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

Na	me of facility	Check		_	Licens	License Number			Date		
	-lanks F	□ F	SO	∕ © RFE	110	1032			10/26/21		
Address					ity/State/Zip,Code						
License holder 2 AMMOND CLAYA City/s B License holder CAYA					Breakford, OH 45308						
License holder Inspe						Travel Time		100		egory/Descriptive	
TO CHUMONOL CLOVIA				r _		mavor mile	`つ /	``	Cate	/ Descriptive	
					20 20 3			C_{2}			
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance Re					v 🗆 Callanium	Follow	up date	(if required		Water sample date/result (if required)	
	Foodborne ☐ 30 Day	nce Re	viev	w ⊔ ⊢ollow up	'			- '	(ii required)		
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation											
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							
		Supervision	7.555 pp	Time/Temperature Controlled for Safety Food (TCS food)							
4	AN DOUT DAY	Person in charge present, demonstrates knowledge, ar	nd	800	FIN FIOUT					Service and the Control of the Contr	
7	ØIN □OUT □ N/A	performs duties		23	□N/A □ N/C	Prope	Proper date marking and disposition				
2	ÓIN □OUT□ N/A	Certified Food Protection Manager Employee Health	73 7 6 27	24	□N/A □ N/C	l lima s	as a publ	ontrol: procedures & records			
3	DIN DOUT DINA	Management, food employees and conditional employee	s;				Const	ımer Advis	ory		
4	ZÍN DOUT NA	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	⊡-fN □ OU1 □N/A	T Consu	Consumer advisory provided for raw or undercooked foods				
5	DIN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	ıts			High	lv Susc	eptible Po	ione		
		Good Hygienic Practices	4127	382	⊟-IN □ OU	т					
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A	Pastel	Pasteurized foods used; prohibited foods not offered				
7	☐ IN ☐ OUT ☐•N/O	We be interested in the party of the party o		10.6 10.6				Chemical	\$ ¥3		
1		reventing Contamination by Hands	450	27	ÆĨN □ OU	T Food	additivas	' approved	l and i	oronorly upod	
8	□ OUT □ N/C	Hands clean and properly washed		<u></u>	□N/A	Food	Food additives: approved and properly used				
9	ZÍN 🗆 OUT	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	/ed	28	□N/A □ OU	T Toxic:	Toxic substances properly identified, stored, used				
						ocedures					
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	\$235E	29	□ IN □ OU ⁻ , ⊡ N/A	T Compl	liance w	ith Reduced	d Oxyg	gen Packaging, other	
11	_øin □ out	Approved Source Food obtained from approved source	I 0770	-			ilized pro	ocesses, a		COP plan	
	TUQ II II			30		Specia	al Requir	ements: Fre	esh Ju	ice Production	
12	□N/A 🖆 N/O	Food received at proper temperature		31	□ IN □ OU	T Specie	al Requir	ements: Ho	and Tro	atment Dispensing Freezers	
13	ZIN DOUT	Food in good condition, safe, and unadulterated		L	□Ñ/A □ N/C	<u> </u>				difficill biopensing i reezers	
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OUT	Shack	al Requir	ements: Cu	ıstom l	Processing	
		Protection from Contamination	17 (5) 17 (5) 18 (7)	33	□IN □OU		al Rogula	omonto: D:	IIIz VAIci	ter Machine Criteria	
15	⊠ÎN □ OUT □N/A □ N/O	Food separated and protected		-	□N/A □ N/C) Specia		ements, bu	ik vvai	ter Machine Criteria	
16	☑ÎN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OUT			ements: Ac	idified	White Rice Preparation	
17	ÍN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	T Critica	ıl Control	Point Inspe	ection		
2 J	Time/Tempe	erature Controlled for Safety Food (TCS food)	4.35	26	DIN DOU	T Droop	on Davie				
18	JIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	ZÎN/A		ss Revie	w 			
19	□ IN □ OUT □N/A □-N/O	Proper reheating procedures for hot holding		37	□ IN □ OU ⁻	T Varian	ice				
20	□ IN □ OUT □N/A ☑•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 □N/A □-N/O	Proper hot holding temperatures									
22	MIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Type of Inspection

Nam	e of	Facility	<u>~</u> ``	~~/	120115-2			Type of Inspection	Date	. 1	, ,		
		IMVUS	, H	260	i house			Standard	10/20	<u>0 C</u>	_/_		
/ / COOR DETAIL DO ACTIONO													
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. Utensils, Equipment and Vending										subject Affects and	things At Copyrig		
38		N 🗆 OUT 🗆 N/A			zed eggs used where required	54		Food and nonfood-contact s designed, constructed, and u					
39	9							Warewashing facilities: installed, maintained, used; test strips					
		or and some let up the desire.	T U	THE PARTY OF THE P	THE PROPERTY AND A TOTAL ASSESSMENT OF THE RESIDENCE OF THE PROPERTY OF THE PR	56	OIN OUT	Nonfood-contact surfaces cl	aan				
40		AVII TUO 🗆 I	□ N/O		cooling methods used; adequate equipment erature control			Physical Facilities					
41	/ <u> </u>	N ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for hot holding				57		N/A Hot and cold water available	; adequate pre	ssure			
42 IN OUT N/A N/O Appro				Approve	d thawing methods used	58	المعتب	Plumbing installed; proper b	ackflow device	S			
43	43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate						□N/A □ N/O						
	<i>*</i> ;			Food Ide	entification	59	D IN D OUT DI						
44 .	*II II	N □ OUT		Food pro	operly labeled; original container	60		N/A Toilet facilities: properly consti	ructed, supplied,	cleane	d		
			Preven		ood Contamination	61	,⊠ IN □ OUT □I	N/A Garbage/refuse properly dispo	A Garbage/refuse properly disposed; facilities maintained				
45	[교-11	N □ OUT			rodents, and animals not present/outer protected	62		Physical facilities installed, ma outdoor dining areas	aintained, and cl	ean; do	gs in		
46	Contamination				nation prevented during food preparation, & display	 	□N/A□ N/O						
47.		N □ OUT □N/A		— <u> </u>	I cleanliness	63	I IN II OUT	Adequate ventilation and light	ing; designated	areas u	sed		
48		OUT IN/A		ļ <u>-</u>	cloths: properly used and stored	64		N/A Existing Equipment and Facilitie	es				
49	-21 II	I AVII TUO 🗆 I	i ieo kratina wing	Sent Service Service (SE	ruits and vegetables e of Utensils			Administrative					
50	الدا	N □ OUT □N/A [Stati Pratsible A. Ut	STREET,	tensils: properly stored	65	D'IN DOUT DI	N/A 901:3-4 OAC					
51		Litensile, equipment and linens; preparty stered, dried						3/A 0704 04 0A0					
52		☐ IN ☐ OUT ☐N/A handled ☐ IN ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used					I IN I OUT.E	Ñ/A 3701-21 OAC					
53 /		N OUT ON/A	□ N/O		sistant, cloth, and latex glove use	-							
					Observations and C	orre	ective Action	1S					
					"in appropriate box for COS and R: COS=cor	Comment of \$190	Country of the Country Special Country of the Count						
Iten	1 No.	Code Section	Priori	ity Level		10	25 10 415	36 00 (1)16	1 - ()	cos	R		
10		61A	\/\ [']		OBENEA CCIVINA	-11-6	3 in an	ORPERIN. PK	<u>(6)</u>		.0^		
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Person in Charge Date: 10-26-21													
Sanitarian Licensor:													
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Date

Name of Facility