State of Ohio

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

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Na	ime of facility	- 6 / 100	Chec ⊿′F				License Number	Date	1	
VM () NA 1 NO 1 NO 1 CC /				The state of the s					<u>/</u>	
AC	idress	menan al	City	City/State/Zip Code						
1 /O GIRLORICO COMPILE					<u>G</u> Z/∖_ on Time	113	x, (4/ N/ 2/35/			
A) - -	on Time	Tra	<2 a	Category/Descriptive		
WHILL FORMEN YOU MANN VAIRA LENTING I			L.	1	}	Ш,	50	<u> </u>		
Type of Inspection (check all that apply)				evle	w 🗀 Follow u		Follow up date (if required)	Water sample date/re (if regulred)	sult	
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation										
FOODBORNE ILLNESS RISK FACTORS AND RUBLIC 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									icable	
Supervision					Lime/Temperature Controlled for Safety-Food (TCS food)					
1.	OIN DOUT ON/A	Person in charge present, demonstrates knowledge, a performs duties	nd	2:	ACIN DO	JT	Proper date marking and d		Telefatare 23	
2 -	·□IN □ OUT □ N/A	Certified Food Protection Manager	Service of the	2			Time as a public health cont	rol: procedures & records		
		Eniployee Health Management, food employees and conditional employees;			. DN/A DN/	O D	Concumer Advisory (3)			
3/	OUT IN/A	knowledge, responsibilities and reporting	is;	200	□IN □ OL	JT				
4	JOUT □ N/A			25	DN/A	edde zem	Consumer advisory provide		foods	
5	L'IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good: Hygienic Practices	its		DIN DOL	TT.	Highly Susceptible Pop	liations		
6	☑IN □OUT □N/O	Proper eating, tasting, drinking, or tobacco use		26			Pasteurized foods used; pr	ohibited foods not offered		
7	□IN □ OUT □ N/O		:20:32				Chemical			
8	DIN □ O∩1 □ N/O	eventing Contamination by Hands Hands clean and properly washed		27	, □IN □ OL □N/A	ĴΤ	Food additives: approved a	and properly used		
9	OUT OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	DIN DOU		Toxic substances properly id			
10	.EŽIN □OUT□N/A	Adequate handwashing facilities supplied & accessible	_		DIN DOU	A-143,08-15	ontormance with Approved Compliance with Reduced (
		26 Approved Source		29	DN/A	.,	specialized processes, and			
111	OIN DOUT	Food obtained from approved source		30			Special Requirements; Fres	h Julce Production		
12	□IN □OUT □N/A □N/O	Food received at proper temperature		1	DIN DOL					
13	, □IN □OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C	6	Special Requirements: Heat	Treatment Dispensing Fre	ezers	
14	□IN □OUT ∠□N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cust	om Processing		
	DIN COUT	Protection from Contempation		33		JT	Special Requirements: Bulk	Water Machine Criteria		
15⁄	/ □IN □ OUT □N/A □ N/O	Food separated and protected		H	-		-			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Acidi Criteria	fled White Rice Preparation	n 	
17	,⊡IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	∐IN □OU □N/A	ĴΤ	Critical Control Point Inspec	lion		
		rature:Controlled:(i0rssi6ty-Eood/(108:16ool)		36	□IN □OU	JT	Process Review	-		
18		Proper cooking time and temperatures			□N/A □IN □ QU	 JT				
19	□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					
21	ON/A D N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.						
22	-ÓIN OUTON/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 LOCIO CCI- MACKEN 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 □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required Food and nonfood-contact surfaces cleanable, properly 54 OUT designed, constructed, and used ☑ IN ☐ OUT ☐N/A Water and Ice from approved source Warewashing facilities: installed, maintained, used; test 55 IN OUT IN/A Food Temperature Control Proper cooling methods used; adequate equipment 56. □ IN □ OUT Nonfood-contact surfaces clean (I) IN I OUT IN/A I N/O for temperature control Physical Facilities -^□ IN □ OUT □N/A □ N/O 41 Plant food properly cooked for hot holding IN OUT IN/A Hot and cold water available; adequate pressure NO IN ID OUT ID N/A ID N/O 42 Approved thawing methods used Г⊟ и ⊏оот Plumbing installed; proper backflow devices A'M 🗆 OUT 🗀N/A □N/A □ N/O 43 Thermometers provided and accurate Food Identification ·□ IN □ OUT □N/A Sewage and waste water property disposed 44 Food properly labeled; original container ÆIN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned Prevention of Food Contamination 61 · IN II OUT IIN/A Garbage/refuse properly disposed; facilities maintained insects, rodents, and animals not present/outer .□ IN □ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 IDO I NI I storage & display TUO 🗖 NI 🛄 Adequate ventilation and lighting; designated areas used 47 ☑ IN ☐ OUT ☐ N/A Personal cleanliness 48 ☑ N ☐ 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 50 ☑ IN ☐ OUT ☐N/A ☐ N/O □ IN □ OUT □N/A In-use utensils: properly stored 901:3-4 OAC Utensils, equipment and ilnens: properly stored, dried, 51 ☐ IN ☐ OUT ☐N/A .□ IN □ OUT □N/A 3701-21 OAC 52 IN OUT ON/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark-X* in appropriete, box for COS and R. COS=corrected on-site during inspection. Rerepeat violation Priority Level | Comment cos 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

PRIORITY LEVEL: C= CRITICAL