State of Ohio

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

Approved Source 11 Di			\$									
Address Chyzip Code Chyzip	Na	me of facility	Λ					License Number	\Box	Date		
Contract Codes Contract Co	Third have box					☐ RFE		Illd		1114119		
Inspection Time Travel Time Category/Descriptive Ohm O	Ac	_		City/Zi								
Inspection Time Travel Time Category/Descriptive Ohm O	11234 St Rt 185					(1) 110000						
Description China Control Consideration Considerati						di Control						
Type of Inspection (check all that apply)		١. ٧		1	าก	ا ا			Juic	goryrbescriptir		
Standard Cofficial Control Point (PSC) Process Review (RFC) Variance Review Follow up	_			1	W	MIL	L					
Foodborne 30 Day				nce Rev	/low	, ⊡ Follow un		Follow up date (if required	, ,	•	ite/result	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item; Ni-in compliance N/O-not observed N/A-not applicable Compliance Status Compliance Status		Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	nice ricy	VIGV	/ Li Tollow up	'		- '	(
Note Compliance status Note Compliance Note Note Compliance Note												
Compliance Status Compliance Status Compliance Status Supervision Supervisio	4	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
Supervision Person in charge present, demonstrates knowledge, and professional discussion Proper data marking and disposition Proper data marking proper Proper data marking	M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	in c	compliance O	UT=	not in compliance N/O =no	t obs	erved N/A=not	applicable	
1			Compliance Status		Compliance Status							
Second S			Supervision			Time	/Tem	perature Controlled for Sat	fety f	Food (TCS food)	
Consumer advisory provided for raw or undercooked foods Consumer advisory provided for raw or undercooked Consumer advisory provided for raw	1	MN MOUT □ N/A			23	MIN □ OU	T	Proper date marking and disposition				
Special Requirements: Food amployees and conditional employee; more design, isoposibilities and reporting in Special Billians and Proper disposition for eturned, previously served, reporting and billians and property colling from any special Billians and property billians a		ar	·		LIN/A LI N							
Second Consumer advisory provided for raw or undercooked foods Consumer advisory provided foods not offered Consumer adv					24	NA FINC	וו כ	Time as a public health con	itrol: p	orocedures & reco	ords	
Note						70// 11//		Consumer Adviso	orv			
State Continue Procedures for responding to vomiting and diarrheal events Continue Proper eating, tasting, dirtiking, or tobacco use Proper eating, tasting, dirtiking, or tobacco, and unsafe food Proper eating, tasting, dirtiking, or tobacco, and unsafe food Proper eating, tasting, dirtiking, or tobacco, and unsafe food Proper eating, tasting, dirtiking, or toba	3	IN DOUT D N/A			O.F.	□IN □OU	T		T			
Good Hydrogenice Practices 7	4				25	Ĵ Ţ N/A		Consumer advisory provid	ea ro	or raw or underco	oked foods	
Complained Com	5	DOUT N/A	Control of the Contro	nts		- ^		Highly Susceptible Pop	vulati	ons		
Total Out No No discharge from eyes, nose, and mouth Proventing Contamination by Hands	6	пи понтимо			26	N/A □ OU	T	Pasteurized foods used; p	rohib	ited foods not of	fered	
Powerting Contamination by Hands Property Washed Property Manual Property Washed Property Manual Property Washed Property Washed Property Manual P		7 2						Chemical				
Solid Court Cour					T	ПИ ПОП	T					
Solution	8	MN □ OUT MM	Hands clean and properly washed		27		1 .	Food additives: approved	and p	properly used		
10 No bare hand contact with ready-to-eat foods or approved alternate method properly followed alternate method properly followed No bare hand contact with ready-to-eat foods or approved alternate method properly followed No bare hand contact with ready-to-eat foods or approved alternate method properly followed No bare hand contact with ready-to-eat foods or approved accessible Approved Source No Out	-	1-			+		т					
Conformance with Approved Procedures Approved Source In Collin Court Food obtained from approved source In Court Food received at proper temperature In Court Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite destruction Requirements: Heat Treatment Dispensing Freezers Din Court Co	9	DIN DOUT		/ed	28 5N/A			Toxic substances properly identified, stored, used				
Approved Source Approved Source Approved Source 12		LINA BUNO					Conformance with Approved Procedures					
Approved Source Approved Source Approved Source Approved Source No. OUT Food obtained from approved source OUT OUT Food received at proper temperature OUT OUT Food in good condition, safe, and unadulterated OUT OUT Required records available: shellstock tags, parasite OUT OUT	10	MOUT □ N/A			00	□IN □ OU	TARREST STATE	T The state of the	0.0000000000000000000000000000000000000		her	
12					29	DAN/A						
12	11		Food obtained from approved source		30		T	Special Requirements: Fres	sh Jui	ice Production		
13 M/N OUT Food in good condition, safe, and unadulterated 14 DIN OUT Required records available: shellstock tags, parasite destruction 32 DIN OUT Special Requirements: Custom Processing 32 DIN OUT Special Requirements: Custom Processing 32 DIN OUT Special Requirements: Custom Processing 33 DIN OUT Special Requirements: Bulk Water Machine Criteria 34 DIN OUT Special Requirements: Bulk Water Machine Criteria 34 DIN OUT Special Requirements: Acidified White Rice Preparation 34 DIN OUT Special Requirements: Acidified White Rice Preparation 35 DIN OUT Criteria 36 DIN OUT Criteria 37 DIN OUT Criteria OUT DIN O	12		Food received at proper temperature									
14	13		Food in good condition, safe, and unadulterated		31	DINA DINC	,	Special Requirements: Hea	it Trea	atment Dispensin	g Freezers	
Protection from Contamination 15	14	ПІМ ПОИТ	Required records available: shellstock tags, parasite		20	□IN □ OU	Т	Special Requirements: Cue	tom [Proposina		
15	, · T	N/O □ N/Q	destruction		32	MN/A □ N/C)	Opecial Nequilements: Cus	WIII F	rocessing		
15		M	Protection from Contamination		33			 Special Requirements: Bulk	ς Wat	er Machine Criter	ia	
16	15	DINA DINO	Food separated and protected	- -	-	LIN/A LI N/C) 					
16				 ;	34	□ IN □ OU	Ţ		lified '	White Rice Prepa	ration	
Time/Temperature Controlled for Safety Food (FCS food) 18	16		Food-contact surfaces: cleaned and sanitized			LAIN/A LI N/C)	Criteria				
Time/Temperature Controlled for Safety Food (TCS food) 36	17	TUO □ NI ∭			35		Т	Critical Control Point Inspec	ction			
18					4	"				· .		
18			rature Confidence of Sarety Food (195/1000)	3			1	Process Review		-		
Proper reheating procedures for hot holding Proper reheating procedures for hot holding 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. Public health interventions are control measures to prevent foodborne.	18	□N/A DONO	Proper cooking time and temperatures		-		_					
Proper reneating procedures for not holding DIN		D IN D OUT					I	Variance				
Compared to the 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. Compared time and temperatures Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne Public health interventions Public hea	19		Proper reneating procedures for hot holding				t					
21 DIN DOUT Proper hot holding temperatures Proper hot holding temperatures Proper hot holding temperatures Public health interventions are control measures to prevent foodborne.	20	□ IN □ OUT	Proper cooling time and temperatures		_		_	·			.	
21 DIN DOUT Proper hot holding temperatures foodborne illness. Public health Interventions are control measures to prevent foodborne	د.	□N/A DIAN/O	Tropol cooling time and temperatures						aviors			
Public health interventions are control measures to prevent foodborne	21	□ IN □ OUT	Proper hot holding temperatures							amig idoloio lo		
-1 , -1 -1		JANA LI N/O			Pu	blic health i	nter	ventions are control me	asur	es to prevent f	oodborne	
	22	ĎďN □ OUT □N/A	Proper cold holding temperatures									

State of Ohio

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

Nam	e of	Facility (ha	٠. ١	Bar				Type of Inspection	Date	,			
L		Ihird 100	TÃ.	ŔXX				Standard - C3S	1 1/14/1	1			
					GOOD RETAIL PR	RAC	TICES						
	ساد ماد				oreventative measures to control the introduc					!:	-61-		
IVIa	rk de	esignated compi			, OUT, N/O, N/A) for each numbered item: IN=in I and Water	1 COI	mpliance OU1=	enot in compliance N/O=not obse		аррис	abie		
38	NO Pasteurized eggs used where required				zed eggs used where required	54	₩ IN □ OUT	Food and nonfood-contact sidesigned, constructed, and u		ole, pro	operly		
39	11/14	N 🗖 OUT		Water a	nd ice from approved source	55	MIN □ OUT □	144		, used;	test		
÷ T			Fo	·	erature Control	strips 56 IN MOUT Nonfood-contact surfaces clean							
40	角巾	N □ OUT □N/A I	□ N/O		cooling methods used; adequate equipment erature control	Physical Facilities							
41			N /O	Plant fo	od properly cooked for hot holding	57	M IN □ OUT □	IN/A Hot and cold water available	e; adequate pre	ssure			
42		OUT 🗆 N/A	M/O	Approve	ed thawing methods used	58	¶N □ OUT □	IN/A Plumbing installed; proper l	ackflow device	s			
43	喇叭	OUT N/A			meters provided and accurate	59 MIN OUT ON/A]N/A Sewage and waste water pro	Sewage and waste water properly disposed				
				Food Identification		60 ŴIN □ OUT □N/A Tollet facilities: properly constructed, supplied				cleane	∍d		
44	MI	N □ OUT		Food properly labeled; original container		61 N OUT N/A Garbage/refuse properly disposed; facilities ma					ed		
		Preven		ntion of Food Contamination		62 IN MOUT Physical facilities installed, maintained, and clear							
45		1 ў() опт			rodents, and animals not present/outer s protected	63	X)IN □ OUT	Adequate ventilation and light	ing; designated a	areas u	ısed		
46		у∭ оит			ination prevented during food preparation, & display	64	MIN OUT C	☑N/A Existing Equipment and Faciliti	es				
	6 4	I OUT			Il cleanliness		N						
	• -	AVAÉ TUO 🗆 I			cloths: properly used and stored g fruits and vegetables			Administrative					
43		ч	1 10 10 10 10 10			65	□ IN 🕅 OUT 🗆]N/A 901:3-4 OAC					
50	刘ル		□ N/O	In-use u	tensils: properly stored	66	M)N 🗆 OUT 🗆	IN/A 3701-21 OAC					
51) (j) (i)	I ∰OUT □N/A		Utensils handled	, equipment and linens: properly stored, dried,		₹						
		UDOUT □N/A			se/single-service articles: properly stored, used								
53	3 ☐ IN ☐ OUT ∰WA ☐ N/O Slash-resistant and cloth glove use Observations and Corrective Actions												
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation													
Item A	No.	Code Section	Priori	ity Level ሶ	Observed no ODH certificate availat	~ / ^	at the of	Jamasina Micanoral At 1	ical- and	cos	R		
_dL	•	(a) how	14	<u>U</u>							\Box		
					emplayee that has supervisory and check and control food preparation	CAN	d service 81	nall obtain level 2 certi	firation				
					in food protection by Warch 14, a	201	١.						
,,,		1 /4						. h ti m	1				
45		10-1(M)	1	1C	Observed the back door of the facility								
					openings of a FSO shall be profes filling or closing holes and other	DNE VN N	na Yronu ti naminzi in	in cities of libers and	MINISTER IN				
					Title of Money with Wint	0	ha mond 1	tru sp					
410		3.2(Y) NO		`	Organiza the back priza freezer						刘		
					be projected from contamination that may result from a factor or source not				ource not				
					specified under paragraphs (A)	-fo	(X) At A	his Yule.	•				
51		4.8/6	4.8 (E) NC		Observed the pizza cardboard insert	1e	Charad in JA	ad Landin many dark or	nrotortilio				
		, , , , , , , , , , , , , , , , , , , ,			pachage, Discussed Single use and	Rih	GIR- SELVILLO	Orticles Shall by Stored I	18Dt				
Person in Charge Date:													
Dail Hotel 1-14-19													
Sani	taria	"Drittaw	WIN	ortino D			Licensor:	DCHD	1				
PRIC	ORIT		// " "	CAL (N	C = NON-CRITICAL			· · · · · · · · · · · · · · · · · · ·	λ_ of _3_				

HEA 5302B Ohio Department of Health (6/18) AGR 1268 Ohio Department of Agriculture (6/18)

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

Name of Facility	Type of Inspection	Date
IHING PULLS NOW	7400000 - C22	1 114114

			Observations and Corrective Actions (continued) Interprepriete box for COS and R. COS corrected on site during inspection. Rerepeat violation		
Item No.	Code Section	Priority Level	Comment	cos	R
52	4.8 (E)	NC	in the original protective package or stored him using other means than		
			afficial protection from contamination until used Please protect those from Aust.		
	11:/->				
510	4.5(0)	NC	Abserved a build-up of food debris in the retrigerator and treezer by the even as		
	•		well as the onen alread the acid. No Discussed nonford-contact surfaces and eminment		
			Shall be cleaned at a frequency necessary to preclude accomplation of soil residues		
			,		
<u></u> ∕ø∂	10.4(B)	NC	Observed the physical facility with a build-up of dust and debris. Discussed the		
	,	7.00	physical frictified shall be extended as otten as necessary to theen them clean.		
			Sachroom continues to improve. Thank-you.		
		v.			
		-			
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			The state of the s		
			Y. Y.		
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			· · · · · · · · · · · · · · · · · · ·		
Person in	Charge:	Sail	Date: 1-14-19		
Sanitarian	Diathanis !	Worthol	Licensor:	******	
	TA LANGUAGE INT.	A-KVAIKAY	Vella		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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