State of Ohio

Standard Inspection ReportAuthority: Chapters 3717 and 3715 Ohio Revised Code

	\h	1	24006	11	License	numbe	er	Date 10/17		
Address	AN		-4007	/ RFE	Category	//Desci	riptive	140/11		
11120 E. Kuss Kd G	10	pn	ville			1	US			
License holder (Antina Hospitality	/			Inspection time (min)	Travel tir	me (mir	n)	Other		
			☐ 30 day ☐ Other <i>specif</i>	y	Follow-u	p date	(if required)	Sample date/result (if required)		
3717-1 OAC Violation Checked										
Management and Personnel					Poi	isonous	s or Toxic Mat	terials		
2.1 Employee health		4.4	Maintenance and oper	ation		7.0	Labeling and ide	entification		
2.2 Personal cleanliness	X	()4.5	Cleaning of equipment	and utensils	_	_				
	_			t and utensils		7.2	Storage and disp	play separation		
2.4 Supervision		4.7			en.	noial D	onuiromente			
Food		4.8	Protection of clean iter	ns	3he			uotian		
3.0 Safe, unadulterated and honestly presented	Wa	ter. P	lumbing, and Waste			_				
3.1 Sources, specifications and original containers	Ţ			,	$\neg \vdash$			_ :		
		5.1								
		5.2			7 -	+				
		5.3	Sewage, other liquid w	raste and rainwater						
		5.4	Refuse, recyclables, an	d returnables						
	Phy	eical	Facilities							
3.7 Special requirements for highly susceptible populations	····,			ion and renair						
Equipment, Utensils, and Linens	-	_			$\dashv \vdash$					
4.0 Materials for construction and repair		+			┦ └	3/01	-21 UAG			
4.1 Design and construction										
		+			_					
4.3 Location and installation										
Violation(s)/Comment(s)	110	1				1 1				
320) Unserved to	<u>115</u>	1	_0n 4n	e +100r	10	11				
Storage, from 1)	150	`L	issed of	Il fond S	hal	/ /	be a	+ lenst		
Lall alanda Idaa Idaa	Poisanous or Toxic Materials Poisanous or Toxic Materials									
U UNOVE THE FINDI										
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152 AMENDER hui	1	11	n nt ale	10000	1100	17	100 IA	nzala		
Tryp) VIXING DAT	I(A	V	V UT LIE	DIS ON	THO	$'$ $\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!\!$	<u> </u>	UCCIES In		
I_the labby. Disc	1	$\lambda \mathcal{L}$	00000	ell non-	1000	1' 1	MAG	Yr+ 1		
SINTAGES	•	1	10 0100	und sol	1	40	7-0:1	de Place		
JATIACO DINCELLA	7	_ل		MICH SICH	<u> </u>	10	<u> 1000</u>	CVI. MECOE		
<u>clean</u> at a more,	+	10	avent b	asis to	lin	っけ	- () YI) V	NTM. 41C,		
cleaned nozzles	Δ.			20	<	٠.١		Dollar		
MULICULAR INCLIES UT TIME OF INSPECTION, UNIVELLEU;										
Compared to the control Compared Compa										
Thenested by			D C (C)T "	l						
mphastan by	١٨	<u>"</u>	H.S./SII #LLM	10 Licenson	(\cap)					
Referenced by	M	W	-1 U - 1 U	41 11/1						
Whater Will The	_		MATA	Nu:			Phone			
HEA 5302 2/12 Ohio Department of Health	Diet	ributi	ion: Top conv—Oper	ator Rottom conv. Los	al hoolth	donort	nont			
AGR 1268 2/12 Ohio Department of Agriculture	اداد		om cobs—obei	атот, поттопт сору—гос	ar nealth (neharti	nent	pa of		

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Date
Taro Bell Store No 26005 221 12/8/17
Address 120 F RUSS Rd GVPPNVILL Category/Descriptive C.45
License holder Inspection time (min) Travel time (min)
CAVITIVIA FIDSPITALITY
Comments:
VII) Observed build up of debris on the pop nozzles in
the Johny. Discussed all non-food contact surfaces
shall be cleaned sight to touch. Please clean of a
more frequent basis to limit growth. Pic cleaned
nozzies at time of inspection corrected.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation,cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Choese.	cold hold	38 F	potations	hot hold	146F
rice	not hold	159'F	1 0		
Deans	hot hold	140 F	,		
heef.	hot hold	1100F			
West.	hot hold	154.F			
. Formatols	cold hold	34F		V	
19 Huce	CON MOTA	38F			
Inspected by A A A	insterna	R.S./SIT#	Licensor D(H.D		
received by The Spirit	rellalm		Title MTC	Phone	
HEA (Rev. 5350 2/12) Ohio Dept. of I	Health Distribution:	Top copy—operat	or, Bottom copy—Local health de	epartment pg of	·