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

Nε	me of facility	ansach - makt ad	Chec				License Number	D	ate /				
Δ	(1617-1612) 16	SHOURS SICKERALICE	_	FSO   RFE					119720				
Ac	Idress	7	City/9	y/State/Zip Code									
-	70. 2 Couch	obs rex RCCID	1/7	19-1-1-1-1	446	Luma OVI (11)	(N)	164 (50					
Lie	cense holder	~ ~ ~ ~ ~ ~ ~	Inspe	ctio	n Time	Trav	el Time	Cateç	jory/Descriptive				
LOGIOUS DRICE					$\mathcal{I}$		10	1	~ ><				
Type of Inspection (check all that apply)						<u> </u>	Follow up date (if required)	) <u>v</u>	/ater sample date/result				
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	view	/ □ Follow up				f required)				
므	Foodborne ☐ 30 Day	□ Complaint □ Pre-licensing □ Consultation											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
M	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it							erved N/A=not applicable				
	<u></u>	Compliance Status		Compliance Status									
		Supervision	99.0	Time/Temperature Controlled for Safety Food (TCS food)									
1	A/N D TUO D NIEL,	Person in charge present, demonstrates knowledge, at performs duties	nd	26	□N/A □ N/O	ıΤ	Proper date marking and o	122.11					
2	□N □ OUT □ N/A	Certified Food Protection Manager		24	רטסם אום		Time as a public health con	trol: pr	mondures & records				
AT.	T	s Employee Health		500 A	□N/A □ N/O	O			Francis America Surface and American				
3	PIN DOUT DIN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	10000		er gerale.	Çonsumer Adviso	ly.					
4	TON DOUT DINA	Proper use of restriction and exclusion	$\dashv$	25	DIN DOUT	"	Consumer advisory provide	ed for	raw or undercooked foods				
5	DIN □OUT □ N/A					7 67 83 1 2 3	Highly Susceptible Pop	iulatio	ina /				
		Good Hygienic Practices		26	DIN DOU	л	Pasteurized foods used; p	rohibit	ed foods not offered				
7		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		20,	ÍDN/A	5.7.5.2.2	The control of the second seco	- (**********					
		eventing Contamination by Hands	(J.)	<u> 1550</u>		- I	Chemical						
8	DIN DOUT DN/O		molecul.	27	ÖN∖V □IN □ OUI	''	Food additives: approved	and pr	roperly used				
9	DIN OUT	No bare hand contact with ready-to-eat foods or appro-	/ed	28	□IN □ OUT □N/A	r	Toxic substances properly identified, stored, used						
						Co	onformance with Approved Procedures						
10	4☑N □ OUT □ N/A Adequate handwashing facilities supplied & accessible			29		OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
್ರಾಥಾ 11	□IN □OUT	Approved Source  COUT Food obtained from approved source		<u></u>	□N/A 'ÉÌIN □OU1	ıT İ	specialized processes, and	- DAC	CP pian				
	DN □OUT			30	DN/A DN/O		Special Requirements: Fres	sh Julo	Juice Production				
12		Food received at proper temperature		31	רטסם אום		Special Requirements: Heat Treatment Dispensing Freezers						
13	DIN DOUT	Food in good condition, safe, and unadulterated		<u> </u>				Tournois Diapending Preezels					
14	DN/A DN/O	Required records available: shellslock tags, parasite destruction		32	DIN DOUT		Special Requirements: Cus	itom Pi	rocessing				
e 15	DIN DOUT	Protection from Contamination		33	DIN DOUT		Special Requirements; Bulk	∢ Wate	r Machine Criteria				
15	ZN/A □N/O	Food separated and protected											
16	ONA ONO	Food-contact surfaces: cleaned and sanitized		34	DIN DOUT		Special Requirements: Acid Criteria	lified V	Vhite Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OUT □N/A	T	Critical Control Point Inspec	ction	····				
Time/Temperature Controlled for Safety Food (TCS food)				36	DIN DOUT	т	Process Review						
18	DIN DOUT	Proper cooking time and temperatures		<u>_</u> ,	DWA COUR	<u> </u>							
19	DIN DOUT	Proper reheating procedures for hot holding		37 	D√N ĽOUT ĽN/A	•	Variance						
20	DIN DOUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	DIN DOUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	ØIN □ OUT □ N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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L	# 34 54 17 17 11 11	8141031110			J 77 47 1 0 7 4		7—						
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
Ma	The second secon	tatus (IN, OUT, N/O, N/A) for each numbered item: IN	Ni≕in co	Control of the Contro	ANG THE CONTRACTOR INCIDENCE TO STOCK AND SECURITION OF THE PROPERTY OF	t applica	able_						
38		Safe Food and Water  Pasteurized eggs used where required	54	, d IN □ OUT	Food and nonfood-contact surfaces clear	able, pro	эрегіу						
39	D.IN DOUT DN/A	Water and ice from approved source	-	<del>                                     </del>	designed, constructed, and used								
33	L-,/	od Temperature Control	55		N/A Warewashing facilities: installed, maintaine strips	ed, used;	test						
40	D IN □ OUT □ N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□-IN □ OUT	Nonfood-contact surfaces clean  Physical Eaclittes								
41		Plant food properly cooked for hot holding	57		the state of the s	Hot and cold water available; adequate pressure							
42	DIN DOUT DN/A D N/O	Approved thawing methods used	58	□-(N □OUT	Plumbing installed; proper backflow devi	ces							
43	□ N □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O									
		Food Identification	59	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly dispose									
44	□ IN □ OUT	Food property labeled; original container	60	-☑ IN □ OUT □	N/A Toilet facilities: properly constructed, supplied	d, cleane	ed						
	Převent	ion of Food Contamination	61	□ TUO □ NI•□	OUT □N/A Garbage/refuse properly disposed; facilities maintaine								
45	д IN D OUT	Insects, rodents, and animals not present/outer openings protected	62	IJ IN OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in						
46	_⊡″N □ OUT	Contamination prevented during food preparation, storage & display	<del> </del>	ON/A ON/O		<u> </u>							
47	☑ IN □ OUT □N/A	Personal cleanliness	63	IN DOUT	Adequate ventilation and lighting; designate	dareasu	used 						
48	□7IN □ OUT □N/A □ N/O □3/IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored  Washing fruits and vegetables	64	UN □ OUT □	N/A Existing Equipment and Facilities								
43	and the first of the second second second second	roper Use of Utensils	(\$) (2)		Administrative								
50				65   IN   OUT   N/A   901:3-4 OAC									
51		Utensils, equipment and linens: properly stored, dried, handled	66		A 3701-21 OAC								
52	I⊒ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used		1,000									
53	,☑ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use											
		Observations and C Mark "X" in appropriate box for COS and R. COS com.	orre	ctive Action	<b>ΠS</b> Settion P≞repage violation								
Iten	No. Code Section Priorit	y Level Comment	3464	Section administra	TOOD IN THE TENED CONTROL OF T	COS	R R						
		Carlock	1/		- 00C/AN								
		JUND MICH		2/1	SPC (1/011								
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Person in Charge Date:													
Environmental Health Specialist Licensor:													
					1D(+(D) -								
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

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

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