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

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Na	me of facility			Check one		License Number	Date				
	<u>DENZIOIT</u>	is carry out	LI FS0	1FSO PARFE 2002 929							
Ac	ldress		City/Sta	ity/State/Zip Code							
	42 OFFE	2 ht 30	-Br	Brodford. On USBAR							
Lic	cense holder		Inspecti	ioi	n Time T	ravel Time	ategory/Descriptive				
	1011-5	Marshall		1	.)	20	175				
Tv	pe of Inspection (chec			_		Follow up date (if required)	Water comple databaselli				
		Control Point (FSO) □ Process Review (RFE) □ Variar	nce Revie	ew	√ □ Follow up	rollow up date (il required)	Water sample date/result (if required)				
Ó		☐ Complaint ☐ Pre-licensing ☐ Consultation			•						
54500	The second secon	FOODDON'S WILLIAM SIGNATURE									
		FOODBORNE ILLNESS RISK FACTOR									
IVI	iark designated compile	ance status (IN, OUT, N/O, N/A) for each numbered ite	em: IN =ir	n c	compliance OU1	=not in compliance N/O=not	observed N/A=not applicable				
		Compliance Status		Compliance Status							
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	ÀIN □OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	d 2	23	□ IN Ø OUT	Proper date marking and disposition					
2	⊠IN □OUT □ N/A	Certified Food Protection Manager Employee Health	2	24	TUO □ NLA	Time as a public health contr	ol: procedures & records				
3	YÓIN □OUT □ N/A	Management, food employees and conditional employees	;			Consumer Advisory					
	'	knowledge, responsibilities and reporting	2!	5	□IN □ OUT	Consumer advisory provided	d for raw or undercooked foods				
5	AIN OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal event		Ţ,	ATINA						
ပ -	BIN DOLD INV	Good Hygienic Practices	.5	Willian I	ĬĎJN □ OUT	Highly Susceptible Popu					
6	垣N □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	6	□N/A	Pasteurized foods used; pro	hibited foods not offered				
7	ĎN □ ONT □ N/O	No discharge from eyes, nose, and mouth				Chemical					
	1	reventing Contamination by Hands	_ 2		TO D NIT	Food additives: approved ar	ad properly used				
8	IDIN □ OUT□ N/O	Hands clean and properly washed		./	□N/A	1 ood additives. approved at	ia property asea				
9	 III	No bare hand contact with ready-to-eat foods or appro		8	ĎIN □ OUT □N/A	Toxic substances properly identified, stored, used					
						Conformance with Approved	Procedures				
10	□IN ĎOUT □ N/A	Adequate handwashing facilities supplied & accessible	2	9	□ IN □ OUT	Compliance with Reduced O					
11	☑IN □ OUT	Approved Source Food obtained from approved source		+	図N/A	specialized processes, and	HACCP plan				
	Ď.IN □ OUT		30	0	□ IN □ OUT	Special Requirements: Fresh	Juice Production				
12	□N/A □ N/O	Food received at proper temperature	3	1	□ IN □ OUT	Special Peguiroments: Heat	Treatment Dispensing Freezers				
13	TUO ULÈ	Food in good condition, safe, and unadulterated	_	1	☑N/A ☐ N/O	Opecial Requirements, Fleat	Treatment Disperising Freezers				
14	`Ó IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32		□IN □ OUT ☑N/A □ N/O	Special Requirements: Custo	m Processing				
		Protection from Contamination	33		☐ IN ☐ OUT	Special Requirements: Bulk V	Vater Machine Criteria				
15	.∏IN □ OUT □N/A □ N/O	Food separated and protected		7	DN/A □ N/O						
16	□IN ÞÍ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		□IN □ OUT ;☑N/A □ N/O	Special Requirements: Acidifi Criteria	ed White Rice Preparation				
17	Tajın □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	51	□ IN □ OUT •☑N/A	Critical Control Point Inspecti	on				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	,	□ IN □ OUT	Dragon Bayley	grant -				
18	□ IN □ OUT □N/A ﴿Ď N/O	Proper cooking time and temperatures		- 2	DIN □ OUT	Process Review					
19	□IN □ OUT □N/A ໘ N/O	Proper reheating procedures for hot holding	37		-∭N/A	Variance					
20	☐N/A ☐ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
22	dIN □ OUT □ N/A	Proper cold holding temperatures	1 1								

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Nan	ne of	Facility	115		arry out			Type of Inspection	Date	/ 772.			
		101 5 100	$\frac{\alpha_{j}}{2}$	· ·	, 201 Y - 1/21			JIMIGIG	11-11-	<u> </u>	أقومن		
	T/N		rreit		GOOD RETAIL	PR/	ACTICES-		7				
	21				preventative measures to control the introd		, , ,						
Ma	ark d	esignated compl	number of the second	PERSONAL SECURITIONS	, OUT, N/O, N/A) for each numbered item: IN	l=in	compliance OU T=	not in compliance N/O=not obse Utensils, Equipment and Ven	Service of the service of the service of		AND THE		
38	μĹι	Safe Food and Water				5	4 ĎIN □ OUT	Food and nonfood contact surfaces cleanable proporty					
39	[3]	N DOUT DN/A		Water a	and ice from approved source						test		
MP FIX	duk tekni Kraji ayan I		Fo	a constant parent	erature Control			strips j	strips j				
40	- 11	N 🗆 OUT 🗆 N/A I	□ N/O		cooling methods used; adequate equipment perature control	5	6 🗆 IN 🔁 OUT	Nonfood-contact surfaces clean Physical Facilities					
41	LD	N 🗆 OUT 🗆 N/A I	□ N/O	Plant fo	od properly cooked for hot holding	5	7 MAIN OUT C	N/A Hot and cold water availab	A Hot and cold water available; adequate pressure				
42	<u>п</u> п	N □ OUT □N/AÌ	ĬŹÍ-N/O	Approve	ed thawing methods used	8 ⊠N □OUT	Plumbing installed; proper	Plumbing installed; proper backflow devices					
43	101	N 🔲 OUT 🗆 N/A		Thermo	meters provided and accurate		□N/A □ N/O	N/O					
				Food Id	identification 59 ¼ IN □ OUT □ N/A Sewage and waste water properly disp				perly disposed	sed			
44		N 🗖 OUT		Food pi	operly labeled; original container	6	0 茵IN □ OUT □	IN/A Toilet facilities: properly cons	tructed, supplied	l, supplied, cleaned			
			Preven	tion of F	on of Food Contamination 61 🗆 IN 🗹 OUT 🗆 N/A Garbage/refuse properly disposed; f				osed; facilities m	d; facilities maintained			
45	1 <u>/</u> 11	N 🗖 OUT		Insects, rodents, and animals not present/outer			2 □ IN Þ.OUT	Physical facilities installed, moutdoor dining areas	naintained, and c	lean; do	gs in		
46		N 🗖 OUT		contamination prevented during food preparation,			□N/A □ N/O	outdoor diffing areas					
47		N 🗆 OUT 🗀 N/A			& display	6	3 🗆 IN 🗗 OUT	Adequate ventilation and ligh	iting; designated	areas u	ısed		
48	-		□ N/O	Wiping cloths: properly used and stored			4 KIN OUT C]N/A Existing Equipment and Facilit	ies				
49	15 11	N 🗆 OUT 🗆 N/A I	□ N/O	Washin	g fruits and vegetables	Ato Kij		Administrative					
ara de ar a Calabara			of the last trees	regent, openion res	se of Utensils		× /	IN/A 901:3-4 OAC			2 12 5 20 972		
50	1 <u>5</u> 3.Ⅱ	N 🔲 OUT 🔲 N/A [□ N/O		utensils: properly stored	6	5 NIN COUT C	1N/A 901.3-4 OAC	<u> </u>				
51		A/N D TUO D			Utensils, equipment and linens: properly stored, dried, handled 66 🗆 IN 🗆 OUT 🗓 N/A 3701-21 OAC								
52 DIN DOUT DN/A			E N/O		e-use/single-service articles: properly stored, used								
53	וואבו,	N □ OUT □N/A [LI N/O	Siasii-re	esistant, cloth, and latex glove use Observations and Co	 Orr	ective Actio	negation and the second					
					K" in appropriate box for COS and R: COS =corre	Market Co.		소설 기술이 되고 그리다고요? 시작한다면 나무를 들어가 되고 있다면 나가지를 수가 되었다면 하지요?					
Item	No.	Code Section	Priori	ty Level	OVSCIVED ILE BUILT UN	, 1	n 12 4	carn unit. Pu	3.C.A	cos	R		
J.	<u> </u>		1.0				iency.	MANTI MINITO I CA	, , , , , , , , , , , , , , , , , , , 				
					Hallon Hallon III.	1	, , , , , , , , , , , , , , , , , , ,				1 -		
1(Q		450	1		no estrour tryradic	F	op mach	THE WITH I	abris				
				+ duty. Please ensure those are being clean				caned					
				everyday.				J					
11:5	;	0.00	/5	· · · · · · · · · · · · · · · · · · ·	Margarita Mara		Nov. 10CL in	Links Line 1 oil					
44		3.50			Please ensure as V	<u>)</u> (\(\)		<u>JUTIITION TAV</u>			X		
					Frat you replace in	$\frac{50}{11}$	900ra m		atch.				
					J. J. HOLE. K.	<i>,</i> , , ,	· · PIOPE	1 ININIO IN III	41()				
32		(2.48)	N	s observed hole where fan unit is supposed to so.						冱			
					controd Engineer	M	r. PIC 3	toted she was					
					sound to cover.		· · · · · · · · · · · · · · · · · · ·						
					[J J			_					
Mary L. Blankonsky 9-30-2020													
Mary f. Blandonsky Sanitarian Licensor: (24)													
Juil		+ Mes	v 1)	2/10	20-20		1214						
11,4	DDIODITY LEVEL: C - CDITICAL NC - NON CDITICAL												

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Name of	Facility		Type of Inspection Date		
(Y)	arenoù	$\lambda^{c_{s}}$ (3)(ry Jut Standard 9/30/	202	20
· · · · · · · · · · · · · · · · · · ·	- · · · · · · · · · · · · · · · · · · ·				
100			Observations and Corrective Actions (continued)		
		And a second	"in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Comment	T	T _
Item No.	Code Section	Priority Level	Observed chamate doughnuts exceeding discord	cos	
1	3.**(1)		date (9/21/2020). PIC discarded as thene of		
			Insection		
(23)	(2.30)	NC	observed 'onthiners wi foot & cups belonating	苺	
			whit to the employees being placed in the		
			some over of & drings + food, within controls		
			Walk-in wher Please find a designated spot		
			for personal items.		
40	377	No	ON GOO TO ZONE SMOOD DONDONCH EGOD DISTIBLED	10	
HUY-	.) . ()	100	when bleast wake strike wood are not warming		
			Tabore food or beverages to baseing was		
			contamination is not occurring.		
io	W.2E	NC	Observed bathrooms without handwashing		ĬΔ,
			signs a either mans or womens pict		
			Stated they would fix.		
-	· · ·	6.10	21 22/10 2 1/10 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		
104	D. J. N	W	Phoenica lumpster with lits open. Please		
			ensure lids are closed to retpe pests +	$+\frac{3}{10}$	
-			INVENTO S OUT !	+=	<u> </u>
			A A		
			-1000V		
			. 1: 1		
			1011		
				 	
			A		
Person in	Charge:	ing Bla	Slarco: Date: 9-30-20 Licensor: 0040	20	
Sanitaria	n: مرحب شنو	1	Slarevi CCHD		
L	1 / 100	reary (marcon 1004D		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL