State of Ohio Standard Inspection Report

'Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility		Check one	License number	Date (X / 1/2 / 1 - 2		
Address		FSO RFE	Category/Descriptive	0/16/1/	0	
17012 Cigudos Ferra Ara		anum)	ynabite	Commercia	K	
License holder (A) (C)		Inspection time (min)	Travel time (min)	Ofher		
Type of visit (check) Standard Follow up Foodl Complaint Prelicensing Consu	oorne		Follow-up date (if required)	Sample date/result (if required)		
	intation [] Other specing	<i>y</i>	<u> </u>			
3717-1 OAC Violation Checked Management and Personnel	Ianagement and Personnel			Poisonous or Toxic Materials		
2.1 Employee health	4.4 Maintenance and operation			7.0 Labeling and identification		
7 2.2 Personal cleanliness	4.5 Cleaning of equipment and utensils		7.1 Operational supplies and applications			
2.3 Hygienic practices	4.6 Sanitizing of equipment and utensils		7.2 Storage and display separation			
2.4 Supervision	4.7 Laundering		Special Requirements			
Food	4.8 Protection of clean items		8.0 Fresh juice production			
3.0 Safe, unadulterated and honestly presented	Water, Plumbing, and Waste					
3.1 Sources, specifications and original containers	5.0 Water			8.2 Custom processing		
3.2 Protection from contamination after receiving	5.1 Plumbing system		8.3 Bulk water mad			
3.3 Destruction of organisms	5.2 Mobile water tanks		8.4 Acidified white	8.4 Acidified white rice preparation criteria		
3.4 Limitation of growth of organisms	5.3 Sewage, other liquid w			and equipment specifications		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and returnables		20 Existing faciliti	20 Existing facilities and equipment		
3.6 Discarding or reconditioning unsafe, adulterated	Physical Facilities		Administrative	Administrative		
3.7 Special requirements for highly susceptible populations	6.0 Materials for construction and repair		901:3-4 OAC	901:3-4 OAC		
Equipment, Utensils, and Linens	6.1 Design, construction, a	nd installation	3701-21 OAC			
4.0 Materials for construction and repair	6.2 Numbers and capacitie	S .		-		
4.1 Design and construction	6,3 Location and placemen	t .				
4.2 Numbers and capacities	6.4 Maintenance and opera	ation	`			
4.3 Location and installation						
	÷					
Violation(s)/Comment(s)					-	
2,2D) Handwash Sink is being wed as a wash sink to in						
hardwashing is Occurring in Schilizing sink, John						
4. 9 A) FOOD (ONIGH SINFLACES + Itlencis need to be						
Cleaned every 4	hows-	TIMS USE	d tog ju	ce have not		
Yell Clared of sand aed property of milly						
4. 0 H) POA (0000 C	UNIACT SIM	- (aces Ne	20 40 De	property		
Sunt 760 CH-(0)	Cleaning.	UPSERVED	MAN OF 6	Gupmont		
1 Death Marello	monade ho	+ Deing	Jan (12ed	. PIC SINO	ľ	
They have not at	one Soto	day.			1	
U		15	JULS CORPECH	a luter I has	exa	
Inspected by AUGIOLO ROLLS R.S./SH.# Licensor COLD MINIMPULATED TO THE						
Received by	Title		Pho	ne W	X	
HEA 6302 2/12 Ohio Department of Health AGRI 1268 2/12 Ohio Department of Agriculture	Distribution: Top copy—Ope	erator, Bottom copy—Lo	ocal health department	pg of		