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

Na	me of facility		Check or			License Nu	mber	Da	Date				
į	UNTHEST	cobour + opill	☑ FSC		Ξ	30	3	10/7/2/					
Ad	Idress		City/State	ity/State/Zip Code									
	Ans 1	w.in	N.	A STATE OF THE STA									
		vicin 54	N-x)	FN20N10 04-1 CV303									
Lic	ense holder	(7).70	Inspection	n Time	Tra	vel Time		Categ	ory/Descriptive				
	Andreu) Kill (P				$\mathcal{S} \cup$		<	CU/5				
Ту	pe of Inspection (chec					Follow up da	ate (if required	4) W	ater sample date/result				
	Standard ☐"Critical (Control Point (FSO)	nce Revie	w □ Follov	w up	. onon ap aa	io (ii roquiroc	,	required)				
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
F-1201.			- 11Te	-11 V 0010-1									
		FOODBORNE ILLNESS RISK FACTOR											
M	ark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN≔in	compliance	e OUT=	not in compli	ance N/O=no	ot obser	rved N/A=not applicable				
		Compliance Status		Compliance Status									
122		Supervision	ie i	Time/Temperature Controlled for Safety Food (TCS food)									
1	N/A DOUT D N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 23	1	OUT		marking and						
2	ZÍN □OUT □ N/A	Certified Food Protection Manager		.⊡⊣N □	OUT								
		Employee Health	24	□N/A □		Time as a pi	ublic health co	ntrol: pro	ocedures & records				
3	_EIN □OUT □ N/A	Management, food employees and conditional employees	s;			Con	sumer Advis	ory					
		knowledge, responsibilities and reporting	25		OUT	Consumor	advisory provi	dod for	raw or undercooked foods				
4	□1Ñ □OUT □ N/A	Proper use of restriction and exclusion		□N/A	23 - 1 000	<u> </u>							
5	☑IÑ □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	nts			Highly Su	sceptible Po	pulatio	ns				
6	□-IN □ OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	26	DIN D	OUT	Pasteurized	foods used;	prohibite	ed foods not offered				
7		No discharge from eyes, nose, and mouth					e National and Astronomy	(1874) E.					
	ARREST TO A COLOR OF SHEET CONTROL OF SHEET AND A SHEE	reventing Contamination by Hands	essati fia			**************************************	Chemical	<u> 2-52 (1255)</u>					
8	ZIN OUTON/O	Hands clean and properly washed	27		OUT	Food additiv	ves: approved	and pro	operly used				
9	□-IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28		OUT	Toxic substances properly identified, stored, used							
					c	onformance	with Approve	d Proc	edures				
10	□ IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		OUT	Compliance	with Reduced	Oxyger	n Packaging, other				
11	.⊒∕ĨN □ OUT	Approved Source Food obtained from approved source		DN/A		specialized	processes, ar	Id HACC	CP plan				
	DIN DOUT		30			Special Req	juirements: Fre	sh Juice	e Production				
12	□N/A □N/O	Food received at proper temperature											
13	□ OUT	Food in good condition, safe, and unadulterated	 31			Special Req	uirements: He	at Treati	ment Dispensing Freezers				
14	□ IN □ OUT ☑N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Req	uirements: Cu	stom Pr	ocessing				
		Protection from Contamination											
15	TUO N/N A/N	Food separated and protected	33	□N/A □		Special Req	uirements: Bul	ik Water	Machine Criteria				
16	☑IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□ IN □ ⊡•N/A □		Special Req Criteria	uirements: Aci	dified W	/hite Rice Preparation				
17	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □	OUT	Critical Cont	trol Point Inspe						
	Time/Tempe	rature Controlled for Safety Food (TCS food)			OUT								
18	□-IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N7A		Process Rev	/iew						
19	□ IN □ OUT □N/A □·N/O	Proper reheating procedures for hot holding	37	□ IN □ □N/A	OUT	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	fc	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	□N/A □ OUT □N/A	Proper cold holding temperatures											

State of Ohio

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Type of Inspection

1	unst	<u>estc</u>	Pla	ert grall			Stell	RICHALL (CP 10/7)	15			
			10.3	COORDETAIL	DDA	CTICES:				Augustus (a.		
	· Good P	otail Practi	ooe aro	preventative measures to control the intro		the state of the s	Q1	le and physical abia to the first				
Ma				i, OUT, N/O, N/A) for each numbered item: If					annlie	ahlo		
100 Bu				d and Water			THE PROPERTY OF	ls, Equipment and Vending	A PAR	ADIC		
38				rized eggs used where required	54	□ IN □ OUT		Food and nonfood-contact surfaces cleanable, designed, constructed, and used				
39 IN OUT N/A Water				and ice from approved source		1 IN □ OUT □	10/-	Warewashing facilities: installed, maintained, used; test				
Food Temp			od Temp	perature Control strips						*		
40				cooling methods used; adequate equipment perature control	56	☐ IN ☐ OUT	nfood-contact surfaces clean Physical Facilities					
41	41 . DÎN DOUT DN/A DN/O Plant fo			ood properly cooked for hot holding	57	□-IN □ OUT □	N/A Ho	Hot and cold water available; adequate p				
42	□ TUO □ NIC	N/A □ N/O	Approv	ed thawing methods used	58	□ IN ÆOUT	98					
43	□ TUO □ NI□	N/A	Thermo	ometers provided and accurate		□N/A □ N/O						
			Food Id	lentification	59	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed						
44	☑1N □ OUT		Food p	roperly labeled; original container	60	0 ⊡ IN □ OUT □ N/A Toilet facilities: properly constructed, supplied, cle						
		Preven	tion of F	ood Contamination	61	☐ TUO ☐ NI^☐	N/A Ga	rbage/refuse properly disposed; facilities ma	cilities maintained			
45	☑ IN □ OUT			, rodents, and animals not present/outer ps protected	62	□ IN,☐OUT	Phy	ysical facilities installed, maintained, and cl door dining areas	ean; do	gs in		
46	46 KINDOUT Conta			nination prevented during food preparation, & display		□N/A □ N/O	Out	aoor uning areas				
47		N/A		al cleanliness	63	□ IN POUT	Ade	equate ventilation and lighting; designated	areas u	ısed		
\vdash				cloths: properly used and stored	The state of the s							
49	Ď IN □ OUT □	THE ACTOR WATERS IN		g fruits and vegetables se of Utensils				Administrative				
50		(Most) airti cuda.	utensils: properly stored	65		Ñ/A 901	1:3-4 OAC					
	□ IN Ø OUT □N/A Urease therisis. properly stored. dried, benedled, benedled,						N/A 07/	04.04.04.0				
	handled			use/single-service articles: properly stored, used	66		N/A 3/0	01-21 OAC				
$\overline{}$												
53 In Out In/A NO Slash-resistant, cloth, and latex glove use Observations and Corrective Actions												
	Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation											
Item	10/06	2 - 1	ty Level	Comment 1	10	3010 16	CLAI	10	cos	R		
100	3 V V	1 /0	Anna .	Country "	W	LITCH 18		/()				
2:	72 8141 C			descred while mile is expiratin due								
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6	3 4.11	./ \	1/	CLEDGE REL INCOMEN	00	ling (t	PCIL	ed colore fues	+			
- V.	<u> </u>		V	Lose our receired		Sirry C	05,1	i court ingers				
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20 317				BCCANOCHEAR A SIAM FORLY FLOR								
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<u> </u>	J. 14: -17	1	Cum	Constitution of the consti	10	17110	7 11			10		
Por	son in Charge		1 ,	1/4				D-4 / P- 3				
Had				VI	Date: 10-7-2(
San	itarian ()	\$16.000m	,	1		Licensor:	nc	ID				
DRIODITY ISVS I. C CRITICAL NC - NON CRITICAL												

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

Name of Facility

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

Name of I	Facility		Type of Inspection Date					
	LUM IST	10 SX	Shar+ 98:11 Standard (CA 10/7/	>/	ŕ			
	12 4 1 : 31	16 - 110.	The state of the s	<u>C/</u>				
			Observations and Corrective Actions (continued)	W. 1				
		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	cos	R			
			CZITICAL CONTROL POINT					
			White mile where the controlled reflety food obsered while mile where the controlled reflety food of 10/6/2)					
	2 () ()		VI TIME TEMPERATURE CONTROLLED SHELLY LOOD					
37	3.44	<u> </u>	OBJECT CONTRAINED WITCHELLE	• <u>~</u>				
		· · · · · · · · · · · · · · · · · · ·	Ct 1016121					
				1	. 🗆			
								
			The second secon					
Person in	Charge:	And 1	Date: 13-7-21					
Sanitaria	n: Q	Licensor: DC+(L)	Licensor: DCr-()					

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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