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

Name of facility							•		License Number		Date				
Address 301 0 00 Nel (Nel )								Ξ	1000		9-3-24				
-	dress	. 1			City/S	City/State/Zip Code									
		₹ <b>८.</b> Т	Q).	cripel all	$ C_{OL} $	Germania, at 4331									
Lic	cense h	older		8	Inspe	43 11 - 2					ategory/Descriptive				
	Sec. 1	110	10.	MLY forming upica	\	VIS					135				
Tv	2000								Follow up date (if require		Water sample date/result				
1 7	Type of Inspection (check all that apply) ∠□ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance							vup	ronow up aste (ii require	,u,	(if required)				
0	Foodbo	rne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
<b>9</b> 0366		Popular	ZF-Gr-Heins		പ്രവേദ	(1) 590	STORINGE SVENT/AL								
NA NA	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC 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														
<b> </b>	iai k uek	signated	Compile	<del></del>	Term. 114										
Compliance Status							Compliance Status Time/Temperature Controlled for Salety/Food (TCS food)								
	PARTICINE.			Person in charge present, demonstrates knowledge, a		DIN DOUT									
1			□ N/A	performs duties		23,	ON/A D		Proper date marking and disposition						
2	-□IN	□ OUT	□ N/A	Certified Food Protection Manager		24 DIN DO			Time as a public health o	ontro	ol: procedures & records				
	24.28 G	Employee Realth						24 □N/A □ N/O   Time as a public result control, procedures & record							
3	. □IN	□OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	, l		ם אום	OUT							
4			□ N/A	Proper use of restriction and exclusion		25	.□N/A				d for raw or undercooked foods				
5	.□IN	TUOL	□ N/A	Procedures for responding to vomiting and diarrheal ever	nts Magaza				Highly Susceptible P	<b>SPU</b>	ations				
8	ÍTIN	THOUT	□ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	DIN D	OUT	Pasteurized foods used;	pro	hibited foods not offered				
7			□ N/O						Chemical	8					
			:	eventing-Contamination by Hands 12			ם אום	OUT	Cond additions approve	. ما					
8	DIN	□ OUT	□ N/O	Hands clean and properly washed		27	□ N/A		Food additives: approve	o an	o propeny used				
9				No bare hand contact with ready-to-eat foods or approx	ved	28		OUT	Toxic substances properly identified, stored, used						
	MAY FINO			alternate method properly followed		Conformatics: with Approved Procedures.			Procedures :						
10	□IN	∐ OUT	□ N/A		÷	29	DIN D	OUT	Compliance with Reduce						
				Approved Source		7	E N/A	O) (T	specialized processes, a	and i	HACCP plan				
11	-	I □OUT Food obtained from approved source			30   IN   OUT		N/Q	Special Requirements: Fresh		Juice Production					
12		□N/O		Food received at proper temperature			31 DIN DOUT		Special Requirements: Heat Treatment Dispensing Free						
<u>13</u>		OUT	Food in good condition, safe, and unadulterated			<del>-3</del>			Oposia reduitations.	Tradulative dispensing F1862618					
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction		32	ON CONTRACTOR		Special Requirements: C	usto	m Processing				
				Projection from Contamination		H	·								
15.	ΠIN	□OUT		Food separated and protected	24002577.	33		N/O	Special Requirements: B	ulk V	Vater Machine Criteria				
15		□N/O		, ood seharaten and hintentan				OUT	Special Requirements: A	cidifí	ed White Rice Preparation				
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	O NIC		Criteria						
17-	" 🗆 IN	□о∪т	,	Proper disposition of returned, previously served, reconditioned, and unsafe food		35		OUT	Critical Control Point Insp	ectio	on .				
	161	Tin	/Tempe	ature.Controlled for Safety Food (TCS)(tood)		36,	ПИ П	OUT	Process Review						
18,		□ OU1	•	Proper cooking time and temperatures		30,	Î∏N/A		1 100ess Naview						
	1107	OU1				37	□N/A □N/A	OUT	Varlance						
19	□N/A	□ N/O	ı	Proper reheating procedures for hot holding		-	1.		······································						
20		0U1		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		□ 0U1 □ N/0		Proper hot holding temperatures		foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.									
22	ПІИ	וטס 🗖	ſ □N/A	Proper cold holding temperatures											

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Name of Facility	( )	Туре	of Inspection	Date	/									
(OVICE COUNTY TOUR	HELL CLANCE		arrive	0.5%	<u>/</u>									
Reserved. We I to reverse the contract of the														
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 I OUT IN/A IN/O Pasteurized eggs used where required	54 (เลษกับ)	<u> </u>	Food and nonfood-contact si designed, constructed, and u	urfaces cleanable,	properly									
39 IN OUT NA Water and ice from approved source	SS FILM F	T OUT CINIA	Warewashing facilities: instal	· · · · · · · · · · · · · · · · · · ·	ed: test									
Food Temperature Control			strips		,									
40 DIN DOUT DN/A DN/O Proper cooling methods used; adequate equation for temperature control	ulpment 56 IN D	] OUT	Nonfood-contact surfaces clean   Physical Facilities											
41 , IN OUT IN/A IN/O Plant food properly cooked for hot holding	57 1 IN €	57 IN OUT N/A Hot and cold water available; ade												
42   IN OUT   N/A   N/O   Approved thawing methods used	58 O IN C		Plumbing installed; proper backflow devices											
43 N OUT N/A Thermometers provided and accurate														
Food Identification	7497.2016 118.00	OUT DN/A		e and waste water properly disposed										
44 ☐ IN ☐ OUT Food properly labeled; original container	60 🗆 IN 🗅	OUT IN/A	Tollet facilities: properly constructed, supplied, cleaned											
Prevention of Food Contamination	33,6-31,72	OUT DN/A	Garbage/refuse properly dispo-											
45. IN I OUT Insects, rodents, and animals not present/oute openings protected		)	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas											
46 □ IN □ OUT Contamination prevented during food preparat storage & display	tion, 63 □ IN □		Adequate ventilation and light	na: decignated erec	- unad									
47 □ IN □ OUT □ N/A Personal cleanliness  48 □ IN □ OUT □ N/A □ N/O Wiping cloths; properly used and stored			Existing Equipment and Facilities		s useu									
49 📮 IN 🗆 OUT 🗀 N/A 🗆 N/O   Washing fruits and vegetables	320 SABCETAN			no Stations with the way of	ومرورات موشعة									
Proper Use of Utensils			Administrative											
50   IN II OUT IIN/A II N/O In-use utensils: properly stored	65 🗆 IN 🖸	OUT DN/A	901:3-4 OAC	•										
51 IN OUT IN/A Utensils, equipment and linens; properly stored handled	d, dried, 66 🖾 1N 🖸	OUT DN/A	3701-21 OAC											
52 IN OUT N/A Single-use/single-service articles: properly stor	red, used													
53 IN OUT NA NO Slash-resistant, cloth, and latex glove use	-  -													
Mark X* in appropriate box for COS and R	and Corrective C98-corrected on-site at	Actions	.R≐repēat violation											
Item No. Code Section   Priority Level   Comment	1(US 1/1)	- 1OH	N 2 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	co										
DI CONTROLLARIO	UM (2 1/1 )	7 (A. 1)	in prairie (10)											
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Person in Charge			Date:											
TON DUNK			3371											
Environmental Health Specialist	L	lcensor:	DCHD											
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page / of														

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)