State of Ohio

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

Na	me of facility		Check or	10		License Number		Date				
	asian b	CEPT	☑ FSC	ZFSO □RFE		46		10/112/				
V 4	U()((())	\\ \(\) \(
Aa	dress	Grer ove		ity/State/Zip Code								
	20 1 Na	THE CHE	100	Corcensile, OHL LIS331								
License holder ZVEN GEE								Category/Descriptive				
	1/201	0 8	10	D		10	"	C 45				
			10			10						
	pe of Inspection (chec					Follow up date (if require	d)	Water sample date/result				
	Standard □'Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varial	nce Revie	w 🛘 Follow u	р			(if required)				
Ш	Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
10000												
		FOODBORNE ILLNESS RISK FACTOR										
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								
	2012 J. P. F. F. S. C.	Supervision	95.5 IS	Time/Temperature Controlled for Safety Food (TCS food)								
	28 C. C. C. Children SettleCopionados, 175, 1977 P. C. C. C.	Person in charge present, demonstrates knowledge, an	4	□IN ZÍOL		berature Controlled for 3	пету	F000 (1CS 1000)				
1	ZIN DOUT N/A	performs duties	23			Proper date marking and	disp	position				
2	ĎIN □OUT□N/A	Certified Food Protection Manager		D'IN OL	JT .	-						
100		Employee Health	24	□N/A □ N/	0	Time as a public health co	ntrol	: procedures & records				
3	☑îN □OUT □ N/A	Management, food employees and conditional employees	s; [=			Consumer Advis	огу					
		knowledge, responsibilities and reporting	25	□/IN □ OU □N/A	JT	Consumer advisory provi	er advisory provided for raw or undercooked foods					
4	ØIN □OUT □ N/A	Proper use of restriction and exclusion		LIN/A	Gura (1701 0470)		Ter raw or anacrocoked roods					
5	ŹIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible Po	pula	itions				
	☑IN □ OUT □ N/O	Good Hygienic Practices	26	⊠′ÍN □ OL □N/A	JT	Pasteurized foods used;	proh	ibited foods not offered				
7	☐IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		LIWA	24.00 2M 5	on the State of th	677833i-4	14 (25 Canada)				
	Constitution of the contract o	reventing Contamination by Hands				Chemical -	200					
2000			27	, ZIN OOL	JT	Food additives: approved	and	I nronerly used				
8	ÒIN □ ON1□ N/O	Hands clean and properly washed		□N/A	i	. sea additived, approved	unu	i property used				
9	□/IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		□IN □ OU	JT	Toxic substances properly identified, stored, used						
		alternate method property followed	6-3	Conformance with Approved Procedures								
10	□IN ZOUT □ N/A	Adequate handwashing facilities supplied & accessible		□IN □ OU	I	or the state of th	*********	The second of th				
		Approved Source	29	DN/A	,	Compliance with Reduced specialized processes, as	nd H.	ygen Packaging, other ACCP plan				
11	D·IN □ OUT	Food obtained from approved source		ПИ ПО	JΤ							
40	□-IN □ OUT	Food received at prepay to prove the	30	□ IN □ OU □ N/A □ N/O	o	Special Requirements: Fre	esh J	uice Production				
12	□N/A □ N/O	Food received at proper temperature	31		JT	0 115 1 11						
13	☑IN □ OUT	Food in good condition, safe, and unadulterated	31	□N/A □ N/C	0	Special Requirements: He	≀at ir	eatment Dispensing Freezers				
14	☐ IN ☐ OUT	Required records available: shellstock tags, parasite	20		JT	Charles Demulares and Co.		D .				
	□N/A □ N/O	destruction	32	ĎN/A □ N/0	0	Special Requirements: Cu	stom	rocessing				
	75025	Protection from Contamination	33	□IN □ OU		Special Possificant and a	II, 147	oton Machine - O ''				
15	□ IN 🗖 OUT	Food separated and protected	33	□N/A □ N/G	0	Special Requirements: Bu	IK VV	ater Machine Criteria				
	□N/A □ N/O	Toda doparatoa ana protodoa		□IN □ OU	т	Special Beguirements: As	Iditio	d Milita Dia a D				
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34			Special Requirements: Ac Criteria	iame	d white Rice Preparation				
	ĎN/A □ N/O		 									
17	Ď√IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	│ □ IN □ OU □N/A	JT	Critical Control Point Inspe	ection	1				
	Time/Temne	rature Controlled for Safety Food (TCS food)	Bargo,	<u> </u>				<u>.</u>				
			36	I⊡IN □OU □N/A	ן וי	Process Review						
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	- 1									
			 37	DIN DOU	JT	Variance						
19	□IN □ OUT	Proper reheating procedures for hot holding										
20	∏-IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		isk factore o	are for	od preparation practice	0 0-	d amplayer between				
			th	at are identifi	ied as	s the most significant co	o an ontri	buting factors to				
21	D'IN DOUT	Proper hot holding temperatures		foodborne illness.								
	□N/A □ N/O	,		uhlio haaltt	into-	ventione ere contact		200 mars to 11 mars 15 M				
20	DIN DOUT DNA	Duonou cold haldian tananan i		ublic nealth ness or injury	mter √.	ventions are control m	easi	ures to prevent foodborne				
22	ым поотпи/A	Proper cold holding temperatures		or injury	, .							

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Name of Facility as ian lastet								Type of	finspection ACCOCIO Date 10 11	2. /	,			
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.														
1 1	ark de			-					•	opplies	.i			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: I Safe Food and Water														
38	Ø IN	N □ OUT □N/A	AND DESCRIPTION OF THE PROPERTY OF THE PROPERT	1	zed eggs used where required	54 DIN DOUT Food and nonfoo			Food and nonfood-contact surfaces cleanatesigned, constructed, and used	ole, pro	perly			
39	<u>(1) I</u>	☐ IN ☐ OUT ☐ N/A Water a		Water a	and ice from approved source		MIN IT OUT IT	101/A V	Varewashing facilities: installed, maintained	used:	test			
		Food Tempo			rature Control 55 IN IN OUT IN/A				trips					
			⊒ N/O		cooling methods used; adequate equipment erature control	56	OUT	١						
41	Q IV	Ú IN □ OUT □N/A □ N/O Plant fo		Plant for	ood properly cooked for hot holding		□ IN □ OUT □	∃N/A ⊦	ot and cold water available; adequate pre	ssure				
42	/ <u>[]</u> IN	AND TUO	□ N/O	Approve	d thawing methods used	g methods used 58 ☑ IN ☐OUT Plumbing installed; prog				s				
43 IN OUT N/A		A/N 🗆 OUT 🗀 N/A	+ ' ' '		neters provided and accurate	□N/A □ N/O								
				Food Id	entification	TUO □ NI □, 59			Sewage and waste water properly disposed					
44	<u> </u>	□ IN □ OUT Food		Food pr	properly labeled; original container		,☑ IN □ OUT □	oilet facilities: properly constructed, supplied,	structed, supplied, cleaned					
			Preven	tion of Fo	on of Food Contamination		61 DIN DOUT DN		A Garbage/refuse properly disposed; facilities mainta		d			
45	₫ II	N 🗆 OUT		openings	s protected			F	Physical facilities installed, maintained, and cl outdoor dining areas	ean; do	gs in			
46	II	N 🗆 OUT			ination prevented during food preparation, & display									
47	□ I	A/N DOUT			l cleanliness	63	I D IN D OUT	F	Adequate ventilation and lighting; designated	areas u	sed			
48	11	IN OUT ON/A N/O V		Wiping cloths: properly used and stored			I □∕IN □ OUT □	⊒N/A E	xisting Equipment and Facilities					
49	<u>□</u> II	N □ OUT □N/A [□ N/O	Washing	fruits and vegetables			 	Administrative					
				Proper Us	e of Utensils	a tagene	A CONTRACTOR OF THE PARTY OF TH	***************************************		FINERAL PROPERTY	Name (
50 GIN OUT ONA ONO In-use utensils: prop			tensils: properly stored	65	I IN II OUT,E	IN/A 9	901:3-4 OAC							
51 🖂		IN □ OUT □N/A		Utensils, equipment and linens: properly stored, dried, handled		66	. □ IN □ OUT □	JN/A 3	3701-21 OAC					
52			se/single-service articles: properly stored, used		•									
53 🚨 IN 🗆 OUT 🗆 N/A 🗀 N/O Slash-resistant, cloth, and latex glove use														
				Mark ">	Observations and C	CLICAL BASIS OF THE			R=repeat violation					
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								R						
10	<u> </u>	510			Observed who scri	NOV	erin	190	d Sink in	.0				
					Virgachi avea and	40	MilCly	<u>en</u>						
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<u> 4.5</u>		344		w	observed white w	M	A WITH	<u>n a</u>	isdard dede	1	10			
					d 9/37/d)									
	,	700				<u> </u>		1	7 77					
1.	5_	3.20		•	observed nowings	·/ C			no coulted in	Ø	I D			
					STURE MCCOLEY	\Box	but Cle	<u> 20 </u>						
7.	~	1.7.2	,	7				/1/						
69		64B	Δ	<u></u>		XX	$e((e.11) \rightarrow$	KL	bell releating					
				e earld.										
								15.						
					CRITICAL CONTROL DOM'T									
		5 10			III. PRECENTIS CONTAINING COLOR BY FIGURES									
10					OUSENED WIR SCHOOLER "			1 4	and sinuin	Ţ				
Person in Charge Date: 10/1/2/														
Sar	Sanitarian						Licensor	: D(CAD					
L		*4.2.7		*	"Name of the second of the sec									

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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

Name of	Facility		FC+ Type of Inspection Date Standard (CP 10/1	, /	
	<u>951911</u>	huf-	tet standard (CP 10/1	// 2	
			Observations and Corrective Actions (continued)		Sec. 14
	President Committee of the Committee of	National Control of the Control of t	lin appropriate box for COS and R∶COS=corrected on site during inspection. R≢repeat violation		
Item No.		Priority Level	Comment	cos	R
	11 ON)	hibachi ared and in latter		
			11 JUN 1-101/10/10/10/10/10/10/10/10/10/10/10/10/		
23	3.44	(")	M. TIME HEMPERATURE CONTROlled scately food		
7,731	3. 16	THE PARTY OF THE P	04 9/57/31	+=	
			VII. Profection from contamination		
15	32C	<i>C</i>	obsended various food irems not config. it	.0	
			stand up cooler in witchen		
	-				
				+-	
	-				
			·	1 -	
				 	
<u> </u>					
	1		1		-
Person	in Charge:	[]	Date: 10/1/21		
Sanitaria	an:	Comment of the Commen	Licensor:		

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

HEA 5351 Ohio Department of Health (6/18) AGR 1268 Cont. Ohio Department of Agriculture (6/18)