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

N/A N/O N/O Food-contact surfaces: cleaned and sanitized 34 N/O Criteria 34 N/O Criteria 35 N/A N/O Criteria 35 N/A N/O Critical Control Point Inspection 36 N/A N/O N/O Proper cooking time and temperatures 19 N/A N/O Proper reheating procedures for hot holding N/A N/O Proper cooling time and temperatures N/A N/O N/O Critical Control Point Inspection N/A N/O N/O N/O N/O N/O N/O N/O Critical Control Point Inspection N/A N/O															
Address	N	ame of facility	AND SECTIONS.	. ~ .	_			License Number							
Address		The Irain Stop					FΕ	89	89 01/17/2						
Licenses holder	Α	dress	. B. cm.		City/Sta										
Licenses holder		101	11	m'	بمتر										
Type of inspection (check all that apply) Consideration (Foreign Control C		101		11110111		7									
Standard Glociac Center Crick all that apely	Li	cense holder		, , , , , , , , , , , , , , , , , , , ,	Inspecti	on Time	Tra		Cate	gory/Descriptive					
Standard Glociac Center Crick all that apely	L	arry	Ki	ssinger Enterprises LLC		(O)		10 min	1	C45					
## Processing Originate Status Projection Proper data method properties Projection Proper data property temperature Projection Proper data property temperature Projection Projection	T	ne of Insper			. 4			Fallancina data (it as ancias		**************************************					
Food before	1 4 5				nce Revie	w El Foli	OW UD	Fromow up date (if required							
Compliance Status							ow up		'	,					
Compliance Status															
Compliance Status	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS														
Compliance Status	M	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													
Supervision		***************************************	NINAA.												
Nin OUT NA Person in charge present, demonstrates knowledge, and present duties Person studies P				•											
No OUT NA No No No No No No No		T													
2 SIN OUT NIA Semployee Health Semploye	1	ZÚIN □OU	JT □ N/A		10 2			Proper date marking and	dispos	sition — wonderful					
Sin	2	NZIN □OU	IT 🗆 N/A	Certified Food Protection Manager	$\dashv \vdash$										
Silk OUT NiA Management, food employees and conditional employees frowledge, responsibilities and reporting to the feet from the feet		1 = -			2			Time as a public health co	ntrol: p	procedures & records					
Sin OUT MA Proceedings for responsibilities and reporting Sin OUT NA Proceedings for responsibilities and reporting Sin OUT NA Proceedings to remain and acclusion Sin OUT NA Proceedings to remain and acclusion Sin OUT Sin OUT NA Proceedings to remain and acclusion Sin OUT Sin OUT NA Proceedings to remain and properly washed Sin OUT NA OUT NA Adequate handwashing facilities supplied & accessable Approved Source Sin OUT Process and inactive model of since of sin Sin OUT Process and inactive model of since of sin Sin OUT Process for a wallable: shellstock tags, parasite Sin OUT Special Requirements: Custom Processing Sin OUT Sin OU				Management, food employees and conditional employee	s.	16.4		Consumer Advis	orv						
SIN OUT NA Proper use of restriction and exclusion Size Na OUT No Proper deciders for responding to vomiting and distributed events	3	NOT NIKE	IT ∐ N/A		o,	CRÍ.IN F	I OUT		(0-8 W 503)						
Cool Hygienic Practices S D N OUT No Proper eating, issting, intinking, or lobacco use T OIN OUT No Oscharge from eye, nose, and mouth Preventing Contamination by Mands S S N OUT N/O Hands clean and properly washed S S N OUT N/O Hands clean and properly washed S N OUT N/O Adequate handwashing facilities supplied & accessible Approved Source N OIN OUT N/O Proper designation by Mands N OIN OUT N/O Adequate handwashing facilities supplied & accessible Approved Source N OIN OUT Proof designation of properly temperature N OIN OUT Proof designation of properly temperature N OIN OUT Proof disposition of proof source N OIN OUT Proof disposition of returned, previously served, recordificed, and unsafe food N OIN OIN OIN OIN Proper disposition of returned, previously served, recordificed, and unsafe food N OIN OIN	4	J⊠IN □OU	IT □ N/A	Proper use of restriction and exclusion	25			Consumer advisory provi	ded for	r raw or undercooked foods					
Second Comparison Passeurized foods used; prohibited foods not offered	5	NO⊡ NÌM	T 🗆 N/A	Procedures for responding to vomiting and diarrheal even	its			Highly Susceptible Po	pulati	ons					
Chemical Preventing Contamination by Hands Preventing Contamination Prevention Prevention Prevention Prevention Prevention Prevention Prevention Prevention Prevention Prevention Pre				Good Hygienic Practices		□ IN [J OUT	Postourized foods woods	probibi	tod foods not offered					
Preventing Contamination by Hands 27 SM OUT N/O Hands clean and properly washed 28 SM OUT N/O Hands clean and properly washed 28 SM OUT N/O Nc bare hand contact with ready-to-eat foods or approved alternate method properly followed 28 SM OUT N/O Nc bare handwashing facilities supplied & accessible Approved Source Approved Source Approved Source 11 SM OUT Food obtained from approved source 13 SM OUT Food elatined from approved source 14 OUT Food in good condition, safe, and unadulterated 14 OUT Food in good condition, safe, and unadulterated 15 OUT Special Requirements: Heat Treatment Dispensing Freezers N/O OUT Special Requirements: Custom Processing SM OUT Special Requirements: Sulk Water Machine Criteria SM OUT Special Requirements: Approved Sulpha N/O Special Requirements: Sulk Water Machine Criteria SM N/O Special Requirements: Acidified White Rice Preparation SM N/O SM N/O Special Requirements: Acidified White Rice Preparation SM N/O SM N/O Sm OUT OUT Sm OUT				The state of the s	26	JAN/A	-conditions and a constant	r asteurized roods used,	prombi	ted 100ds flot offered					
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No bare hand contact with ready-to-eat foods or approved a latemate method properly followed	8	ADIN DO	OUT N/O	Hands clean and properly washed	2	A/MÆ		1 ood additives. approved	anu p	roperly used					
NA NO NO	100		_		ed 28	CELIN E	JOUT								
Conformance with Approved Procedures Approved Source 1	9	1. — —				{} ⁻		oxic substances properly identified, stored, used							
Approved Source Approved Source Approved Source				alternate method property followed			c	onformance with Approve	d Pro	cedures					
Approved Source MAX OUT Food obtained from approved source Control Control	10	XÍN □OU	T 🗆 N/A	Adequate handwashing facilities supplied & accessible		□ IN E] OUT	Compliance with Reduced	1 Oxva	en Packaging, other					
12				Approved Source	28	>₫N/A									
12	11			Food obtained from approved source	30	DIN C	J OUT	Special Requirements: Fro	seh Iui	ce Production					
Special Requirements: Heat Treatment Dispensing Freezers	12			Food received at proper temperature				oposici requiremente. Tre							
14	40			Food in good condition, cafe, and unadultorated	31		TUO	Special Requirements: He	at Trea	atment Dispensing Freezers					
Protection from Contamination 33 IN															
Protection from Contamination 33	14	MA DN	1/0		32	7l		Special Requirements: Cu	stom P	Processing					
15		ı 													
N/A N/O Proof separated and protected N/A N/O Proof separated and protected N/A N/O N/O Food-contact surfaces: cleaned and sanitized N/A N/O Criteria N/A N/O		□ IN MA			33			Special Requirements: But	ık Wate	er Machine Criteria					
Food-contact surfaces: cleaned and sanitized Food-contact surfaces: cleaned and surfaces	15		/0	Food separated and protected											
N/A N/O N/O Proper disposition of returned, previously served, reconditioned, and unsafe food SI N/A OUT Proper disposition of returned, previously served, reconditioned, and unsafe food SI N/A OUT OUT Proper cooking time and temperatures SI N/A OUT Process Review SI N/A OUT	16			Food-contact surfaces; cleaned and conitized	34	NZIN/A D	TUO [dified \	White Rice Preparation					
Time/Temperature Controlled for Safety Food (TCS food) 36	10	□N/A □ N	/O	1 000-contact surfaces, cleaned and sanitized				Official							
Time/Temperature Controlled for Safety Food (TCS food) 18	17	ÆLIN □ O	UT		35		LOUT	Critical Control Point Inspe	ection						
18		Ti.	mo/Tompor												
18	****	,		ature controlled for Salety Food (TCS 100d)	36		1 001	Process Review							
Proper reheating procedures for hot holding 19	18		/o	Proper cooking time and temperatures											
Proper reheating procedures for hot holding 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					37	∐ N E MENIA	JOUT	Variance							
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	19			Proper reheating procedures for hot holding		April 141/									
20 □N/A ☑.N/O Proper cooling time and temperatures X					-										
that are identified as the most significant contributing factors to foodborne illness. Proper hot holding temperatures Proper hot holding temperatures Public health interventions are control measures to prevent foodborne	20			Proper cooling time and temperatures	R	isk facto	rs are fo	s and	employee behaviors						
Public health interventions are control measures to prevent foodborne					tr	that are identified as the most significant contributing factors to									
Public health interventions are control measures to prevent foodborne	21			Proper hot holding temperatures	fc	foodborne illness.									
22 M IN □ OUT □N/A Proper cold holding temperatures Illness or injury.	-				P	ublic hea	alth inte	rventions are control me	easur	es to prevent foodborne					
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State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Type of Inspection Standard CCP rain 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 ZÎ IN 🗆 OUT 🗆 N/A 🗆 N/O Pasteurized eggs used where required 54 NO IN □ OUT designed, constructed, and used √ IN □OUT □N/A Water and ice from approved source Warewashing facilities: installed, maintained, used: test 55 N⊒/IN □ OUT □N/A Food Temperature Control 56 DIN DOUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment □ IN □ OUT □N/AyŒ N/O for temperature control Physical Facilities O/N 🗆 A/N 🗖 TUO 🗖 NILQK Plant food properly cooked for hot holding DOUT IN/A Hot and cold water available; adequate pressure ŽÍJIN □ OUT □N/A □ N/O Approved thawing methods used 58 ET IN LIOUT Plumbing installed; proper backflow devices □N/A □ N/O IN OUT ON/A Thermometers provided and accurate MIN OUT ON/A Food Identification Sewage and waste water properly disposed AÓ IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned ĴŒ́-IN 🗖 OUT Food properly labeled; original container IN □ OUT □N/A 61 Prevention of Food Contamination Garbage/refuse properly disposed; facilities maintained Insects, rodents, and animals not present/outer TUO 🗆 NI 📆 Physical facilities installed, maintained, and clean; dogs in 45 TUO 🗆 NI 🗅 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 🗹 IN 🗆 OUT 46 storage & display TUO IN IDOUT Adequate ventilation and lighting; designated areas used ⊠IN □ OUT □N/A 47 Personal cleanliness IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored JQ IN □ OUT □N/A Existing Equipment and Facilities ☐ IN ☐ OUT ☐N/A AN/O 49 Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUTA 901:3-4 OAC N/O □ A\N □ TUO □ NI ÈK 50 In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, IN 🗆 OUT 🗆 N/A 51 66 JELIN 🗆 OUT 🗀 N/A 3701-21 OAC 52 MO IN OUT ON/A Single-use/single-service articles: properly stored, used □ IN □ OUT**>**N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R; COS=corrected on-site during inspection R=repeat violation Priority Level | Comment Code Section cos R 3.26 <u>\</u> 凅 Person in Charge Sanitariar PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

Name of	Facility e Tra	in S	top Type of Inspection Standard CCP Date 01/17/	120	20			
			Observations and Corrective Actions (continued)					
Itarra Nie	O-d- Session	Mark "X	in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation	,				
Item No.	Code Section	Priority Level	Comment (Details of the Comment of	cos	R			
			CRETICAL CONTROL POLINI		-			
15/	3.20	C	VIII Protection from Contamination					
35			Observed burger patties in reach-in Freezer it kitchen Wo cover, Discussed	,È(
			Freezer it kitchen Wo cover, Discussed	/ 🗆				
			need to cover foods to prevent contamination					
			contamination '	<u> </u>				
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1-11-20								
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