State of Ohio

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

[Ñ	lame of facility		Che	ck on	e		License Number		Date		
1	SUK SHO	4-1012 house	/ © `I	FSO	□ RFË		1 360		10 K	1.24	
					ity/State/Zin Code						
	AVI(Q)	5 ¹¹ 51	republic out us33/								
L	icense holder				n Time		vel Time		Category/Des		
	SOME OF	a rail hove us		$\int_{C} f$	Cs .			`	/ / /	. \ . \	
T	ype of Inspection (che			<u>Ci</u>			Follow up date (if r	equired)	Wigter com	ple date/result	
	l'Standard □ Critica L'Ecodhorne □ 30 Des	l Control Point (FSO) □ Process Review (RFE) □ Varli / □ Complaint □ Pre-licensing □ Consultation	ance R	Review	/ □ Follow u	Р		oquii cu,	(if required		
-	TOURSONIC EL SO DA	Decomplaint DiFie-licensing DiConsultation									
		FOODBORNE ILLENESS RISK FACTO	RS A	AND	PUBLIC H	EAL	TH INTERVEN	TIONS			
I	lark designated comp	llance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	N=In ∢	compliance C	OUT=	not in compliance I	V/O =not	observed N //	\=not applicable	
Seeting	o de Vido por Maria de Maria de Companso	Compliance Status		Compliance Status							
		Supervision			7 Time	/Ten	perature Controlled	for Safe	ty: Food (TC\$	lood) → 🕾 -	
1	/DIN DOUT DN/	performs duties	nd	23	DN/A DN/C		Proper date marking	ng and di	sposition		
2	DOUT DOUT	Certifled Food Protection Manager		24	DN/A DN/		Time as a public he	alth contr	ol: procedures	& records	
3	√ÓIN □OUT □ N/A	Management, food employees and conditional employee	s;				Consumer				
		knowledge, responsibilities and reporting		25		T	Consumer advisory			doreselved for d	
<u>4</u> 5	DIN DOUT DNA		nts		□N/A		Aighly Susceptit				
		as Good Hygienics Practices		Serve a	טסם אום	V 2000 11 11 11 11 11 11 11 11 11 11 11 11				The state of the s	
6 7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	☑N/A	edietie-	Pasteurized foods			not offered	
		Peventing Contamination by Hands		200	Lu Fou	(1843 <u>9)</u>	Chen	ilca(
8	□IN □ OUT □ N/C			27	□IN □ OU □N/A		Food additives: app	proved an	nd properly use	ed	
9	OUT OUT ONA ONA	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	⊡NA □NA	Ţ	Toxic substances pr	operly ide	ontified, stored,	used	
10	DIN DOUT DN/A	Adoquato hashurshing facility					nformance with A	proveda	Procedures -		
		Adequate handwashing facilities supplied & accessible	0.34	129	IDIN DOU' IDIN/A	T	Compliance with Respectalized process	educed O	xygen Packagi HACCP, olan	ng, other	
11	·	Food obtained from approved source	32303090	—	DIN DOO.	T					
12	I □IN □ OUT □N/A ☑ N/O	Food received at proper temperature			□N/A □ N/O		Special Requiremen	its: Fresh	Juice Producti	on	
13	TUOUT DOUT	Food in good condition, safe, and unadulterated		31	□IN □OU1 □N/A □N/O	Γ }	Special Requiremen	its: Heat 1	Freatment Disp	ensing Freezers	
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	_		□IN □OU1 □N/A □N/O		Special Requiremen	its: Custo	m Processing		
		Protection from Contamination		29	DIN DOUT	Г	Special Desides				
15	□IN □OUT □N/A□N/O	Food separated and protected			IN/A IN/O		Special Requiremen			 	
16	ONA DN/O	Food-contact surfaces: cleaned and sanitized			DIN DOUT DN/A DN/O		Special Requirement Criteria	ts: Acidifi	ed White Rice i	Preparation	
17·	′ÜIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			DIN DOU? ÓN/A	٢	Critical Control Point	inspectio	วก	···	
		ature controlled for Safety, Food (TGS food) 🕻 🔧		36	TUO [] NIC	-	Process Beuleus				
18	AĞIN 🗆 OUT On/A 🗀 N/O	Proper cooking time and temperatures	Ì		IN/A	. "	Process Review		- 	 	
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			DIN DOUT		Variance		<u> </u>		
20	□IN □ OUT '□N/A □ N/O	Proper cooling time and temperatures	-	Risk factors are food preparation practices and employee behaviors							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	□IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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

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Nar	me of Facility	Co. 100 100 100 100 100 100 100 100 100 10	Type of Inspection / Date
L	Craft	2 Shigh Aga Mouse	Type of Inspection Date
eer :		GOOD RET	AIL PRACTICES
[Good Retail Prac	ctices are preventative measures to control the	introduction of nathogens, chemicals, and physical chieve interior
Ma	ark designated compliance	status (IN, OUT, N/O, N/A) for each numbered ite	em: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable
38		Sale Food and water	Utensils, Equipment and Vending
	'		54 □ JN □ OUT Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used
39		Water and ice from approved source	55 2 IN D OUT DN/A Warewashing facilities: installed, maintained, used; test
40		I Brown - March - Marc	strips
40	OUT ON/A ON/C	for temperature control	Physical Facilities
41	☑ IN ☐ OUT ☐N/A ☐ N/C	Plant food properly cooked for hot holding	57 □ IN □ OUT □N/A Hot and cold water available; adequate pressure
42	D'IN O OUT ON/A O N/O	Approved thawing methods used	58 IN DOUT Plumbing Installed; proper backflow devices
43	□/IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O
		Food Identification	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed
44	☑ IN □ OUT	Food properly labeled; original container	60 IN OUT IN/A Tollet facilities: properly constructed, supplied, cleaned
	Preve	ntion of Food Contamination	61 DIN DOUT NA Garbage/refuse properly disposed; facilities maintained
45	√⊡Î IN □ OUT	Insects, rodents, and animals not present/outer	62 IN I OUT Physical facilities installed, maintained, and clean; dogs in
46		cpenings protected Contamination prevented during food preparation,	Outdoor dining areas
	D IN D OUT DN/A	storage & display	
		Personal cleanliness Wiping cloths: properly used and stored	3.1.3.1.3.1.3.1.3.1.3.1.3.1.3.1.3.1.3.1
	□ IN □ OUT □N/A □ N/O	B water bloken's mean and protect	64 D IN DOUT DN/A Existing Equipment and Facilities
		Proper Use of Utensils	Administrative
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	65 I IN I OUT IN/A 901:3-4 OAC
51	☑¹N □ OUT □N/A	Utensils, equipment and linens: properly stored, dried handled	d, 66 CJ IN D OUT DN/A 3701-21 OAC
52	□ N/A □ OUT □ N/A	Single-use/single-service articles: properly stored, use	
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	
		Observations and	l Gorrective Actions
Item		ny Lever Comment	corrected on-site during inspection : R≅repeat violation cos R
<u> 1949</u>	2 USAR A	ic overca con	MERCHER CHERRY OF
11.	Z	I Late Company	
(A.)		1 Weller BIZE	1 C. PVS NOCUE COUNCIL
			<u> </u>
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Perso	on in Charge	1 ///	
	fire	ha fille	Date: 9-10-24
Enviro	onmental Health Specialist		Licensor:
		Ct A	

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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