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

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Na	Name of facility			ne	_	License Number		Date			
	<u> 1000</u>	facilities for convicine	LI F50	$_{\text{IFSO}}$ $_{\text{RFE}}$ $ 2040$ $ 8 8$				18/18/2050			
A	ddress	•	City/State/Zip Code								
	1371< 5	= main ct	1/6	2/50	110	S 10H	-U	2389			
Li	cense holder		Inspecti	on Time	Tra	vel Time		ategory/Descriptive			
	1 10 100	Knodling TIM	. <	20	'''	3/	"	ategory/Descriptive			
_	ONIN	Pacativer +VIC				<u> </u>		233			
	rpe of Inspection (che ∕Standard □ Critical		Di-			Follow up date (if requ	uired)	Water sample date/result			
	Foodborne 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revie	W LI FOIIOW	/ up			(if required)			
	y										
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN ≃in	compliance	OUT=	not in compliance N/C) =not c	observed N/A=not applicable			
		Compliance Status				-		·			
		Supervision	Compliance Status Time/Temperature Controlled for Safety Food (TCS food)								
1	EN DOUT DAY	Person in charge present, demonstrates knowledge, ar	d		200 200 - 200						
1	MN DOUT D N/A	performs duties	23 ☐N/A ☐ N/O Proper date marking and disposition				position				
2	OUT N/A	Certified Food Protection Manager Employee Health	2	PSKIN III		Time as a public healt	h contro	ol: procedures & records			
3	MIN □ OUT □ N/A	Management, food employees and conditional employees	s;			Consumer A	dvisory				
4	EN DOUT D N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	ضN □ (□N/A	TUC	Consumer advisory p	rovided	for raw or undercooked foods			
5	BIN DOUT NA	Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible	Popul	atione			
		Good Hygienic Practices			OUT						
6	MUD OUT [] N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A		Pasteurized foods us	ed; prof	hibited foods not offered			
7	IŽHN □ OUT □ N/O	No discharge from eyes, nose, and mouth		_		Chemic	al				
	T ,	reventing Contamination by Hands	27	NUEK,	TUC	Food additives: appro	wed an	d properly used			
8	YZIN □ OUT□ N/C	Hands clean and properly washed		□N/A		1 ood additives. appic	veu an	u property used			
9	-į≦́IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	ed 28	DN/A	OUT	Toxic substances properly identified, stored, used					
		1998			Co	onformance with Appr	oved F	Procedures			
10	□IN FOUT □ N/A	Adequate handwashing facilities supplied & accessible	29		DUT	Compliance with Red	uced Ox	kygen Packaging, other			
11	- IOUT □ OUT	Approved Source Food obtained from approved source		DIN/A) I T	specialized processes	, and r	ACCE plail			
	□IN □ OUT		. 30			Special Requirements	: Fresh	Juice Production			
12	□N/A ☑ N/O	Food received at proper temperature	31		DUT	Consist Description					
13	ÐÍN □ OUT	Food in good condition, safe, and unadulterated		ĎN⁄A □ I	V/O	Special Requirements	пеац	reatment Dispensing Freezers			
14	DNA DNO	Required records available: shellstock tags, parasite destruction	32	☐ IN ☐ C		Special Requirements: Custom Processing .					
		Protection from Contamination		UN DO							
15	TZÍÍN □ OUT	Food separated and protected	33			Special Requirements:	Bulk W	/ater Machine Criteria			
10	□N/A □ N/O	rood separated and protected		□ IN □ C	NIT.	Special Paguiromento	A sidific	ad White Dies Draw-reties			
16	DÍN □ OUT □N/A □ N/O	Food-contact surfaces; cleaned and sanitized	34	N/A D	v/O	Criteria	Acidine	ed White Rice Preparation			
17	ZÍ√IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ C	DUT	Critical Control Point Ir	rspectio	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		DUT	Process Review					
18	□ IN □ OUT □N/A Ø ⁽ N/O	Proper cooking time and temperatures	36	₽Ņ/A		Frocess Review					
19	□ IN □ OUT	Proper reheating procedures for hot holding	37	DIN DC	DUT	Variance					
	□N/A ÇKN/O		_ [_			1					
20	□N/A Į́ĹN/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								
21	DIN DOUT	Proper hot holding temperatures	foodborne illness. Public health interventions are control measures to prevent foodborne								
22	C□IN □ OUT □N/A	Proper cold holding temperatures		ness or inju				aree to prevent loodbollie			

State of Ohio

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

Type of Inspection

Date,

	Johns Fo	pactiner fine concie	VKC	$\frac{2}{5}$	tondord 8/18/	ZC	<u>20</u>	
	t i Street in a transit of the section of the secti	GOOD RETAIL	PRA	CTICES				
		ices are preventative measures to control the introd		. •			. 1. 7 .	
IVI	20 A. Principo, and an Painting of Physics was exampled to the principal and princi	status (IN, OUT, N/O, N/A) for each numbered item: IN Safe Food and Water	v=in cc	Gall Cod State Pagainter and the process of	tensils, Equipment and Vending	аррис	abie	
38	MIN OUT ON/A ON/O		54		Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	operly	
39	¹ÁIN □OUT □N/A	Water and ice from approved source	55	A/N TUO TUO	Warewashing facilities: installed, maintained, used; test strips			
40	☐ N/O □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□ IN IN OUT	Nonfood-contact surfaces clean Physical Facilities			
41	☑(IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	,⊠ IN □ OUT □N/A	Hot and cold water available; adequate pressure			
42	ĬĠĹIN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN 🖫 OUT	Plumbing installed; proper backflow device	 es		
43	ÍQ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O	,, ,			
P.E. 5145		Food Identification	59	Q-IN □ OUT □N/A	Sewage and waste water properly disposed			
44	X☐ IN □ OUT	Food properly labeled; original container	60	Ŭ IN □ OUT □N/A	Toilet facilities: properly constructed, supplied	, cleane	 be	
		ntion of Food Contamination	61	□ IN MOUT □N/A				
45	□ IN X OUT	Insects, rodents, and animals not present/outer openings protected	62	□ IN_卤(OUT	Physical facilities installed, maintained, and cle			
46	EQ IN 🗆 OUT	Contamination prevented during food preparation, storage & display	-	□N/A □ N/O	outdoor diffing areas			
47	`⊠(IN □ OUT □N/A	Personal cleanliness	63	ĎUN □ OUT	Adequate ventilation and lighting; designated	areas used		
48	O'N O OUT ONA O N/O	Wiping cloths: properly used and stored	64	Þ√N □ OUT □N/A	Existing Equipment and Facilities			
49	☐ IN ☐ OUT ☐N/A ☐ N/O	THE PROPERTY OF THE PROPERTY O	9 35 (A) 17 - A A		Administrative			
50	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper Use of Utensils In-use utensils: properly stored	65	JEJIN □ OUT □N/A	901:3-4 OAC			
	1	Utensils, equipment and linens: properly stored, dried,						
51	ÎN DOUT DN/A	handled	66	□ IN □ OUT ĎN/A	3701-21 OAC			
52 53	Ď√N □ OUT □N/A □ N/O	Single-use/single-service articles: properly stored, used Slash-resistant, cloth, and latex glove use	Í					
7. T. S.		Observations and C	orre	ctive Actions		No di		
20.0	m No. Code Section Prior	Mark "X" in appropriate box for COS and R: COS=corre			n R=repeat violation			
C-Z	m No. Code Section Prior	ity Level Comment	70	OVILIVIS	MR IN WOMENS	cos	R -∕⊠	
- 10		RPS/COM. PICC	72	TOUP	Revered.			
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$\mathbb{C}_{>}$	18 5.15 K	NE observed Rust arrang floor and o	car axt on					
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	Al A							
Person in Charge Date: 8/6/7070								
Sanitarian Licensor:								
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of							

Name of Facility

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

Name of	Pacinty	M CO	ediller for	210 180X	Signal Type of Inspection	5 //S/	2C Z
		1 2 1 0	como Tre	CHUCITO	1 310/100711	010	
			Observations and	Corrective Actions (c	ontinued)		f
10			In appropriate box for COS and F	COS=corrected on-site during in	spection R=repeat violation		1
Item No.	Code Section	Priority Level	Comment		18.8.3.18.41		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page4 of 4

State of Ohio

Continuation Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility	-	Type of Inspection Date	_ /		
	10NUS	FOOD	Where Are Consince Stondard 8/18	5/;	20	
				<i>1</i>		
10.5			Observations and Corrective Actions (continued)			
Item No.	Code Section		in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Comment	T		
	USA3	A Level	CUSEIVED DUNG UP GEORG OF STEVENINGS	cos	R	
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Person in	Charge: 1	1 1	Date: () [10] 12(7)			
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page 3 of 4