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

Na	ame of facility		Check o	Check one			License Number		Date			
	The day	or reverel	☐ FS	□ FSO ,⊒″ŔFE			DUNG		8/30/22			
Α,	draga		014-/04-									
^(112 (1)	BUIL FOOSS	City/Sta	City/State/Zip Code								
	617 7	Ky. 200	959	ERANTORPIOH USSON								
Lie	cense holder		Inspect	(1 100			· · · · · · · · · · · · · · · · · · ·		Category/Descriptive			
	MOMBE	(2016 PCO)>	(-	(a)			20		735			
-		1/ · · · · · · · · · · · · · · · · · · ·	T				and the	Ц,				
	pe of Inspection (ché						Follow up date (if required	d)	Water sample date/result			
	Standard ☐ Critical	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint → □ Pre-licensing □ Consultation	nce Revi	ew	/ □ Follow u _l	р	MOHEKA	,	(if required)			
	Toodboille Li 30 Day	□ Complaint / □ Pre-licensing □ Consultation					A K R A A A A A A A A A A A A A A A A A	1	8130166			
FOODPODNE II NESS DISK FACTORS AND DUDI IO HEALTH HITCHAND												
N/	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)								
4	ZIN DOUT N/A	Person in charge present, demonstrates knowledge, a	nd									
Ľ	EIN LOOT LINA	performs duties	2	23 -	TÖN/A □ N/	0	Proper date marking and	disp	osition			
2	∕∐IN □OUT □ N/A	Certified Food Protection Manager				JΤ	The same of the land of the same of the sa					
	200000 - 200000 - 200000 - 200000 - 200000 - 200000 - 200000 - 200000 - 200000 - 200000 - 200000 - 200000 - 200000 - 200000 - 2000000 - 200000 - 200000 - 200000 - 200000 - 2000000 - 2000000 - 2000000 - 2000000 - 2000000 - 2000000 - 2000000 - 2000000 - 20000000 - 20000000 - 200000000	Employee Health	7102	24	□N/A □ N/	0	Time as a public health cor	ntroi:	procedures & records			
3	.⊒IN □OUT□ N/A	Management, food employees and conditional employee	s;	79								
3	N/A LITUULI NIES,	knowledge, responsibilities and reporting		_	□IN □ OU	ΙŢ		4				
4	□IN □OUT □ N/A	Proper use of restriction and exclusion			□N/A		Consumer advisory provid	aea 1	for raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts	790			Highly Susceptible Po	pula	tions			
acijne. Imesti		Good Hygienic Practices			□IN □ OL	JT	Pasteurized foods used;	nrohi	hitad foods not offered			
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use		6	ØN/A		T datedrized loods used, j	prom	bited 100ds flot offered			
7_	│ ☑ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical					
E Juli	P	reventing Contamination by Hands			□IN □ OL	JT	Facel additional account					
8	☑IN ☐ OUT ☐ N/O	Hands clean and properly washed	2	27	.⊟N/A		Food additives: approved	and	properly used			
		No bare hand contact with ready-to-eat foods or approv		+	⊡ IN □ OU	ıT	Toxic substances properly identified, stored, used					
9	☑ IN □ OUT		ed 28	28		, ,						
	□N/A □ N/O	alternate method properly followed			SPERMINE CONT			The second				
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible		Ŧ		w_v_0	onformance with Approve	-	The second secon			
10		Approved Source	2	·u	□IN □OU ~⊡N/A	, ,	Compliance with Reduced specialized processes, ar	l Oxy	/gen Packaging, other			
11	.□-IN □ OUT	Food obtained from approved source	161 VIDE		□IN □ OU		opodalized processes, at	10 1 1/	1001 plan			
	☐ IN ☐ OUT		—— 3	30		2	Special Requirements: Fre	∍sh J	uice Production			
12	□N/A □ N/O	Food received at proper temperature	-	Ť			-					
13	✓□ IN □ OUT	Food in good condition, safe, and unadulterated]3	31	□N/A □ N/O		Special Requirements: He	at Tre	eatment Dispensing Freezers			
14	□IN □ OUT	Required records available: shellstock tags, parasite			□ IN □ OU	IT	0 115					
14	ſ□N/A □ N/O	destruction	3	וכיו	-□N/A □ N/0		Special Requirements: Cu	stom	Processing			
		Protection from Contamination				T	0 115					
۸,	OUT OUT	Food concreted and are to the	3		·□N/A □ N/O		Special Requirements: Bul	ik Wa	ater Machine Criteria			
15	□N/A □ N/O	Food separated and protected		Ť								
16	,□IN □ OUT	Food-contact surfaces: cleaned and sanitized	3.				Special Requirements: Aci Criteria	idified	d White Rice Preparation			
	□N/A □ N/O	1 Cou-contact surfaces, cleaned and samitized			- IIII		Ontona					
17	.□ IN □ OUT	Proper disposition of returned, previously served,	3		□ IN □ OU	T	Critical Control Point Inspe	action				
N GO Wares		reconditioned, and unsafe food	L	<u>"</u> _	□N/A		Childa Control Foint hispe	;cuon	, ·			
	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	ผา	□IN □ OU	ΙT	Process Review					
18	□ IN □ OUT	Proper cooking time and temperatures		٠.	.DN/A		1-10cess ivenem					
. •	□N/A □ N/O	The state of the s		_	□IN □ OU	Т	Maniana					
19	□ IN □ OUT	Proper reheating propedures for het helding	3.		-⊠N/A		Variance					
19	□N/A □ N/O	Proper reheating procedures for hot holding			· ···		1					
	□ IN □ OUT	Dungan and the state of the sta										
20	-⊠N/A □ N/O	Proper cooling time and temperatures					ood preparation practices					
	□ IN □ OUT			that are identified as the most significant contributing factors to foodborne illness.								
21	"□N/A □ N/O	Proper hot holding temperatures										
\dashv	7						r ventions are control m	eası	ures to prevent foodborne			
22	Í IN □ OUT □N/A	OUT □N/A Proper cold holding temperatures illness or injury.										

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Name of Facility I P FOR RORRELL								Туре	of Inspection	Date S (SC) /	27		
		WE -	[t_,t_,2]	<u> </u>	Service Comments			_3**	THE PLANT OF THE PROPERTY OF T	0[39/	<u> </u>		
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												ble	
				1	d and Water				nsils, Equipment and Ven Food and nonfood-contact		olo pro		
38		N □ OUT □N/A			ized eggs used where required	54	□ IN □ OUT		designed, constructed, and		oie, pro	peny	
39 □ IN □ OUT □ N/A □				Escaphorasia conforce do	and ice from approved source	55	□ IN □ OUT □		Warewashing facilities: inst strips	alled, maintained	, used;	test	
	F0(od Temperature Control Proper cooling methods used; adequate equipment			□ IN □ OUT		Nonfood-contact surfaces clean				
40		N □ OUT □N/A I	□ N/O		perature control				Physical Facilities				
41		N 🗖 OUT 🗖 N/A I	□ N/O	Plant fo	od properly cooked for hot holding	57	DIN DOUT D]N/A	Hot and cold water availab	le; adequate pre	ssure		
42				Approved thawing methods used			✓□ IN □OUT	ŀ	Plumbing installed; proper	backflow device	s		
43	☐ IN ☐ OUT ☐N/A		Thermometers provided and accurate			□N/A □ N/O							
				Food Identification				JN/A	A Sewage and waste water properly disposed				
44	4 TIN OUT			Food p	operly labeled; original container	60	-⊡ IN □ OUT □	JN/A	Toilet facilities: properly cons	structed, supplied,	cleane	d	
	- Preven			ion of Food Contamination			· IN I OUT [☐ OUT ☐N/A Garbage/refuse properly disposed; fac				d	
45				Insects, rodents, and animals not present/outer openings protected			- IN OUT		Physical facilities installed, noutdoor dining areas	naintained, and cl	ean; do	gs in	
46					ination prevented during food preparation, & display		□N/A□ N/O						
47	□ IN □ OUT □N/A				al cleanliness	63	D IN D OUT		Adequate ventilation and ligh	nting; designated	areas u	sed	
48	A	N D OUT DN/A I		Wiping cloths: properly used and stored				⊒N/A	Existing Equipment and Facili	ties			
49									Administrative				
50	□ IN □ OUT □N/A □ N/O In-use utensils: properly stored						DIN DOUT D]N/A	901:3-4 OAC				
51	Utensils, equipment and linens: properly stored, dried,				66		ΤΚί/Δ	3701-21 OAC					
52	handled Single-use/single-service articles; properly stored, used				- 00		114// (
53	1 1	N D OUT DN/A	□ N/O		esistant, cloth, and latex glove use								
					Observations and Co	Continue of							
Iten	ı No.	Code Section	Priori	Mark ": ity Level	K" in appropriate box for COS and R: COS=corre Comment	cted	on-site during insp	pection	R=repeat violation		cos	R	
			- 1		COVIS CICVA	11	21 1	105	Dec lie	7)			
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Por	ion i	n Charge	L		V-47400-1411-1				Data	*****			
Person in Charge Bev Mohler 8/30/22													
Sanitarian Licensor:													
$ C \rangle \sim 1$													
										5 5			

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL