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

L			T	Check one			License Number						
							License Number		Date				
4	VI ax 59411					200 d		10/8/24					
0	ddress ' (4 (4 /)	RT 36.	City/	City/State/Zip Code									
116	cense holder	V / V	Inspe	nspection Time Tra			vel Time	·					
	1	11. 1.11	l	7	للمنظمة المتستر	110	2 ()	Cat	egory/Descriptive				
JUY16 Mars (61)					<u> </u>		5 ()	<u> </u>	C72				
Type of Inspection (check all that apply) .□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F					u 🗇 Follow u		Follow up date (If required	#)	Water sample date/result (if required)				
1.	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	2 4 1 Ct	* La Collow a	۱ ۲			(w rodanos)					
	FASSBARIE II VIESSBARIE II VIESSBARIE II VIESBBARIE II VIESBBARIE II VIESBBARIE II VIESBBARIE II VIESBBARIE II												
FOODBORNE ILLINESS RISK FACTORS AND PUBLIC HEARTH 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													
		Compliance Status	Compliance Status										
		a Supervision :		Time/Temperature Controlled for Safety Food (TCS food)									
1	_□IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and	disp	osition				
2 凝	□IN □ OUT □-N/A	Certified Food Protection Manager		24			Time as a public health co	procedures & records					
3	.⊠IN □OUT □ N/A	Management, food employees and conditional employee	S;				Consumer Advis	ōry.					
L		Knowledge, responsibilities and reporting		25	DIN DOU	JΤ	Consumer advisory provid	ded f	or raw or undercooked foods				
5	N/A D TUOD NICE.	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nfe.	99.3°	/ DN/A		Highly Susceptible Populations						
		Sacd Hygienic Pracilges		85.E/F	DIN DOU								
6				26	. □ N/A		Pasteurized foods used;						
7	, □ÍN □ OUT □ N/O	No discharge from eyes, nose, and mouth [eventing Contamination by Hands]	1887E			Y	Chemical						
8	DIN DOUT, DN/O		<u>Per</u>	27	,⊡N/A DN/A	ľΤ	Food additives: approved	and	properly used				
9	□IN □ OUT □N/A,☑:N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	.□IN □ OU □N/A	JŢ	Toxic substances properly identified, stored, used						
ļ					1.00 m	9	informance: With:Approve	a p	ocedires				
10	LIN LIOUT LIN/A	IN OUT ONA Adequate handwashing facilities supplied & accessible Approved Source		29	29 N/A Compliance with Reduced Oxygen Packaging, oth specialized processes, and HACCP plan								
11	.□IN □OUT	Food obtained from approved source			טסים אום	T							
12	□IN □OUT □N/A,⊡N/O	Food received at proper temperature		30	□N/A □ N/C	N/A N/O Special Requirements: Fresh Juice Production							
13	ZDN □OUT	Food in good condition, safe, and unadulterated		31	UO NI O\N II A\N		Special Requirements: He	at Tre	eatment Dispensing Freezers				
14	□IN □OUT ,⊡N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C		Special Requirements: Cu	stom	Processing				
		Protestion: from Contamination 200		33	□IN □OU	T	Special Degulysments Det	 Hz 342-	ster Manking Out - d-				
15	DIN □OUT □N/A □N/O	Food separated and protected		33			Special Requirements: But		<u> </u>				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	ÜŃY □ N/C)	Special Requirements: Act Criteria	dified	l White Rice Preparation				
17	_DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	-⊠N/A □IN □IOU	Τ	Critical Control Point Inspe	etion					
	Tinellempe	ratura Controllac for Safety Hood (108 fobe)		36	□IN □OU	Т	Process Review						
18	DIN □ OUT DNA □ NO	Proper cooking time and temperatures		H	IDN/A	T	FIOCESS REVIEW						
19	□IN □ OUT □Ñ/A □ N/O	Proper reheating procedures for hot holding		37	IIN II OU IIIN/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									
21	□IŅ. □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness									
22	DÍN O OUTON/A	Proper cold holding temperatures		illness or injury.									

State of Ohio

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

Nar	ne of Facility		7	Type of Inspection Da									
	Marshall	1 Carry oil		Type of Inspection Da	0,124								
(3×3×	Good Retail Practi	GOOD RETAIL PRACTIC GOOD RETAIL PRACTIC GOOD RETAIL PRACTIC	to P. St. of the last of the l										
М	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: IN =in complia	oaunogens, c ance O UT=no	oriemicais, and physical objects in of in compliance N/O=not observed	10 100ds.								
		Safe Food and Water		Utensils, Equipment and Vending									
38	□ IN □ OUT □Ñ/A □ N/O	Pasteurized eggs used where required 54 TIN	N 🗆 OUT	Food and nonfood-contact surfa designed, constructed, and used	ces cleanable, properly								
39	□'ÎN □OUT □N/A	Water and ice from approved source 55 □-IN		Warawashing facilities: leatelled	·								
	and the second s	od Temberature Coutrol	OUT	Strips Nonfood-contact surfaces clean									
40	□ IN □ OUT₂⊡N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control		Physical Facilities									
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding 57 🖂 🖹		I/A Hot and cold water available; ac	dequate pressure								
42	DIN DOUT BN/A DN/O	Approved thawing methods used 58 Daily	TUO∐ I	Plumbing Installed; proper back	flow devices								
43	-□ IN □ OUT □N/A	Thermometers provided and accurate	A DN/O										
				The state of the s									
44	.⊡'ÎN □ OUT	Alaman and a second a second and a second an											
(1) 10 10 10 10 10 10 10 10 10 10 10 10 10				0 11,111,111,111,111									
45	.□ÍN □ OUT	openings protected 02 123 114	I □ OUT A □ N/O	Physical facilities installed, maintai outdoor dining areas	ined, and clean; dogs in								
46	☐ ÎÑ ☐ OUT	slorage & display	I DOUT	Adamsta vantilaties and Habilia									
47 48	ØÎN □ OUT □N/A □ IN □ OUT □N/A ⊡*Ñ/O .	Personal cleanfiness		Adequate ventilation and lighting;	designated areas used								
49		Washing fruits and vegetables	Í □ OUT □N	700 Maria del Com Maria Companio del Como Maria del Como Maria Com	Tues estudiciones oraș								
	<u>P</u>	roper Use of Utenalis		Administrative									
50		are a state of the property state of	I □ OUT 圖N	//A' 901:3-4 OAC									
51	-DIN DOUT ON/A	Utensils, equipment and linens: properly stored, dried, handled 66 🔲 IN		Ä 3701-21 OAC									
52	IN OUT ON/A	Single-use/single-service articles: properly stored, used											
53	□ IN □ OUT □N/A □ Ñ/O	Slash-resistant, cloth, and latex glove use			Marinera de la companya de la compa								
		Observations and Corrective Mark 'X' in appropriate now for GGS and R. COS corrected on site	e Action during inspec	S tllon Rerecest violation									
Iten	No. Code Section Priorit	y Level Comment			COS R								
		Salistactory Oliver	07	1.01pc 1.00									
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Person in Charge Date:													
Environmental Health Specialist Licensor:													
MONEY EARLY DETT													
PRIORITY LÉVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of 3													

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