## State of Ohio

## **Standard Inspection Report**

Autho	rity: Chapters 3717 an	d 3715 Ohio Rev	ised Code				
Name of facility		Check one	License number		Date		
Blue & White Tiki Ta Address 35 N. Main St. P.O. License holder	Wrn	rso □ RFE	211	P	1-26-18		
Address	*	0.1.	Category/Des	criptive	1014 10		
125 N Main St D.A.	KAV 22 MA	rth Star	120	?			
License holder	DUX UJUX IVUI	Inspection time (min)	Travel time (n	nin)	Other		
Nick Brownan		, , , , , , , , , , , , , , , , , , , ,	,	,			
Type of visit (check)		E-II		0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			
Standard	oorne 🗌 30 day		Follow-up dat	e (ir requirea)	Sample date/result (if required)		
☐ Complaint ☐ Prelicensing ☐ Consu							
3717-1 OAC Violation Checked							
Management and Personnel			Poisono	us or Toxic Ma	terials		
2.1 Employee health	4.4 Maintenance and opera	tion		7.0 Labeling and identification			
2.2 Personal cleanliness	4.5 Cleaning of equipment a		7.1 Operational supplies and applications				
2.3 Hygienic practices	L-9K	<u> </u>			7.2 Storage and display separation		
2.4 Supervision	4.7 Laundering						
Food	4.8 Protection of clean item	S		Special Requirements			
3.0 Safe, unadulterated and honestly presented				Fresh juice prod			
3.1 Sources, specifications and original containers	Water, Plumbing, and Waste		8.1		dispensing freezers		
3.2 Protection from contamination after receiving	5.0 Water		8.2	<u> </u>			
3.3 Destruction of organisms	5.1 Plumbing system 5.2 Mobile water tanks		8.3				
3.4 Limitation of growth of organisms	5.2   Mobile water tanks 5.3   Sewage, other liquid wa	neto and rainwator	8.4		rice preparation criteria		
3.5 Identity, presentation, on premises labeling	5.4 Refuse, recyclables, and		9.0		nd equipment specifications		
3.6 Discarding or reconditioning unsafe, adulterated	J.4   Heluse, recyclables, and	Leramanez		Existing facilitie	s and equipment		
3.7 Special requirements for highly susceptible populations	Physical Facilities		Adminis	trative			
	6.0 Materials for construction	on and repair	90	1:3-4 OAC			
Equipment, Utensils, and Linens	6.1 Design, construction, an	d installation	37	01-21 OAC			
4.0 Materials for construction and repair	6.2 Numbers and capacities			•			
4.1 Design and construction	6.3 Location and placement						
4.2 Numbers and capacities	6.4 Maintenance and operation						
4.3 Location and installation							
Violeties (s) (Octobros está)							
Violation(s)/Comment(s)							
(3.41) Observed 1910	most dates	12-20-17	DIALIA	or dis	Countral at		
	A CALLARY	OLA TOO	C) PO	24. (A 1. s	CHAPTARIA (XX)		
- tome of inspection.	SISCUSSED C	UL 185	RIE	Shal	C De date		
Marked for 7 d	aux & disa	arded a	ffer	4/10	The day		
	27 1 2 000	araza a	1 / 1 -7	100	- and		
10 JIMIT Growth.	nrical. Por	reched:					
(4.5) Observed a	build up th	Frod of	Cauc	o No	hus in		
	J. Op of	$\frac{1094}{}$	1	- 1	2/10/11		
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Surface chared be	Classia Si	21.7 A	truck	h.			
Duyaus since	( ( 000 ) ) (	quid 10	11101.4				
<u> </u>							
Inspected by	R.S./SIT # /	Licanda					
MOADIN Sholling	1.3./311 # /2/21	Licensor	DYKO	1/1	1-1/		
Becaused by	Title	201 10	-1016	( C)	1//		
SOUN MA				Phon			
HEA FOOD ONE DESCRIPTION	Guner	·					

HEA 5302 2/12 Ohio Department of Health AGR 1268 2/12 Ohio Department of Agriculture

Distribution: Top copy—Operator, Bottom copy—Local health department

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## **State of Ohio**

## **Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility			Check one		License number		Date			
JULANNIL IKI QUE		<u> </u>	<u></u>	IT√FSO □	RFE	$\sim$ 1	0	111112018		
Dud White Tiki Taven 12 Fso RFE 210 1/11/2018  Address Category/Descriptive C35  License holder C Brown Main St. P. O. Box 22 Nown Star C35  License holder C Brown Main St. Brown Main St										
License holder			000	Inspection time (min)		Travel time (min)		Other		
I NICK BYDERMAIN			!							
Type of visit (check)				Ī	ollow-up da	te (if required)	Sample date/result (if required)			
			<ul><li>☐ 30 day</li><li>☐ Other specify</li></ul>	,						
	itatio		Other specify		<u>.</u> }_					
3717-1 OAC Violation Checked										
Management and Personnel		11	Maintananaa and anara	tion		Poisonous or Toxic Materials    7.0   Labeling and identification				
2.1 Employee health 2.2 Personal cleanliness	-	<ul><li>4.4 Maintenance and operation</li><li>4.5 Cleaning of equipment and utensils</li></ul>			7.0		enuncation oplies and applications			
2.3 Hygienic practices		4.6	Sanitizing of equipment and utensils			-   /· /7.2		· · · · · · · · · · · · · · · · · · ·		
2.4 Supervision	_	4.7	Laundering							
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3.7 Special requirements for highly susceptible populations	Phys	_	Facilities			Administrative				
Equipment, Utensils, and Linens	6.0 Materials for construction and repair				901:3-4 0AC					
4.0 Materials for construction and repair	6.1 Design, construction, and installation 6.2 Numbers and capacities				3	701-21 OAC				
4.1 Design and construction	6.2 Numbers and capacities 6.3 Location and placement									
4.2 Numbers and capacities	6.4 Maintenance and operation									
4.3 Location and installation	G. T. Indinionalise and operation				_					
Violation(s)/Comment(s)										
I Kality Closed at		Sh	10 ALin	\na/a	h'n	h	Hr. n	1190110		
Facility closed at time of inspection. Hours say										
Should be open at 4 pm 4 its 5pm.  419 336-1137										
419 221-1127										
			<del></del>							
						•				
Inspected by *	•		R.S./SIT#	Lice	ensor ,	`	. // -	1. 11.		
Inspected by Mayoro, K	5,	M	5 320	/ う		MKC	COM	ry H.D.		