State of Ohio

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

Name of facility Che						License Number	Date 12/17						
				$\mathbb{Z}(FSO \square RFE Q 12 29 2$									
Address City/s					City/State/Zip Code								
1197 KUSS ROGA 6					encine	15831							
License holder Inspe					n Time	Travel Time Ca	tegory/Descriptive						
Swagalan Hospitality and						5	CLIS						
Type of Inspection (check all that apply)					<u></u> -	Follow up date (if required)	Water sample date/result						
묑	Standard 💢 Critical (Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Rev	iev	w □ Follow up		(if required)						
屵	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
М	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it					beenved N/A=not applicable						
		Compliance Status	Compliance Status										
7		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	ĢÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd		REAL PLOTE		The bushess of the second of t						
<u>'</u>		performs duties		23	□N/A □ N/O	Proper date marking and disposition							
2	DIN □OUT □ N/A	Certified Food Protection Manager		24	D'IN □ OUT	Time as a public health control: procedures & records							
	Employee Health				□N/A □ N/O	procedures a records							
3	MN DOUT NA	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	-7	□IN □OUT	Consumer Advisory							
4	MÍN □OUT □ N/A	Proper use of restriction and exclusion	-	25	ĢŅ/A	Consumer advisory provided	for raw or undercooked foods						
5	☑IÑ □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its			Highly Susceptible Popula	ations						
		Good Hygienic Practices		0.6	Ø-IN □ OUT	Pasteurized foods used; proh	ibited foods not offered						
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth											
		reventing Contamination by Hands		2	Chemical								
8	ǶN □ OUT □ N/O		[4:[5]]	27	DN/A □ OUT	Food additives: approved and	d properly used						
9	ĽYÍN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed	28	IZNN □ OUT □N/A	Toxic substances properly iden	ntified, stored, used						
	7			Conformance with Approved Procedures									
10	ØIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	8-755	29	□ IN □ OUT	Compliance with Reduced Ox	ygen Packaging, other						
11	·□IN □ OUT	Approved Source Food obtained from approved source	total dist		□IN □ OUT	specialized processes, and HACCP plan							
	D∜N □ OUT			30	□ N/O □ N/O	Special Requirements: Fresh	Juice Production						
12	□N/A □ N/O	Food received at proper temperature		31	□_IN □ OUT	Special Requirements: Heat T	roatment Dianonaina Franzo						
13	D'IN DOUT	Food in good condition, safe, and unadulterated			ØN/A □ N/O		Teaument Dispensing Freezers						
14	□IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OUT □Ñ/A □N/O	Special Requirements: Custon	n Processing						
		Protection from Contamination	241 615 100:55	\dashv									
15	□ÎÑ □ O∩L	Food separated and protected		33	ĎW/V □ N/O	Special Requirements: Bulk W	ater Machine Criteria						
<u> </u>	□N/A □ N/O ☑ IN □ OUT			34	□ IN □ OUT	Special Requirements: Acidifie	ed White Rice Preparation						
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	O\N □ A\N⊠,	Criteria							
17	.ĎN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT N/A	Critical Control Point Inspection							
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	□ IN □ OUT	Dragge Daview	_						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		_	□N/A	Process Review							
19	□ IN □ OUT ĎIN/A □ N/O	Proper reheating procedures for hot holding		37 OUT Variance									
20	□IN □ OUT □IN □ OUT	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.									
21	□IN □ OUT	Proper hot holding temperatures											
22	THIN I OUT IN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Type of Inspection

Date

	+101	Iday IVIVI CX	W1855	<u> </u>	12/29/	20	20							
li de la company						ECONOMIC IN								
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														
1710		Safe Food and Water	red item. IIV-III Co		ensils, Equipment and Vending	applica	ibie							
38	IN OUT ONA ON/C		54	Ŋ(N □ OUT	Food and nonfood-contact surfaces cleanab	le, pro	perly							
39	Ŭ√N □OUT □N/A	Water and ice from approved source		<u></u>	designed, constructed, and used									
		pod Temperature Control	55	55										
40	√∐-IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate eq	quipment 56	ÓÌN □ OUT	Nonfood-contact surfaces clean	TEST FROM LETTED	Maria Con							
		for temperature control			Physical Facilities									
41	□ OUT □N/A □ N/O		57	OUT IN/A	Hot and cold water available; adequate pre-	ssure								
42	YELIN II OUT IIN/A II N/O		58	-ՃIN □OUT	Plumbing installed; proper backflow devices	3								
43	E IN □ OUT □N/A	Thermometers provided and accurate	ALCONOMICS AND ALCONOMICS	□N/A □ N/O										
		Food Identification	59	■ IN □ OUT □N/A	Sewage and waste water properly disposed									
44	D IN D OUT	Food properly labeled; original container	60	;□ IN □ OUT □N/A										
	Prevei	ntion of Food Contamination		A/N D OUT DN/A	Garbage/refuse properly disposed; facilities ma	intaine	d .							
45	;国 IN □ OUT	Insects, rodents, and animals not present/out openings protected	ter 62	,□(IN □ OUT	Physical facilities installed, maintained, and cle outdoor dining areas	ean; do	gs in							
46	IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O										
47	☐ IN □ OUT □N/A	Personal cleanliness	63	.⊠(N □ OUT	Adequate ventilation and lighting; designated a	areas u	sed							
48	IN OUT ONA ONO		64	×Ω IN □ OUT □N/A	Existing Equipment and Facilities									
49	O\N □ A\N□ TUO □ NĻĒĮ				Administrative									
50	■ IN □ OUT □N/A □ N/O	Proper Use of Utensils In-use utensils: properly stored	65	□ IN □ OUT>ŪŃ/A	901:3-4 OAC		yyantari ta							
		ed dried												
51	IN OUT ONA	handled	66 AM IN LI OUT LIN/A 3701-21 OAC											
52 53	- IN □ OUT □N/A - □ IN □ OUT □N/A □ N/O	Single-use/single-service articles: properly storage Slash-resistant, cloth, and latex glove use												
			s and Corre	ctive Actions										
		Mark "X" in appropriate box for COS and R			n R=repeat violation									
iter	No. Code Section Prior	rity Level Comment			zi	cos	R							
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Por	con in Chargo				- Parties		L							
Person in Charge Date: 2 2 8 ©														
Sanitarian Licensor:														
	Cer Ada													
DDI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL													

Name of Facility