State of Ohio Food Inspection Penar

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

Name of facility Che							License Number			Date		
LIME MINEISITY LLC HORE					□ RFE		1312			(2) JA		
Δd	dress	City/St	//State/Zip Code									
	rii A	Circh I	Ţ,	-	$\mathcal{L}^{\bullet} : \Lambda \longrightarrow$	ńΛ	11	15° 27	~	/		
	104 (I) M	(1115)	CW	(CIVICI	$^{\prime FA}_{I}$	$_{I}\bigcirc H$	US 39	مستعاري	/		
License holder Insp					n Time	Trav	/el Time		Ca	tegory/Descriptive		
License holder REO PEC 1521							36	`		NCMS.		
	1 a lell 1	V ***		->	,	<u> </u>		.,		<u>/ </u>		
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					v □ Follow up		Follow up da	ate (if require	d)	Water sample date/result (if required)		
8 7 T TO												
195		FOODBORNE ILLNESS RISK FACTOR	RS AN	D	PUBLIC HI	EAL	TH INTER	RVENTION	S	Art In Control of the		
М	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered ite	em: IN=	in (compliance O)UT=r	not in compl	iance N/O=n	ot ol	served N/A=not applicable		
Compliance Status					Compliance Status							
2.4		Supervision	275	Time/Temperature Controlled for Safety Food (TCS food)								
		Person in charge present, demonstrates knowledge, an	4	Ť	□IN □ OU			. 2 7 Procedulation 4075				
1	DIN DOUT ON/A	performs duties	٠	23			Proper date	e marking and	disp	osition		
2	□IN □OUT ☐ N/Ā	Certified Food Protection Manager	—— }	\dashv			 			· · · · · · · · · · · · · · · · · · ·		
- 9473		Employee Health		24			Time as a p	ublic health co	ntrol	: procedures & records		
on the production of	_		3		LINA LINA	2022 2083		Nadel a Tapas March et Park		on the second of		
3	∐IN □OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	s; [<u>[</u>		5 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	ST 22 1/2 17	Cor	nsumer Advis	огу			
	P#111 P 01 P 0		₂	25	□IN □ O∩.	л	Consumer	advisory provi	ded	for raw or undercooked foods		
4	.□IN □OUT □ N/A	Proper use of restriction and exclusion		FO.1.5	□N/A	Contract to the contract of th			~~~~~~			
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal even	ts			AL COLUMN	Highly Su	isceptible Po	pula	lions		
		Good Hygienic Practices			□IN □ OU	JT	Pasteurized	foods used:	proh	ibited foods not offered		
6	DIN OUT NO	Proper eating, tasting, drinking, or tobacco use	[26	□N/A		Luctounizou	. 10000 0000,	prom			
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth						Chemical				
	Pi	eventing Contamination by Hands	0 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			л						
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additive	ves: approved	and	properly used		
9	,□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	□IN □ OU /□N/A	JT T	Toxic substa	ances properly	ider	ntified, stored, used		
			1 60			Co	onformance	with Approve	ed P	rocedures		
10	Í⊒IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible			□IN □ OU	JT	Compliance	with Reduced	d Ox	ygen Packaging, other		
		Approved Source	23.4	29	-⊠N/A			processes, ai				
11	☑ IN ☐ OUT	Food obtained from approved source			□IN □OU	JT .						
	□ IN □ OUT			30	→□N/A □ N/C		Special Red	quirements: Fre	∍sh J	luice Production		
12	□N/A □´N/O	Food received at proper temperature				ıΤ						
13	¹☐ÎN □ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C		Special Red	quirements: He	at Tr	eatment Dispensing Freezers		
	□IN □ OUT	Required records available: shellstock tags, parasite	-			IT						
14	ĎN/A □ N/O	destruction		32	□N/A □ N/C		Special Rec	quirements: Cu	ıstom	Processing		
统治		Protection from Contamination		1				,	· · .			
van ja se	Пи поит		illian ;	33			Special Rec	quirements: Bu	lk W	ater Machine Criteria		
15	□ IN □ OUT □N/A □ N/O	Food separated and protected	. -		אום אייום							
16	□ IN □ OUT	Food-contact surfaces; cleaned and sanitized		34			Special Req Criteria	quirements: Ac	idifie	d White Rice Preparation		
	□N/A □ N/O	1 000 001100 00110000. Oldariod dirid odrinazod		_		_						
17	.☑ÍN ☐ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OU	/T	Critical Con	trol Point Inspe	ectio	ı		
20.00	Timortomas		7930350	+								
		rature Controlled for Safety Food (TCS food)		36	□IN □ OU	JT :	Process Re	view		The state of the s		
18	□ IN □ OUT	Proper cooking time and temperatures		_	-⊡N/A							
	□N/A □ N/O		,	. 7	,∐N □ OU	JT	\/					
10	□ IN □ OUT	Proper reheating procedures for het holding		37	□N/A		Variance	•				
19	□N/A □ N/O	Proper reheating procedures for hot holding		- 1								
\neg	□ IN □ OUT		\dashv [-				
20	□N/A □ N/O	Proper cooling time and temperatures								d employee behaviors		
		1.	-	tha	at are identifi	ied as				buting factors to		
21	□ IN □ OUT □ N/O	Proper hot holding temperatures	1	foodborne illness.								
22	□ IN □ OUT ☑ N/A	Proper cold holding temperatures		Pt illr	ublic health i ness or injury	inter /	ventions.a	are control m	eas	ures to prevent foodborne		

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

State of Ohio

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Name of Facility	Type of Inspection Date								
LITTLE GANERSHY LUC HOPE									
GOOD RETAIL PRACTICE3 Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.									
Good Retail Practices are preventative measures to control the introduced Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:									
Safe Food and Water	Utensils, Equipment and Vending								
38 / □ IN □ OUT □N/A □ N/O Pasteurized eggs used where required	54 TIN OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 -□ IN □ OUT □ N/A Water and ice from approved source	M 11 6 991 1 4 9 1 1 4 9 1 4 4 9 1 4 9								
Food Temperature Control	strips								
40 IN I OUT IN/A IN/O Proper cooling methods used; adequate equipment for temperature control	56 TIN OUT Nonfood-contact surfaces clean Physical Facilities								
41 □ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding	57 🗂 IN 🗆 OUT 🗆 N/A Hot and cold water available; adequate pressure								
42 IN OUT NA INO Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices								
43 J□ IN □ OUT □N/A Thermometers provided and accurate									
Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed								
44 -☐ IN ☐ OUT Food properly labeled; original container	60. IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61 IN OUT N/A Garbage/refuse properly disposed; facilities maintained								
45 IN OUT Insects, rodents, and animals not present/outer openings protected	Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
Contamination prevented during food preparation, storage & display									
47 IN OUT IN/A Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designated areas used								
48 DIN OUT DNA DNO Wiping cloths: properly used and stored	64 ☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities								
49 ☐ IN ☐ OUT ☐N/A ☐ N/O ☐ Washing fruits and vegetables Proper Use of Utensils	Administrative								
50 TIN OUT NA NO In-use utensils: properly stored	65 IN IN OUT-IN/A 901:3-4 OAC								
51 / IN OUT ON/A Utensils, equipment and linens: properly stored, dried,	66 ☐ IN ☐ OUT ☐N/A 3701-21 OAC								
handled Single-use/single-service articles: properly stored, used									
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=co									
Item No. Code Section Priority Level Comment	COS R								
Sal Backy	1007/15PECTON 1616								
V									
1000 10510	HOOD MANAGER 0 0								
le (thica	R 9010.								
CON	30(2.00m) B175								
361									
Person in Charge									
Sanitarian Licensor: CO									
Sanitarian Licensor:									
PRIORITY LEVEL: C - CRITICAL NC - NON-CRITICAL									