## State of Ohio

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

Type of Inspection

Date /

<u>Subux</u>	id		570	andard Step	<u>126</u>							
	(COOD RETAIL	PRACTICES										
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												
38 IIN OUT N/A N/O Paste	urized eggs used where required	54, -□ IN □	] OUT	Food and nonfood-contact surfaces cleanab	ole, prop	perly						
	r and ice from approved source	55 🗆 IN/🗖	OUT □N/A	Warewashing facilities: installed, maintained,	used; t	est						
	perature Control			strips								
	er cooling methods used; adequate equipment nperature control	56  □ IN □	1001	Nonfood-contact surfaces clean  Physical Facilities								
41 IN OUT ONA NO Plant	food properly cooked for hot holding	57, 🗆 IN 🗆	OUT □N/A	Hot and cold water available; adequate pre	ssure							
42 _ IN OUT ON/A N/O Appro	oved thawing methods used	58 🗆 IN 🗆		Plumbing Installed; proper backflow devices	S							
43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate			1 N/O									
Food	Identification	59 🗆 IN 🗆	OUT □N/A	Sewage and waste water properly disposed								
44 OUT Food	properly labeled; original container	60 / IN I	OUT N/A	Toilet facilities: properly constructed, supplied,	cleane	d						
Prevention of	Food Contamination	61 🖂 IN 🗆	OUT □N/A	Garbage/refuse properly disposed; facilities ma	aintaine	d						
45' LIN LI OUT openi	ts, rodents, and animals not present/outer ngs protected	62 □ IN □		Physical facilities installed, maintained, and cleoutdoor dining areas	∋an; dog	gs in						
46 LIN LI OUT storag	imination prevented during food preparation, ge & display	63 🗖 IN 🖂		Adequate ventilation and lighting; designated a	areas us	sed						
	g cloths: properly used and stored											
<del>                                     </del>	ing fruits and vegetables	64 🗆 IN 🗆	OUT 🗆 N/A	Existing Equipment and Facilities								
	Use of Utensils			Administrative								
50 IN OUT ON/A N/O In-us	utensils: properly stored	65 🗆 IN 🗆	] OUT ☑N/A	901:3-4 OAC								
51 - □ IN □ OUT □N/A Utensils, equipment and linens: properly stored, dried, handled handled												
· · · · · · · · · · · · · · · · · · ·	e-use/single-service articles: properly stored, used											
53 IN OUT N/A N/O Slash	-resistant, cloth, and latex glove use											
	Observations and C "X" in appropriate box for COS and R: COS=corr	HERE IN THE PERSON OF PRINCIPLE AND PRINCIPL		R=repeat violation								
Item No. Code Section Priority Level	OVSC/RC CIAN	501C14	( NOZ	2710 fc/ 3	cos	R						
	COMMODIFINE	SALA	100	CIE TOI								
		21110	`									
10 510 C	Observed tour	MIL	hand	SIMA by	<sub>si</sub> e							
	drile this in (	FCANO-C		am singy								
				•								
10 51C NC	Observed occurry	ACVMC	D Mic	DOFIN								
	MATTHEOM CAND &	<u> 23 m i</u>	M Mac	Md Sillerby								
	CIVICE HAVU.											
			· · · · · · · · · · · · · · · · · · ·									
	(1) (0) (1)	dr										
	TO IN OWN	.//										
	-90	Oct Yie	<sub>(</sub> /γ <sub>(</sub> >S	1 CICGNINGS)								
Person in Charge  Date: 101 - 100												
Sanitarian Licensor:												
LIGHTSUI. (X)												

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page \_\_\_ of \_\_\_

Name of Facility

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Name of facility			Check one			License Number	Date				
Schuse			☑fSO □ RFE			1279	5/26/26				
Address			City/State/Zip Code								
202 Wall 11 21			~ .	Careenuill OH Y				333/			
License holder			Inspection Time			vel Time	Cá	ategory/Descriptive			
I SOUGH OF MEM 106			- 1	10		10		< 35			
Type of Inspection (check all that apply)			***			Follow up date (if require	ed)	Water sample date/result			
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w 🗆 Follow	up	, , , , , , , , , , , , , , , , , , ,	,	(if 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		Time/Temperature Controlled for Safety. Food (TCS food)							
-		Person in charge present, demonstrates knowledge, ar	nd								
1	/ IN OUT N/A	performs duties	23			Proper date marking an	d dis	position			
2	-∐N □OUT □ N/A	Certified Food Protection Manager			DUT	The second Bull III		1 0			
	e de la companya de La companya de la co	Employee Health	24		V/O	Time as a public health of	ontro	il: procedures & records			
3	ÍIN □OUT □ N/A	Management, food employees and conditional employee	s;			Consumer Advi	sory				
3		knowledge, responsibilities and reporting	25		DUT	Consumer advisory prov	uldad	for raw or undercooked foods			
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		□N/A		Consumer advisory pro-	nucu	TOT TAW OF UNDERCOOKED TOOUS			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its			Highly Susceptible P	opul	ations			
	<del>É</del> III <del>E</del> au <del>r</del> E via	Good Hygienic Practices	26		DUT	Pasteurized foods used	; prof	nibited foods not offered			
6	IN OUT ON	Proper eating, tasting, drinking, or tobacco use	20	<u>.</u> □N/A	anti-an		·				
7		No discharge from eyes, nose, and mouth		Colonia de Car	1873 - 1944 2017 - 1945 2017 -	Chemical	270.00				
251	ing and the second seco	reventing Contamination by Hands	27		DUT	Food additives: approve	d an	d properly used			
8	□IN □ OUT □ N/O	Hands clean and properly washed		□N/A							
		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	, <sub>ed</sub> 28	PIN DC	DUT	Toxic substances properly identified, stored, used					
9	☐ IN ☐ OUT ☐ N/A ☐ N/O		red     <sup>20</sup>	□N/A	I/A Toxic substances properly identified, stored, used						
		altornate method properly followed			C	onformance with Approx	red F	Procedures			
10	□IN ZOUT □ N/A	Adequate handwashing facilities supplied & accessible			UT	Compliance with Reduce	ed O:	vogen Packaging, other			
		Approved Source	29	□N/A		specialized processes,					
11	∕□ IN □ OUT	Food obtained from approved source	30		DUT	Special Requirements: F	'uaab	Inter Duedoutter			
12	□ IN □ OUT	Food received at proper temperature		- N/A D N	1/0	Special Requirements. F	16811	Juice Production			
12	□N/A 1□ N/O		31			Special Requirements: H	leat T	reatment Dispensing Freezers			
13	OUT OUT	Food in good condition, safe, and unadulterated		-⊒N/A □ N							
14		Required records available: shellstock tags, parasite	32			Special Requirements: C	ustor	m Processing			
(1) LEE:	ÜN/A П N/O	destruction	n estable	.□N/A □ N							
30720		Protection from Contamination	33			Special Requirements: B	ulk V	Vater Machine Criteria			
15	□ IN □ OUT □N/A □ N/O	Food separated and protected		-⊡N/A □ N	V/U						
-	□ IN □ OUT		34				cidifi	ed White Rice Preparation			
16		Food-contact surfaces: cleaned and sanitized	"	-□N/A □ N	1/0	Criteria		•			
47		Proper disposition of returned, previously served,			UT						
17	-□IN □ OUT	reconditioned, and unsafe food	35	□N/A		Critical Control Point Ins	ectic	on			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	20		UT	Dragon Deview	-				
18	□ IN □ OUT	Proper cooking time and temporatures	36	□N/A		Process Review					
10	□N/A □ N/O	Proper cooking time and temperatures		□IN □ OUT	OUT						
	□ IN □ OUT	Duemen webs also are a discontinuo for both allows	37	□N/A		Variance		,			
19	□N/A -□ N/O	Proper reheating procedures for hot holding	-	J. mar.		<u> </u>					
200	□ IN □ OUT	December 1 to 1 t	-								
20	□N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
	□ IN □ OUT	_	that are identified as the most significant contributing factors to					ributing factors to			
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness.							
$\dashv$	<del></del>					rventions are control i	neas	sures to prevent foodborne			
22	□1N □ OUT □N/A	Proper cold holding temperatures	'''	ness or inju	ıry.						

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