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

۲.	N. P. H.											
N	ame of facility			Chec				License Number		Date		
A	ddress			City/Zip Code								
License holder						on Time	Tra	vel Time	Cat	ategory/Descriptive		
L												
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variar ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation						ew □ Follow up)	Follow up date (if required	d) Water sample date/result (if required)			
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											
30.00	Novelegani sa versagani i wasana k	80404044	Compliance Status	-,	Compliance Status							
مدلاح	T	<u> </u>	Supervision				Food (TCS food)					
1			Person in charge present, demonstrates knowledge, as performs duties	3d	23			Proper date marking and disposition				
2	DIN DOUT D] N/A	Certified Food Protection Manager		24	ON DOU		Time as a public health con	atrol:	procedures & records		
	T		Employee Health		430	† □N/A □ N/C)	Time as a public health control: procedures & records				
3	DIN DOUT D		Management, food employees and conditional employee knowledge, responsibilities and reporting		25 DIN DOUT			Consumer Advisory Consumer advisory provided for raw or undercooked foods				
5			Proper use of restriction and exclusion		7.0	∏ □N/A	255046.					
<u>5</u>		I IV/A	Procedures for responding to vomiting and diarrheal ever Good Hyglenic Practices	its	7.50 7.50 7.50 7.50 7.50 7.50 7.50 7.50		(4) (4) *	Highly Susceptible Pop	julat	lons		
6		⊒ N/O	Proper eating, tasting, drinking, or tobacco use	26000	26	□ IN □ OU	1	Pasteurized foods used; p	rohib	pited foods not offered		
7	DIN DOUT [No discharge from eyes, nose, and mouth		24/\$338439331100/191/			Chemical				
8 8	□IN □ OUT		eventing Contamination by Hands Hands clean and properly washed	0448	27	IN DOU	Γ	Food additives: approved	and	properly used		
9	DIN DOUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28		Г	Toxic substances properly identified, stored, used				
			***				Conformance with Approved Procedures					
10		Con Maria Area	Adequate handwashing facilities supplied & accessible Approved Source	361032	29	□ IN □ OU ⁻ □N/A	Γ	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan				
11	UN OUT		Food obtained from approved source		30		F	Special Requirements: Fres	sh Ju	lice Production		
12	□N/A □ N/O		Food received at proper temperature Food in good condition, safe, and unadulterated		31		Γ.	Special Requirements: Hea	at Tre	eatment Dispensing Freezers		
14	IN DOUT		Required records available: shellstock tags, parasite		32	□ IN □ OUT	г	Special Requirements: Cus				
9374			destruction	(<u>3</u> (3)		LIN/A LIN/O				, , , , , , , , , , , , , , , , , , ,		
15	□ IN □ OUT	<u> </u>	Protection from Contamination Food separated and protected		33	DIN DOUT		Special Requirements: Bulk	(Wat	ter Machine Criteria		
16	IN OUT		Food-contact surfaces: cleaned and sanitized		34	□ IN □ OUT	r	Special Requirements: Acid Criteria	lified	White Rice Preparation		
17	□ N □ OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	IN DOUT	-	Critical Control Point Inspec	otion	10.00 4		
	Time/i	Tempe	rature Controlled for Safety Food (TCS food)	NS-0-24		IIN II OUT	-	D. D.	******			
18	□ IN □ OUT □N/A □ N/O		Proper cooking time and temperatures		36	□N/A		Process Review				
19	□ IN □ OUT □N/A □ N/O		Proper reheating procedures for hot holding		37	DN/A DOUT	-	Variance				
20	□ IN □ OUT □N/A □ N/O		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□ IN □ OUT □N/A □ N/O		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	□IN □OUT	JN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborn illness or injury.							

State of Ohio Food Inspection Report

						Authority: Chapters 3717 and	d 371	15 O	hio Revis	ed (Code				
پيملر	me (of Faci	lity								e of Inspection	Date			
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		14457	t ships the		Marke	GOOD RETAIL	PRA	CTIC	ES						
N	/iark	desigr	Sood Reta	il Practi pliance s	ces are status (II	preventative measures to control the intro N. OUT, N/O, N/A) for each numbered item: I	oductio N≍in c	on of post	oathogens, ance OUT =r	cher	micals, and physical obj	ects into food:	S. of annlic	, ahla	
		Ti. Sili	E S	ha i	Safe Foo	od and Water	9533	475	10024	Vil. 200 18	tensils, Equipment and Ve	Arche Livrey Address Arches and	or applic	aule	
38		IN 🗆	OUT □N//	A 🗆 N/O	Pasteu	rized eggs used where required	54		V 🗆 OUT		Food and nonfood-conta- designed, constructed, ar	ct surfaces clear	nable, pro	operly	
39		IN 🗆	OUT	Fo	Cardinaction with a	and ice from approved source	55		N 🗆 OUT 🗀	N/A	Warewashing facilities: installed, maintained, used; test strips				
40						cooling methods used; adequate equipment	equipment 56 🗆 iN 🗆 OUT			2.50.203	Nonfood-contact surfaces	clean	10010 of the total		
41		IN 🗆 :	OUT []N/A	□ N/O		perature control ood properly cooked for hot holding	57		1 🗆 OUT 🗀	NIZA	Physical Facilities Hot and cold water availa	able: adequate a			
42		IN 🗆 (A/N□ TUC	□ N/O		ed thawing methods used	58	 			Plumbing installed; prope				
43					Thermo	ometers provided and accurate	59	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly d				······································			
680	All the state of t					lentification	Ì ├─	60 🗆 IN 🗆 OUT 🗀 N/A Toilet facilities: properly constru				<u> </u>			
44	Īπ					roperly labeled; original container	-								
(4,5%)	SCARAGE .					ood Contamination	61					Garbage/refuse properly disposed; facilities maintained			
45		IN 🗆 (DUT	(2.00 (2.00) 1 (2.10)	Insects	rodents, and animals not present/outer is protected		 	OUT			hysical facilities installed, maintained, and clean dequate ventilation and lighting; designated areas used			
46		IN 🗆 (DUT		Contam	nination prevented during food preparation, & display			. El out El	N1(A					
47		☐ IN ☐ OUT Per				al cleanliness			I 🗆 OUT 🛄		Existing Equipment and Fac	ilities			
48			DUT IN/A			cloths: properly used and stored	23% 3233	أعليتهم			Administrative	<u> </u>			
49	100 100	□ IN □ OUT □N/A □ N/O Washing fruits and vegetables Proper Use of Utensils								N/A	901:3-4 OAC				
					ln-use ι	ıtensils: properly stored	66	□ IN	OUT 🗀	V/A	3701-21 OAC				
51		ΝДС	DUT □N/A		Utensils handled	, equipment and linens: properly stored, dried,		L							
52 53	 -	☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used ☐ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant and cloth glove use													
2450	<u> </u>			100	Clasti-re	Observations and C	A VOX	ativ.	. A 46142	Sign of the				Shares	
Itei	n No.	Cod	le Section	Priorit	Mark ") y Level	(* In appropriate box for COS and R: COS=corre Comment	orted o	n-site	during inspe	ction	R=repeat violation		Cos	T =	
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San	itaria	n							Licensor:						

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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