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

Na	me of facility		Check		9	License Number	Date \					
	t Idoro	a Speeduray (PH)	Ĭ∄+FS	Ю	☐ RFE	197	17/2/01					
Ad	Idress		City/St	ty/State/Zip Code								
	13990	A+ D1 110	11	VOILLINESTAN MAISZIKO								
<u>.</u>	10001	JI KT 116	10	spection Time Travel Time Category/Description								
Lic	ense holder		Inspect	tioi	n lime T	ravel Time	Category/Descriptive					
	Flora	Speedivan Inc	·	X	$\overline{}$		033					
Ту	pe of Inspection (chec	k all that apply)			200	Follow up date (if required)	uired) Water sample date/result					
1	Standard 🛮 Critical (	Control Point (FSO) □ Process Review (RFE) □ Varia	nce Rev	iew	/ □ Follow up		(if required)					
	Foodborne □ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
ECONDODAL II NECO DIOVENATADO AND												
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		Compliance Status								
571.00 50.00 50.00		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DINA	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	MIN □ OUT □N/A □ N/O		Proper date marking and disposition					
2	A/N D TUOD N/A	Certified Food Protection Manager			IN DOUT							
	entre and description of the second	Employee Health		24	□N/A □ N/O	Time as a public health con	trol: procedures & records					
3	MIN DOUT D N/A	Management, food employees and conditional employee	s;		Marie de la Company de la Comp	Consumer Adviso	ıry					
_	<b>,</b>	knowledge, responsibilities and reporting		25	TUO □ NI□ NAÈNA	Consumer advisory provid	ed for raw or undercooked foods					
4	MIN DOUT D N/A	Proper use of restriction and exclusion			N/A	Secretaria (m. 1907)						
5	DUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		ar	oulations						
6	□IN □ OUT MYO	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	TUO III III OUT	Pasteurized foods used; p	rohibited foods not offered					
7		No discharge from eyes, nose, and mouth										
	Control of the Contro	reventing Contamination by Hands				Chemical						
8	MIN OUT NO		TI, TOTAL SERVICE	27	□,IN □ OUT	Food additives: approved	and properly used					
0	<u> </u>	Traines dearr and properly washed										
9	ŽÎN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalentate method properly followed	ved	28	28							
		property removed		Conformance with Approved Procedures								
10	TIN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □ OUT	Compliance with Reduced Oxygen Packaging, other						
in terili Cle 90	N-7	Approved Source		29								
11		Food obtained from approved source		30	□,IN □ OUT MANA □ N/O	Special Requirements: Free	sh Juice Production					
12	III □ OUT   □N/A □ N/O	Food received at proper temperature	-									
13	Main □ OUT	Food in good condition, safe, and unadulterated		31	□IN □OUT	Special Requirements: Hea	at Treatment Dispensing Freezers					
1/1	MylN □ OUT	Required records available: shellstock tags, parasite		7	□ IN □ OUT							
14	□N/A □ N/O	destruction	] ];	32	N/A □ N/O	Special Requirements: Cus	tom Processing					
	the section of the se	Protection from Contamination	ALFO,		□ IN □ OUT	0						
15	TUO 🗆 NF	Food separated and protected	]	33	MN/A   N/O	Special Requirements: Bulk	Water Machine Criteria					
	□N/A □ N/O	1 555 Soparated and proteoted		T	ПIN ПОІТ	Special Requirements: Asia	dified White Rice Preparation					
16	ĎN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OUT ■N/A □ N/O	Criteria	med write Rice Freparation					
		Duaman diamanthan of natural and a land		$\dashv$	□IN □ OUT							
17	ТПО П ИНЩ	Proper disposition of returned, previously served, reconditioned, and unsafe food	:	35	DIN/A	Critical Control Point Inspec	otion					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		+								
10	□IN □OUT □N/A XI(N/O	Proper cooking time and temperatures	-    3	36	□IN □OUT	Process Review						
18	□N/A Œ(N/O	Proper cooking time and temperatures			□IN □ OUT							
19	□IN □OUT □N/A M-N/O	Proper reheating procedures for hot holding		37	П.IN □ OUT ЙN/Ã	Variance						
יטו	□N/A M-N/O	Tropor reneating procedures for not notaling		1								
20	□ и □ опт	Proper cooling time and temperatures		_								
۷.	□N/A ĎľN/O	1 10por 300ming time and temperatures		Risk factors are food preparation practices and employee behave that are identified as the most significant contributing factors to								
21	□ IN □,ОUТ	Proper hot holding temperatures			at are identinet odborne illness		numuung ractors to					
ا 2	□N/A ÞÍN/O	- 100 not nothing temperatures		Public health interventions are control measures to prevent								
20	MIN OUT ONA	Dropor cold holding to		ilir	abiic neaith in iess or injury.	terventions are control me	asures to prevent foodborne					
22	A/NITIOO II MITTE	Proper cold holding temperatures										

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L		<u>' LUIC</u>	<u> </u>	Jer	CHALL	1	11				l/	<u> </u>	<u> </u>	12	<u> </u>		
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 applicabl  Safe Food and Water:  Utensils, Equipment and Vending											HR2154 C2 HS6						
38	,⊠́IN	OUT □N/A	rigger outstanding	Print Late   November 1977	zed eggs used w	TENEDRO FILMOSERO	CHRUISSANTENBELITABLESET		54	IZ√IN □ OUT	SEE SEE WAY	Food and nonfood-contact designed, constructed, and	surfaces				
39									70440	Warewashing facilities: inst		ntained.	used: t	test			
	Food Temperature Control							55   17 - IN   OUT   DN/A   strips   watewasting facilities: installed, maintained, used; test									
40	⊅ IN	OUT IN/A	⊒ N/O		cooling methods used; adequate equipment perature control			56	56 ☑-IN □ OUT Nonfood-contact surfaces clean  Physical Facilities								
41	ĭ₫-IN	OUT ON/A	□ N/O	Plant foc	od properly cooke	d properly cooked for hot holding			57	57 ☑-IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure							
42	·☐·IN □ OUT □N/A □ N/O Approve			ed thawing methods used				58 ☑ IN □OUT Plumbing installed; proper backflow devices									
43	B ☐ IN ☐ OUT ☐ N/A Thermon			meters provided and accurate					□N/A □ N/O								
				Food Ide	entification				59								
44	⊠-iN	□ OUT		Food pro	operly labeled; original container				60	□ IN Œ-OUT □	□N/A	IN/A Tollet facilities: properly constructed, supplied, cleaned					
			Prevent	ion of Fo	ood Contamination 61 闰-IN 🗆					本IN □ OUT □	JN/A	Garbage/refuse properly disp	osed; faci	įties ma	intained	d	
45	145   PT   N   1   CO   1   CO   CO   CO   CO   CO				rodents, and anim	nais not p	present/outer	•	62	Main □ out		Physical facilities installed, routdoor dining areas	maintained	and cle	an; doç	gs in	
46	Contamir			nation prevented of display	during fo	ood preparation	on,	<u> </u>	□N/A□N/O								
I	<u> </u>				al cleanliness 63 f					ZIN DOUT		Adequate ventilation and lig	hting; desi	gnated a	reas us	sed	
$\vdash$					cloths: properly u		stored		64	図-IN 口 OUT [	⊒N/A	Existing Equipment and Facil	itles				
49	Z; IN	□ OUT □N/A □	46412200046442	in terms of the Company	fruits and veget	ables			68			Administrative					
50	M H		Into the Principle of the State		tensils: properly	stored			65	  □ IN □ OUT Œ	ÁN/A	901:3-4 OAC					
51		OUT ON/A			equipment and li		operly stored	l, dried,	-	ZIN DOUTE	701/0	0704 04 04 0					
52		OUT DN/A		handled	se/single-service	articles:	properly etore	ed used	66	MIN FLOOLE	IN/A	3701-21 OAC	<del></del>				
	`.		□ N/O		sistant, cloth, and		<u></u>	eu, useu									
100 100 100 100 100 100 100 100 100 100			maja eudostada sajate na maradi sajat sasakantada sajat sasas sajat					and Co	orre	ctive Actio	ns						
Item	No.	Code Section	Priorit	Mark "X	" in appropriate t Comment	oox for C	COS and R: 0	COS=corre	cted o	on-site during insp	pection	R=repeat violation					
1 ()	Ö.	5.4H	7	Y	/3 T	(100	A 8	TY	$\overline{u}$	Hiple	+	emale ce	الرجع برو	00	_cos ⊃_[_]	R	
N		<u> </u>	•		WHY	$t_{LX}$		5.	PI	C Sto	xte	d Frat t	heti	Car Karan			
	would fix.																
40 3.20 NC					Observed various items throughout 10-11												
				tacility on the ground mins,													
	Dickle juice								سر <del>ا</del> ۔ مسر	adily	$\mathcal{C}\mathcal{C}$	t contain	<u>ner</u>	5.			
	floor on								11C	) ) 11°C	14	<u>u abo</u>	<u></u>				
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	Than								1/								
	HIAN							1	_ \(	Jt							
												•					
Person in Charge Date:																	
Sanitarian C C C Licensor:																	
Heleson Gene DCHD																	
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL  Page 2 of 2																

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)