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

Na	me of facility			Check one □\FSO □ RFE			License Number		Date		
	SMITS Y	SUCKEJE KEET ALDINE	Πή	50	□ RFE) · /	10-11-24			
Ad	ldress	v į	City/s	City/State/Zlp Code							
	- 34 - 0	U		$\mathcal{K}(\mathcal{M})$	()	114. OH 45390					
License holder				Inspection Tin		Tra	vel Time	Сε	tegory/Descriptive		
TOXERO SMUD					<u></u>		$ S^{C} $		C 3)		
Ту	pe of Inspection (chec						Follow up date (if required	d)	Water sample date/result		
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Re	eview	/ 🗆 Follow	up			(if required)		
屵	Foodborne LI 30 Day	□ Complaint □ Pre-licensing □ Consultation							<u>. </u>		
	EOODBORNE ILLENESS RISK FACTIORS AND PUBLIC HEASTH INTERVENTIONS										
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								
		ac As Supevision as a second second				ne/Ter	nperature Controlled for Sa	for	/ Food (TGS food)		
1	DIN DOUT DNA	Person in charge present, demonstrates knowledge, a performs duties	nd	23			Proper date marking and disposition				
2	ÚIN □OUT □N/A	the fraction is a second of the Control of the Cont	en en en en	24,	24 ON OUT Time as a public health control: procedures & re						
		Employee Health					Consumer Xdy(sory):				
3	OUT ON/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	75,	25	□IN □ (□N/A	DUT	Consumer advisory provided for raw or undercooked foods				
5	OIN OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts		COLUMN INCOME						
		Gőőű Hygleriő Pragices				DUT	Pasteurized foods used; ¡				
6		Proper eating, tasting, drinking, or tobacco use		26	□N/A	West Per	The state of the s		instead foods flot officined		
7		No discharge from eyes, nose, and mouth eventing contamination by Hands			L		Chemical 3	201			
8	□N □ OUT □ N/O		200000140	27	□IN □ C □N/A	JU-I	Food additives: approved and properly used				
9	□ÍN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or apparternate method properly followed		28			Toxic substances properly identified, stored, used				
	Maria Bara						ionformance, Wilir Approve	3122 01	<u> ಜನ್ಯಾಗ್ ಇಲ್ಲ ಕ್ರಮದಲ್ಲಿ ಕಾರ್ಟ್ ಬ್ಯಾಂಕ್ ಪ್ರಕರ್ಣಿಕ ಪ್ರಕರ್ಣಕ್ಕೆ ಪ್ರಕರ್ತಿಗೆ ಪ್ರಕರ್ತಿಗೆ ಪ್ರಕರ್ತಿಗೆ ಪ್ರಕರ್ತಿಗೆ ಪ್ರಕರ</u>		
10	ŬN □OUT □N/A	Adequate handwashing facilities supplied & accessible		29	DIN DO	DUT	Compliance with Reduced specialized processes, ar				
11	,⊡N □OUT	Food obtained from approved source	ARCTON	30		DUT					
12	□IN □OUT □N/A □N/O	Food received at proper temperature		DIN DOUT			Special Requirements: Fresh Juice Production				
13	DIN DOUT	Food in good condition, safe, and unadulterated		31		(/O	Special Requirements: Heat Treatment Dispensing Freezer				
14	□IN □OUT .□N/A □N/O	Required records available; shellstock tags, parasite destruction		32			Special Requirements: Cu	stor	m Processing		
		Protection from Contamination F		33			Special Requirements: Bu	lk V	Vater Machine Criteria		
15,	□N □OUT □N/A □N/O	Food separated and protected		-			Special Requirements: Aci				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34.	DIN DO		Criteria		ed value into rieparation		
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □C ⊡N/A	UT	Critical Control Point Inspe	ectic	on		
	**************************************	rature (controlled for sufery, Food (resulted)		36	ם אום	DUT	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			.⊡N/A □IN □C	DUT					
19	DIN DOUT	Proper reheating procedures for hot holding		37	□N □ C □N/A		Variance	••			
20	.⊒IN □ OUT □N/A □ 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	DNA D N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne							
22	,⊡N/A□ TUO (□ NÌ⊡,	Proper cold holding temperatures		illness or injury.							

State of Ohio Food Inspection Report

Man	Authority: Chapters 3717 and 3715 Onio Revised Code											
Name of Facility SYYN-775 2) X RC-JQ, PRC (+							MVQ.		of Inspection	Date (<u>)</u> 2 /	- 25	/
V .												
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. Safe Food, and Water Utensils, Equipment and Vending										ble		
1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -						Food and portood contact purfaces elements as						
38	☑ IN ☐ OUT ☐ N/A ☐ N/O Pasteu		Pasteur	urized eggs used where required		Ü IN 🗆 OUT		designed, constructed, and used				
39	programme to the contraction of			and a supply of the second	nd ice from approved source erature Control	55	би пост	⊐N/A	Warewashing facilities: install strips	ed, mainlained,	used;	lest
40	611		□ N/O		cooling methods used; adequate equipment erature control	56	DIN DOUT		Nonfood-contact surfaces cle	an	3,444S	, 8 n. j. i
41	ÓK	N	□ N/O	·	od properly cooked for hot holding	57	ס דטס 🗖 או 🗖	⊐N/A	Hot and cold water available	adequate pre	ssure	<u> </u>
42	ı II	N OUT ON/A I	□ N/O	Approve	d thawing methods used	58	-⊡ IN □OUT		Plumbing installed; proper ba	ackflow device:	 B	
43	- 🗆 II	N 🗀 OUT 🗀N/A			meters provided and accurate		□N/A □ N/O					
				Food Id	entification	59	רֹבוֹווּא ם סטד כ	⊐N/A	Sewage and waste water prop-	erly disposed		
44	II	N □ OUT		Food pr	operly labeled; original container	60	ØIN □ OUT □	⊐N/A	Tollet facilities: properly constru	ucted, supplied,	cleane	d
			Preven	tion of F	ood Contamination	61		⊒N/A	Garbage/refuse properly dispos	ed; facilitles ma	intaine	d
45				opening:	rodents, and animals not present/outer s protected	62	JUN DOUT		Physical facilities installed, mai outdoor dining areas	intained, and cle	ean; dog	gs in
46	<u> </u>	storage			ination prevented during food preparation, & display	63			Adequate ventilation and lightli	nd: designated a	areas u	sed
47	/	N	T N/O		I cleanliness					-		
48	-	N DOT DN/A (cloths; properly used and stored	64	Пи поит	LIN/A	Existing Equipment and Facilitie	s		
49		V II OOT LIMA (New York Control	And the same of the same of	g fruits and vegetables e of Utensils				Administrative			
50 ×	۱۱۵	N □ OUT □N/A [Tarian Barrelland	resident also phoses the	tensils: properly stored	65		⊒N/A	901:3-4 OAC			
51				Utensils handled	, equipment and finens: properly stored, dried,	66		JN/A	3701-21 OAC			
52	☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used											
53	ΔI	☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use										
	7				Observations and C							
		0.4.0.4	1 5	™Mark */Σ tv Level	("In appropriate box for COS and Rt COS soft	ecléd.	omsité duting ins	pection	R≓iepeat violation:			
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	Environmental Health Specialisty											

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page / of <