## State of Ohio

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

Na	me of facility	AN A COST BOOK STATE OF THE STA			B. 连宝 3 以田安。	- N.,	License Number		Date 6/6/19	
	<u> </u>	loorer Speederay (Surfes)	UAR	SO	□ RFE		121		4/6/19	
Ac	ldress	=-00 -1 01 00	Code	1	///					
13889 St Kt 118 New Wester / 45348									148	
Lie	cense holder		Inspec	tio	ñ Time	Trave	el Time	Caf	egory/Descriptive	
Gldora Speednay Inc.							25		635	
Type of Inspection (check all that apply)						F	ollow up date (if required	d)	Water sample date/result	
_		nce Rev	viev	w □ Follow up				(if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation										
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										
Compliance Status					Compliance Status					
	Supervision				Time/Temperature Controlled for Safety Food (TCS food)					
1.	MIN DOUT D N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	DN/A D N/O		Proper date marking and	disp	osition	
2	MN DOUT NA	Certified Food Protection Manager  Employee Health		24	□IN □OUT		Time as a public health co	entrol:	procedures & records	
97.4		Management, food employees and conditional employee;			BWA TIMO		Consumer Advis	orv		
3	MN DOUT NA	knowledge, responsibilities and reporting	1.1	25	□ IN □ OUT				or row or understand foods	
4	DIN DOUT DN/A	Proper use of restriction and exclusion		23	DN/A				or raw or undercooked foods	
5	Min □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even  Good Hygienic Practices	ts	4,10	□IN □ OUT		Highly Susceptible Po	pula	tions	
6	ZÍN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	Ø/A		Pasteurized foods used;	prohil	bited foods not offered	
7	DIN DOUT DN/O	No discharge from eyes, nose, and mouth					Chemical			
8	My DONTD N/O	reventing Contamination by Hands  Hands clean and properly washed		27	DIN DOUT		Food additives: approved	and	properly used	
9	□-IN □ OUT □NA □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IN DOUT □N/A		Toxic substances properly	' iden	ified, stored, used	
		alternate method properly followed				Cor	oformance with Approve	id Pr	ocedures	
10	DIN DOUT DIN/A	Adequate handwashing facilities supplied & accessible		29	□ IN □ OUT	- 1	Compliance with Reduced			
11	□nn □ out	Approved Source Food obtained from approved source			□N/A □IN □ OUT	_	specialized processes, an	10 H/	ACCP plan	
	□ N □ OUT	Food received at proper temperature		30			Special Requirements: Fre	esh Ju	uice Production	
12	□N/A Þ(N/O		[	31	□ IN □ OUT		Special Requirements: He	at Tr	eatment Dispensing Freezers	
13	DIN DOUT	Food in good condition, safe, and unadulterated  Required records available: shellstock tags parasite		-	DIN DOUT	-+			· · · · · · · · · · · · · · · · · · ·	
14	DN/A DN/O	destruction		32	DN/A DN/O		Special Requirements: Cu	stom	Processing	
		Protection from Contamination		33	□IN □ OUT		Special Requirements: Bul	lk Ws	ter Machine Criteria	
15	ZIN OUT	Food separated and protected			ØN/A □ N/O				nor macrimo ornaria	
16	DNN DOUT	Food-contact surfaces: cleaned and sanitized		34	□ N □ OUT □N/A □ N/O		Special Requirements: Aci Criteria	idifiec	White Rice Preparation	
17	Джи 🗆 оит	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT	1	Critical Control Point Inspe	etion		
	Time/Tempe	rature Controlled for Safety Food (TCS food)			D IN D OUT	1	Dunania Davidani			
18	□IN □ OUT □N/A 戸(N/O	Proper cooking time and temperatures		36	DN/A	'	Process Review			
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding		37	ON OUT		Variance			
20	□ IN □ OUT □N/A □ N/O	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 illness or injury.						
21	D\N □ OUT □N/A □ N/O	Proper hot holding temperatures								
22	DQN □ OUT □N/A	Proper cold holding temperatures								

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Name of Facility Type of Inspection Speeduay (suites) Standard GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT ZÎN/A □ N/O Pasteurized eggs used where required 54 DKIN □ OUT designed, constructed, and used DIN OUT Water and ice from approved source 39 Warewashing facilities: installed, maintained, used; test 55 ZIN □ OUT □N/A Food Temperature Control strips 56 🖄 N 🗆 OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment IN OUT MINA IN NO for temperature control Physical Facilities 41 □ IN □ OUT □N/A DEN/O Plant food properly cooked for hot holding -₩IN □ OUT □N/A Hot and cold water available; adequate pressure □ IN □ OUT □N/A/IÍ N/O Approved thawing methods used ☑ IN ☐ OUT ☐ N/A 58 Plumbing installed; proper backflow devices 🗹 IN 🗆 OUT 🗆 N/A Thermometers provided and accurate 59 MIN □ OUT □N/A Sewage and waste water properly disposed Food Identification TOS IN OUT ON/A Toilet facilities: properly constructed, supplied, cleaned TUO 🗆 NIX Food properly labeled; original container DIN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination TUO 🗖 NI 📆 Physical facilities installed, maintained, and clean Insects, rodents, and animals not present/outer TUO II NI 45 DIN 🗆 OUT Adequate ventilation and lighting; designated areas used openings protected Contamination prevented during food preparation, DIN OUT 46 storage & display 64 M IN □ OUT □N/A **Existing Equipment and Facilities** TUO 🗆 NI 🖭 47 Personal cleanliness M II OUT IIN/A II N/O 48 Wiping cloths: properly used and stored Administrative 49 □ IN □ OUT N/N/A □ N/O Washing fruits and vegetables □ IN □ OUT`��\$\/A 901:3-4 OAC Proper Use of Utensils 50 团IN □ OUT □N/A □ N/O In-use utensils: properly stored 66 12 IN □ OUT □N/A 3701-21 OAC Utensils, equipment and linens: properly stored, dried, ĬZĪ IN □ OUT □N/A 51 IN OUT ON/A 52 Single-use/single-service articles: properly stored, used □ IN □ OUT. MN/A □ 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 Code Section | Priority Level | Comment cos/ Observed П П Person in Charge Sanitarian Licensor: PRIORITY LEVEL: C = CRITICAL NC = NON

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