State of Ohio

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

1				eck one			License Number		Date		
Ľ	ST Marvi Julion						[77.33]		9/30/24		
Ã	Address				State/Zip Code						
-	38 W 3 51 16					2000 UN OH 45331					
Li	License holder Inspe					Trav	/el Time	Cate	egory/Descriptive		
Re John R Web. 70				3	12			ہ ا	110 15		
Type of Inspection (check all that apply)				-	()	_!	Follow up date (if required	<u> </u>	Water sample date/result		
₽.	_☑*Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R						of maio (n lodgelor		(if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation								\bot			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
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						
supérvision					Time/Temperature Controlled for Safety (Food (TCS food)						
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23		UT	Proper date marking and disposition				
2	□IN □ OUT,□1N/A	-	2220 SON	24	DIN DO		Time as a public health cor	ntrol:	procedures & records		
	Ī	Emoloyse Health (25)			DN/A □ N	I/O					
3	□IN □OUT ☑ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	÷s;			NIT	Consum a r Advisi	31 X =			
4	DOUT DN/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provid	ded fo	or raw or undercooked foods		
5	IZIN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	24			Highly Susceptible Po	owat	lons Court and the		
	O/N D TUO D NID	CoolkHygienic Practices Proper eating, tasting, drinking, or tobacco use		26	IIIN □O	UT	Pasteurized foods used; p	prohib	ited foods not offered		
7	 	No discharge from eyes, nose, and mouth	\dashv								
	THE REPORT OF THE PARTY OF THE	reventing Contemination by Harids		35 A Y	N O	ilit					
8	□IN □ OUT□ N/O	Hands clean and property washed		27	DN/A		Food additives: approved	and _l	properly used		
9	□IN □ OUT □N/A □,N/O	No bare hand contact with ready-to-eat foods or approved		28		UT	Toxic substances properly identified, stored, used				
		alternate method properly followed				ė,	onformance With Approve	d Pr	ocedures;		
10	DIN OUT NA	Adequate handwashing facilities supplied & accessible	everes:	29	OIN O	UT	Compliance with Reduced				
11	.⊡íÑ □OUT	Approved Source Food obtained from approved source	2226	-	□.N/A □.IN □.O		specialized processes, an	u na	CCP pian		
	DIN DOUT			30	N D VA		Special Requirements: Fre	sh Ju	ice Production		
12	□N/A □N/O	Food received at proper temperature		31	DIN DO						
13	.⊟IN □OUT	Food in good condition, safe, and unadulterated		-			, ,				
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction Protection: from Contamination:	E TOUR	32		10	Special Requirements: Cur	stom	Processing		
	.⊒iN □OUT	*	eneri P	33	OIN □O N □ N/A □ N		Special Requirements: Bui	k Wa	ter Machine Criteria		
15	□N/A □N/Q ··	Food separated and protected		\vdash	DIN DO		Charles Descripements Asi	المادة ما	Milita Dias Duanastia		
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DWA DW	/0	Special Requirements: Act Criteria	uneu	willie Rice Preparation		
17	□NN- □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □O □.N/A	UT	Critical Control Point Inspe	clion			
		rature Controlled for Safety-Food (TCS 166d))		36	□и □о	UT	Process Review				
18	□IN □ OUT □N/A □-N/O	Proper cooking time and temperatures		-	ØN/A						
19	□IN □ OUT □N/A ☑ N/O	Proper reheating procedures for hot holding		37	O N D O	U T	Variance				
20	□IN □ OUT □N/A □-N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	OVT OVT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	OUT IN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection land and 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 Food and nonfood-contact surfaces cleanable, properly □IN □ OUT ☑N/A □ N/O 38 Pasteurized eggs used where required 54 DAN □ OUT designed, constructed, and used ,⊿¶Ñ □OUT □N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 DAN DOT NA Food Temperature Control strips 56 □ IN □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 40 □ IN □ OUT □N/A ☑″Ñ/O for temperature control Physical Facilities □ IN □ OUT □N/A □ N/O 41 Plant food properly cooked for hot holding ☑*IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure □ IN □ OUT □N/A □·Ñ/O 42 Approved thawing methods used DIN DOUT Plumbing installed; proper backflow devices □N/A □ N/O ☑·IN □ OUT □N/A Thermometers provided and accurate 43 59 □MÑ □ OUT □N/A Food Identification Sewage and waste water properly disposed 60 D'IN □ OUT □N/A LIN I OUT Food properly labeled; original container Toilet facililles: properly constructed, supplied, cleaned 61 ☑-IN ☐ OUT ☐N/A Prevention of Food Contamination: Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer _D/IN D OUT 45 DIN DIOUT 62 Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation. ☑ d\ □ OUT 46 storage & display 63 TUO IN IT Adequate ventilation and lighting; designated areas used 47 IN COUT DAM/A Personal cleanliness 48 ☐ IN ☐ OUT ☐N/A ☐·N/O Wiping cloths: properly used and stored DJN DOT DNA Existing Equipment and Facilities 49 ☐ IN ☐ OUT ☐N/A ☐ N/O Washing fruits and vegetables Administrative Proper Use of Utensils IN OUT ON/A' NO 65 □ IN □ OUT □N/A 901:3-4 OAC 50 In-use utensils: properly stored Utensils, equipment and Ilnens; properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A A\N□ TUO □ "NI-⊡. 3701-21 OAC 52 □ IN □ OUT □ N/A Single-use/single-service articles: properly stored, used 53 ☐ IN ☐ OUT ☐N/A ☐ N/Ø Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for inspection R≒repeat violation Priority Level Comment Code Section COS R П П П Person in Charge Environmental Health Specialist Licensor:

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

NC= NON-CRITICAL

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