer Advisory To The Part of the Control of the					
3	ON DOUT DAYA	knowledge, responsibilities and reporting		25 DIN DOUT			Consumer advisory provided for raw or undercooked foo					
4	DÍN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal eve	nte		□N/A	90°24	Consumer advisory provided for raw or undercooked roods Highly Succeptible Populations					
5		Grouthygianic Practices			□IN □ OI							
6	OUT NO			Pasteurized foods used; prohibited foods not of								
7	OUT DN/O	No discharge from eyes, nose, and mouth eventing contamination by flands			DIN DO	TT.	S Snemical					
8	□N □ OUT □ N/O	Hands clean and properly washed	412.12.1	27	DN/A	,	Foed additives: approved	lan	d properly used			
9	, □IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appr alternate method properly followed	oved	28	LINA							
					AND DESCRIPTION OF THE PARTY OF	OM PROPERTY.	ontormarica with AppleV		roadinas as ara a a			
10	DIN DOUT DN/A	IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessing facilities supplied & accessing facilities supplied & accessing facilities supplied & accessing facilities		29	DIN □OL DINA	JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	□N □OUT	Food obtained from approved source	e Managarana (30	Din □or		Special Requirements: Fr	esh	Juice Production			
12	□N □OUT □N/A □N/O	ood received at proper temperature		31 DIN DOUT								
13	DIN DOUT	Food in good condition, safe, and unadulterated			31 N/A N/O Special Requirements: Heat Treatment Disp				reatment Dispensing Freezers			
14	DIN DOUT	Required records available: shellstock tags, parasite destruction	`	32			Special Requirements: Co	usto	m Processing			
		Brolegtion://gm/Contemination		33			Special Requirements: Bu	ılk V	Vater Machine Criteria			
15	DIN DOUT NA DNO ON DOUT	Food separated and protected		34		JT		cidifi	ed While Rice Preparation			
16		Food-contact surfaces: cleaned and sanitized		<u></u>	. □ N/A □ N/	o 	Criteria					
17	OIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	denina Harrich W	35	□iN □OL □in/A	JT ———	Critical Control Point Insp	ectic	on			
	(*************************************	awra Controlled for Salety Lood ((Los (680)))		36	DIN/A	JT	Process Review					
18	□IN □ OUT -□N/A □ N/O	Proper cooking time and temperatures		37	DIN DOL	JT	Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding			□N/A		<u> </u>		.,			
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								
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness.								
22	DIN DOUT DIN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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

State of Ohio

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Type of Inspection

Date

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684			338000 338000	orien inger Angly Millare i	GOOD RETAIL	PRΔ	CTICES			DE NAME	H ₂ C		
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Ma	ark de				, OUT, N/O, N/A) for each numbered item: II					pplica	ble		
			8	afe Food	Land Water		<u>u</u>	tensils, Equipment and Vendin	- n				
38	EI IA		⊐ N/O	Pasteur	ized eggs used where required	54	DÎN □ OUT	Food and nonfood-contact sur designed, constructed, and use		e, prop	perly		
39 .□ IN □OUT □N/A			de las latinaciones	Water and ice from approved source			55 D IN DOLT DN/A Warewashing facilities: installed, maintained, us						
No. Measurement of the middle of the highest new processing the processing of the pr			Foo	*	arature Control	56		strips					
40				Proper cooling methods used; adequate equipment for temperature control			□IN ⊡*ŐUT	Nonfood-contact surfaces clean Physical Facilities					
41	1 IN II OUT IIN/A II N/O			Plant food properly cooked for hot holding			DEIN □ OUT □N/A	OUT DN/A Hot and cold water available; adequate pressure					
42	42 JZ IN C OUT CN/A C N/O			Approved thawing methods used			58 II IN DOUT Plumbing installed; proper backflow devices						
43 DIN OUT ON/A				Thermometers provided and accurate			□N/A □ N/O						
				Food Identification			IN DOUT DN/A	Sewage and waste water properly disposed					
44	4 IN OUT			Food properly labeled; original container			□ IN □ OUT □N/A	cted, supplied, c	leane	d			
	Preven			ion of F	ood Contamination	61	1Ď IN □ OUT □N/A	Garbage/refuse properly dispose	d; facilities mair	ntaine	đ		
45	TO IN DOUT			Insects, rodents, and animals not present/outer			TUO □ NI □	Physical facilities installed, main	tained, and cles	an; dog	gs in		
46	TÎ IN EL OUT			contamination prevented during food preparation, storage & display			□N/A□ N/O	outdoor dining areas					
47 .		OUT DN/A		Personal cleanliness			ÉIN ⊡ OUT	Adequate ventilation and lighting	g; designated an	eas us	sed		
48	<u>.</u>	OUT IN/A		Wilping cloths; properly used and stored			IN OUT ONA	Existing Equipment and Facilities					
49		I □ OUT □N/A □	Carlotte State of Sta	Charles and California	g fruits and vegetables			Administrative			Acores		
70 CO				P. 01 C. 0. 0. 0. 0. 0.	e of Utenalis	65	□IN □OUT □N/A	901:3-4 OAC		2. 2.0.12			
50	_	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,											
51		handled handled				66	OUT DN/A	3701-21 OAC					
52 53	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used								•		i		
	,	☑ IN ☐ OUT ☐N/A ☐ N/O ☐ Slash-resistant, cloth, and latex glove use Observations and Corrective Actions											
					" in appropriate-box for CQS and R. COS=cor	ected	onesite düring inspectio	n R≑répeat volation					
	No.	Code Section	Priorit	y Level /	Comment DIZZG	O	co reg	THAS CLOCKE		C08	R ZŽ		
				`. <u>.</u>	CAN BELL DICERT		- N. S.		· · ·	_			
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Env	Environmental Health Specialist Licensor:												
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PRIORITY LEVEL; C= CRITICAL NC= NON-CRITICAL Page______ of_____

Name of Facility