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

			T <u>-: .</u>				(January Norman)	I Park			
Na C	me of facility * /ノープ ニープ	200		eckone l'FSO □ RFE			License Number	Date (7) (7) (7)			
	KG10 7	one 805		d. a 01 duy							
Ac	dress	of my many	City/St	ty/State/Zip Code							
B	105 36	10-51	(91	procevile OH 13551							
Lic	ense holder		Inspec	tion	Time	Trave	el Tim <del>e</del>	Category/Descriptive			
	PRNGIA	SILETO LLC	6	0	)	/	$\wedge$	C 3 5			
Ty	pe of Inspection (chec		1,17	1.,			ollow up date (if required)	Water sample date/result			
~		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Rev	iew	☐ Follow up	>		(if required)			
쁘	Foodborne   30 Day	☐ Complaint ☐ Pre-I censing ☐ Consultation			<u> </u>						
	and the state of the component enemies erisk factions and exhibit effect that the interview in the state of the										
M	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		25115222 (time/temperature/Controlled to) Safety (£666) (t£8 (600))							
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd	23	□ N □ OU	Ť	Proper date marking and d				
		performs duties			□N/A □ N/C	$\rightarrow$					
2	□IM □ OUT □ N/A	Certified Food Protection Manager		24	□N/A □ N/C	rol: procedures & records					
		Management, food employees and conditional employee					Consumer Advisor				
3	AND TUOD NIEL	knowledge, responsibilities and reporting	t I	<u> 25</u>	□IN □ OU	T.					
4	AVA TUOU [N/A	Proper use of restriction and exclusion		<u>~~~~</u>	☑N/A		Consumer advisory provided for raw or undercooked for				
5	AN □ TUO□ NI⊡	Procedures for responding to vomiting and diarrheal ever	nts Servers				Highly Susceptible Pop	liations .			
6	O/N O TUO NIC	Proper eating, tasting, drinking, or tobacco use		26	□N/A □N/A	T ]	Pasteurized foods used; pr	chibited foods not offered			
7	Дай □о∪т□и/о	No discharge from eyes, nose, and mouth			<del>(</del>		Chemical				
	Service P	eventine Centemination pythänder				т					
8	סאים אום ואום ואום	Hands dean and properly washed		27	⊠N√A		Food additives: approved a	ind properly used			
				20.	□\N. □ O∩.	т	Toylo substances property identified stand				
9	□IN □ OUT □N/A □·N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□N/A		Toxic substances properly identified, stored, used				
						Çq	njo mance avljik Approved	RIOCEDURE ENVIRONMENT			
10	ZIN □OUT □N/A	Adequate handwashing facilities supplied & accessible	) -909356	29	DIN DOU'	Т	Compliance with Reduced (				
11	☑ÍN □OUT	Food obtained from approved source			DIN DOU	_ +	specialized processes, and	nacer plan			
	DIN DOUT			30	DIN/A II N/O	;	Special Requirements: Fres	h Juice Production			
12	ON/A ON/O	Food received at proper temperature	<u> </u>	 31	□IN □OU	Т	Special Requirements: Heat Treatment Dispensing Freez				
13	DIN □OUT	Food in good condition, safe, and unadulterated	<b></b>		D.N/A D N/O			Trouble Biopolicity (1002015			
14	DIM DOUT	Required records available: shellstock tags, parasite destruction			□N □ OU" □N/A □ N/O		Special Requirements: Cust	om Processing			
		Protection from Confemiliation 1.2 25 12 12 12			DIN DOU	-	0-115 1 -				
15	DIN □ OUT	Food separated and protected			□N/A □ N/O		Special Requirements: Bulk	Water Machine Criteria			
,5	□N/A □N/O	1 000 saparateu and proteoteu	[		רנסם אום	т	Special Requirements: Acidi	fied White Rice Preparation			
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized			O/N  A/N,		Criteria	The state of the s			
17	DIN DOUT	Proper disposition of returned, previously served,		^=		<del>,  </del>					
Seese	-	reconditioned, and unsafe food		35	₽N/A		Critical Control Point Inspec	tion			
		ralure (controlled to Sarety (1000; (108 (600))		36		T	Process Review				
18	□IN □ OUT □N/A □-N/O	Proper cooking time and temperatures		-	□N/A			····			
$\dashv$	DIN D OUT		<b></b>    :	37	ĎÑ\ <del>v</del> . □ίν □ ο∩μ	Τ	Variance				
19	DN/A DJ., N/O	Proper reheating procedures for hot holding			And a						
20	□IN □ OUT	Proper cooling time and termorehis-	<del> </del>	_							
20	DN/A D-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 foodborne illness.							
21	DIN DOUT	Proper hot holding temperatures									
	□N/A □ N/O			Pu	blic health i	interv	erventions are control measures to prevent foo				
22	DIN - OUT -N/A	Proper cold holding temperatures		illness or injury.							

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

## State of Ohio

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				× 12 2 2							<del>/</del>	- 1		
					GOOD RETAIL		· · · · · · · · · · · · · · · · · · ·							
	ande .				preventative measures to control the intro									
IVI	ark i	uesignated compl			, OUT, N/O, N/A) for each numbered item; I I and Water	N=IN C	ompliance OUT=		water to the second of the second	And the second s	applica	able		
38		IN ☐ OUT ☐N/Á		1	ized eggs used where required	54	-ETN □ OUT	F	sils, Equipment a ood and nonfood esigned, construc	-contact surfaces cleana	ble, pro	perly		
39	Ø	ÍN □OUT □N/A		Waler a	and ice from approved source	1				ties: Installed, maintained	ueod	toet		
30	Fò			od Temperature Control			Strips				, uscu,			
40	OUT LINA LINA			Proper cooling methods used; adequate equipment for temperature control			56   ☑¹N □ OUT   Nonfood-contact surfaces clean   Physical Facilities							
41	□ IN □ OUT □N/AÆÍ N/O		⊡´N/O	Plant food properly cooked for hot holding		57	57 1 N OUT ON/A		Hot and cold water available; adequate pressure					
42			⊡′N⁄O	Approved thawing methods used			Drly □ont	P	Plumbing installed; proper backflow devices					
43	MIND OUT DN/A			Thermometers provided and accurate			□N/A□N/O							
			000	Food Identification			OUT C			reste water properly disposed				
44	I4 ØN'□ OUT			Food pr	operly labeled; original container	60	<del>/                                    </del>			erly constructed, supplied,				
				fion of Food Contamination Insects, rodents, and animals not present/outer			<u>                                     </u>			perly disposed; facilities m				
45	D N □ OUT			openings protected		62			hysical facilities in: uldoor dining areas	slalled, maintained, and cl	ean; do	gs in		
46	<b>⊿</b> ΛN□ OUT			Contamination prevented during food preparation, storage & display		63	TUO UT	·	deguate ventilation	and lighting; designated	0,000 1			
47	_	Ñ □ OUT □N/A IN □ TUO □ N/AJ	PľN/O		el cleanliness cloths: properly used and stored	64		<del></del>	xisting Equipment a		a 1823 U			
49		IN □ OUT ☑NÍA [		· · · · · · · · · · · · · · · · · · ·	fruits and vegetables			317/A   C.	Administrat	or comment of the following the Property of the	3 W. 1983	San A 1881		
			P	roper Us	e of Utensils	MEA	0 (	<u> </u>	Mullimilativa		<u> </u>	850246		
50	□ IN □ OUT □N/A ☑ N/O In-use utensils: properly stored				65		ĴŃ/A   91	01:3-4 OAC						
51	Ø1N □ OUT □N/A			Utensils, handled	, equipment and linens: properly stored, dried,	66	DAIN - OUT C	]N/A 3	701-21 OAC					
52	-☑TÎN ☐ OUT ☐N/A Single-use/single-service articles; properly stored, used								<u> </u>					
53	다. 한참	IN □ OUT □N/A [	J-N70	Slash-re	sistant, cloth, and latex glove use		Pro trada from the land and an experience of the control of the	mārau Erikara		and the second s				
					Observations and C	orre	ective Actio	ns						
lten	No	. Code Section	Priori	ty Level	Comment	ecieu	on-ske dunng inst	<del>xe</del> cuon∵ F	k=repear)yiolation		cos	R		
					The same of the sa	<u> </u>	** William		11 -	J				
					Salistaclary 6		1 16	M.	01 _	nspection				
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Por	on i	in Charge		<del>- []</del>					Date:					
1 Sign 360 Nove 8/20/29											,			
Environmental Health Specialist  Licensor:														
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of														

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