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

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Na	me of facility	~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~	Check				License Number		Date			
	uapto	CITI D)	با√ائري	RSO DRFE $1139$ $5/21$								
Ad	Idress			ity/State/Zip Code								
	656	wagner Ave	$(\alpha)$	Corrednume, DH 45331								
Lic	ense holder				n Time		vel Time		egory/Descriptive			
	£	5 00 2 11C	•			Hav	5	Cal	egory/Descriptive			
	LOIDT CEI						$\mathcal{L}$		<u> </u>			
1	pe of Inspection (chec						Follow up date (if required	1)	Water sample date/result			
	Standard □ Gritical (	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Rev	viev	w □ Follow up	·			(if required)			
Ë	Toodbollie 12 30 Day	Complaint Differncensing Diconsultation						L				
		FOODBORNE ILLNESS RISK FACTO	PUBLICH	FΔI	TH INTERVENTIONS	War.						
М	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  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	CIII. IN									
			-30,0	Compliance Status								
i de unido	higher and California in Indiana. The same	Supervision				/Temperature Controlled for Safety Food (TCS food)						
1	□ N/A □ TUO□ M/A	Person in charge present, demonstrates knowledge, a performs duties		23	23		Proper date marking and	disposition				
2	A/A D TUOD N/A	Certified Food Protection Manager			Ð-IN □ OL	IT						
	The second of th	Employee Health	icteiro Tosces	24	□N/A □ N/		Time as a public health cor	ntrol:	procedures & records			
3	ĢĮN □OUT □ N/A	Management, food employees and conditional employees;					Consumer Advisory					
	( )	knowledge, responsibilities and reporting		25	DINN OU	Т	Consumer advisory provided for raw or undercooked					
4_	ØÑ □OUT □ N/A	Proper use of restriction and exclusion		20	□N/A		Consumer advisory provid	ieu i	or raw or undercooked toods			
5	ŊN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	100	AND THE RESERVE OF THE PERSON		Highly Susceptible Pop	pulat	tions			
6	¹5]√N □ OUT □ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use	7,575	26	⊡N/A □ OU	T	Pasteurized foods used; p	prohil	oited foods not offered			
7	DIN OUT NO	No discharge from eyes, nose, and mouth			Transport		and the second s	NT AU				
		eventing Contamination by Hands	Tare Miles		The second second second	Supposition.	Chemical	ALEST ST				
8	DIN DOUTDN/O		NAMES AND ASSESSMENT OF THE PARTY OF THE PAR	27	□N/A □OU	T	Food additives: approved	and	properly used			
-	<u> </u>	Traines ofean and properly washed										
	☑JN ☐ OUT	No bare hand contact with ready-to-eat foods or approve	ed 2	28	DENN □ OU	Т	Toxic substances properly	ified, stored, used				
9	□N/A □ N/O	alternate method properly followed		807	□N/A	~ (* ) (J.)						
	<b>—————</b>					110000000000000000000000000000000000000	informance with Approve	est attraction	Committee was a state of the second of the second			
10	Ŋin □out □ n/a				□IN □OU	Т	Compliance with Reduced	Оху	gen Packaging, other			
11	□víN □ OUT	Approved Source Food obtained from approved source			√⊡N/A		specialized processes, an		ACCP plan			
	□-ÎN □ OUT			30	│ □ IN □ OU │ □ N/A □ N/O		Special Requirements: Fre	sh Ju	uice Production			
12	N/A □ N/O	Food received at proper temperature										
13	TUO 🗆 NK	Food in good condition, safe, and unadulterated		31	ŬŃYA □ N/Q		Special Requirements: Hea	at Tre	eatment Dispensing Freezers			
14	□ IN □ OUT	Required records available: shellstock tags, parasite		20			Special Possifromenta, Cur		Dranania			
E C. 30	□N/A □ N/O	destruction		32	□N/A □ N/C	)	Special Requirements: Cus	310111	тосевыну			
		Protection from Contamination	20.7.6 20.7.6	33	□IN □ OU		Special Requirements: Bul	k Wa	iter Machine Criteria			
15	□N/A □ OUT	Food separated and protected			□N/A □ N/O	ر	,					
	□(IN □ OUT			34	□IN □OU		Special Requirements: Aci	dified	White Rice Preparation			
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		٦	⊠N/A □ N/0	)	Criteria		·			
17	Ď√N □ OUT	Proper disposition of returned, previously served,		25	□IN □OU	Т	0.11 10 11 17 11					
B400 727		reconditioned, and unsafe food		35	□N/A		Critical Control Point Inspe	ction				
		rature Controlled for Safety Food (TCS food)		36	□IN □ OU	Т	Process Review					
18	□ IN □ OUT □ N/O	Proper cooking time and temperatures	] ]		ÐN/A		. 155555 FLOVIOW					
_		. 0		37	□№ □ои	Т	Variance					
19	□√N □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			ØN/A		v di la lioc					
20	□NN □ 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								
21	IN/A □ N/O	Proper hot holding temperatures		foodborne illness.					g <b>19</b>			
	LINA LINO	- •		Ρŧ	ublic health	inter	nterventions are control measures to prevent foodbor					
22	MIN OUT ON/A	Proper cold holding temperatures		illness or injury.								

## **State of Ohio**

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Nam	e of Facil	ity						1 ~	of Inspection	1,5	Date		,	1	
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I TALOUE ST													Accesses 1		
5,			- 1-4 414-11 - 1-4-40-40	Contract Con	A the first of the second of t	described to the Party of Part	The production of the producti	4.429-0-100-0-100	- April - Francisco Sales - Sa						
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															
IVIC	ik design	ated compil	Contraction of	931. For 15 (Capper Service)	and Water		and the Control	CHARLEST PRODUCT	ensils, Equipmen	SCHOOL STATE OF THE PARTY OF TH	90000 taraka	A-not a	pplical	10	
A second section of the second				gi senggan wangen se	ized eggs used where required 54 □ IN TO-OUT				Food and nonfood-contact surfaces cleanable, prop designed, constructed, and used						
39 IN OUT IN/A Water a					nd ice from approved source					Warewashing facilities: installed, maintained, used; test					
Food Tempe				od Tempe	rature Control	55	10 10 11 11 11 11 11 11 11 11 11 11 11 1	LIN/A	strips	<b></b>					
40					cooling methods used; adequate equipment   56 □ IN □ OUT   Serature control				Nonfood-contact surfaces clean  Physical Facilities						
41	IN OUT NA NO Plant for			Plant foo	od properly cooked for hot holding	57	57 .☐ IN ☐ OUT ☐N/A Hot and cold water ava				ailable; adequate pressure				
42		OUT   N/A	] N/O	Approve	d thawing methods used	58	JUOUT □OUT		Plumbing installed; proper backflow devices						
43 PIN OUT N/A The				Thermor	neters provided and accurate		□N/A □ N/O								
	Food Id				entification	59 🗵 -IN 🗆 OUT 🗆 N/A Sewage and waste wate									
44	D IN 🗖	OUT		Food pro	pperly labeled; original container	60	60 - IN OUT N/A Toilet facilities: properly					upplied, o	oleanec	t	
			Preven	week brank and out of	ood Contamination		61 7 OUT N/A Garbage/refuse properly dispos								
45	DIN D	OUT			rodents, and animals not present/outer s protected	62 □ IN 🖃-OUT			Physical facilities outdoor dining are		aintained	, and clea	an; dog	ıs in	
46	□ IN □	OUT		Contami storage 8	nation prevented during food preparation, & display										
47	□ IN □	OUT □N/A		Persona	l cleanliness	60	TUO 🗆 NI-EK		Adequate ventilat	ion and light	ing; desi	gnated ar	reas us	ed	
48		OUT N/A			cloths: properly used and stored	64 7 IN OUT ON/A Existing Equipment and Facilities									
49	₽ IN □	OUT 🗆 N/A 🛭	inen rumanista	TURNITHETE BURGER	n fruits and vegetables				Administ	rative			Bosto Hiller		
			dates an international	under Archenente Sanke	e of Utensils	65	IN OUT	ΠN/A	901:3-4 OAC						
50	7ЫIN LI	OUT □N/A [	J N/O		tensils: properly stored , equipment and linens: properly stored, dried,		ļ,		301.5-4 0/10						
51 S IN COUT CN/A Utens						66	TUO 🗆 NI-🖹	□N/A	3701-21 OAC						
52		OUT   N/A		Single-u	se/single-service articles: properly stored, used										
53	, 🗖 IN 🖺	OUT 🗀 N/A [	] N/O	Slash-re	sistant, cloth, and latex glove use	780024730		dmanderaphtets			S.13025 (1)5814944	PRIME INTEREST	ADMIETER I MARKE	TERRES VIS	
				Mark "V	Observations and C In appropriate box for COS and R: COS=corr				. P≕repeat violati	on					
Iten	No. Co	de Section	Priori	ty Level		colou.	on-site during me	spection	Taxatebeat Molat	OTTER SECTION			cos	R	
(2)	10	1C	NO		Observed broken	$\Delta$ _	coming	$\mathcal{L} \subset$	ryound	Mar	$\gamma$				
					Sills and wait	7	75.	)							
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		HA	17(	<u> </u>	Observed broken	- (	recis	$\mathcal{O}()$	$\frac{1000}{1000}$	-CKV	,				
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- Dam	eon in Ch	arge	2		4				Data			į		ᆫᆜ	
Person in Charge Date: 5-21-2021															
Sanitarian Licensor:															
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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