State of Ohio

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

		T											
Name of facility					Check one ☑ FSO □ RFE			Number		Date			
	<u>``</u> \\\	W. Place	124	30	□ RFE		<u> </u>	1136		[Ce 27/24			
Ad	ldress	2. Hoteraking Tompies Ed.											
	210	1 Hotensker, 09 99382											
Lie	cense holder	Inspe	· · · · · · · · · · · · · · · · · · ·			· · · · · · · · · · · · · · · · · · ·		Ca	Category/Descriptive				
	- C. P. C.	ĺ	40			- 2o			C3S				
Ту	pe of Inspection (chec					Follow up date (if required		 (d)	Water sample date/result				
		ince Re	Review 🗆 Follow up				p (,	(if required)				
ㅁ	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation				L							
FOODBORNE LIGNESS RISK FACTORS AND PUBLIC HEALTHUNTERVENTION													
a.eas	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												
<u> </u>			1										
12.00		Compliance Status		Compliance Status									
		Supervision Person in charge present, demonstrates knowledge, a	nd .	Jime/Taimperature/Controlled for Safety, Food (TCS (60d))									
1	N/A DOUT DN/A	performs duties	iiu	23 ☑ N/A ☐ N/O Proper date marking and disposition									
2	ØN □ OUT □ N/A	Certified Food Protection Manager		24	□N/A □ N/	OUT I/A □ N/O Time as a public health control: procedures & records							
3	MIN DOUT D'N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	<u></u>	□IN □OL	i i	Consumer Advisory						
4	⊠IN □OUT □ N/A	Proper use of restriction and exclusion		25	ØN/A	,,	Consumer advisory provided for raw or undercooked foods						
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its				Highly	Susceptible 22	SMI)	allonar 🐔 🚉 🚉			
	☑IN □OUT □N/O	Good Hygienic Fractices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU ☑N/A	JΤ	Pasteuri	nibited foods not offered					
6 7		No discharge from eyes, nose, and mouth		Chemical:									
		Preventing Contamination by Hands											
8	ØN □ OUT □ N/O	Hands clean and properly washed		27	□IN □ OU □IN □ OU	,	Food additives: approved and properly used						
9	ØIN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□IN □ OL □IN □ OL	engwan	Toxic substances properly identified, stored, used						
10	☑IN □ OUT □ N/A	A Adequate handwashing facilities supplied & accessible			DIN DOU			200	A 194 PM	A STATE OF THE PARTY OF THE PAR			
		- Approved Source		29	ygen Packaging, other IACCP plan								
11	ДІИ □О∪Т	Food obtained from approved source		30	DIN DOU	JΤ	Special	Requirements: Fr	Julea Production				
12	IIIN IIIOUT IIINA IIIINO	Food received at proper temperature		<u> </u>	PRN/A □ N/C								
13	DIN DOUT	Food in good condition, safe, and unadulterated			□IN □ OU ☑ N/A □ N/C)T)	Special Requirements: Heat Treatment Dispensing Fre						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction			□NA □N/C	1	Special Requirements: Custom Processing						
	, de la secultaria	Protection from Contamination		33	ON □ OΠ		Special	Poquiromento: 5:		Inter Machine Orland			
15	□N □OUT □N/A □N/O	Food separated and protected		53	⊠N/A □ N/C		Special i	Requirements: Bi	,JIK 44	/ater Machine Criteria			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DN/A DN/G)	Special Requirements: Acidified White Rice Prepar Criteria			ed White Rice Preparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □IN/A	IT	Critical C	Control Point Insp	ectio	n			
	ir lime/Jampe	reture sporrolled for safety Food (TCS (cod))		36	DIN DOU	-	Dranan	Poviou					
18	DIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		<u>-</u>	☑N/A		Process	Review					
19	DIN DOUT	Proper reheating procedures for hot holding		37 □IN □ OUT			Variance	e 					
20	□IN □ OUT □N/A ဩ 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	ØIN DOUT	Proper hot holding temperatures		foodborne illness.									
22	ĎIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nan	ne of	Facility	23.ª E						Inspection		Date		<i>-</i>		
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9.790 <u>9.</u>	<u> </u>	Good Petail) Dracti		GOOD RETAIL preventative measures to control the introduced in the control of the introduced in the control of		*** *** **** * * *****	17.11. 11.12		Silverial	(1) (1) (2) (1) (1) (1) (1) (1) (1) (1) (1) (1) (1		6 - 1,35 -12 - 1,51		
l _{Ma}	ark d				, OUT, N/O, N/A) for each numbered Item: IN								abla		
		Committee of the Commit		Company of the Contraction	f and Water				lls, Equipmen	And the Secretary of the Secretary	THE RESERVE AND ADDRESS OF THE PARTY.	. applice	in i		
38	ات			<u> </u>	asteurized eggs used where required		TUO 🗆 NÍX	Fo de	od and nonfoc signed, constr	iable, pro	регіу				
39 ☑ IN ☐ OUT ☐ N/A				 	ind ice from approved source	55	□FIN □ OUT □	N/A W	arewashing fac	lities: installe	ities: installed, maintained, used; test				
	Foc			d Temperature Control Proper cooling methods used; adequate equipment			strips 56 □□IN □ OUT Nonfood-contact surfaces clean								
40					erature control		Physical Facilities					W.S.			
41	Ş IN □ OUT □N/A □ N/O			Plant food properly cooked for hot holding			67 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adec					ressure			
42	, ny			Approve	d thawing methods used	58		Pi	Plumbing installed; proper backflow devices						
43	□ IN (D OUT □N/A			Thermo	meters provided and accurate		ON/A ON/O								
				Food Id	entification	59					te water properly disposed				
44	DUD □ OUT			Food pr	operly labeled; original container	60	D:IN D OUT D	N/A To	ilet facilities: pr	operly constru	ucted, supplie	id, cleans	9d		
			Preven	The State of	ood Contemination	61	61 OUT OUT OUT Garbage/refuse								
45	□ OUT			Insects, rodents, and animals not present/outer openings protected			□N/A □ N/Q	Ph ou	ysical facilities tdoor dining are	Installed, mai as	maintained, and clean; dogs in				
46		N 🗆 OUT		Contamination prevented during food preparation, storage & display									_ .		
47 48				Personal cleanliness Wipling cloths: properly used and stored			D'IN DOUT	 -	Adequate ventilation and lighting; designated areas us						
49	_				g fruits and vegetables	64	Дип□опт□	N/A Existing Equipment and Facilities Administrative							
	Š		. 22. 	roper Us	e of Utensils	i i day			Administi	ative					
50	0 IN IOUT IN/A IN/O In-use uter				itensils; properly stored	65	DIN DOUT D	N/A 90	1:3-4 OAC						
51	O'IN OUT ON/A			Utensils handled	, equipment and linens: properly stored, dried,	66	□¥Ü □ OUT □	N/A 37	01-21 OAC	s.					
52		A/N D OUT DN/A		Single-u	se/single-service articles: properly stored, used										
53	<u> </u> 4 2553	N □ OUT □N/A I	□ N/O	Slash-re	sistant, cloth, and latex glove use	ALCO NO. 10		a police responsable.		NAME OF STREET					
				Mark *)	Observations and C	orre	ctive Action	ns .	rahaat viälati						
	ı No.	 	Priorl	ty Level	Comment			,		20 <u>(43-5101)</u>	<u>,</u>	COS	R		
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Pers	on I	i n Charge		.1					Date:						
			71	Por.	Wicken					(4/27	7/24 -				
Env	ironr	nental Health Spo	eclalist	73.	1		Licensor:	$T_{\rm Y}$	HO						
				<u> </u>	WM/ Commercial			ĹΝ	11.7		~)				
PR		RITY LEVEL	C-C	CRITIC	AL NO NON-CRITICAL					Page	2.06	1.			

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