State of Ohio

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

Ná	Name of facility				e		License Number		Date		
L	wivery at cerson's			☐FSO ☐RFE					8-21-24		
Ac	idress (City	Ity/State/Zip Code								
Lie	License holder in inc			nspection Time			1		itegory/Descriptive		
THE WHELL OF LEISCHES				UCS		''"			CAN		
Type of Inspection (check all that apply)							Follow up date (if require	-d)	Water sample date/result		
☑ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F				evie	w □ Follow u	ıp	, and it up date (it requires		(If required)		
	□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation										
EQUIDEDRINE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M M	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 Supervision					Compliance Status Time Temperature Controlled for Safety, Food (TCS food):						
565. S		Person in charge present, demanstrates knowledge, and			DIN COUT						
1	DIN DOUT DNA	performs duties		23	DN/A DN/	0	Proper date marking and disposition				
2	OUT IN/A	□ N/A Certified Food Protection Manager				24 ☐ IN ☐ OUT Time as a public health control: procedures & records					
		s;				Consumar Advis	ΟŊ				
3	OUT DN/A	☐OUT ☐ N/A Proper use of restriction and exclusion				JT	Consumer advisory provided for raw or undercooked foods Highly Susceptible Populations				
<u>4</u> 5	OUT N/A										
		Glood Hyglenic Practices □ OUT □ N/O Proper eating, tasting, drinking, or tobacco use			DIN DO	iana JT	Pasteurized foods used; prohibited foods not offered				
6	·				□ N/A	with Line					
7 流流		No discharge from eyes, nose, and mouth eventing contamination by Hange	e care		T 27 19 19 19 19 19 19 19 19 19 19 19 19 19		Chemical (di let			
8	· · · · · · · · · · · · · · · · · · ·	Hands clean and properly washed		27	□IN □ OU □N/A	JT	Food additives: approved and properly used				
9		No bare hand contact with ready-to-eat foods or appro-	/ed	28	DIN DOU	JT	Toxic substances properly	/ idėi	ntified, stored, used		
		alternate method properly followed				Zed	orforhiance with Approve		rocecures.		
10 88%	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	DIN DOU	JΤ	Compliance with Reduced	d Ox	ygen Packaging, other		
11	-□IN □OUT	Approved Source Food obtained from approved source			DIN DOL	IT	specialized processes, a	na F	ACCP plan		
12	DIN DOUT	Food received at proper temperature		30		<u></u>	Special Requirements: Fresh Juice Production				
13	DIN DOUT	Food in good condition, safe, and unadulterated		31 DN DOUT Special Requirements: Heat Treatment Dispensing Free							
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ustor	n Processing		
		Profession (rom somemination - 1995)		33	□IN □OU		Special Requirements: Bu	ılk \A	Jaler Machine Criteria		
15	DIN DOUT	Food separated and protected		٣	□N/A □ N/C						
16	□IN □OUT □N/A □N/O	Food-centact surfaces; cleaned and sanitized		34	NN D N/Q) 	Special Requirements: Ac Criteria	idifie	d White Rice Preparation		
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	IIIN II OU IIN∕A	Т	Critical Control Point Inspe	ectio	n		
		rature doniro (led jorsalety afood) (i (cs. food) 4	7.0	36	□IN □OU	ΙΤ	Process Review				
18	A∐N □ OUT □N/A □ N/O	Proper cooking time and temperatures		Ë	. □ N/A		1 100000 1 101101				
19	.⊡IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	DN/A DOU		Variance				
20	ÓIN □ 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 foodborne illness.							
21	DIN DOUT	Proper hot holding temperatures									
2 2	AND TUO D NED,	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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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. Sale Food and Water Utensils, Equipment and Vending											
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.	2-1-0-2-0										
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											
DESCRIPTION OF THE PROPERTY OF	ble										
图5.25 (1997年) 1997 (199774) 1997 (199774) 1997 (199774) 1997 (199774) 1997 (199774) 1997 (199774) 1997 (199774) 1997 (199774) 1997 (199774) 1997 (1											
38 DIN DOUT DNA NO Pasteurized eggs used where required 54 DIN DOUT Food and nonfood-contact surfaces cleanable, proper designed, constructed, and used	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used										
39 IN OUT IN/A Water and ice from approved source 55 IN IOUT IN/A Warewashing facilities: installed, maintained, used; test strips	Warewashing facilities: installed, maintained, used; test strips										
40 IN OUT IN/A NO Proper cooling methods used; adequate equipment for temperature control	Noñfood-contact surfaces clean Physical Facilities										
41 🗆 IN 🗆 OUT 🗀 N/A 🗀 N/O Plant food properly cooked for hot holding 57 🗂 IN 🗀 OUT 🗀 N/A Hot and cold water available; adequate pressure											
42 IN OUT N/A N/O Approved thawing methods used 58 IN OUT Plumbing installed; proper backflow devices	Plumbing installed; proper backflow devices										
43 IN OUT N/A Thermometers provided and accurate											
Food identification 59 IN OUT IN/A Sewage and waste water properly disposed	Sewage and waste water properly disposed										
44 O IN OUT Food properly labeled; original container	ilet facilities: properly constructed, supplied, cleaned										
Prevention of Food Contamination 61 IN OUT N/A Garbage/refuse properly disposed; facilities maintained	d										
45 IN OUT Insects, rodents, and animals not present/outer openings protected 62 IN OUT Physical facilities installed, maintained, and clean; dogs outdoor dining areas	gs in										
46 IN OUT Contamination prevented during food preparation, storage & display											
47 IN OUT IN/A Personal cleanliness 63 IN OUT Adequate ventilation and lighting; designated areas used	sed										
48 IN OUT N/A N/O Wiping cloths: properly used and stored 49 IN OUT N/A N/O Washing fruits and vegetables											
49 IN OUT IN/A NO Washing fruits and vegetables Administrative Proper Use, of Utensils											
50 IN OUT NA NO In-use utensils: properly stored 65 IN OUT NA 901:3-4 OAC											
51 PIN OUT OUT ON/A Utensits, equipment and linens: property stored, dried, handled handled											
52 🖸 IN 🗆 OUT 🗀 N/A Single-use/single-service articles: properly stored, used											
53 C IN OUT N/A N/O Slash-resistant, cloth, and latex glove use											
Observations and Corrective Actions											
Mark In appropriate box for GCS and R: COS conted on alle during inspection Respect violation	R										
SOURTH AR CORPER OF THE TOP OF THE POLICE OF THE	П										
	_										
Person in Charge Cec/Lul Date:8 20-24											
Environmental Health Specialist Licensor:											

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

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