## State of Ohio

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

Na	me of facility	( 100 )	Check				License Number	Date				
1	N 1/100 ) NO	Twork DBA The Duris P. 12. Broadway ST	Jad7FS	Preso $\square$ RFE $222$ $2/31/2$								
Ác	ldress		City/St	City/State/Zip Code								
1	(1) 5	Bruad way ST	6	Correct to DH 45331								
Lic	cense holder		Inspec	nspection Time T			vel Time	ीर्ट	ategory/Descriptive			
	Mille not		li	(	were-		175		138			
<del>  _</del>	pe of Inspection (chec	W/OF (	-1	)		┷	Follow up date (if require	rod)	Water sample date/result			
		Control Point (FSO) □ Process Review (RFE) □ Varia	ince Rev	/iew	☐ Follow u	p	ronow up date (n requi	cuj	(If required)			
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							<u> </u>			
FOODBORNE LUNESS RISK PACTORS AND RUBUC HEALTH INTERVENTIONS												
IV.	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											
Washing		Compliance Status	GITANE S	Compliance Status								
		Supervision					i emperature Controlleg (dictately / Foods/ICS (dod)).					
1	AND TUOD NIE.	performs duties	nd	23 N/A OUT Proper date marking and disposition								
2 3395	□ÎN □ OUT □ N/A		AND COME	24		ol: procedures & records						
33 <u>8</u>		Employee Health  Management, food employees and conditional employee										
3	.⊠N □OUT □ N/A	knowledge, responsibilities and reporting	İli		□IN □ OL	<i>seco</i> n. JT	Compunity Adv					
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	DN/A		Consumer advisory pro	oolided	for raw or undercooked foods			
5	DIN DOUT DIN/A	raini kiriki kan maning ito kan ilikuwan manini kirika maliki kirika kata kirika kan kirika manan manan manan m					E Highly Susceptible i	Robu	allone 2000 and a second			
<b>3</b>		Good-Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	□N/A	Л	Pasteurized foods used	d; pro	hibited foods not offered			
7	DIN DOUT DNO		$\dashv$				Chemica					
	4.1.200	reventing Contamination by Hands			□IN □ OL	JT						
8	.enN □ out □ N/o	Hands clean and properly washed		27	□N/A		Food additives: approv	ed ar	nd properly used			
9		No bare hand contact with ready-to-eat foods or approved alternate method properly followed			□IN □ OU □N/A	e angle	Toxic substances properly identified, stored, used					
ļ						200	onformance with Apolo	THE REAL PROPERTY.				
10	DIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	LOIN □OU LEIN/A	JΤ	Compliance with Reduction specialized processes,		xygen Packaging, other HACCP Inlan			
11	.⊠IN □OUT	Food obtained from approved source	100	30	DIN DOL	JT		-				
12	□IN □OUT	Food received at proper temperature			ØN/A □ N/0		Special Requirements: Fresh Juice Production					
13	□N/A,⊡N/Ô .⊡N □OUT	Food in good condition, safe, and unadulterated			□IN □ OU I®N/A □ N/S		Special Requirements:	Heat '	Treatment Dispensing Freezers			
		Required records available: shellstock tags, parasite			DIN DOL	JT	Canalal Decel					
14	JEIÑA □N/O	destruction		32	.□N/A □ N/0	0	Special Requirements:	-usto	rn Processing			
		Protection from Contamination : 3 2 4 4		33	□IN □OU ☑1N/A □ N/O		Special Requirements:	Bulk \	Vater Machine Criteria			
15	.⊒ ŧN″ □OUT □ N/A □ N/O	Food separated and protected	}	_	<u> </u>							
16	DIÑ □OUT □N/A□N/O	Food-contact surfaces: cleaned and sentitized		34	JOIN DOL N/N D N/N D.	Л О	Special Requirements: . Criteria	Acidifi	ied White Rice Preparation			
17	,EIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	D'N\∀Y D'N □ O'	Л	Critical Control Point Inc	specti	on			
	e ellmetempe	rature Controlled to Bately Food (TCS food)		36	□ім □о∪	JT	Process Review					
18	□IN □ OUT □N/A □.≁N/O	Proper cooking time and temperatures			☑N/A		LIOCESS IZEAIEM					
19	□IN □ OUT □N/A,⊡~N/O	Proper reheating procedures for hot holding		37	□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	□IN □ OUT □N/A □·N/O	Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne								
22	DIN □ OUT □ N/A	Proper cold holding temperatures		illness or injury.								

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Nan	ne of	Facility ///	1.7		BAA CLO A S A.			150	of Inspection	Date	1 2.		
11	II	10K) / WI	1.10	Groot	DBA She Cours Priz	76		) !	a redused	2/3/	j. 4		
(T. 190)	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 Foo	and Water	7.450 7.450 7.450		Ute	ensils, Equipment and Vend	Ing			
38	ات	□ IN □ OUT ☑N/A □ N/O I		Pasteur	ized eggs used where required	54			Food and nonfood-contact surfaces cleanable, prope designed, constructed, and used				
39 ☑ ÍN ☐ OUT ☐ N/A				A	nd Ice from approved source	56	DIN DOUTE	1Ν/Δ	Warewashing facilities: insta	lled, maintained,	used;	test	
Fac			Foo	<u> </u>	erature Control			110,71	strips  Nonfood-contact surfaces of	000			
40	ים	N 🗆 OUT 🗆 N/A	Ď N⁄O		cooling methods used; adequate equipment erature control	100			Physical Facilities	oan	17 UN (20 4 \ 4 \ 4 (4)		
41	_	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	od properly cocked for hot holding	57:	IN OUT ON/A		Hot and cold water available	e; adequate pre	ssure		
42	IN I OUT IN/A I N/O App		Approve	ed thawing methods used	58	B TÉÎN □OUT		Plumbing installed; proper i	ackflow devices	3			
43	3 ☑ ÎN ☐ OUT ☐N/A TI			Thermo	meters provided and accurate		□N/A □ N/O						
	d 030 / (1070 / (1070 /			Food Id	entification	-		-					
44	.01	N 🗆 OUT	<del> </del>	Food pr	operly labeled; original container		.□ IN □ OUT □		Toilet facilities: properly const				
		na na manana na mana Manana na manana na m	Preven	1.0000000000000000000000000000000000000	ood Contamination		E IN E OUT E	IN/A	Garbage/refuse properly dispo				
45	ו בת	TUO 🗆 Ř		opening	rodents, and animals not present/outer s protected	62	DNA D N/O		Physical facilities installed, moutdoor dining areas	aintained, and cle	an; dog	gs in	
46	Π̈́I	N 🗆 OUT			ination prevented during food preparation, & display			_	Adequate unabletica and tinto	San deal			
47					cleanliness	63			Adequate ventilation and light		reas u	sed	
48 49				<u> </u>	cloths: properly used and stored	64	□-IN □ OUT □	JN/A	Existing Equipment and Faciliti	es			
49 □ IN □ OUT □ N/A □ N/O Washing fruits and vegetables  Proper Use of Utensils						2002			Administrative			1.7	
50	I			1	itensils: properly stored	65		IÑÃ	901:3-4 OAC				
51			Utensils handled	, equipment and linens: properly stored, dried,	DÎN DOUTE	IN/A	3701-21 OAC						
52	<del></del>			_	se/single-service articles: properly stored, used		J						
53	⊡″i		□ N/O	Slash-re	sistant, cloth, and latex glove use		•						
					Observations and G								
Mark 'X' in appropriate box for COS and R. COS=conected on site during inspection. R∋repeat violation  Item No.   Code Section   Priority Level   Comment   co									cos	Norde I∎			
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D			L.,							<u></u>			
Person in Charge  Date: 7/31/24													
Environmental Health Specialist Licensor:							11/21						
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)