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

_												
N	ame of facility	/	Check of			License Number		Date				
۱ /	MICHERIS	RESOLVER I TROOK BIT	☐ FSO ☐ RFE			Des 1		11-61-201				
À	ddraee		City/Stat	e/Zip Code	erm man 1							
	5105 M	SHA MAR TO	$ f \in C$	(000000 10 OH 4555/								
License holder				on Time	Tra	vel Time	Ca	ategory/Descriptive				
	5 NOV (4 22 - 2	cody contrister.	,	ŠC)	'''	ري.	**	((E)				
<u>-</u>					<u> </u>			\(\frac{1}{2} \)				
1 1	ype_of Inspection (chec ⊭Standard — ⊞ Critical (к all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w 🗀 Follow u	ın l	Follow up date (if require	₁a)	Water sample date/result (If required)				
200		☐ Complaint ☐ Pre-licensing ☐ Consultation		.,,	•							
W.E.	CONTRACTOR OF THE STATE OF THE				nobestane n		2007000					
	FOODBORNE (UENESS RISKIFACTORS AND RUBBIC HEALTH INTERVENTIONS TO SEE THE SECOND PROPERTY OF THE PROPERTY OF T											
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												
L		Compliance Status		Compliance Status								
						Proper date marking and disposition						
1	OUT ON/A	Person in charge present, demonstrates knowledge, at performs duties	nd 2									
2	□N □OUT □ N/A		─- . -	DIN DO								
		A SECULIAR DESIGNATION OF THE SECULIAR	2	⁴ DNA DN		Time as a public health control: procedures & records						
3	diN □OUT □ N/A	Management, food employees and conditional employee	s;			A TANGE GOING HAND AND SOME						
Ľ.	ļ 	knowledge, responsibilities and reporting	26		UT	Consumer advisory provided for raw or undercooked foods						
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever)+o	' □N/A		S. Highly suspentitles populations 2012						
	DIN DOOT DIWA	Geon's Hygierie Practices	ALEXANDER PERSON		S¥≪S ∐T							
6	.□N □ OUT □ N/O		26			Pasteurized foods used;	pror	hibited foods not offered				
7	DIN DOUT DN/O					e de la la companie de la companie d						
	1	CXANTIO ESSILLATION ALLOND VILLANDES CONTRACTOR	2		UT	Food additives: approved	d an	d properly used				
8	DIN DOUT DN/O	Hands clean and properly washed		′ [1] Ñ/A								
	DIN DOUT	No bare hand contact with ready-to-eat foods or appro	ved 28	8 EDWA		Toxic substances properly identified, stored, used						
9	□N/A □ N/O alternate method properly followed			²⁰ □N/A		Geniforiiance:::Wibs/Approvious:Frocuotings::::						
_	DIN DOUT N/A	6 January Inc. of contrast for this contrast of the contrast o			rwyd i graet	the grand for the control of the second of t	10 X 100 10 K	<u> euroma programment en sambilitation programativa de l'abbilitation de l'abbilitati</u>				
10	, DIM DOOT DIMA	Adequate handwashing facilities supplied & accessible	2	PIDIN DOU	J·I	Compliance with Reduce specialized processes, a						
11	□IN □OUT	Food obtained from approved source	3	DIN DOUT								
12	DIN DOUT	Food received at proper temperature	3	N/A D N/	0	Special Requirements: Fresh Juice Production						
	LIN/A LIN/O		з		UT 'O	Special Requirements: Heat Treatment Dispensing Freezer						
13	I DOUT	Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite										
14	N/A DN/O	destruction	3			Special Requirements: C	usto	m Processing				
		ไม่สาดหมือเลยเลยีตย์ของเลยเก็บสมบังเลย (ก. 1911) (ก. 1911)	3	JUN DO		Special Requirements: B	adle V	Vater Machina Criteria				
15	DIN DOUT	Food separated and protected		ON/A ID N/	0	Special Requirements, Di		TOTOL MINISTER OFFICE IN				
	□N/A □N/O		₃ ,		UΤ		cidifi	ed White Rice Preparation				
16		Food-contact surfaces: cleaned and sanitized	Ľ	" DN/A DN/	O	Criteria						
17	DIN DOUT	Proper disposition of returned, previously served,	3	MIN TO	UT	Critical Control Point Insp	nectic	n .				
	N	reconditioned, and unsafe food	23/46.49/54	⊥ N/A		Critical Control Control						
	□ □ □ OUT	(aturé (controllada lo 22/4 y Añord (n (92/4 god) (n 2	36		UT	Process Review						
18	.□N/A □ N/O	Proper cooking time and temperatures			· · · ·							
	DiN □ OUT		3	Z IIN II OI	UI	Variance						
19	□N/A □ N/O	Proper reheating procedures for hot holding	-	1.								
20	JEN □ OUT	Proper cooling time and temperatures	$\neg $.	Risk factors are food preparation practices and employee bet that are identified as the most significant contributing factors to								
20	□N/A □ N/O	1 19ps sooming mine and returbularities										
21	DIN DOUT	Proper hot holding temperatures		foodborne illness.								
Ĺ.	□N/A □ N/O			Public health interventions are control measures to prevent								
22	I OUT IN/A	Proper cold holding temperatures		llness or inju				•				

State of Ohio

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

Nan	ne of	Facility	1.				. /			of Inspection	Date	1 .		
	MY)	1 Check	183	7(5)	KIRC & T	16 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	<u>} </u>		, <u>.</u> 	101701618 1	11/11	<u> </u>	7	
Balliana Balliana														
∄ ∵:	GOOD RETAIL PRACTICES													
	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													
IVI	aik u	esignated compr	(i. i.i.) taki da	A Section of the section	e Aldrew (1991) (1918 - Ariger III) (1901 - 1947) (1911) (1911) (19	II numbered item: IN	•=in cc	mpliance OUT=		compliance N/O=not obse ensits, Equipment and Ven-	Sheet Children a V	applica	ble	
38		N 🗖 OUT 🗆 N/A		Safe Food and Water Pasteurized eggs used where required		uired	54			Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
39 JO IN GOUT GN/A				Water and ice from approved source				55 2 ÎN 0 OUT 0		Warewashing facilities: insta		. used: 1	test	
Fo				d Temperature Control Proper cooling methods used; adequate equipment			55		IN/A	strips Nonfood-contact surfaces clean				
40	<u>"</u>	□ IN □ OUT □N/A □ N/O Proper for temp			cooling methods used; add erature control	equate equipment				Physical Facilities				
41	<u>р</u> п	☐ IN ☐ OUT ☐N/A ☐ N/O Plant fo			od properly cooked for hot	holding	57 🗓 IN 🗆 OUT 🗖			Hot and cold water availab	le; adequate pre	ssure		
42	12 IN OUT N/A N/O			Approved thawing methods used				□ IN □OUT		Plumbing Installed; proper	proper backflow devices			
43	43 🔟 IN 🗆 OUT 🗆 N/A				meters provided and accur		□N/A□N/O							
	Foo			Food Id	l Identification			TO IN OUT O	-	Sewage and waste water properly disposed				
44	/ II	V 🗖 OUT		Food pr	Food properly labeled; original container			60 ☐ IN ☐ OUT ☐N/A Tollet facilities: properly constructed				led, supplied, cleaned		
	(*)		Preven	ion of Food Contamination					JN/A	Garbage/refuse properly disp				
45	<u></u> "	TUO I		opening	Insects, rodents, and animals not present/outer openings protected			□ IN □ OUT □N/A □ N/O		Physical facilities installed, no outdoor dining areas	naintained, and de	ean; dog	e in	
46		v ⊡ ″Ö́U⊤			Contamination prevented during food preparation, storage & display									
47	•	A/N TUO U			Personal cleanliness			□ IN □ OUT		Adequate ventilation and ligh	iting; designated a	areas us	sed	
48		N III OUT IIIN/A [Wiping cloths: properly used and stored Washing fruits and vegetables			64]N/A	Existing Equipment and Facili	ies			
			rada ni riyana	1 m 1 - 1 5 5 5 5 5 5	e of Utensils					Administrative				
50	<u> </u>	N 🗆 OUT 🗆 N/A 🛭	⊒ N/O	In-use ι	tensils; properly stored	The state of the s	65		JN/Á	901:3-4 OAC				
51	Q4I	N D OUT DN/A		Utensils, equipment and linens: properly stored, dried, handled					JN/A	3701-21 OAC		·		
52		A/N TUO TUO			se/single-service articles: pr	roperly stored, used	+	\$ _{1.7}						
53	Q [±]		□ N/O	Slash-re	sistant, cloth, and latex glo	ve use								
						ations and C								
Mark X' to appropriate box for QOS and R, COS=cor						DS and R. COS=core	ected i	on-site dunng insp	ection	R=repeat violation		cos	Table T	
				<u>,</u>	TOY TOXILEY	MACON	16.8	W. Chica	(A)	· · · · · · · · · · · · · · · · · · ·				
						The state of the s				1 1				
U	1	7, 2.4	10	,	OUSEICRI	TO IN	i (C.	CO_{-1}	Λ	(ACC) 1/1 1/1 1/1	KUZCI			
		· · · · · · · · · · · · · · · · · · ·	17 03-			10, 10 00		- San J	-{					
										· · · -				
		··· ·								· · · · · · · · · · · · · · · · · · ·				
-	•													
											·····			
										·· -			\exists	
							· · · · - ·			<u> </u>	······································		-	
		1											금	
Person in Charge. Date: 11 1 20 1 1 1														
Munda Renger														
Environmental Realth Specialist														
PRIORITY I TYPI - O ORITICAL NO NON ORITICAL												,		

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL