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

							1						
Name of facility RIGHT KIND # (2023)					e 🗆 RFE	License Number	Date 8 25 2020						
Address						100	13/2/202						
Address 12 frograd 1.50					City/State/Zip Code								
9L3 WITE THE					REEN C	MR, OH T	<u> </u>						
License holder					n Time Tı	avel Time	Category/Descriptive						
I TOM WING LCC					O L	16	145						
Type of Inspection (check all that apply)				_		Follow up date (if required)) Water sample date/result						
ĹΣ	Standard Critical Control Point (FSO) Process Review (RFE) Varian				v □ Follow up	(ii roquirou)	(if required)						
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
		ECOPHODNE II I NECO PION EXCEN											
n	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS Mark designated compliance status (IN OUT NO N/A) for each numbered items their exemplance OUT and items and the status of the status												
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													
200-200-2		Compliance Status		Compliance Status									
	T	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	AN DOUT D N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	ONA DONO	Proper date marking and o	disposition						
2	QIN □OUT □ N/A	Certified Food Protection Manager		24	TUO U OUT	Time as a public health conf	trol: procedures & records						
		Employee Health		1000	□N/A □ N/O	•	•						
3	MIN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s;	П	□ IN □ OUT	Consumer Adviso	ry						
4	ĎĺN □OUT □ N/A	Proper use of restriction and exclusion		25	DIN DOOT	Consumer advisory provide	ed for raw or undercooked foods						
5	ĎÍ(N □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ıts			Highly Susceptible Pop	ulations						
	T = =	Good Hygienic Practices			©√N □ OUT	Pasteurized foods used; pr	rohibited foods not offered						
7		Proper eating, tasting, drinking, or tobacco use		26	□N/A		ombited reside flot effected						
<u>/</u>	the second secon	No discharge from eyes, nose, and mouth reventing Contamination by Hands				Chemical							
8	Ď(N □ OUT □ N/O	,		27	□ IN □ OUT □N/A	Food additives: approved a	and properly used						
9	DNA □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 2	28	ÚN □ OUT □N/A	Toxic substances properly id	dentified, stored, used						
	X.					Conformance with Approved	Procedures						
10	DIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□ IN □ OUT	Compliance with Reduced (
11	ÌSkIN □ OUT	Approved Source Food obtained from approved source		4	□N/A	specialized processes, and	HACCP plan						
	DIN DOUT		;	30	□IN □ OUT □N/A □ N/O	Special Requirements: Fres	h Juice Production						
12	□N/A ☑LN/O	Food received at proper temperature			□ IN □ OUT	0 110 1 111							
13	⊠IN □ OUT	Food in good condition, safe, and unadulterated		31	ĎN/A □ N/O	Special Requirements: Heat	t Treatment Dispensing Freezers						
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OUT	Special Requirements: Cust	om Processing						
		Protection from Contamination		33	□ IN □ OUT □N/A □ N/O	Special Requirements: Bulk	Water Machine Criteria						
15	DINA □ N/O	Food separated and protected			□N/A □ N/O □IN □ OUT								
16	☑N/A □ N/O	Food-contact surfaces: cleaned and sanitized	3	34	□N/A □ N/O	Special Requirements: Acidi Criteria	nied writte Rice Preparation						
17	Ď∢N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	35	□IN □ OUT ☑N/A	Critical Control Point Inspect	tion						
		rature Controlled for Safety Food (TCS food)	_ 3	6	□ IN □ OUT	Process Review							
18	☑¶N □ OUT □N/A □ N/O	Proper cooking time and temperatures	-	+	©N/A □ OUT								
19	□IN □OUT N/O □ A/MÈC,	Proper reheating procedures for hot holding		37	ΩN/A	Variance							
20	□IN □ OUT □N/A À 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	⊠ŪN. □ OUT □N/A □ N/O	Proper hot holding temperatures	1										
22	OUT OUT ON/A	Proper cold holding temperatures											

HEA 5302A Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)

State of Ohio

Food Inspection Report

Authority: Chapters 371	7 and 3715 Ohio Revised Code												
Name of Facility SUPPLES HIPS #CC	Type of Inspection State 25/2026												
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control to	ne introduction of pathogens, chemicals, and physical objects into foods. item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
Mark designated compliance status (IN, OUT, INO, INA) for each numbered. Safe Food and Water.	Utensils, Equipment and Vending												
	Food and nonfood-contact surfaces cleanable, properly												
W. L. and ice from emproyed course	designed, constituted, and dood												
39 EIN OUT NA Water and ice from approved source Food Temperature Control	55 LINY Strips												
40 ☐ IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	oment 56 □ IN □ OUT Nonfood-contact surfaces clean Physical Facilities												
41 S IN OUT N/A N/O Plant food properly cooked for hot holding	57 D IN OUT ONA Hot and cold water available; adequate pressure												
42 □ IN □ OUT □N/A □ N/O Approved thawing methods used	58 ☐ INTSOUT Plumbing installed; proper backflow devices												
43x IN OUT N/A Thermometers provided and accurate	□N/A□N/O												
Food Identification	59 IN OUT IN/A Sewage and waste water properly disposed 60 IN DOUT IN/A Toilet facilities: properly constructed, supplied, cleaned												
44 / ☐ IN ☐ OUT Food properly labeled; original container													
Prevention of Food Contamination													
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	outdoor dining areas												
46 ☐ IN ☐ OUT Contamination prevented during food preparation storage & display	63 🗆 IN KI OUT Adequate ventilation and lighting; designated areas used												
47	64 🖸 IN 🗆 OUT 🗆 N/A Existing Equipment and Facilities												
48 S.IN OUT DN/A DN/O Wiping cloths: properly used and stored 49 S.IN OUT DN/A DN/O Washing fruits and vegetables	Administrative												
Proper Use of Utensils	65 I IN II OUT IN/A 901:3-4 OAC												
50 ☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored													
51 \ IN ID OUT IDN/A Utensils, equipment and linens: properly stored, handled	00 1 11 2 00 1,22 11 1												
52 \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	ed, used												
53- ☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use	and Corrective Actions												
Mark "X" in appropriate box for COS and R: C	COS=corrected on-site during inspection. R=repeat violation cos R												
Item No. Code Section Priority Level Comment	20-15 of sontized testion at 10 0												
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Person in Charge	Date:												
Person in Charge 68.25.2020													
Sanitarian	Licensor:												

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

				Type of Inspection / Date /		*
Name of i	acility	0 (0)	2 #(4.12		Z 2	Ö
	BURGH	ER MI	ng #6623	130110011001		٠
	<u> </u>		Observations and Correc	tive Actions (continued)		
			Observations and Collect	rected on site during inspection R=repeat violation		
Item No.	Code Section	Mark "X" Priority Level	Comment	Claire Color		R .
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Person	in Charge:	\sim	ago & Wysu		0	
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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