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

Na	ame of facility		1	neck one			License Number		Date		
	MCANUNI (JUK SIOP	□F	IFSO Ģ∕ŔFE			/30		6/21/25		
A	ddress	1	City/S	City/State/Zip Code							
	104 850	XHH J	α	9116415m 01145504							
Li	cense holder		Inspe				Travel Time		Category/Descriptive		
٠.	TODAX	urs peal estate	(C_1	90		~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~~		(S)		
Tv	pe of Inspection (che					Н		<u> </u>			
		ince Re	evlev	w □ Follow up	,	Follow up date (if require	d)	Water sample date/result (if required)			
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							, ,		
77.55				Low Live							
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 applic											
8.500		Compliance Status		Compliance Status							
0.00		Supervision	755, TE 005. 777, TE 005.	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 □@UT □ N/A	Certified Food Protection Manager Employee Health		24			Time as a public health control: procedures & records				
3	☑Ń □OUT □ N/A	Management, food employees and conditional employee	s;	1000			Consumer Advis	ory			
4	-□ÎN □OUT □ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □OU □N/A	Т	Consumer advisory provided for raw or undercooked for				
5	DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal ever	nts				 - Highly Susceptible Po				
		Good Hygienic Practices	1.0000000 19.00000 19.00000	Bes Cl	□IN □OU	T			MITTER TO THE PARTY OF THE PART		
6	☐ IN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use		26	□N/A	curconor ec	Pasteurized foods used;	pror	nibited foods not offered		
7	OUT NO	No discharge from eyes, nose, and mouth	410,000	1	The open convictor	ation w Editor	Chemical				
•		reventing Contamination by Hands		27		Т	Food additives: approved	and	d properly used		
8	OUT NO	Hands clean and properly washed		_	□N/A				- property dood		
9	OUT OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	oved	28	□N/A □N/A □ OU	T	Toxic substances properly identified, stored, used				
					1 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	Cc	onformance with Approve	ed F	rocedures		
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	35044500	29	□и□о∪	Т	Compliance with Reduced	d Ox	ygen Packaging, other		
11	DIN DOUT	Approved Source Food obtained from approved source			□N/A		specialized processes, and HACCP plan				
	DIN DOUT				Special Requirements: Fre	Fresh Juice Production					
12	□N/A □N/O	Food received at proper temperature			□IN □ OU	T					
13	OUT OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C		Special Requirements: He	at T	at Treatment Dispensing Freezers		
14	□ IN □ OUT □ N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OU □N/A □ N/C		Special Requirements: Cu	stor	stom Processing		
		Protection from Contamination	the p	33	□IN □ OU		Special Requirements: Bu	lk M	ater Machine Critorio		
15	□ IN □-OUT □ N/A □ N/O	Food separated and protected		-00	.□N/A □ N/C						
16	□ IN □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34	□ IN □ OU □N/A □ N/C		Special Requirements: Ac Criteria	iditie	d White Rice Preparation		
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	Т	Critical Control Point Inspection		n		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	7 V CS (1)	36	□ IN □ OU	T	Process Review				
18		Proper cooking time and temperatures		H	-∐Ñ/A	т	FIOCESS VENIEW				
19	□.IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OU -□N/A	'	Variance				
20	□ IN □ OUT □ N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□ 'IN □ OUT □ N/A □ N/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									

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Name of Facility								ype of Inspection	Date	17		
	MC	GMONT	(<u>)</u>	011/	510P		A 6-	oxagga (d	40 ZIV	ι		
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												
1VI	ain a	usignated compil	spe, duncik		and Water	2000	omphance Od1-no	Utensils, Equipment and Vend		аррііса	DIO	
38	-d'ı	Pasteurized eggs used where required			ized eggs used where required	54	µ-IN □ OUT	Food and nonfood-contact sidesigned, constructed, and	surfaces cleanab	le, pro	perly	
39	· 🖺 II	N □ OUT □ N/A		Water and ice from approved source				Warewashing facilities: insta	used;	test		
			Foo	od Temp	erature Control	55		surps				
40	40 PIN OUT ON/A ON/O			Proper cooling methods used; adequate equipment for temperature control			Nonfood-contact surfaces clean Physical Facilities					
41	☐ IN ☐ OUT ☐N/A ☐ N/O			Plant food properly cooked for hot holding			□ IN □ OUT □N	OUT □N/A Hot and cold water available; adequate pressure				
42	42 ⊡'IN □ OUT □N/A □ N/O			Approve	ed thawing methods used	58	□IN □OUT	Plumbing installed; proper	backflow devices	3		
43	43 -□ IN □ OUT □N/A			Thermo	meters provided and accurate		□N/A□N/O					
				Food Identification			☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed					
44	44			Food pr	operly labeled; original container	ÓIN □ OUT □N	A Toilet facilities: properly constructed, supplied, cleaned					
Preven			Prevent	tion of F	ood Contamination	61	□ IN □ OUT □N	/A Garbage/refuse properly dispo	osed; facilities ma	intaine	d ·	
45	5 IN OUT			Insects, rodents, and animals not present/outer openings protected			□ IN ☑ OUT	Physical facilities installed, moutdoor dining areas	naintained, and cle	ean; dog	gs in	
46	□ IN □ OUT			Contamination prevented during food preparation, storage & display			□N/A □ N/O					
47	ΔÎΙ	N □ OUT □N/A			al cleanliness	63	□ N □ OUT	Adequate ventilation and ligh	ting; designated a	areas u	sed	
48		OUT DN/A			cloths: properly used and stored	64	☑ IN ☐ OUT ☐ N	/A Existing Equipment and Facilit	ies			
49	[]- I	N 🗆 OUT 🗆 N/A 🛭			g fruits and vegetables se of Utensils			Administrative				
50	<u>_</u>	N □ OUT □N/A [hgilluskozhatha gwilangels		Itensils: properly stored	65	□ IN □ OUT □N	/A 901:3-4 OAC				
51	ا ت	Π̈́IN ΓΙ ΟΙΤ ΠΝ/Δ			, equipment and linens: properly stored, dried,	□IN □ OUŢ.⊠N	/A 3701-21 OAC					
52	-[1]	handled IN OUT ONA Single-use/single-service articles: properly stored, used				66	_ · · · · · · · · · ·					
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=corrected on-site during inspection R=repeat violation. Item No. Code Section Priority Level Comment							cos	R				
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1	2	3,26	<u>C</u> .		Observed kings bogg	$\mathcal{L}_{\mathcal{F}}$	1 above	shed cla	326	"E		
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11	<u>) </u>	510	(,	OBSCROCK CICHY C	715	169 17	1 120 2000 31776	1 11	Æ		
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		-			The state of the s							
Person in Charge / Date:												
(f1/1)								<u> </u>				
Sanitarian Licensor:												
PRI	PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of O											

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