State of Ohio

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

[lame of	facility			Chec	k or	 1 0		License Number		Date /			
	U	<u>arel</u>	<	5021M5 Coll Colle	Ů₽F	SC	RFE		1177		8524			
	\ddress	\mathcal{L}^{2}	\bigcirc	or Rt 57/ cu	City/t	City/State/Zip Code (ONCOTO CITIE CITIES)								
License holder Insp							pection Time		ravel Time		Category/Descriptive			
Degn Ferencell							30		<i>-</i> 75					
Type of inspection (check all that apply) Signature Critical Control Point (FSO) Process Review (RFE) Divisional Process Review (RFE)									Follow up date (if require	d)	Water sample date/result			
15		riticai 0 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	ince Re	evie	w ⊡'Follow u	цр			(If required)				
250	****************	THE STATE OF THE S					·		<u> </u>	l	·			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: fN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable													
H.	Walk de	-Signateu C	Jonipi											
Compliance Status							Compliance Status							
1	14_	□ OUT [Person in charge present, demonstrates knowledge, ar performs duties	nd	23 DN/A DN/O			Proper date marking and disposition					
2	DIN] TUO []	☐ OUT ☐ N/A Certified Food Protection Manager Employee Howith					ù _	Time as a public health control: procedures & records					
3	אום			Management, food employees and conditional employee	6.		ÚN/A □ N/		. Sonsumar Advis		proceedings to records			
Ľ				knowledge, responsibilities and reporting		25 DIN DOUT			Consumer advisory provided for raw or undercooked					
<u>4</u> 5	NICI Y			Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even	te	²⁵ □N/A								
				Coole (vojenic il) adričas, ki sa je i			DIN DOL	广	Eligoly-Easoepuble-Fo					
7				,		Pasteurized foods used; prohibited foods not offer								
				evening/cartemination by Hands					Chemical I					
8	,CIN	COUT	J N/O	Hands clean and properly washed		27	ON OL		Food additives: approved and properly used					
9		OUT N/O		No bare hand contact with ready-to-eat foods or approvalemate method properly followed	bev	28	ØïN □ OU □N/A			erly identified, stored, used				
10	ΔIÑ	LI OUT E	I N/A	Adequate handwashing facilities supplied & accessible					enictioance Will Approve					
		Applicyét Source				29	I⊒N/A I⊒N I⊒OU	,	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11				Food obtained from approved source		30		Ţ	Special Requirements: Fre		······································			
12		□Ñ/O		Food received at proper temperature		<u> </u>	DIN DOUT							
13	-			Food in good condition, safe, and unaculterated		31	□N/A □ N/C	<u>. </u>	Special Requirements: Heat Treatment Dispensing Freezers					
14		□N/O		Required records available: shellstock tags, parasite destruction	areas.	32	□N/A □ N/C	<u> </u>	Special Requirements: Cus	stom	Processing			
15		OUT N/O		Food separated and protected		33	□N □OU □N/A □ N/C	T)	Special Requirements: Bul	k Wal	ter Machine Criteria			
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	_	34	□N/A □ N/O		Special Requirements: Acid Criteria	dified	White Rice Preparation			
17		□OUT	A District	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DIN DOU	Т	Critical Control Point Insper	ction				
	l III	Time T	mpe	ative Cojjirčile) rocsalety (Eddd (TCS (Gdd))	壓	36		Т	Process Review					
18	∐N/A	□ OUT □ N/O		Proper cooking time and temperatures			JIWA		TOTAL TOTAL					
19		OUT N/O		Proper reheating procedures for hot holding	: - - - -	37	□IN □ OU1 □N/A 	ı'	Variance					
20		D OUT		Proper cooling time and temperatures	_	Risk factors are food preparation practices and employee behaviors								
21		OUT N/O		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
2			N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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								l	<u> </u>				
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													
	17.00 k		C. A	A Section Control of	d and Water	1887 1887	Y Y	ガン 各ついい	sils, Equipment and V	\$1501.00 page 1	-not applic	able	
38	四日	ON D OUT DNA D N/O			fized eggs used where required	54	DIN DOUT		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
39.	ØΠ	N/A TUOL∐ N		Water a	and Ice from approved source	55			Wareneshing facilities; installed maintained woods took				
			Fòc	od Temperature Control				31307	strips				
40 .	. Ó IN □ OUT □N/A □ N/O				cooling methods used; adequate equipment perature control	56	TUO N DOUT		Nonfood-contact surfaces clean Physical Facilities				
41	Á IN 🖸 OUT 🗖N/A 🗖 N/O			Plant fo	od properly cooked for hot holding	57		3N/A I	Hot and cold water available; adequate pressure				
42	☐ IN ☐ OUT ☐N/A ☐ N/O			Approve	ed thawing methods used	58	דטסם אום		Plumbing installed; proper backflow devices				
43	□ IN □ OUT □N/A			Thermo	meters provided and accurate		□N/A□N/O						
				Food Id	lentification	59		JN/A ∶	Sewage and waste water properly disposed				
44	☐ IN □ OUT			Food pr	roperly labeled; original container	60		JN/A	Tollet facilities: properly constructed, supplied, cleaned				
	Preven			2.77.77	ood Contamination	61			Garbage/refuse property disposed; facilities maintained				
45	топпп			opening	rodents, and animals not present/outer s protected	62	Ñ IN □ OUT	'	Physical facilities installed outdoor dining areas	, maintained, a	and clean; do	ogs In	
46		.□ OUT			Ination prevented during food preparation, & display	63		- ,	Adequate ventilation and	liahtina: deslan	ated areas i	used	
47.	_	OUT ON/A N/O			al cleanliness cloths: properly used and stored	64		-+	Existing Equipment and Fa				
49					g fruits and vegetables	557				C			
			, P	röper U	se of Utensils			Ī	Administrative			eriores Existen	
50	9"	N □ OUT □Ñ/A [□ N/O	In-use u	utensils: properly stored	65		A/A	901:3-4 OAC				
51	. III	A/N TUO I		Utensils handled	, equipment and linens: properly stored, dried,	66		IN/A	3701-21 OAC				
52	 	OUT _N/A		Single-u	ise/single-service articles: properly stored, used					<u> </u>			
53 5500		I 🗀 OUT 🗀N/A [⊐ N/O	Slash-re	esistant, clolh, and latex glove use						recordante de la composición de la comp	S. R. Parisan	
					Observations and C				R∳rejeet violetion ⊱ :				
Iten	n No.	Code Section	Priorit	y Level	Comment				A		COS	R	
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			Art I					· · · · · ·			_] □		
Person in Charge B-05-24													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

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