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

.					License Number		To-t-							
Na y	Name of facility 7 C C C C C C C C C C C C C C C C C C			Check one ☐ FSO ☐ RFE			11 C C		Date 2.7 /					
WASHING A WILL BE WELL OF HE A						11014 12.26 24		16.00 64						
AC			State/Zip Code											
	17.24 CX.C	Inspec	(√) ction	1 1 1 2 2 1	<u> (t. </u>	, ''	ή-							
2 de la companya del companya de la companya del companya de la co					,	Trav	vel Time	C	ategory/Descriptive					
John Rien C					<u>) </u>		16.		<u>() </u>					
Type of Inspection (check all that apply) ☐ Process Review (RFE) ☐ Variance					□ Follow up		Follow up date (If require	ed)	Water sample date/result (if required)					
	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	ance ive	YIOV	LI FOIIOW UL	'			(ii required)					
Secretary	FOODBORNE JELNESS RISK FACTORS AND PUBLIC HEALTHINT FRVENTIONS													
IVI	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													
遊戲		Compliance Status Supervision	1212A-200	Compliance Status										
A STATE OF	1	Porson in charge precent demonstrates (resultades a	nd.	Time/Temperature Controlled for Safety, Rood; (1 CS food).										
1	DIN OUT N/A	performs duties		1.2.5	JN/A [] N/C		Proper date marking and disposition							
2	1□IN □ OUT □ N/A	Certified Food Protection Manager			JN □ OU JN/A □ N/C		Time as a public health control: procedures & records							
9,000		Management, food employees and conditional employees:			2.W/\ LI (4/C		Consumer Advisory 12 22 22 22 22 22 22 22 22 22 22 22 22							
3	OUT ON/A	knowledge, responsibilities and reporting]IN □ OU	T	Consumer advisory provided for raw or undercooked foods							
5	IN IOUT IN/A		nte	L]N/A		A-Holliyesuscodkible:P							
		Good Hyalen of Practices			JIN □ OU				AND THE RESERVE OF THE PARTY OF					
6	· · · · · · · · · · · · · · · · · · ·	Proper eating, testing, drinking, or tobacco use]N/A		j		hibited foods not offered					
7	.□IN □OUT □ N/O	No discharge from eyes, nose, and mouth Eventing Contemporation by Handay	XXXXXXX			100	Chemical							
8	DIN □ OUT □ N/O			177 1	IN □ OU IN/A	Τ	Food additives: approved and properly used							
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		יו אכו	JN/A JN/A	STATE OF	Toxic substances properly Identified, stored, used							
40	ÍN □ OUT □ N/A	Adamsta hambaabia 6-siiii				4043.5347.	niomiance with Approv	W-trubin.	and the second s					
10		Adequate handwashing facilities supplied & accessible		129 L	1IN □ OU¹]N/A	'	Compliance with Reduce specialized processes, a							
11	דעסם אום	Food obtained from approved source		30	JIN □OU	Т								
12	IDIN □OUT IDINA □N/O	Food received at proper temperature			N/A D N/O		Special Requirements; Fresh Juice Production							
13	□IN □OUT	Food in good condition, safe, and unadulterated		31 5	IN DOUT	,	Special Requirements: H	leat T	reatment Dispensing Freezers					
14	TUO III III III III III III III III III I	Required records available: shellstock tags, parasite destruction			IN DOUT		Special Requirements: Custom Processing							
		Protections tight collamination and assessment		┝╌╬	JIN DOUT									
15	.□IN □OUT □N/A □N/O	Food separated and protected		33 [IN/A 🗔 N/O)	Special Requirements: B							
16	□IN □OUT 1□N/A□N/O	Food-contact surfaces: cleaned and sanitized		34]IN	T	Special Requirements: A Criteria	cidifi	ed White Rice Preparation					
17	, בוסטד מום	Proper disposition of returned, previously served, reconditioned, and unsafe food			IN DOUT	Т	Critical Control Point Inspection							
		rantiraleontrollisti (olesalaryaapateristes (aood)ee			IN DOU	Т	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		┝┈╌┞╸	JN/A									
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37,	IN □ OUT	` 	Variance							
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors										
21	□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.										

State of Ohio

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Nan	ne of Facility	2.00	15 F. 1	Type of Inspection	Date									
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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													
38	□ IN □ OUT □N/A □ N/O	2 00 00 00 00 00 00 00 00 00 00 00 00 00	54 🗆 IN 🗆 OUT	Food and nonfood-contact s	Food and nonfood-contact surfaces cleanable designed, constructed, and used									
39	□ IN □OUT □N/A	Water and ice from approved source	55 / IN OUT C	Marousehing facilities: Inche	Warewashing facilities: Installed, maintained, used; tes									
	For	od Temperature Control		strips										
40	IN IN OUT IN/A IN/O	Proper cooling methods used; adequate equipment for temperature control	56 IN OUT	Nonfood-contact surfaces c	en la companya de la									
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57. IN I OUT I	IN/A Hot and cold water available	Hot and cold water available; adequate pressure									
42	· IN II OUT IN/A II N/O	Approved thawing methods used	58 IN IOUT	Plumbing installed; proper l	Plumbing installed; proper backflow devices									
43	IN OUT IN/A	Thermometers provided and accurate												
		Food Identification	59 II IN III OUT I	N/A Sewage and waste water pro	Sewage and waste water properly disposed									
44	.□ IN □ OUT	Food properly labeled; original container	60 DIN DOUTE	N/A Toilet facilities: properly const	Toilet facilities: properly constructed, supplied, cleaned									
	Prevent	tion of Food Contamination	61 DIN DOUTE	N/A Garbage/refuse property dispo	sed; facilities mainta	ined								
45	, 🗀 IN 🗀 OUT	Insects, rodents, and animals not present/outer openings protected	62 DIN DOUT	Physical facilities installed, ma outdoor dining areas	aintained, and clean;	dogs in								
46	_ IN □ OUT	Contamination prevented during food preparation, storage & display												
47		Personal cleanliness	63 DIN DOUT	Adequate ventilation and light	<u>-</u>	s used								
48 49		Wiping cloths: properly used and stored Washing fruits and vegetables	64 DIN DOUTE	N/A Existing Equipment and Faciliti	98									
	S COURT TRANSPORTED TO THE REAL PROPERTY OF THE PROPERTY OF TH	roper Use of Utensils		Administrative		1520 TO								
50		In-use utensils: properly stored	65 DIN DOUT-E]N/A 901:3-4 OAC										
51	□ IN □ OUT □N/A	Utensils, equipment and linens; properly stored, dried, handled	66 DIN DOUT D	I/A 3701-21 OAC										
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used												
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use												
		Observations and C	orrective Actio	ns .										
Item	No. Code Section Priorit	Mittle X* in appropriate box for COS and R: COS≒com y Level Comment	cted on site during insp	ection: R=repeat violation	T -									
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Pers	Person in Charge S-26-24													
Envi	Environmental Health Specialist Licensor:													

PRIORITY LEVEL: C= CRITICAL

NC= NON-CRITICAL

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