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

Address Add								1.1	anna Number		T D-4-			
Supervision	Name of facility Che Che Che					heck one ÍFSO □ RFE			License Number		$\varphi/7/22$			
Supervision	Address City/						y/State/Zip Code							
Type of Inspection (check all that apply) Processes Review (PTL) Variance Review Follow up date (if required) Water ample date/revul Foodborn 30 Day Complain Price Inclinaring Consultation Consultation Processes Complain Price Inclinaring Consultation Price Inclinaria			J 101	51					•	~~	.7 221			
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Food Book Compliance Comp	Type of Inspection (check all that apply)						I	Foli	low up date (if require	d)	Water sample date/result			
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC REALTH INTERVENTIONS Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered litern IN=in compliance OUT=not in compliance N/O=not observed. N/A=not applicate Compliance Status Supervision					nce Revie	w E	∃ Follow up				(if required)			
Mark designated compliance status (IN, CN, NA) for each numbered item; IN-in compliance OUT=not in compliance NO=not observed NA=not applice Compliance Status	ш	Li roodportie Li 30 Day Li Complaint Li Pre-licensing Li Consultation												
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Compliance Status	M													
ZiN OUT N/A Certified Food Protection Manager From the date present, demonstrates knowledge, and professor dates ZiN OUT N/A Certified Food Protection Manager From the date From the dates														
Person in charge present, demonstrates knowledge, and personal dules Propertion dules														
2 N N OUT N N OUT N Adequate handwarking facilities supplied & accessible N OUT N N OUT N Adequate handwarking facilities supplied & accessible N OUT N N OUT N Pood received and property washed N OUT N N OUT N Pood blinked from grower deviced and protected N OUT N Pood several and subtilicities and reporting N OUT N N OUT N Proper use of restriction and exclusion N OUT N N OUT N N Out N Out N Out N Out Out N Out Ou			getting and the control		,d	TOW DOUT								
Employee Health Management, food employees and conditional employees; Management, food employees and employees; Management, food employees; Management, food employees; Management, food employees; Management, food employee; Management, food employee; Management, food employees; Management, food employee; Management, food emp				performs duties	23									
3	2	LIN -	⊠OUI∐ N/A		24				me as a public health co	ontro	l: procedures & records			
A C N OUT N/A Proper use of restriction and excusion		<u></u>				<u> </u>	WA LINO		Consumer Advis	orv				
				knowledge, responsibilities and reporting			IN □ OUT	Co		-	No. 1000 1000 1000 1000 1000 1000 1000 10			
Cond Hyglenic Practices Cond Cond Hyglenic Practices Cond					to Silver	الها	IN/A Generalistic (Strict)	7437,371 7	TO COMPANY STREET	7277				
Confirmate with Approved and properly used Pasteurized foods not offered	<u>.</u>				10		Ли глонт	• [<u> </u>			
Preventing Contamination by Hands 27	6	□ IN	□ OUT □ N/O		26			Pa	asteurized foods used;	prof	nibited foods not offered			
8 Pin OUT NO Hands clean and properly washed 9 Pin OUT NO bare hand contact with ready-to-eat foods or approved alternate method properly followed 10 ON OUT NO bare hand contact with ready-to-eat foods or approved alternate method properly followed 10 ON OUT NO Adequate handwashing facilities supplied & accessible Approved Source 11 Pin OUT Food obtained from approved source 12 ON OUT Food obtained from approved source 13 ON OUT Food in good condition, safe, and unadulterated 14 Pin OUT Required records available: shellstock tags, parasite destruction 15 ON OUT Food in good condition, safe, and unadulterated 16 ON OUT Food obtained from contamination 17 ON OUT Food obtained from approved source 18 ON OUT Required records available: shellstock tags, parasite destruction 19 ON OUT Food obtained from approved source 10 ON OUT Required records available: shellstock tags, parasite destruction 10 OUT NO OUT Food in good condition, safe, and unadulterated 11 ON OUT Required records available: shellstock tags, parasite destruction 12 ON OUT NO OUT Required records available: shellstock tags, parasite destruction 13 ON OUT Special Requirements: Leat Treatment Dispensing Freeze of No OUT NO OUT NO OUT NO OUT NO OUT NO OUT Proper disposition of returned, previously served, reconditioned, and unsafe food preparation Criteria 15 ON OUT Proper disposition of returned, previously served, reconditioned, and unsafe food proper reheating procedures for hot holding 16 ON OUT NO OUT Proper cooking time and temperatures 17 ON OUT NO OUT Proper reheating procedures for hot holding 18 OUT OUT Proper cooking time and temperatures 19 ON OUT OUT Proper cooking time and temperatures 19 ON OUT OUT OUT Proper reheating procedures for hot holding 20 OUT	7		□ OUT □ N/O	No discharge from eyes, nose, and mouth	93. 22.	Property of the control of the contr		302 - 707 1035 - 119	Chemical					
Second Proper cooking time and temperatures Proper cooking temperatures Proper cooking temperatures Proper cooking temperatures Proper to holding temperatures Proper cooking temperatures Proper to holding t) Hall	esternos.	Pr	eventing Contamination by Hands	27		TIN 🗆 OUT	.	and additives: approves	l an	d proporty wood			
Second Requirements: Custom Processing Special Requirements: Bulk Water Machine Criteria Special Requirements: Acidified White Rice Preparation Special Requi	8	EIN	OUT N/O	Hands clean and properly washed	21		N/A		ou additives, approved	ı anı	u propeny usea			
Conformance with Approved Procedures Conformance with Approved Procedures	9				red 28			To	oxic substances properly	/ ide	ntified, stored, used			
Approved Source Approved Source		aus.				The state of the s								
Approved Source Z N	10						ompliance with Reduce	d Ox	kygen Packaging, other					
12	11	DT INI	T OUT		a de la companya de l	Lan			ecialized processes, a	na r	HACCP plan			
Special Requirements: Heat Treatment Dispensing Freeze		•			30				ecial Requirements: Fr	esh	Juice Production			
Required records available: shellstock tags, parasite destruction Required records available: shellstock tags, parasite Requirements: Custom Processing Requirements: Custom Processing Requirements: Additional Requirements: Bulk Water Machine Criteria Requirements: Additional					31				pecial Requirements: He	eat T	reatment Dispensing Freezers			
14	i				_	Τ'n								
15	14		□ N/O	destruction	32	ď	N/A N/O	Sp	pecial Requirements: Cu	ustor	m Processing			
15			The state of the s	Protection from Contamination	33	či.		1 5 7	ecial Requirements: Bu	ılk V	/ater Machine Criteria			
10	15	□N/A	□ N/O	Food separated and protected		П					7,000			
Time/Temperature Controlled for Safety Food (TCS food) 18	16			Food-contact surfaces: cleaned and sanitized	34	j	N/A N/O	Cr		Julie	ed white Rice Preparation			
36	17	⊠ IN	□ OUT		35		JN □ OUT N/A	Cr	itical Control Point Insp	ectic	 on			
18				rature Controlled for Safety Food (TCS food)	36			Pr	ocess Review					
37	18	HIN HIVA	□ OUT	Proper cooking time and temperatures			N/A							
20 □ 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. Public health interventions are control measures to prevent foodborne illness or injury.	19	Nار⊑	□ OUT	Proper reheating procedures for hot holding	37			Va	riance					
that are identified as the most significant contributing factors to foodborne illness. Proper hot holding temperatures Public health interventions are control measures to prevent foodborne illness or injury.	20		OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
illness or injury	21	□ IN	□ OUT	Proper hot holding temperatures	th fo	foodborne illness.								
	22	⊡¹ÍN	□ OUT □N/A	Proper cold holding temperatures										

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Name of Facility	4 . 0 -1 0		Type of Inspection Standard	Date	2							
lives	Dive-40		Standard	6/7/20								
				eu (Grium auchas an sur Francische amois	Market Service							
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 F	ling											
38 IN □ OUT □N/A □ N/O Pasi	eurized eggs used where required	54⊡·IN □ OUT	Food and nonfood-contact sidesigned, constructed, and i		roperly							
39 □ IN □ OUT □ N/A Wate	er and ice from approved source	55 - IN OUT	Warewashing facilities: insta	alled, maintained, use	d; test							
Food Te	mperature Control		strips									
	per cooling methods used; adequate equipment emperature control	56 □ IN-□ OUT	Nonfood-contact surfaces of Physical Facilities	lean								
41	t food properly cooked for hot holding	57 - IN OUT	IN/A Hot and cold water available	e; adequate pressur	e							
42 IN OUT ONA ONO App	roved thawing methods used	Plumbing installed; proper	backflow devices									
43 - IN OUT N/A The	mometers provided and accurate	rate										
Food	l Identification	59 - OUT C		Sewage and waste water properly disposed								
44 Î IN OUT Food	d properly labeled; original container	60 - IN OUT E	tructed, supplied, clea	ıned								
		61 OUT C	osed; facilities maintai	ined								
	cts, rodents, and animals not present/outer lings protected	62 □ IN/□ OUT	Physical facilities installed, moutdoor dining areas	aintained, and clean;	dogs in							
46 TINITOUT Con	tamination prevented during food preparation,	□N/A□ N/O	eatassi ammig areas									
- 	onal cleanliness	63 IN I OUT	Adequate ventilation and ligh	ting; designated areas	used							
	ng cloths: properly used and stored	64 DIN DOUT D	N/A Existing Equipment and Facilit	les								
	hing fruits and vegetables Use of Utensils		Administrative									
		65 -□ IN □ OUT □]N/A 901:3-4 OAC									
51 IN I OUT IN/A Uter	sils, equipment and linens: properly stored, dried,	ored, dried, 66 🗆 IN 🗆 OUT 🔲 N/A 3701-21 OAC										
	le-use/single-service articles: properly stored, used	,										
53 II IN OUT ON/A N/O Slas	h-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 Lev	rel Comment	1 0 0	2/2 6 000 10/									
50 45H NC	opsored Re buil	<u>a (1) (1)</u>	ice creaw									
	Viceal III wirele	<u> </u>										
16 226	Observed raw ess	C ed C C	D 1010/0105 10) -= C	,							
Do Care Care	ecerest retrigeration	5 CHA L	7 PICONES 17	f I								
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02 643 NC	observed dusty u	PALIA	Dack balle									
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Person in Charge (10 - 01 - 2022												
Sanitarian Licensor:												
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of												