State of Ohio

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

Name of facility				neck one			License Number		15.4.				
Penn Station				☑'FSO □ RFE			3612		Date 9 10 2: /				
A deluce -				State	e/Zlp Code		3c / C		M. Mary				
USS WOGNER OVERUS					(000000000 01 1533								
License holder			1				······································						
Mean e goun				(_C (),		''"	1(Category/Descriptive				
Type of inspection (check all that apply)						Щ	Follow up date (if req		Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				eviev	w □ Follow u	р	Town of any fired	unouy	(if required)				
						l							
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
^	Mark designated comp	flance status (IN, OUT, N/O, N/A) for each numbered it	compliance C)UT=	not in compliance N/o	D=not o	bserved N/A=not applicable						
2543		Compliance Status		Compliance Status									
i. 62		Supervision			Time	/Ten	perature Controlled fo	vature Controlled for Safety Flood (165:food)					
<u> </u>	DIN DOUT DIN/	periornis dudes	nd	28			Proper date marking	and disp	position				
2	OUT IN/	Certified Food Protection Manager		24	□IN □ OU		Time as a public healt	th control	: procedures & records				
		Management food ampleyees and condition to a territory	e ·		□N/A □ N/C		Consumer A	**************************************					
3	OUT ON/A	knowledge, responsibilities and reporting		25	DIN DOU	<u>egos</u> T		ODE STATE OF					
5	ON COUT ON/A		10	\$3 7	J□N/A				for raw or undercooked foods				
		Good Hygier) ic Rracticee			DIN DOU	T	Highly Susceptible						
7	ON DOUT DN/C	Proper eating, tasting, drinking, or tobacco use		26 876	□N/A	rowalante			ibiled foods not offered				
		No discharge from eyes, nose, and mouth			<u> </u>		Chemic	al 🐫					
8	OUT N/C		\$\$\$\$\$\$\$	27,	□N/A □ OU	T 	Food additives: appro	ved and	properly used				
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	proved		□N/A □N/A	T	Toxic substances properly identified, stored, used						
40	DIN STOUT PANA	Adams de la companya				-00	nformance with Appr	oved P	rgeedures				
10	MOIN GOOT ON A	Adequate handwashing facilities supplied & accessible Approved:Source	74.7	29,	□N/A □N/A	Г	Compliance with Redespecialized processes	uced Oxy	gen Packaging, other				
11	DIN DOUT	Food obtained from approved source	- Contract	30		r			<u></u>				
12	"∐IN □OUT □N/A ☑N/O	Food received at proper temperature					Special Requirements	: Fresh J	uice Production				
13.	DIN DOUT	Food in good condition, safe, and unadulterated		31 DIN DOUT Special Requirements: Hea			Special Requirements	: Heat Tr	t Treatment Dispensing Freezers				
14	□IN □OUT -□N/A□N/O	Required records available; shellstock tags, parasite destruction		32	□IN □OUT □N/A □ N/O		Special Requirements	: Custom	Processing				
15	□IN □OUT	Brotection from Contamination		33	□IN □OU1 □N/A □N/O		Special Requirements:	: Bulk Wa	ater Machine Criteria				
	□N/A □N/O □IN □OUT	Food separated and protected	_	0.4		_	Special Regultements	Acidific	d White Rice Preparation				
16	□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/O	_	Criteria	Addillet	o writte Rice Preparation				
17	OIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOUT		Critical Control Point In	spection					
	OIN OUT	atura controlled for sarety; Fbod ((TGS (rood))		36 .	□IN □OUT ⊡N/A	·	Process Review						
18	□N/A □ N/O	Proper cooking time and temperatures			DIN DOUT	.							
19	DIN DOUT	Proper reheating procedures for hot holding		Len.	□ N/A		Variance						
20	DIN DOUT	Proper cooling time and temperatures	7	Risk factors are food preparation practices and employee behaviors									
21.	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	- [that are identified as the most significant contributing factors to foodborne illness.									
22	DIN DOUT DN/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

Food Inspection Report
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Na	me of Facility ເມືອງ	NO 2 10 1 20			Type of Inspection Date				
		MI SICHICA			SIGN ROSC/ANOIN	<u> 0. 21 </u>	<u> </u>		
: V		GOOD RETAIL	PRA	CTICES		Niconal Section	3000		
١.	Good Retail Pract	ices are preventative measures to control the intro	ductic	n of nothogona	chemicals, and physical objects into to	<u> </u>	<u> 1000</u> 6		
V ∛⊹∂	Compilation Compilation	status (IN, OO1, N/O, N/A) for each numbered item: I	N =in o	ompliance OUT=	not in compliance N/O=not observed N/	zous. A=notappt	icable		
2	<u> 1995 </u>	Agus Lood stift Marfel			Utensils, Equipment and Vending				
38	DIN DOUT DN/A DN/O		54	□ IN □ OUT	Food and nonfood-contact surfaces of designed, constructed, and used	leanable, p	ropert		
33	Carlo Carlo Control Carlo Carl	Water and ice from approved source of Temperature Control	55	□ IN □ OUT □	N/A Warewashing facilities: installed, main	tained, use	d; test		
40	DIN DOUT DN/A D N/O	Proper cooling methods used; adequate equipment	56	ĎIN □ OUT	Nonfood-contact surfaces clean				
41		for temperature control			Physical Facilities				
42		Plant food properly cooked for hot holding	57	□ IN □ OUT□	N/A Hot and cold water available; adequa	te pressure	ressure		
43 - EJ IN D OUT DN/A		Approved thawing methods used	58	1	Plumbing installed; proper backflow devices				
		Thermometers provided and accurate Food Identification	50						
44	☐ IN □ OUT	Food properly labeled; original container	59 60		The state of the s				
30A		tion of Food Contamination	61						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62		The state of the s				
46	Ú IN □ OUT	openings protected Contamination prevented during food preparation,	"		Physical facilities installed, maintained, outdoor dining areas	and clean; d	logs in		
47	□ IN □ OUT □N/A	storage & display Personal cleanliness	63	D IN D OUT	Adequate ventilation and lighting; design	atad an			
48	□ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored	64			—————	usea —		
49		Washing fruits and vegetables	i es		0 - 1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-	Svini Panasanu i			
50		roper Use of Utensils	13(9		Administrative				
	D IN O OUT ON/A O N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	65		M/A 901:3-4 OAC				
51 52	☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A	nandled	66		I/A 3701-21 OAC				
53		Single-use/single-service articles: properly stored, used Siash-resistant, cloth, and latex glove use							
		Observations and Co	 April			reconstructors	Sia ale de tress		
ltem	No. Code Section Priorit	Mark "X" in appropriate box for GOS and R. COS-corre	cted o	n-site during Inspe	s ⊐ion R=repeat violation				
	No. Sour Cachon Phone	y Level Comment				COS	R		
		136 Colon (COC)	 		137777C-1-		ֈ-		
				<u> </u>		_			
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		CV: MACCONVA	13 1	THE ASS	(W) MCC (CACHATA)		<u> </u>		
					Calling Signature	<i>-</i>	<u> </u>		
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erso	on in Charge	Q1 L			- Participation of the second				
	1549	ar John (1)			Date: 09-10-2024				
nvir	onmental Health Specialist			Licensor:	12(1/1)				
 PD1/	DRITY LEVEL . C. C.	RITICAL NC≔ NON-CRITICAL			Je Charles Indiana				
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Name of Facility

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