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

					1						
Na	ime of facility	1 20 O	Check		License Number		Date				
	/\\(\)(M:06:44	<u>9</u> ,F	SO GRFE			10-21-41				
Ad	Idress	12 B(COCK)	City/State/Zip Code								
License holder				ction Time	Fravel Time		Category/Descriptive				
	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	(*(($\mathcal{N}(G)$	$\langle () \rangle$		1495 T				
Ту	pe of Inspection (chec				Follow up date (if requi	ired)	Water sample date/result				
1		Control Point (FSO) Process Review (RFE) Varia	ince Re	eview D Follow up	>		(if required)				
屵	Foodborne LJ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					<u> </u>				
2	FOODBORNE LENESS RISK FACTORS AND RUBLIC HEALTHUNTERVENTIONS										
М	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							
		Supervision		Time (Temperature Controlled for Salety). Food (TCS) lead) et							
.1	DIN DOUT DINA	Person in charge present, demonstrates knowledge, a performs duties	nd	23 DIN DOUT Proper date marking and disposition							
2	□IN □OUT□N/A	Certified Food Protection Manager	-	24 □ IN □ OU	rol: procedures & records						
E ST		Employee Health Management, food employees and conditional employee	S		15 Consumer Ad	Visor					
3	.□IN □OUT □ N/A	knowledge, responsibilities and reporting		25 DIN DOU	Т		d for raw or undercooked foods				
4	DIN DOUT DNA	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever		²³ / □N/A							
5	OUT N/A	Frocedures for responding to voluting and diarmeat even	ns	DIN DOU	Highly Sueceptible.						
6	ÜIN □OUT □N/O	Proper eating, tasting, drinking, or tobacco use	196 (Q12) (Y-)	26 N/A	Pasteurized foods use	ed; pro	ohibited foods not offered				
7	DÍN □OUT □N/O		e de la companya de		Chemical Chemical						
	I	sventing contemination by Hands		127 I	7 □ IN □ OUT Food additives: approved and properly used						
8	OUT DA/O	Hands clean and properly washed		D N/A							
9	ÓIN 🗆 OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 DIN D OU	I dxic substances properly identified, stored, used						
L		'''			2 - Bodromanica Willi Approvaci Proceci pras						
10 *****	MIN LIOUT LINA	Adequate handwashing facilities supplied & accessible	3.35	29, DN/A	 Compliance with Redu specialized processes 	Dxygen Packaging, other HACCP plan					
11	□IN □OUT	Food obtained from approved source		DIN DOL	Ŧ						
12	□IN □OUT	Food received at proper temperature		30 N/A N/C		Special Requirements: Fresh Juice Productio					
13.	ON/A ON/O	Food in good condition, safe, and unadulterated		31 DIN DOU		Treatment Dispensing Freezers					
14	DIN DOUT	Required records available: shellstock tags, parasite		DIN DOU	- 	om Proceeding					
1 **	□N/A □N/O	destruction	******	32 DN/A DN/C		Cus(i	om Frocessing				
		Froteclististrom Confabilitations	生物效	33 DN DOU		Bulk	Water Machine Criteria				
15	OIN OUT	Food separated and protected									
16	DIN DOUT DNA DN/O	Food-contact surfaces: cleaned and sanitized		34 DIN DOU DN/A DN/C	T Special Requirements: Criteria	Special Requirements: Acidified White Rice Prepa Criteria					
17	DIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 DIN DOU	T Critical Control Point In	Critical Control Point Inspection					
		auly Controlled of Sife(y Lood (I) CS (ogd)) 上年二		36 ⊡N/A	T Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		<u> </u>							
19	□IN □ OUT /□N/A □ N/O	Proper reheating procedures for hot holding		37 DIN DOU	Variance						
20	.□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	.ÓIN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne							
22	OUT LINA	Proper cold holding temperatures		iliness or injury.							

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

State of Ohio

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

Nan	ne of	Facility		A. Zu	. ()			Type of	Inspection	170	Date		
		• ;	MALI	AIG	, L.			الر ا	+ (1 Y/-)	· . / ·	<u> 1(2047</u>	/ < /	/
\$ 100 miles					\/ GOOD RETAIL	PRΔ	CTICES	1-980/1971 (36003030			china):
1					preventative measures to control the intro					al object	ts into foods	<u> seriet († </u> L	** , . **
M	ark d				, OUT, N/O, N/A) for each numbered item: IN					-			able
			%	afe Foo	l and Water	12.5 14.5		151 5 6 7 6	sils, Equipment a				
38	38 ☐ İN ☐ OUT ☐N/A ☐ N/O Pasteu		Pasteur	urized eggs used where required		54 , IN OUT		ood and nonfood- esigned, construct	able, pro	perly			
STATE OF THE STATE				1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	ind ice from approved source	55	.⊠IN □ OUT □		/arewashing facilit	les: instal	lled, maintaine	ed, used;	test
			Foc	(45, 15, 10, 10, 10, 10, 10, 10, 10, 10, 10, 10	erature Control	56	. □ IN □ OUT		rips lonfood-contact su	rfanon ol			
40				er cooling methods used; adequate equipment inperature control		Physical Facilities				Clean			
41	<u>ا</u> ت	N 🗆 OUT 🗆 N/A 🗈	⊒ N/O	Plant fo	od properly cooked for hot holding	57	57 II IN OUT IN/A Hot and cold water available; adequate p						
42	OUT IN A N/O Appr			Approve	d thawing methods used	58	,⊡ NI □,	Р	lumbing installed;	proper b	ackflow device	ces	
43	3 ☐ IN ☐ OUT ☐ N/A Ther			Thermo	meters provided and accurate		□N/A □ N/O						
	Food l			Food (d	entification	59 IN OUT ON/A Sewage and waste water t				water prop	perly disposed		
44	ı a	и 🗆 опт		Food pr	operly labeled; original container	60. IN OUT N/A Toilet facilities: properly of				erly const	constructed, supplied, cleaned		
		Ne Silitara)	Prevent		ood Contamination	61	TIN DOUTE	☐ OUT ☐N/A Garbage/refuse properly dispose				maintaine	:d
45~					rodents, and animals not present/outer s protected	62			Physical facilities installed, maintained, and clean; butdoor dining areas			clean; do	gs in
46	۵ı	N 🗆 OUT			ination prevented during food preparation, & display								
47		A/N TUO TUO			al cleanliness	63	OUT OUT	^	dequate ventilation	and light	ing; designate	dareasu	sed
48		N OUT ON/A			cloths: properly used and stored	64		JN/A E	xisting Equipment a	nd Facilitie	es		
49	PU 1	N 🗖 OUT 🏻 N/A 🗈	#10.00 (M.12.00)	Carlos Carlos Carlos	g fruits and vegetables e of Utensils				Administrat	lve :			
50	2 1	N 🔲 OUT 🔲 N/A 🕻		to a trial to the con-	itensils: properly stored	65	□ и □ о∪т,⊵	1N/A 9	01:3-4 OAC				
51	ZUNE OUT ON/A Utensils,				s, equipment and linens: properly stored, dried,								
52	<u>'</u>	N D OUT DN/A		handled Single-u	se/single-service articles; properly stored, used			11,,,, 0	701210/10	-	-		
53 🗓 IN 🗆 OUT 🗀 N/A 🗀 N/O Slash-resistant, cloth, and latex glove use													
					Observations and C								
Iten	n No.	Code Section	Priori	Mark tv Level	Comment	ecled	on site during insi	peotlog F	t-repeat violation			cos	P
					28 11 A 610 12 1 1		3 LAS	001	1 1				Ü
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Person in Charge									Date:				
Environmental Health Specialist Licensor:													
	PRIORITY LEVEL C. CRITICAL NC. NON CRITICAL												

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AGR 1268 Ohio Department of Agriculture (8/22)