State of Ohio

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

Na	ame of facility		Check or				License Number		Date				
	Laurs (Spec March	⊔FSC]FSO □ÆFE			分の7		19/24/22				
Address City/					y/State/Zip Code								
	165 (o mail test	$\{\in \mathcal{O}\}$	artiful CH USEN									
Lic	cense holder		Inspection	otlan Time			tegory/Descriptive						
Los & Many Land					ra-re-c			•	C STS				
т.,	-] 	· · · / · · · · / · · · · · · · · · · ·	V	CS					()				
_	rpe of Inspection (chec Standard □ Critical (ok all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	7W	□ Fellow un	. ['	Follow up date (if required	i)	Water sample date/result (if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation	.,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		_ 1 011011 up		•		,				
g-122-782													
	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									
127	T	Supervision		Time/Temperature Controlled for Safety/Food (TCS food)									
1	□IŃ □OUT □ N/A	Person in charge present, demonstrates knowledge, and performs duties			□N/A □ N/C	- 1	Proper date marking and disposition						
2	□ÍN □OUT □ N/A	Certified Food Protection Manager	24	41	□IN □OU		Time as a public health cor	ntrol	· procedures & records				
		Employee Health			⊒N/A □ N/C) [688: 12		Sec. Mag.	,				
3	□ÍN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting		Tr	IJO □ NI□	-	Consumer Adviso	əry					
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	25		⊒N/A	'	Consumer advisory provid	bet	for raw or undercooked foods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts				Highly Susceptible Pop	pula	itions				
	200	Good Hygienic Practices	26		JIN 🗆 OU	Г	Pasteurized foods used; p	oroh	ibited foods not offered				
<u>6</u> 7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		וי	⊒N/A	Granicane Galerinia		430EST					
<i>,</i>	CHANGE STORY CONTRACTOR OF THE	reventing Contamination by Hands				-	Chemical						
8	□IN □ OUT□ N/O	Hands clean and properly washed	27	/	⊐IN □ OUT ⊐N/A		Food additives: approved and properly used						
9	□ OUT □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalernate method properly followed	red 28		J.IN □ OUT ĴN/A	es es especiales	Toxic substances properly identified, stored, used						
40	TIN DOUT DAYA	Adoquato bonducables facilities cumulind 0				1	nformance with Approve		or a series of the series of t				
10	│ □IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source			⊒IN □ OUT ⊒N/A	'	Compliance with Reduced specialized processes, an						
11	□ IN □ OUT	Food obtained from approved source		+-	JIN DOUT	г							
12	□ IN □ OUT □N/A □ N/O	Food received at proper temperature	30] - [O'N D A'NE		Special Requirements: Fre						
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	31				Special Requirements: Hea	at Tr	reatment Dispensing Freezers				
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	וכי	IN □ OU1 IN/A □ N/O	- 1	Special Requirements: Cus	ston	n Processing				
		Protection from Contamination	33	-21	Î IN 🗆 OUT	- 1	Special Requirements: Bull	P 141	ator Machine Oritoria				
15	□ N/A □ N/O	Food separated and protected											
16	□ IN □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	1 2	IN DOUT		Special Requirements: Acid Criteria	эпе	d vvnite Rice Preparation				
17	□ IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		⊒IN □ OUT ⊒N/A	r	Critical Control Point Inspe	ctio	n				
		rature Controlled for Safety Food (TCS food)	36		IN DOUT	Г	Process Review						
18	□ IN □ OUT □ N/A □ N/O	Proper cooking time and temperatures		L	JN/A JIN 🗆 OUT								
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding	37		⊒N/A		Variance						
20	□ IN □ OUT □ 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									
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures	. fc	foodborne illness. Public health interventions are control measures to prevent foodborne									
22	□ IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.									

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Type of Inspection

Date

		CAMO.	$\frac{O}{C}$	re1 /1/10/1/			stemolere e	7/37/		
Lustes Lustes				GOOD RETAIL	DDA	ешево				
		Good Retail Pra	ctices are	preventative measures to control the introd	anne en en en en en en en	March Carlot (1994) 1995 1995 1995 1995 1995 1995 1995 199	emicals, and physical objects in	oto foods		
M	ark d			N, OUT, N/O, N/A) for each numbered item: IN					icable	
. (5) (4)			Safe Foo	od and Water			Utensils, Equipment and Vending			
38	ΠI	N 🗆 OUT 🗆 N/A 🗖 N/	O Pasteu	rized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfa designed, constructed, and used		properly	
39	. 🗀 I	N □OUT □N/A	Water	and ice from approved source	55		Warewashing facilities: installed	maintained, use	d; test	
	Foo			perature Control	L.		sinps			
40	آ ا	N 🗆 OUT 🗆 N/A 🗆 N/		cooling methods used; adequate equipment perature control	56 IN OUT Nonfood-contact surfaces clean Physical Facilities					
41	۱۵	N OUT N/A N/	O Plant f	ood properly cooked for hot holding	57 ☐ÎN ☐ OUT ☐N/A Hot and cold water available; adequate press					
42	<u></u> I	N 🗆 OUT 🗆 N/A 🗆 N/	O Approv	ved thawing methods used	58	□ IN □OUT	Plumbing installed; proper back	flow devices		
43		N □ OUT □N/A	Therm	ometers provided and accurate		□N/A □ N/O				
				dentification	59	,□ IN □ OUT □N//	disposed			
44	<u>-</u> □	N 🗆 OUT	Food p	properly labeled; original container	60	☐ IN ☐ OUT ☐N//	ed, supplied, clea	ned		
		Prev	ention of l	Food Contamination	61	□ IN □ OUT □N//	A Garbage/refuse properly disposed	facilities maintai	ined	
45	ا D	N □ OUT		s, rodents, and animals not present/outer	62	□ IN □ OUT	Physical facilities installed, mainta	ined, and clean;	dogs in	
 46		N 🗆 OUT		gs protected nination prevented during food preparation,		□N/A □ N/O	outdoor dining areas			
47		N 🗆 OUT 🗆 N/A		e & display nal cleanliness	63	□ IN □ OUT	designated areas	s used		
48	- I	N 🗆 OUT 🗆 N/A 🗆 N/	cloths: properly used and stored	64	OUT ON	A Existing Equipment and Facilities				
49		N 🗆 OUT 🗆 N/A 🗆 N/	O Washir	ng fruits and vegetables			 Administrative			
				/se of Utensils			004.0.4.0.4.0			
50		N OUT N/A N/A		utensils: properly stored	65	OUT ON	A 901:3-4 OAC			
51		☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled			66		A 3701-21 OAC			
52		N 🗆 OUT 🗆 N/A		-use/single-service articles: properly stored, used						
53		N 🗆 OUT 🗆 N/A 🗀 N/	O ∣ Slash-i	resistant, cloth, and latex glove use Observations and C	<u> </u>	vallura Aadilaas				
			Mark '	"X" in appropriate box for COS and R: COS=corre	Langua (Albana)					
Iter	n No.	Code Section Pri	ority Level	Comment	//	<i>(</i> 2).	187 147 × 7 ×	co		
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		TV LEVEL C - CDI	TICAL	NC - NON CRITICAL			, <i>O</i>	a 2001		