State of Ohio

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

				check one			License Number		Date	
-7	1400 Way # 0(050) -				□,RFE		13(6)3		11134 24	
A	ddress	City/S	y/State/Zip Code /					6/1		
1350 SUDDICER START CORRELLO CHUSSEL									1	
1 200							vel Time Ca		// tegory/Descriptive	
20 1 ms				lago l'i		''"	10	0.	Toggi Wipescriptive	
Type of Inspection (check all that apply)						-	Follow up date (if require	d)	Water sample date/result	
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R					□ Follow u	p	t and the same in todate	~,	(if required)	
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation								
Mark designated compliance status (IN, OUT, NO, NIA) for each purple and the IN, OUT, NIA, for each purple and IN, OUT, NIA, for each purple and the IN, OUT, NIA, IN, OUT, NI										
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 Supervision					Compliance Status					
			Time/Temperature Controlled (of Safety Food (TCS Toba))							
1	DIN DOUT DN/A	penorms duties	nd	23.	DIN DOU		Preper date marking and	l disp	position	
2	□IN □OUT □ N/A	Certifled Food Protection Manager Employee Health		24	DIN DOU		Time as a public health co	ontro	: procedures & records	
^		Management, food employees and conditional employee	s:				Consumer Advi	οv		
3	DIN COUT CIN/A	knowledge, responsibilities and reporting		25	25 N/A Consumer advisory provided for raw or undercookee				for raw or undercooked foods	
<u>4</u> 5	N/A DUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diamheal even	ts	DIVA			Highly Susceptible Populations			
		Coodu Hygienici Provices		26	□IN □ QU □N/A	JŢ	Pasteurized foods used;			
6 7	DIN DOUT DIN/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		20	LIN/A		 			
	A TO WAR THE WAY HE WAS AN ARREST OF THE PARTY.	leventing Contamination by Hands		SPEEKS AND		17		Sec.		
8	DIN □ OUT □ N/O	Hands clean and properly washed			□IN □OU □N/A	,,	Food additives: approved	and	f properly used	
9	DIN DOUT.	No bare hand contact with ready-to-eat foods or approx afternate method properly followed	∕ed		□IN □ OU □N/A	a company	Toxic substances properly identified, stored, used			
10	- DIN OUT DN/A	Adequate handwashing facilities supplied & accessible				2-10 RA	onformance with Approv	ALWAYS S		
		Approved Source		29	□IN □OU ⊡.N/A	<i>,</i> 1	Compliance with Reduce specialized processes, a	đ Ox nd H	ygen Packaging, other ACCP plan	
11	,⊏IO□ III□,	Food obtained from approved source	20-2002	30	□IN □OU	IT				
12	□IN □OUT □N/A □N/O	Food received at proper temperature					Special Requirements: Fr			
13	□IN □OUT	Food in good condition, safe, and unadulterated			DN/A D'N/C		Special Requirements: He	eat T	reatment Dispensing Freezers	
14	□IN □OUT .□N/A □N/O	Required records available: shellstock tags, parasite destruction			ÖIN □OU □ÑA □N/C		Special Requirements: Cu	ıston	n Processing	
		Protection drain containing for \$2.27.27			DIN DOU		Special Requirements: Bu	all the	otos Moshin - O-Y	
15	ZIN □OUT	Food seperated and protected		_	□N/A □ N/C				<u></u>	
16	~□IN □OUT □N/A□N/O	Food-contact surfaces: cleaned and sanitized		34	ĎNV □N∕Q □IN □OΩ	7T O	Special Requirements: Ad Criteria	idifje	d White Rice Preparation	
17	,□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OU □N/A	Т	Critical Control Point Inspe	ectio	n	
	: Line/Tempe	anurationirelle (slov salety) (secon (resulted)) secon		26	□IN □OU	Т	Description of the second of t			
18	.□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		4	□ N/A 		Process Review			
19	ÜIN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	 	37_	□IN □ OU □N/A	ار 	Variance			
20	⊡ÍN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						
21	ÓN □ 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 illness or injury.						
22	OUT ON/A	Proper cold holding temperatures								

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

State of Ohio

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Name of Facility Type of Inspection $\sqrt{1} \cdot \sqrt{1} \cdot \left(\frac{1}{2} \cdot \frac{1}{2}$ 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 Utenalls, Equipment and Vending Safe Food and Water Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required DIN DOUT designed, constructed, and used 39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ☑ IN ☐ OUT ☐ N/A Food Temperature Control ☑ IN ☐ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 40 ☐ IN ☐ OUT ☐N/A ☐ N/O for temperature control Physical Facilities 41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding IN OUT MA Hot and cold water available; adequate pressure 42 Approved thawing methods used □ IN □OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 □.IN □ OUT □N/A Thermometers provided and accurate ☐ IN ☐ OUT ☐N/A Food Identification Sewage and waste water properly disposed ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned TUO 🗆 NI 🗂 Food properly labeled; original container 44 L IN E OUT IN/A Prevention of Food Contamination 61 Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer TUO 🗆 NI 🗀 : Physical facilities installed, maintained, and clean; dogs in 45 □ IN □ OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 ☑ IN □ OUT storage & display 63 ☑ IN ☐ OUT Adequate ventilation and lighting; designated areas used 47 ☑ IN □ OUT □ N/A Personal cleanliness ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored □ IN □ OUT □N/A Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils I OUT □N/A 901:3-4 OAC 50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored Utensils, equipment and linens; properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A ☐ IN ☐ OUT ☐N/A 3701-21 OAC handled ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used ON BAND TUO NI DI Stash-resistant, cloth, and latex glove use Observations and Corrective Actions **Code Section** 心 П Person In Charge Environmental Health Spęcjálist Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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