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

				1007-110								
Na	me of facility MMAV H	5 (emorale (Glandsond)	Check on		License Number		Date 8 20/2/					
Ad	dress	Nobe lex Ex	City/State/Zip Code CORVICCIO M. O.H. 45304									
				n Time	Travel Time							
CAVOLS, DUCC					Travei Time	Category/Descriptive						
	<u> </u>	1916	<u></u> ン		`	()						
	pe of Inspection (chec Standard □ Critical (Foodborne □ 30 Dav	:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □€consultation	nce Reviev	v □ Follow up	Follow up date (if req	Follow up date (if required) Water sample date/re (if required)						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
М	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)								
		Person in charge present, demonstrates knowledge, as	nd	Пипош								
1	OIN OUT ONA	performs duties	23	□N/A □ N/0	Proper date marking	Proper date marking and disposition						
2	□IN □OUT □ N/A	Certified Food Protection Manager Employee Health	24	□ IN □ OU	l lime as a nublic heal	Time as a public health control: procedures & records						
3	□IN □OUT □ N/A	Management, food employees and conditional employee	s;		Consumer A	dvisory						
4		knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	□ IN □ OU □N/A	T Consumer advisory	Consumer advisory provided for raw or undercooked foods						
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts		Highly Susceptible	Highly Susceptible Populations						
		Good Hyglenic Practices	10.	□IN □ OU	т							
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A	Pasteurized 100ds us	Pasteurized foods used; prohibited foods not offered						
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth		Chemical								
8	PI □IN □ OUT □ N/O	reventing Contamination by Hands Hands clean and properly washed	27	□IN □ OU □N/A	Food additives: appr	Food additives: approved and properly used						
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro-	ved 28	□IN □OU □N/A	Toxic substances pro	perly ide	entified, stored, used					
				Conformance with Approved Procedures								
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□ IN □ OU	xygen Packaging, other							
		Approved Source		□N/A	specialized processe	s, and l	HACCP plan					
11	☐ IN ☐ OUT	Food obtained from approved source Food received at proper temperature	30			s: Fresh	Juice Production					
13	□N/A □ N/O □ IN □ OUT	Food in good condition, safe, and unadulterated	31			s: Heat 1	Treatment Dispensing Freezers					
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□ IN □ OU	Special Requirement	s: Custo	m Processing					
		Protection from Contamination	- 33	□ IN □ OU		n Dull 1	Motor Machin - Outlant					
15	□ IN □ OUT □N/A □ N/O	Food separated and protected	33	□N/A □ N/0			Vater Machine Criteria					
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ OU □N/A □ N/O		s: Acidifi	ied White Rice Preparation					
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU □N/A	T Critical Control Point	Inspection	on					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□ IN □ OU	Т Б Б .							
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A	Process Review							
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ OU □N/A	T Variance							
20	□ IN □ OUT □ N/O	Proper cooling time and temperatures	Ri	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	□IN □ OUT □N/A	Proper cold holding temperatures										

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Type of Inspection

Nan	ne of	Facility		. 1	~ ·	2010	<u> </u>	1			Type of I	nspection		Date		7
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	GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods,															
N/A	ark de				•	oreventative me OUT, N/O, N/A)							•			able
	ank ak	Joigilat	ou compi	HOWAY HELD			TO COOR HOURD	fai		Tiphance GG1	OSCINA STREET, CONTRACTOR	ls, Equipmer		WASTERS TO SERVER IN COLUMN	л арриса	IDIO
38		1 🗆 0	UT □N/A			Pasteurized eggs used where required			54	□ IN □ OUT	Food and nonfood-contact surfaces designed, constructed, and used			urfaces clear	nable, pro	perly
39 🗆 IN 🗆 OUT 🗆 N/A			Water and ice from approved source						10/0	Wareweeking facilities: installed, maintained, used, test						
	Foc			od Temperature Control				55		stri	strips					
40	<u>п</u>	N □ Or	JT □N/A [□ N/O		oper cooling methods used; adequate equipment temperature control			56	OUT OUT	OUT Nonfood-contact surfaces clean Physical Facilities					
41		ı □ or	JT □N/A [□ N/O	Plant foo	Plant food properly cooked for hot holding			57	□ IN □ OUT □	⊒N/A Ho	oressure				
42	☐ IN ☐ OUT ☐N/A ☐ N/O			Approved thawing methods used				58 IN OUT			Plumbing installed; proper backflow devices					
43	□ IN □ OUT □N/A			Thermometers provided and accurate					□N/A □ N/O							
				Food Identification				59 IN OUT N/A Sewage and wa			ste water pro	perly disposed	l 			
44	44 □ IN □ OUT			Food properly labeled; original container				60 IN OUT N/A Toilet faciliti			let facilities: p	et facilities: properly constructed, supplied, cleaned				
				Preven	ntion of Food Contamination				61		JN/A Ga	Garbage/refuse properly disposed; facilities maintained				
45	□ IN □ OUT			Insects, rodents, and animals not present/outer openings protected				62 IN OUT OVA N/O			Physical facilities installed, maintained, and clean; dogs in outdoor dining areas					
46		□ IN □ OUT			Contamination prevented during food preparation, storage & display			63		Λd	aguate ventila	tion and light	ting; designate	d aross u		
47	 	□ IN □ OUT □N/A		Personal cleanliness			03			·····			u areas u	sea		
48	-		JT 🗆 N/A [JT 🗀 N/A [Wiping cloths: properly used and stored Washing fruits and vegetables				64	O IN OUT [IN/A Exi	sting Equipme	nt and Faciliti	es		
49		v Ш ОС	ЛОМА	AND TRANSPORT	per imperiod through the party	Consider passential for the court of the construction take	ables					Administ	trative			
50	Proper Use of Utensils □ IN □ OUT □N/A □ N/O In-use utensils: properly					stored		65		JN/A 90	1:3-4 OAC					
51				Utensils, equipment and linens: properly stored, dried,						JN/A 37	01-21 OAC		,,,		-	
52				handled Single-use/single-service articles: properly stored, used				66		11N/A 3/1	01-21 OAC					
53	-		JT 🗆 N/A [□ N/O		sistant, cloth, and		storea, acca								
			7.2	ianandami Parting				ns and C	orre	ctive Actic	ns					
						(" in appropriate b	ox for COS and	R: COS=corre	ected	on-site during ins	pection R	repeat violat	ion			
Iter	n No.	Code	Section	Priori	ty Level	Comment									cos	R
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Sanitarian Licensor:												0/00	[
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility