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

			Check	Check one			License Number		Date				
Dahny) PICICE			<b>₽</b> ;FS	kFSO □ RFE			1001	8/12/2/					
Address				City/State/Zip Code									
License holder  DONIEL SALAHRAM ENTERPRISE  Type of Inspection (check all the Apply)					GREATURE, OF 65351								
License holder Insp					n Time	<del></del>			gory/Descriptive				
TOINE SOLDERALD ENERDLINE				$\sim$	$\tilde{c}$			Outo	( S /				
		the all shadowsky		<i>ار</i> ک		<u>.                                    </u>			<u> </u>				
Type of Inspection (check all that apply)  ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F					v Edlowiii	n	Follow up date (if required)		Water sample date/result (if required)				
	Foodborne 🛚 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation		.,.,		۲			( <b></b> )				
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													
NO TO LOS		Compliance Status		Compliance Status									
	The second secon	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	ZIN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	□ IN -ഐ OL □N/A □ N/		Proper date marking and disposition						
2	Bin □out □ n/a	Certified Food Protection Manager	W 0	24	DIN DOL		Time as a public health con	procedures & records					
		Employee Health					Control of the Contro						
3	Sin Dont D N/V	N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting			□IN □ OU	ijaanas IT	Consumer Advisory						
4	ŬN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provided for raw or undercooked foo						
5	DIN DOUT DINA	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Pop	ons					
6	□ IN MOUT □ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use	Section Section	26	∏IN □ OL	JT	Pasteurized foods used; p	rohib	ited foods not offered				
7		No discharge from eyes, nose, and mouth		-C	LIVA	Janaira.	Chemical						
	Pi		80.163	ĎIN □ OL	IT	Anna di la sara di Onomica di Cara							
8	DIN □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approved	properly used					
9	⊠IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	/ed	28	□IN □ OU □N/A		Toxic substances properly identified, stored, used						
	EN SOUTENIA				Company to 1 25 Per	22770-1111	Conformance with Approved Procedures						
10	:□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source			ID IN □OU	Marie Translate Contagni							
11	□ N □ OUT	Food obtained from approved source	5,048,5		□IN □ OU	JT		*****					
12	ТОО П П	Food received at proper temperature		30	QN/A □ N/	0	Special Requirements: Fresh		ice Production				
13	☑N/A ②N/O	Food in good condition, safe, and unadulterated		31		JT O	Special Requirements: Heat Treatment Dispensing Fre						
14	□ IN □ OUT	Required records available: shellstock tags, parasite		20		JT	Special Requirements: Cus	Proceeding					
J 29000	☑N/A □ N/O	destruction	50 Sept.	32	ŊN/A □ N/O	0	Special Requirements, Cus	ilom i	Processing				
15	□ IN □ OUT □N/A □ N/O	Protection from Contamination  Food separated and protected		33			Special Requirements: Bulk	k Wat	er Machine Criteria				
16	□ IN ,⊠ OUT	Food-contact surfaces: cleaned and sanitized		34	□IN □ OU	JT O	   Special Requirements: Acid   Criteria	dified	White Rice Preparation				
17	□N/A □ N/O	Proper disposition of returned, previously served,	$\dashv$	35			Critical Control Point Inspec	ction					
	Time/Tempe	reconditioned, and unsafe food rature Controlled for Safety Food (TCS food)	Augusta Augusta		□IN □ OU	(T			tion				
18	□IN □OUT □N/A ØyN/O	Proper cooking time and temperatures		36	N/A	,,	Process Review						
19	□ IN □ OUT □N/A ሺ N/O	Proper reheating procedures for hot holding		37	口IN 口OU 函N/A	JT	Variance						
20	□ IN □ OUT □N/A 'Û N/O	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 □ DI/A ቯ:Ñ/O	Proper hot holding temperatures											
22	□IN EKSOUT □N/A	Proper cold holding temperatures		<b>Public health interventions</b> are control measures to prevent foodborne illness or injury.									

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

### **Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Type of Inspection 210CR 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 Uterisils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly IN OUT ON/A NO Pasteurized eggs used where required TUO □ NI 🗹 designed, constructed, and used IN DOUT DN/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test IN □ OUT □N/A Food Temperature Control 56 TIN □ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment 🖺 in 🗆 out 🗆 n/a 🗆 n/o 40 for temperature control Physical Facilities IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding ☐ IN ☐ OUT ☐N/A Hot and cold water available: adequate pressure 41 TUO□ NI 🖹 IN II OUT IIN/A II N/O Approved thawing methods used Plumbing installed; proper backflow devices 42 □N/A □ N/O Ĭ IN □ OUT □N/A Thermometers provided and accurate 43 ☐ N/A ☐ OUT ☐N/A Sewage and waste water properly disposed Food Identification ☑ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied, cleaned Ĭ IN □ OUT Food properly labeled; original container IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer ☑ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in IN □ OUT 45 openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, D IN □ OUT 46 storage & display III IN III OUT Adequate ventilation and lighting; designated areas used 47 ĎÎN □ OUT □N/A Personal cleanliness 48 ĎIN □ OUT □N/A □ N/O Wiping cloths: properly used and stored ☑ IN ☐ OUT ☐N/A Existing Equipment and Facilities O/N 

A/N

TUO

N/O Washing fruits and vegetables Administrative Proper Use of Utensils □ IN □ OUT ŚŪN/A 901:3-4 OAC (D IN □ OUT □N/A □ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried, Ů IN □ OUT □N/A 66 DIN □ OUT □N/A 3701-21 OAC IN OUT ON/A Single-use/single-service articles: properly stored, used ☑ IN ☐ OUT ☐N/A ☐ N/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "XIII in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Code Section | Priority Level | cos KW ď <u> [</u> Y. W Person in Charge Lung DBake Licensor: Sanitarian

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page\_<\_\_ of \_\_\_\_\_

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

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Na	me of facility	Check on			License Numl	oer	Date					
Dainnys Place				☑FSO □ RFE			1	8/16/7/				
Ad	Idress	City/State/Zip Code										
	200 S T	6.0	GERNANCE OH USER									
Lie	cense holder	Inspectio		122	041	<u> </u>	55/					
LIC	Selise Holder	mspectio ~\		Tra	vél Time		Category/Descriptive					
V	ANIEL SAV	1+12/19/1 enterprise	0	1O		10		C35				
	pe of inspection (chec					Follow up date (if required		Water sample date/result				
	Standard	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ınce Reviev	v 🖳 Follow ι	up.			(if required)				
Ц	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
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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/O=not												
R 3X		Compliance Status		Compliance Status								
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	□IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23			Proper date marking and disposition						
2	□IN □OUT □ N/A	Certified Food Protection Manager	24	□IN □ OUT		Time as a public health control: procedures & records						
7		Employee Health	Straigh .		/0							
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			Consumer Advisory						
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	25	5 DIN DOUT		Consumer advisory provided for raw or undercooked foo						
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Populations						
12.2		Good Hyglenic Practices	Treat	DIN DOUT				<u> </u>				
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A		Pasteurized to	oas usea; p	rohibited foods not offered				
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth			News		Chemical					
		reventing Contamination by Hands	27	□и □о	UT	Food additives	e approved	and properly used				
8	□IN □ OUT □ N/O	Hands clean and properly washed	2'	□N/A		1 ood additives	appioved	and properly used				
9	☐ IN ☐ OUT			□IN □O □N/A	UT	dentified, stored, used						
		, , , , , , , , , , , , , , , , , , , ,		Conformance with Approved Procedures								
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		UT	Compliance w	ith Reduced	Oxygen Packaging, other				
		Approved Source	20	N/A		specialized processes, and HACCP plan						
11	□IN □OUT	Food obtained from approved source	30			Special Requir	ements: Fres	sh Juice Production				
12		Food received at proper temperature										
13	□IN □OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: Heat Treatment Dispensing Free						
14	□IN □ OUT	Required records available: shellstock tags, parasite	32		UT	0						
17	□N/A □ N/O	destruction	32	□N/A □ N	/0	Special Requir	ements: Cus	tom Processing				
		Protection from Contamination	33			Special Requir	ements: Rull	Water Machine Criteria				
15	□ IN □ OUT □N/A □ N/O	Food separated and protected			/0		o., Dull					
	□IN □ OUT			□и □о		Special Requir	ements: Acid	lified White Rice Preparation				
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		□N/A □ N		Criteria						
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □O □N/A	UT	Critical Control	Point Inspec	otion				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36		UT	Process Revie	14/					
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		□N/A		1 100000 NOVIC						
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ O □N/A	UT	Variance						
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.								
22	Ď≅N □ OUT □N/A	Proper cold holding temperatures										

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

Type of Inspection

Date ,

	DOM	11-1.	5 PICICE			1.	3/1/MOD 811	4/2				
Name of the				and the second		1802-1827-18						
			GOOD RETAIL.					A STATE OF THE PARTY OF THE PAR	10.0			
		·	reventative measures to control the introd									
IVI	l fall i de comparte de para establica de la fille de Saldie de la fille de la fille de la fille de la fille d		OUT, N/O, N/A) for each numbered item: IN and Water	=in.cc	ompliance <b>ou</b> i=r	\$201498-00750	ensils, Equipment and Vending	not applica	abie			
		1					Food and nonfood-contact surfaces cle	 ∋anable, pro	pperly			
38	☐ IN ☐ OUT ☐N/A ☐ N/O		zed eggs used where required	54	□ IN □ OUT		designed, constructed, and used					
EGC professional extensional control of the professional extensional statements (2.52) between			nd ice from approved source	55		IN/A	Warewashing facilities: installed, maintained, us strips					
			cooling methods used; adequate equipment	56	□ IN □ OUT		Nonfood-contact surfaces clean  Physical Facilities					
41		Plant foo	od properly cooked for hot holding	57		IN/A	Hot and cold water available; adequate	e pressure				
42		Approve	d thawing methods used	58	□ IN □OUT		Plumbing installed; proper backflow devices					
43	□ IN □ OUT □N/A	Thermor	neters provided and accurate		□N/A □ N/O		Training included, proper basilion devices					
		Food Ide	entification	59		Sewage and waste water properly dispos						
44	□ IN □ OUT	Food pro	pperly labeled; original container	60		IN/A	Toilet facilities: properly constructed, supplied, cleaned					
	Preven	ition of Fo	ood Contamination	61		]N/A	Garbage/refuse properly disposed; facilities maintained					
45	□ IN □ OUT		rodents, and animals not present/outer	62	□ IN □ OUT		Physical facilities installed, maintained, and clean; dogs					
46		Contami	protected nation prevented during food preparation,		□N/A □ N/O		outdoor dining areas					
47		storage &	k display I cleanliness	63	□ IN □ OUT		Adequate ventilation and lighting; designate	signated areas used				
48		Wiping o	cloths: properly used and stored	64	IN I OUT	]N/A	Existing Equipment and Facilities					
49	☐ IN ☐ OUT ☐N/A ☐ N/O	throughout appropriate	fruits and vegetables	Administrative								
50		e of Utensils	65		]N/A	901:3-4 OAC						
	Litensile, equipment and linens; properly stored, dried											
51	□ IN □ OUT □N/A	handled		66 LIN LI OUT LIN/A   3701-21 OAC								
52	□ IN □ OUT □N/A	<del></del>	se/single-service articles: properly stored, used									
53 □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use  Observations and Corrective Actions												
		Mark "X	"In appropriate box for COS and R: COS=corre				R≡repeat violation					
Iter	n No.   Code Section   Prior	ity Level	Comment	a P. a. Rocksyn	and a special study in Nagorian Control of the Study S		and the first property of the control of the contro	cos	R			
			ACT COLON	<u>OIC</u>	71002	10	(CD (G)					
			TIME OF INS	)C.	<u> </u>		T- 100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1-100/1					
		-3										
Per	son in Charge	on	1 Budgar				Date:					
Sai	nitarian /		1 July 1		Licensor:							
Jul					Liceliadi	-	1)(111)					
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page C of												

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

Name of Facility