State of Ohio

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

Name of facility Ch					ne	Lice	nse Number	Da	ite j			
	Repeden	3 Atin Dave In	ΣKF	SC	□RFE		236	19	3/2/2020			
Ac	ddress		Citv/	y/State/Zip Code								
	RUL 8	Glan-Inget	r 1	1 6 1 611 117300								
	conce bolder	- 2/11/1 STILLE	<u>V</u>									
LI	cense holder	Λ		spection Time Travel Time Category/Descriptive								
	MECCHON	13 . A + W	'	0	2	L	10		4)			
	pe of Inspection (chec	k all that apply)					w up date (if require		ater sample date/result			
	Standard Critical C	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	evie	w □ Follow up			(if	required)			
	roodborne L 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
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											
		Compliance Status		Compliance Status								
		Supervision		300	T 2		ire Controlled for S	r Safety Food (TCS food)				
1	ÆÍN □OUT□N/A	OUT N/A Person in charge present, demonstrates knowledge, and			IN OUT	I Pron	Proper date marking and disposition					
2	MIN OUT ONA	Certified Food Protection Manager		-	DIN DOUT							
	100 E	Employee Health		24	DN/A DN/O	1 I Ima	as a public health co	ontrol: pro	ocedures & records			
_	MIN DOUT D N/A	Management, food employees and conditional employee	s:				Consumer Advis	sory				
3	PUN LIOOT LINA	knowledge, responsibilities and reporting		25	□-IN □ OUT		umar advisary prov	idad far i	row or undercooked foods			
4	DIN DOUT NA	Proper use of restriction and exclusion		20	□N/A	Cons	unier advisory prov	iueu ioi i	aw or undercooked foods			
5	_ ☐\N □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	20	T./		hly Susceptible Po	pulation	15			
6	MIN OUT ON/O	Good Hygienic Practices		26	I⊡NN □ OUT	Γ Paste	eurized foods used;	prohibite	d foods not offered			
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	-	20	LINA		Chemical	6 30 0 C 20 C 15 C 15 C				
	Company of the Compan	eventing Contamination by Hands			<u> </u>		Cirellical					
8	MIN OUT NO	Hands clean and properly washed		27	N □ OUT □ OUT □ OUT	Food	l additives: approved	and pro	perly used			
	ши поотпию	rianus crean and property washed		\vdash								
	ĎiN □ OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		28	Ď N □ OUT □N/A	r Toxic	substances properly	y identifie	d, stored, used			
9	□N/A □ N/O				LUWA							
	ĎIN □OUT □ N/A				T		nance with Approve					
10	MIN DOOLD NA	Adequate handwashing facilities supplied & accessible Approved Source	100-00-00-00	29	□IN □OUT #□N/A		pliance with Reduce ialized processes, a					
11	ĎNN □ OUT	Food obtained from approved source		\vdash	□ IN □ OUT				7 Pian			
	□-IN □ OUT			30	N/A N/O	Spec	ial Requirements: Fr	esh Juice	Production			
12	□N/A □ N/O	Food received at proper temperature		31	□IN □ OUT	r	ial Dansinana ata 11.					
13	Ď-IN □ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O	Spec	iai Requirements, ne	at Heati	nent Dispensing Freezers			
14	ÍÍ⁻IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite		32	DIN DOUT		ial Requirements: Cu	ustom Pro	ocessina			
		destruction		_	D/N LI N/O							
	DÎN □ OUT	Protection from Contamination		33	UIN □OUT ZÜN/A □N/O		ial Requirements: Bu	ılk Water	Machine Criteria			
15		Food separated and protected		H	VAINY II INO							
40	□IN □ OUT			34	□ IN □ OUT			idified W	hite Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized	ŀ		/Î⊒N/A □ N/O	Crite	па		,			
17	D OUT	Proper disposition of returned, previously served,		35	TUO NLE	- Critic	al Control Point Inspe	oction				
A15.5	1	reconditioned, and unsafe food			LIN/A							
I		rature Controlled for Safety Food (TCS food)		36	□ IN □ OUT	Proce	ess Review					
18	'⊡-IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		-	EN/A							
\dashv				37	□IN □ OUT	Varia	nce					
19	□ IN □ OUT □N/A ^团-N/O	Proper reheating procedures for hot holding		<u></u>	Į.ĮN/A							
	□ IN □ OUT		-									
20	□N/A □·N/O	Proper cooling time and temperatures		R	isk factors are	e food pr	eparation practice	s and e	mployee behaviors			
+	I∄-IN □ OUT			th	that are identified as the most significant contributing factors to foodborne illness.							
21		Proper hot holding temperatures		fo								
				Public health interventions are control measures to prevent foodbor					s to prevent foodborne			
22	DIN DOUT DNA	Proper cold holding temperatures		illness or injury.								

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Nam	e of I	Facility 420	61	CVI	S Ath Declar)		ype of Inspect	on CycllP	Date S	367) (
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	d and Water			E DOLL HAR SHANE - VACAL OF SECULO AND	pment and Vend	1500 100 100 100 100 100 100 100 100 100				
38	38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteur			Pasteur	ized eggs used where required	54	☑ IN ☐ OUT		nonfood-contact s constructed, and u		ole, pro	perly		
39	e de Cambra de Carlo de como de Arabbanda de Carlo de Carlo de Servicio de Carlo de				and ice from approved source erature Control	55		/A Warewash	ing facilities: instal	led, maintained	, used;	test		
40					cooling methods used; adequate equipment perature control	56	□ IN ¤ OUT	en 1-2 omga and 4 of	ontact surfaces cle cal Facilities	ean				
41	☐ IN ☐ OUT ☐N/A ☐ N/O Plant fo			Plant fo	od properly cooked for hot holding	57	☑IN ☐ OUT ☐N/	/A Hot and c	old water available	; adequate pre	ssure	:		
42	2 IN OUT ONA ONO Appro			Approve	ed thawing methods used	58		Plumbing	Plumbing installed; proper backflow devices					
43	Ŋ IN	OUT DN/A		Thermo	meters provided and accurate		□N/A □ N/O							
	of Tarris James 31			Food Id	entification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water prope				erly disposed				
44	`⊡ IN	OUT		Food pr	operly labeled; original container	☑ IN ☐ OUT ☐N/	A Toilet facili	Toilet facilities: properly constructed, supplied, cleaned						
in viak			Preven	tion of F	ood Contamination	61	MI TUO II III	/A Garbage/re	fuse properly dispos	sed; facilities ma	aintaine	d		
45	opening			opening	rodents, and animals not present/outer s protected	62	™ IN □ OUT	Physical fa outdoor din	cilities installed, ma	intained, and cle	ean; do	gs in		
46	·⊟ IN	OUT			ination prevented during food preparation, & display	63	∆ in □ out	Adequate	antilation and lighti	na: designated		nod		
-			7 N/O		al cleanliness cloths: properly used and stored				Adequate ventilation and lighting; designated areas used					
\vdash					g fruits and vegetables	64	ŽÍN □ OUT □N	A Existing Eq	ipment and Facilitie	es Santareer (1900) de la company	mauray 81 Si	TOTAL CO.		
			Display # Gag	184-03/18-01/04/2019	e of Utensils	19 (S) 3 (34-45 S)		Adr	ninistrative			75 (F)		
50	□ IN	OUT IN/A	J N/O	In-use u	itensils: properly stored	65	□ IN □ OUT ON	'A 901:3-4 OA	С					
51					, equipment and linens: properly stored, dried,	66		□ IN □ OUT □N/A 3701-21 OAC						
52	nandled				ise/single-service articles: properly stored, used									
53	□ IN	□ OUT □N/A [J N/O	Slash-re	esistant, cloth, and latex glove use									
					Observations and C									
Item	No.	Code Section	Priori	Mark ">	(" in appropriate box for COS and R: COS=corn Comment	ected	on-site during inspect	tion R=repeat	violation	41,900 (190 a)	cos	R		
54		4.5AZ	Λ	1	Observed ice to	111	VI (0"	1 bod	N 860	ach		Z		
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Person in Charge Date: 8/3/2020														
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