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

Νa	ame of f	acility	manual of the same	Check or			License Number		Date			
~	and the same	dus	Food liner 16A	□FSC	D ŘFE		2069		11/1/22			
Ac	ldress	, , , , , , , , , , , , , , , , , , ,		City/Stat	//State/Zip Code							
l	13	27 E	Mara ST	11. 6	Versailler OH 45380							
Lic	cense h	older		Inspection		<del>- '</del>	vel Time	_	ategory/Descriptive			
	-	11	F. //	116			30		C C			
Tv	<u> </u>	) 4 i <sub>1</sub> ) /	JUG 1 + U OC	1/2		١,	7	Щ.	( )			
	Standa		ાk all that apply) Control Point (FSO)  ଯ⊾Process Review (RFE)     □ Varia	naa Davia	w D Follows		Follow up date (if require	ed)	Water sample date/result (if required)			
		rne □ 30 Dav	☐ Complaint ☐ Pre-licensing ☐ Consultation	IIICE KANE	w L Follow t	ip			(ii required)			
					×.							
			FOODBORNE ILLNESS RISK FACTO	RS AND	PUBLIC F	IFAI	TH INTERVENTION	JS				
М	lark des	signated compli	ance status (IN, OUT, N/O, N/A) for each numbered in						hiserved N/A=not applicable			
_			Compliance Status	Compliance	-							
	539-2		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)							
		71, a 1- v - g - 1 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2 - 2										
1		□OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	na   23	ON/A ON/O		Proper date marking and disposition					
2	.⊿TŃ	□OUT □ N/A	Certified Food Protection Manager	24			Time as a public health o	contro	nl: procedures & records			
GUN.	1886 - 2 I		Employee Health		J_⊡N/A □ N/	/0	Time as a public health control: procedures & records					
3	JIN	□OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;	Пи по	rade di Liur	Consumer Advi	sory				
4	Піи	□OUT □ N/A	Proper use of restriction and exclusion	25	DIN DOL	JI	Consumer advisory provided for raw or undercooked foods					
5	□IN	□OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Populations					
	. 7000 00 - 11 . 1. 1880 - 1 - 11		Good Hygienic Practices	-ri		UT	Doctourized foods used					
6		OUT NO	Proper eating, tasting, drinking, or tobacco use	26	N/A ₪		Fasteurized foods used,	, bioi	hibited foods not offered			
7		□ OUT □ N/O	No discharge from eyes, nose, and mouth				Chemical					
		representation (P)	reventing Contamination by Hands	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	DIN DOL	UT						
8	-⁄⊡1N	□ OUT □ N/O	Hands clean and properly washed	27	□N/A		Food additives: approve	d an	d properly used			
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	.⊡-IN □ OI □N/A	UT	Toxic substances properly identified, stored, used					
		-		6772	rightening at	G	onformance with Approv	red F	Procedures			
10	, ein	□OUT □ N/A	Adequate handwashing facilities supplied & accessible	29					kygen Packaging, other			
11	maki	□ OUT	Approved Source Food obtained from approved source		.⊡N/A		specialized processes, a	and F	HACCP plan			
		`□ OUT	1 ood obtained from approved source	30		UT (O	Special Requirements: F	resh	Juice Production			
.12	_	□ N/O	Food received at proper temperature									
13	1	_ <b>⊿</b> IÎ OUT	Food in good condition, safe, and unadulterated	31	.⊡N/A □ N/		Special Requirements: H	eat T	reatment Dispensing Freezers			
14	JEJN/A	OUT N/O	Required records available: shellstock tags, parasite destruction	32	□IN □ OU		Special Requirements: C	usto	m Processing			
684 Y 17.727		Talendar (1976)	Protection from Contamination	Table 180	ПІМ ПОІ							
15		□ OUT	Food separated and protected	33	_⊡N/A □ N/		Special Requirements: B	ulk V	Vater Machine Criteria			
-		□ N/O	·			JT		.cidifi	ed White Rice Preparation			
16	□ N/A	□ N/O	Food-contact surfaces: cleaned and sanitized		□N/A □ N/		Criteria					
17	-⊡∕ÍN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	IN □ OU .⊡N/A	JT	Critical Control Point Insp	oectic	on .			
	Timorrio (	Time/Tempe	rature Controlled for Safety Food (TCS food)		□IN ⊿″OÜ	ĴΤ	D					
18	.□/IÑ □N/A	□ OUT □ N/O	Proper cooking time and temperatures	36	□N/A		Process Review					
19	⊮⊡⊲N	□ OUT □ N/O	Proper reheating procedures for hot holding	37		JT	Variance					
20		□ OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21		□ OUT □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.							
22	□ªŃ	□ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

## **State of Ohio**

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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.  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													
		, s	afe Food and Water	Utensils, Equipment and Vending									
38 [	IN □ OUT-ĒÑ/A	. □ N/O	Pasteurized eggs used where required	54- ☐ IN ☐ OUT Food and nonfood-contact surfaces cleanab designed, constructed, and used	ole, pro	perly							
39	∃'IN □OUT □N/A	AND IN CONTRACTOR SERVICES	Water and ice from approved source		used;	test							
		Foc	od Temperature Control	strips    56-↑□   N □ OUT   Nonfood-contact surfaces clean	<del></del>								
40,[	IN □ OUT □N/A	□ N/O	Proper cooling methods used; adequate equipment for temperature control	Physical Facilities									
41 - 42	IN OUT N/A	□ N/O	Plant food properly cooked for hot holding	57- ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pre	ssure								
42 TÎN OUT ON/A N/O			Approved thawing methods used	58 J.IN DOUT Plumbing installed; proper backflow devices	s ·								
43 ☑1Ñ ☐ OUT ☐N/A			Thermometers provided and accurate	□N/A □ N/O									
			Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed									
44 -	TUO 🗆 NI		Food properly labeled; original container	60- ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, supplied,	□ OUT □N/A Toilet facilities: properly constructed, supplied, cleaned								
		Prevent	lon of Food Contamination	61⊡ ÎN □ OUT □N/A Garbage/refuse properly disposed; facilities ma	/A Garbage/refuse properly disposed; facilities maintained								
45- 1 IN I OUT			Insects, rodents, and animals not present/outer openings protected	62 INFO OUT Physical facilities installed, maintained, and cle outdoor dining areas	ean; dog	gs in							
46 [	⊒ IŅ:É⊒ OUT		Contamination prevented during food preparation,	□N/A □ N/O									
	IN OUT ONA		storage & display Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designated a	areas u	sed							
	Î IN □ OUT □N/A	□ N/O	Wiping cloths: properly used and stored	64. ☐ IN ☐ OUT ☐N/A Existing Equipment and Facilities									
49 E	] IN ☐ OUT ☐N/A-	eteratisee as s	Washing fruits and vegetables	Administrative									
Т			roper Use of Utensils	65-1 IN OUT ON/A 901:3-4 OAC		Eligably rest							
50 10	IN OUT ON/A	□ N/O	In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,	05° L3 IN L3 OUT LINIA 901.5-4 OAC									
	IN OUT ON/A		handled	66 ☐ IN ☐ OUT-☐Ñ/A 3701-21 OAC									
-	IN OUT ONA	FILLO	Single-use/single-service articles: properly stored, used										
53   E	IN □ OUT □N(A-		Slash-resistant, cloth, and latex glove use  Observations and C	orrective Actions	L. Burner								
<b>.</b>			Mark "X" in appropriate box for COS and R: COS=cor										
_ Item I .) う	No. Code Section	Priori	ty Level Comment  Observed expired a race	1 most 1 5 1 3 1 2 2 2 1 1 1 2 2	COS	R							
35.50	7,777		Opierral expired gray										
			detel 10/25 PIC	Discarded Tens									
				TO CONTROL A LOCAL									
46/3	63.18	M	Observed disty vent.	for conten along west wall		~ [] "							
			/										
13	B, 1 (	Ar (	Observed dented can	ot pinpapple									
1/10		A al		, , ,									
6/30	7.2 (2	NI	- UNGON VOLICE CIONE	and other bover of food heary .		, NOT 25 pt							
			71 17 CD OH 4 1000 OF	Walk 14 Center		<del>                                     </del>							
0)	(1.4 A	1/1	Observed their ote	toli in need of regner									
3.2	10.1.	100		The state of the s									
			X Pricest Rovien	4									
			Pry cost Rovien	id									
Person in Charge  Date:  11/1/2													
Sanitarian Licensor: (HD)													
	1 / CANTAN	) X	MA TONGER	0/(1/0/									

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