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

Na	me of facility		Check or			License Number			Date			
RAD 1,550					Ų RF	Έ	137			718121		
					//State/Zip Code							
						G61778 10 108 V77 1123 90						
						<u> </u>						
					spection Time Tra				Ca	tegory/Descriptive		
Susan Paruman					0		\vec{a}	\circ		(3)		
Type of Inspection (check all that apply)							Follow u	p date (if require	•q)	Water sample date/	rocult	
`⊑Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Re						w up	. 011011 41	s date (ii require	,	(if required)	resuit	
	Foodborne 🛚 30	Day_	☐ Complaint ☐ Pre-licensing ☐ Consultation									
3 7-400-210	FOODDONE TENERO HIGHER CHARLES											
	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						Time/Temperature Controlled for Safety Food (TCS food)						
_	Min House	A 1 / A	Person in charge present, demonstrates knowledge, an	nd	HIN F	OUT					And the second second	
1	Tagin □out□	N/A	performs duties	¹⁴ 23	DN/A		Proper date marking and disposition					
2	ĎÍN □OUT□	N/A	Certified Food Protection Manager		M IN E	OUT						
78.5			Employee Health	24	□N/A □		Time as	a public health o	ontrol	l: procedures & records	3	
3	D TUOLI N	N/A	Management, food employees and conditional employees	s;				Consumer Advi	sory		7. 3.1	
			knowledge, responsibilities and reporting	25	DE(IN □] OUT	Consum	ner advisory prov	iidod	for row or underscale	ad foods	
4	4€IN □OUT□		Proper use of restriction and exclusion		□N/A		Consumer advisory provided for raw or undercooked foods					
5	<u>-Rin □out □</u>	N/A	Procedures for responding to vomiting and diarrheal even	its			Highly	Susceptible Po	opula	utions		
6	□ N □ OUT	€ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	DN/A] OUT	Pasteuri	zed foods used;	proh	libited foods not offere	əd	
7			No discharge from eyes, nose, and mouth		LINA	how salesely	17 TEKNEY	. An electric SC profile Science of	95555	00.000.48H075.pp. 00-0-1529.25.20.	SALUS PIGE A BID A	
	D 114 D 001 E	Programme Co.	eventing Contamination by Hands		<u>ل</u> ا ا	Tagody (mr. 1464 d.) Tagody (mr. 1464 d.)	April 1997 Contracting	Chemical	64 J. J.			
	THE TOUT		The second secon	27	DIN □] OUT	Food ac	Iditives: approve	d and	properly used		
8			Hands clean and properly washed		JN/A					, , ,		
9	DNA DOUT		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	□N/A] OUT	Toxic substances properly identified, stored, used					
_	~				Conformance with Approved Procedures							
10	ÖIN □OUT □			29	□ IN □] OUT	Compliance with Reduced Oxygen Packaging, other					
		The state of the s	Approved Source	20	ĎN/A		specializ	zed processes, a	and H	ACCP plan		
11	TUO D NIE		Food obtained from approved source	30			Special	Requirements: Fr	resh J	Juice Production		
12	□IN □ OUT □N/A ☑ N/O		Food received at proper temperature		⊠N/A □		<u> </u>					
13	MIN DOUT		Food in good condition, safe, and unadulterated	<u> </u>			Special Requirements: Heat Treatment Dispensing Freezers					
	□IN □ OUT		Required records available: shellstock tags, parasite									
14	☑N/A □ N/O		destruction	32	DiNA □		Special	Requirements: C	uston	n Processing		
			Protection from Contamination	70.200 10.200	□ IN □							
	Ď IN □ OUT	2000),		33	⊡N/A □		Special	Requirements: B	ulk W	ater Machine Criteria		
15	□N/A □ N/O		Food separated and protected									
16	√□ IN □ OUT		Food-contact surfaces; cleaned and sanitized	34		I OUT I N/O	Special Criteria	Requirements: A	cidifie	ed White Rice Preparat	ion	
-10	□N/A □ N/O		1 00d-contact surfaces, clearled and samuzed				Ontona					
17	ĬŒ NI-Œ		Proper disposition of returned, previously served,	35	□ IN □	OUT	Critical 0	Control Point Insp	ectio	n		
-000	Timen	rawaa	reconditioned, and unsafe food		ĎN/A					<u> </u>		
T		embei	ature Controlled for Safety Food (TCS food)	36		OUT	Process	Review				
18	⊠IN □ OUT □N/A □ N/O		Proper cooking time and temperatures		⊠N/A							
-			Proper reheating procedures for hot holding	37	□/IN □ OUT □N/A		Variance					
19	□N/A □N/O											
20	□IN □OUT □N/A ŪSN/O		Proper cooling time and temperatures	R	isk facto	rs are fo	od prepa	aration practice	as ar	nd employee hehav	iore	
	· · · · · · · · · · · · · · · · · · ·			— tr	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21	□N/A □ N/O		Proper hot holding temperatures	fc	foodborne illness.							
	HIVA LI WO			Р	Public health interventions are control measures to prevent foodborne							
22	DN DOUTE	OUT IN/A	Proper cold holding temperatures		liness or injury.							
			. • • • • • • • • • • • • • • • • • • •									

State of Ohio

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

Date

DIZZO 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 and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly □ IN □ OUT □N/A □ N/O TUO [] NIT Pasteurized eggs used where required designed, constructed, and used AVID TUOD NI Water and ice from approved source Warewashing facilities: installed, maintained, used; test IN OUT ON/A Food Temperature Control D IN OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 🗓 in 🗆 out 🗆n/a 🗆 n/o for temperature control **Physical Facilities** KI IN I OUT IN/A IN/O Plant food properly cooked for hot holding ☐ N □ OUT □N/A Hot and cold water available; adequate pressure 'Â IN □ OUT □N/A □ N/O TUO□ NI @ Approved thawing methods used 58 Plumbing installed; proper backflow devices □N/A □ N/O IN OUT ON/A Thermometers provided and accurate 43 A/A U TUO U NILO Sewage and waste water properly disposed Food Identification □ IN □ OUT M\A Toilet facilities: properly constructed, supplied, cleaned IN 🗆 OUT Food properly labeled; original container 61 IN OUT ON/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer DIN □ OUT Physical facilities installed, maintained, and clean; dogs in √Z IN □ OUT 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, TUO 🗆 NI 🗖 46 storage & display 63 IDIN □ OUT Adequate ventilation and lighting; designated areas used M'IN II OUT II N/A Personal cleanliness 48 Ŭ IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored 64 IN □ OUT □N/A Existing Equipment and Facilities Ŭ IN □ OUT □N/A □ N/O Washing fruits and vegetables 49 Administrative Proper Use of Utensils ☐ IN ☐ OUT/IN/A 901:3-4 OAC √ IN □ OUT □N/A □ N/O 50 In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, ∐ IN □ OUT □N/A 51 66 XSÍ.IN □ OUT □N/A 3701-21 OAC IN 🗆 OUT 🗆 N/A Single-use/single-service articles: properly stored, used IN OUT ONA ONO Slash-resistant, cloth, and latex glove use **Observations and Corrective Actions** Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation Item No. | Code Section | Priority Level | Comment cos R П П П Person in Charge Sanitarian Licensor:

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of Facility