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

N ,	ame of facility	1000 Coal (1/0	Check □∕F∜			License Number	License Number			Date		
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^	(20)	1 7151	<i>f</i>	Cycenualle and US33/								
1 :	aanaa haldar	21 6 7 1 1	*****			14,0H 4	<u> </u>	<u>)' </u>				
License holder Insp					on Time	Travel Time	C	ategory/	Desci	riptive		
_	POW			-را	(O	$\underline{\hspace{1cm}}$		$C^{<}$	\sim			
	pe of Inspection (che Standard □ Critical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nac Bo	vio	u 🗆 Fallanını	Follow up date (if requ	ired)			le date/resi	ult	
•	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	iice ve	viev	w Li Pollow up			(if requ	uneaj			
o.c.ii												
۸	Acris decignated sempli	FOODBORNE ILLNESS RISK FACTO						8125				
10	rark designated compl	ance status (IN, OUT, N/O, N/A) for each numbered if	em: IN=	=in	compliance Ol	JT=not in compliance N/O	=not c	bserved	N/A	=not applic	able	
-55	Aug 12-years 10-years	Compliance Status	Caral San	Compliance Status								
		Supervision Person in charge present, demonstrates knowledge, at		100	Time/ ☑IN □ OU1	Temperature Controlled for	Safet	y Food ((TCS	food)		
1	DIN DOUT DINA	performs duties	ia	23		Dropov doto moulding a	Proper date marking and disposition					
2	□ IN □ OUT □ N/A	Certified Food Protection Manager		24	□ IN □ OUT	i Time se a nublic boolth	contr	ol: proced	luron 6	· · · · · · · · · · · · · · · · · · ·		
7 (3) 7 (7)		Employee Health	2-25	2-1	□N/A □ N/O		A STATE OF THE PARTY OF	and the reserve and the second	ures o	4 records	. Service Markey	
3	ØÎN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting			□IN □ OUT	Consumer Ad	visory		AT MEN	Time A Min E	Action 100	
4	DÍN □OUT □ N/A	Proper use of restriction and exclusion		25	DN/A	Consumer advisory pr	Consumer advisory provided for raw or undercooked foods				oods	
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its	01 to 2		Highly Susceptible	Popul	ations			Tollegia (
6	ON 🗆 TUO U NI 🔲	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	1200	26	ゴN 口 OUT □N/A	Pasteurized foods use	d; pro	hibited fo	ods n	ot offered		
7		No discharge from eyes, nose, and mouth		20	LIN/A	Chemica	1 - 100 - 10	1708.514	Tarine Se	CALCO TARGET	amaniero.	
	ALEST PRODUCED STATE OF THE COLUMN	reventing Contamination by Hands	78.47	200	☑ÍN □ OUT		1 70 5 7 7 8 9	TOTAL TOTAL		1000 4151 17 20004	Programme .	
8	☑ÍN □ OUT□ N/O	Hands clean and properly washed	And American	27		Food additives: approv	ed an	d properl	ly use	d		
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	⊟¹IŃ □ OUT □N/A	Toxic substances prope	iy ide	ntified, st	tored, ı	used		
	<u> </u>					Conformance with Appro	oved F	^o rocedur	res			
<u>10</u>	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OUT ⊡Ñ/A	Compliance with Redu specialized processes,	ced Ox	kygen Par	ckagin	ıg, other		
11	,ďÍN □ OUT	Food obtained from approved source		-		-			•			
12	□IN □ OUT □N/A Ø N/O	Food received at proper temperature		30	□N/A □ N/O	Special Requirements:	Fresh	Juice Pro	oductio	n 		
13	ZIN DOUT	Food in good condition, safe, and unadulterated		31	□ IN □ OUT □ N/A □ N/O	Special Requirements:	Special Requirements: Heat Treatment Dispensing F			ensing Freez	zers	
14	□ IN □ OUT	Required records available: shellstock tags, parasite		32	□IN □ OUT	Special Requirements:	Cuota	m Dross-	noine:			
turus Vienas	∐N/A ∐ N/O	destruction	9452	-	□N/A □ N/O			II Proces	sing			
15	ĎIN □ OUT	Protection from Contamination Food separated and protected		33	□ IN □ OUT		Bulk W	/ater Mac	chine (Oriteria		
16	□N/A □ N/O □ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ OUT	Special Requirements:	Acidifie	ed White	Rice F	reparation		
17	☐IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT	Critical Control Point Ins	 spectic	on				
Č.	Time/Tempe	rature Controlled for Safety Food (TCS food)		+	□ IN □ OUT		<u> </u>					
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	DN/A	Process Review						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□ IN □ OUT □N/A	Variance						
20	□ IN □ OUT □N/A 茴 N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors						3		
21	□ IN □ OUT □N/A ⊡ Ń/O	Proper hot holding temperatures		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										

State of Ohio

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Type of Inspection

Date

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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.													
M	ark c				N, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=		able						
				Safe Foo	d and Water Utensils, Equipment and Vending								
38		N 🗆 OUT 🗆 N/A	□ N/O	Pasteur	rized eggs used where required 54 DIN DOUT Food and nonfood-contact surfaces clearly designed, constructed, and used	anable, pro	perly						
39	/ <u> </u>	N □OUT □N/A	edimental surprised out in a	a Promotovinsku kolonia		55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, used; test							
	T T		Foo	HINTERNI ZIRLENTO II S. S. M.	erature Contro	Suips							
			□ N/O		cooling methods used; adequate equipment perature control 56 1 1 1 1 1 1 1 1 1								
41	<u>a</u>	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	ood properly cooked for hot holding 57 □ IN □ OUT □ N/A Hot and cold water available; adequate	N/A Hot and cold water available; adequate pressure							
42 IN OUT NA NO Appro			□ N/O	Approve	ed thawing methods used 58 - IN OUT Plumbing installed; proper backflow de	vices							
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate					ometers provided and accurate								
				Food Id	dentification 59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly dispose	эd							
44	□ 1	N □ OUT		Food pr	roperly labeled; original container	lied, cleane	эd						
			Preven	tion of F	rood Contamination 61 ☐ ÍN ☐ OUT ☐N/A - Garbage/refuse properly disposed; facilities	s maintaine	∍d						
45	ď î	N 🗆 OUT			, rodents, and animals not present/outer 62 .□ IN □ OUT Physical facilities installed, maintained, are surface facilities installed, maintained, are	ıd clean; do	gs in						
46	Conta			Contam	sprotected ination prevented during food preparation, & display outdoor dining areas								
47	- []· [N □ OUT □N/A			al cleanliness 63 ☐ IN ☐ OUT Adequate ventilation and lighting; designa	ted areas u	ısed						
48	-	N □ OUT □N/A I		Wiping	cloths: properly used and stored 64 🖾 IN 🗆 OUT 🗆 N/A Existing Equipment and Facilities								
49		N □ OUT □N/A I			g fruits and vegetables Administrative								
	Proper Use of Utensils				LIN FLOUT TOWN COAL ACAD	HICHERT FIRST STATE OF THE STAT	<u> </u>						
50	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored				s equipment and linens; properly stored dried	·							
51		N 🗆 OUT 🗆 N/A		handled	66 E IN LI OUT LIN/A 3701-21 OAC								
52	_	N 🗆 OUT 🗀N/A N 🗀 OUT 🗀N/A I	D N/O		use/single-service articles: properly stored, used								
	الا	N L OOT LINA		Sidstiffe	esistant, cloth, and latex glove use Observations and Corrective Actions								
					X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation								
iten	ı No.	Code Section	Priori	ty Level	Comment	cos	R						
					to to lactor to supportion								
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					-11/PMO 755-CD								
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Person in Charge Date: 4/- 13-22													
Sanitarian Licensor:													
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of Facility