#### **State of Ohio**

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

Na	ame of facility		Check	on	ie	License Number	Date				
	Adar	S # 6544	Ŋ(FS	so	□RFE	225	16/15/2020				
A	ddress		Cityle	404	n/7:n Codo		10/10/2020				
,,,,	111-7/-	1110 000 6 1 10		City/State/Zip Code							
	14 10	Wagner Ave	708	P	enville	.OH 453	3/				
Li	cense holder	0 0 110	Inspec	ctio	n Time T	ravel Time	Category/Descriptive				
	AS 2 20	stourants of Ohiour		7	$\cap$	5 Min	(3)				
Τv	pe of Inspection (che	ck all that apply)	****				Water commission detains with				
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	viev	w 🗀 Follow up	Follow up date (if required	l) Water sample date/result (if required)				
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					, , ,				
					-						
		FOODBORNE ILLNESS RISK FACTOR									
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	əm: <b>IN</b> =	in=	compliance <b>OU</b>	T=not in compliance N/O=no	ot observed N/A=not applicable				
		Compliance Status				Compliance Sta	tus				
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
4	50 DOUT DINA	Parson in charge present demonstrates in sufficient		300000	Di√IN □ OUT						
1	N/A	performs duties		23	□N/A □ N/O	Proper date marking and	disposition				
2	ĎŅ □OUT□N/A	Certified Food Protection Manager		24	ÆLÍN □ OUT	Time and Park and					
		Employee Health			□N/A □ N/O	Time as a public health control: procedures & records					
3	IN □OUT □ N/A	Management, food employees and conditional employees	3;			Consumer Adviso	pry				
	Ι .	knowledge, responsibilities and reporting		25	□ IN □ OUT	Consumer advisory provid	led for raw or undercooked foods				
4	TATIN COUT C N/A	Proper use of restriction and exclusion		36,46,76	.⊠N/A						
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible Pop	oulations				
6	SKIN OUT NO	Proper eating, tasting, drinking, or tobacco use		26	TUO □ NI □ OUT ANMA	Pasteurized foods used; p	prohibited foods not offered				
7	DUT IN/O	No discharge from eyes, nose, and mouth			<u> </u>	Chemical					
		reventing Contamination by Hands		0.000		Chemical					
8	Æ∭N □ OUT □ N/O	Hands clean and properly washed	20.00	27	□IN □OUT ■N/A +	Food additives: approved	and properly used				
		No bare hand contact with ready-to-eat foods or approve alternate method properly followed									
	J⊠≾IN □ OUT		ed	28	⊠IN □ OUT	Toxic substances properly identified, stored, used					
9	□N/A □ N/O										
40	ETÁ COUT CAVA	Adoquete handwashing faulti-			302000000000000000000000000000000000000	Conformance with Approved					
<u>10</u>	⊠∭N □OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source		29	□IN □ OUT ÆN/A	Compliance with Reduced specialized processes, and					
11	.⊠≼N □ OUT	Food obtained from approved source				specialized processes, and	u HACCE plan				
	□IN □ OUT			30	□IN □OUT ŽIN/A □N/O	Special Requirements: Fres	sh Juice Production				
12	□N/A <b>□K</b> N/O	Food received at proper temperature			□IN □ OUT		_				
13	TUO [] NPE	Food in good condition, safe, and unadulterated		31	☑N/A □ N/O	Special Requirements: Hea	t Treatment Dispensing Freezers				
14	DIN DOUT	Required records available: shellstock tags, parasite		32	□ IN □ OUT	Special Poquirements: Cue	tom Dranassing				
	ØÑ/A□N/O	destruction		JZ	N/A □ N/O	Special Requirements: Cus	tom FIOOessifig				
		Protection from Contamination		33	□ IN □ OUT	Special Requirements: Bulk	Water Machine Criteria				
15	`DEKIN □ OUT □N/A □ N/O	Food separated and protected		-	☑N/A □ N/O	- p	Ontolia				
-	DIN FOUT			34	□ IN □ OUT	Special Requirements: Acid	lified White Rice Preparation				
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	.⊠N/A □ N/O	Criteria	•				
17	Q∕N □ OUT	Proper disposition of returned, previously served,		7	□IN □ OUT						
17	PEN LIN LI	reconditioned, and unsafe food	1 1	35	ĎÑ/A	Critical Control Point Inspec	ction				
	Time/Tempe	rature Controlled for Safety Food (TCS food)		<u>,  </u>	□ IN □ OUT	Drogge Day i					
18	ZUN □ OUT	Proper cooking time and temperatures		36	ĮN/A	Process Review					
	□N/A □ N/O	in terming and unit temperatures	[,	<u>,</u> [	UOUT	\/	·/·				
19	⊠IN □ OUT	Proper reheating procedures for hot holding		37	□N □ OUT □N/A	Variance					
	□N/A □ N/O	streamy procedures for not notaling				<del></del>					
20	THN □ OUT	Proper cooling time and temperatures		ь.	-l- <b>-</b> +	fardum e					
	□N/A □ N/O	,	_	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21	DIÍN □ OUT	Proper hot holding temperatures		foodborne illness.							
	□N/A □ N/O				Public health interventions are control measures to prevent foodborne						
22	IN OUT ON/A	Proper cold holding temperatures		illn	ess or injury.	or remains are control me	agaigs to breveur igoapotue				
	30	ropor sold holding temperatures									

#### State of Ohio

### **Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection Name of Facility # 6544 stamorc 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 Utensils, Equipment and Vending Safe Food and Water Food and nonfood-contact surfaces cleanable, properly □ IN □ OUTÆÍN/A □ N/O Pasteurized eggs used where required 54 ☑ IN ☐ OUT designed, constructed, and used MIN DOUT DN/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test 55 H ☐ OUT ☐N/A Food Temperature Control 56 ELIN □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment O/N 🗆 A/N 🗆 TUO 🗖 NI 🖫 for temperature control Physical Facilities N □ OUT □N/A □ N/O Plant food properly cooked for hot holding MIN OUT ON/A Hot and cold water available; adequate pressure ĂN □ OUT □N/A □ N/O Approved thawing methods used d'KIN □OUT Plumbing installed: proper backflow devices □N/A □ N/O ⊠(IN ☐ OUT ☐N/A Thermometers provided and accurate `⊠ IN □ OUT □N/A Sewage and waste water properly disposed Food Identification 60 ☐IN □ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned TUO 🗆 NI 😭 Food properly labeled; original container T IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer □ IN IE OUT Physical facilities installed, maintained, and clean; dogs in SEI IN □ OUT openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, TUO 🗆 NIÈ storage & display 63 1 □ OUT Adequate ventilation and lighting; designated areas used ✓ IN ☐ OUT ☐N/A Personal cleanliness Id IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored IN □ OUT □N/A Existing Equipment and Facilities /首 IN 🗆 OUT 🗆 N/A 🗆 N/O Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT DN/A 901:3-4 OAC ☑ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, /ဩ IN ☐ OUT ☐N/A 66 DIN OUT ON/A 3701-21 OAC ľ∐ IN □ OUT □N/A Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use IN OUT ON/A ON/O **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 2 (0,4 N( X  $C_{\langle}$ Ì. Person in Charge Licensor: Sanitarian

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

Name of	Facility + Cby'S	, H	6544	Ţ	spe of Inspection Standard	Date 6 / /5 /	'2c	)20
Item No.	Code Section	Mark "X"	Observations and Corrective Action in appropriate box for COS and R. COS=corrected on site of Comment of Comme	during inspectio	n R≓repeat violation		cos	R
62	6-4F	NC	(cont.) ary in ord	ler to	s precent			
			Thank ye					
			- tempercutures	ulr	e great			
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Parson	n Charge:/				Date:			
Sanitaria	/	人			Licensor:	-2020 -HD		

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