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

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N	ame of	facility	( )	Check	on	ne		License Number		Date			
	M	CIDAN	x d S	Q∕FS	SO	□RFE		1109		6/16/2020			
Address						e/Zin Code		1101		110/20			
						Coreenule, 0H 4533/							
1237 Sweitzer St. (							111	-/OH 73	$\sum_{i}$	551			
License holder Ins						on Time	Trav	vel Time	Ca	ategory/Descriptive			
	K	SPN (	) cott		(	)()		15		C49			
Τ\	pe of I	ck all that apply)		٠		Ь	Follow up date (if require		Water comple data/requit				
1 -	Standa		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Re	viev	w □ Follow ur		Tollow up date (il require	;u)	(if required)			
	Foodbo	orne 🗓 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							' '			
			FOODBORNE ILLNESS RISK FACTO	RS AN	D	PUBLIC H	EAL	TH INTERVENTION	IS				
٨	fark de	signated compli	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: <b>IN</b> =	=in	compliance O	)UT=ı	not in compliance N/O=r	ot o	bserved N/A=not applicable			
			Compliance Status					Compliance St					
			Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
			Person in charge present, demonstrates knowledge, an			II IN INCOUT							
1	MIN	□OUT □ N/A	performs duties		23			Proper date marking and disposition					
2	λΣίΝ	OUT N/A	Certified Food Protection Manager		Ι.	T⊒∢N □ OU	JT						
			Employee Health		24	□N/A □ N/O		Time as a public health co	ontro	l: procedures & records			
3	DECLINI	□OUT □ N/A	Management, food employees and conditional employee	es;				Consumer Advis	sory				
3	· '		knowledge, responsibilities and reporting		25	□ IN □ OUT		Consumer advisory provided for raw or undercooked foods					
4	/	OUT N/A	Proper use of restriction and exclusion			ÆÍN/A		Consumer advisory prov	lueu	Tor raw or undercooked roods			
5	T ⊠iN	OUT N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	opula	ations			
•	- IAI IAI	E OUT E NO	Good Hygienic Practices		26	□IN □OU ŽÍN/A	ΙΤ	Pasteurized foods used;	proh	ibited foods not offered			
7	+ ·	OUT N/O	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		20	k maya	000000						
/	I MAIN	August 10 to	reventing Contamination by Hands					Chemical					
direction.	*E39.1				27	IN I OU	ΙT	Food additives: approved	d and	properly used			
8	MIN	OUT N/C	Hands clean and properly washed			ÆN/A							
9	ารสาโกเ	□ OUT	No bare hand contact with ready-to-eat foods or approvaltemate method properly followed		28	`DO □ NÞEÇ	Τ	Toxic substances properly identified, stored, used					
				ved		□N/A		Tunica, storea, usea					
							Co	onformance with Approve	ed P	rocedures			
10	□IN ;	Kajout □ N/A	Adequate handwashing facilities supplied & accessible		29	□и□ол	т	Compliance with Reduce					
			Approved Source			.™N/A		specialized processes, a	nd H	ACCP plan			
11	+ · · ·	OUT	Food obtained from approved source		30			Special Requirements: Fr	esh.	Juice Production			
12	1	□ OUT JEN/O	Food received at proper temperature		_	ÆN/A □ N/C							
13		OUT	Food in good condition, safe, and unadulterated		31	JANA II N/C		Special Requirements: He	eat Tr	reatment Dispensing Freezers			
	ПІМ	OUT	Required records available: shellstock tags, parasite										
14	> <u>\</u> N/A	. □ N/O	destruction		32	□N/A □ N/C		Special Requirements: Cu	ustom	n Processing			
			Protection from Contamination			□ IN □ OU	Т						
45	,Æ′IN	□ OUT			33	MA □ N/C		Special Requirements: Bu	ılk W	ater Machine Criteria			
15		. □ N/O	Food separated and protected			Пін пон	_	Consist Description As		JAMES DE C			
16		OUT	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OU	, 	Special Requirements: Ac Criteria	натте	d White Rice Preparation			
	∐N/A	□ N/O			4								
17	MI匠	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN ,À OUT □N/A	1	Critical Control Point Inspe	ectio	n			
		Time/Tempe	rature Controlled for Safety Food (TCS food)		-		т						
W.2005	ואו דין.	<u> </u>			36	_⊟IN □ OU	'	Process Review		•			
18	1 N/A	□ OUT □ N/O	Proper cooking time and temperatures							· · · · · · · · · · · · · · · · · · ·			
	ЖIN	□ OUT			37	□ IN □ OUT	'	Variance					
19		□ N/O	Proper reheating procedures for hot holding			•							
	'⊡·IN	□ OUT											
20		□ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
	YZ] IN	□ OUT	_			at are identific odborne illnes		s the most significant co	ontri	buting factors to			
21		□ N/O	Proper hot holding temperatures										
								ventions are control m	ieasi	ures to prevent foodborne			
22	IVEL IN	LI OUT IIN/A	Proper cold holding temperatures	1 1	um	ness or injury.							

## **State of Ohio**

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Name of Facility	Type of Inspection Date											
riciponalds	Standard Ct 6/16/20	<u> </u>										
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, prop											
38 S IN OUT ONA ONO Pasteurized eggs used where required	54 PG IN OUT designed, constructed, and used	ропу										
39 ∑ IN ☐ OUT ☐ N/A Water and ice from approved source  Food Temperature Control		OUT IN/A Warewashing facilities: installed, maintained, used; test strips										
	56 INN OUT Nonfood-contact surfaces clean											
40 🗸 IN 🗆 OUT 🗆 N/A 🗆 N/O Froper cooling methods used; adequate equipment for temperature control	Physical Facilities											
41 1 IN OUT ON/A N/O Plant food properly cooked for hot holding	57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure											
42 ☐ IN ☐ OUT ☐N/A Ó N/O Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices											
43 7☐-IN ☐ OUT ☐N/A Thermometers provided and accurate	□N/A □ N/O											
Food Identification	59 rÉLIN ☐ OUT ☐ N/A Sewage and waste water properly disposed											
44 ☐ IN ☐ OUT Food properly labeled; original container	60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleane	ed										
Prevention of Food Contamination	61 IN I OUT IN/A Garbage/refuse properly disposed; facilities maintaine	d										
45 Y☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 括-IN ☐ OUT Physical facilities installed, maintained, and clean; dog	gs in										
Contamination prevented during food preparation,	□N/A □ N/O outdoor dining areas											
storage & display  47 ☆ IN □ OUT □N/A Personal cleanliness	63 ☑ N □ OUT Adequate ventilation and lighting; designated areas us	sed										
48 IN I OUT IN/A NO Wiping cloths: properly used and stored	64 ﷺ IN ☐ OUT ☐N/A Existing Equipment and Facilities											
49 IN OUT N/A N/O Washing fruits and vegetables	Administrative											
Proper Use of Utensils		9.000 G										
50 7 IN OUT ONA NO In-use utensils: properly stored	65 □ IN □ OUT,ဩN/A 901:3-4 OAC											
51 D IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled	66 ZIN □ OUT □N/A 3701-21 OAC											
52 P IN GOUT GN/A Single-use/single-service articles: properly stored, used												
53 ✓ ☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use  Observations and Co		drig VI										
Mark "X" in appropriate box for COS and R: COS=corre												
Item No. Code Section Priority Level Comment	COS	R										
10 012 1 C STOCK NO VEC	handwashing sign in the											
drop on di	before end of ceolly of											
2												
23 3.44 C observed breakt	fast hurritos with a											
discard date o	I 6/16 . PIC HXared -											
Hem.	,											
500 U 50 NC 0 0 0 0 0 0												
or and including	OSSEL M CIGIC THAT											
505-00 0 50 00	10 US ON VICA+OOL CONTACT-											
PIPOSP IN PPOSP	CLEONING LEGICAL.											
	Trequerty =											
56 45 AZ NC Observed a build	CU) of grease on 0											
the Floor wea	is grease disposal -											
Person in Charge	Date: (0/// 12020)											
Southerian ()												
Sanitarian Licensor:												

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

Name of			Type of Inspection Date					
}~/	1c Den	avis	Type of Inspection Date STOLLARD (CP 6/10)	12	20			
	( )							
			Observations and Corrective Actions (continued)					
			"in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation					
Item No.				cos	R			
56	45AZ	NC	(cont.) point. Please ensure all					
			grease goes into trap.					
			COLICA CONTRAL DA INTE					
			CATTURE CONTROL POMI					
12	/ ~		III. Perenting Contamination by maines					
10	62E		object no various vive sign					
			in the womens pestedom will be					
		•	hack to deap one off before en					
			a croel					
	- 11/1		VI. TIME HEMPERATURE CONTROlled Sofety food	ĮĄ'				
83	3.4+1	<u></u>	observed speanified bepritos with a					
			discorded date of 6/16. PIC discorder					
			Hem					
			for the second s					
			Many Got.					
			L V					
			- general cleaniness and					
			+emperatures / date marking					
			system 1009 g ood / -					
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Dans and "	Charac	V/cdi		Ц	Ц			
Person in Charge: Date: Calle 17								
Sanitarian: Licensor: DC +D								

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL