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

Na	me of facility	}		heck one			License Number		Date				
	nical Vi	ase	∠Z FS	∄FSO □ RFE			11/04		17/2/1)				
Ac	ldress		City/Sta	ity/State/Zip Code									
	11) 3/1 1	TOT IVE	٠.										
	11219/	1 ((1 /3)	_ //	1/0/16/16/10H 45380									
Lie	cense holder		Inspect	spection Time Tra			vel Time	ategory/Descriptive					
-	John Bro	un f	1.0)			3 (7		· · · · · · · · · · · · · · · · · · ·				
		(4)	UU					()					
	pe of Inspection (chec						Follow up date (if require	Follow up date (if required) Water sample da					
12	Foodborno D 30 Day	Control Point (FSO) Process Review (RFE) Varian	ice Revi	ew	v ∐ Follow up)			(if required)				
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation													
ELGE.	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
840													
IV	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)									
1	DIN DOUT DAYA	Person in charge present, demonstrates knowledge, and					LETN FLOUT						
	⊡·IN □OUT □ N/A	performs duties	2	23	□N/A □ N/C		Proper date marking and disposition						
2	∠DIN □OUT □ N/A	Certified Food Protection Manager			□IN □ OU	T							
		. Employee Health	2	24	√2N/A □ N/C		Time as a public health control: procedures & records						
	FIN FOLIT FINA	Management, food employees and conditional employees	:				Consumer Advisory						
3	.☑IN □OUT □ N/A	knowledge, responsibilities and reporting		25 DIN DOUT									
4		Proper use of restriction and exclusion		²⁵ ₄EN/A			Consumer advisory provided for raw or undercooked food						
5	□ IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even	s				Highly Susceptible Populations						
		Good Hygienic Practices			□ IN □ O∩.	Т	Pasteurized foods used:	nro!	nibited foods not offered				
6	☐ÎN ☐ OUT ☐ N/O	Proper eating, tasting, drinking, or tobacco use	2	o	,⊡N/A	2000000		p.c.					
7				373	All the second of the second		Chemical						
		reventing Contamination by Hands		27	□ IN □ OUT		Food additives: approve	managh,					
8	DIN OUT NO	Hands clean and properly washed		-"	r □N/A		1 ood additives, approve	u an	a property used				
		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28		ďĭN □ OU	Т							
9	□ IN □ OUT □N/A □/Ñ/O			²⁸ □N/A			Toxic substances properly identified, stored, used						
	14	alternate metrod property followed		Conformance with Approved Procedures					Procedures				
10	ZIN BOUT N/A	Adequate handwashing facilities supplied & accessible		T	`¤ik □ on.		Compliance with Reduce	w/934	AND AND ASSESSMENT OF THE PROPERTY OF THE PARTY OF THE PA				
		Approved Source	2	29	.aÑ/A		specialized processes, a						
11	✓□"IN □ OUT	Food obtained from approved source			□IN □OU	T							
10	□ IN □ OUT	Food received at proper temperature	3	30	₽N/A □ N/C		Special Requirements: Fi	resh	Juice Production				
12	□N/A .□-N/O	1 ood received at proper temperature		31	□IN □OU	Т	Charles Demoirements III	47					
13	JOIN OUT	Food in good condition, safe, and unadulterated	_	<u>'</u>	J⊠N/A □ N/C)	opecial requirements: H	reatment Dispensing Freezers					
14	□ IN □ OUT	Required records available: shellstock tags, parasite	3	2	□ IN □ OU	Ŧ	Special Requirements: C	ueto	n Proceeding				
English III	□N/A -⊡-N/O	destruction			√⊠N/A □ N/C)	oposiai Nequilements; C	uolUí	ทา เบบตรอแป				
pa-direk Karana		Protection from Contamination	3	2	□IN □OU		Special Requirements: B	۰ حالت	Jater Machine Criteria				
15	-DIN DOUT	Food separated and protected			N/A □ N/C)	opeciai nequirements; B	uik V	vater Machine Criteria				
	□N/A □ N/O				□IN □ OU	т	Special Requirements: A	cidifi.	ed White Rice Preparation				
16	□ OUT	Food-contact surfaces: cleaned and sanitized	3	4	☑N/A □ N/O		Criteria	Ciume	ed writte Rice Preparation				
-	□N/A □ N/O			+									
17	,□1Ñ □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3		□IN □OUT ,⊒N/A	Γ	Critical Control Point Insp	ectic	on · · ·				
1100	Time/Tompo	rature Controlled for Safety Food (TCS food)	20040	+			'						
ALIEN IZ		ature controlled for Salety Food (163 1000)	36	KI I	□ IN. □ OUT	Γ	Process Review						
18	□ IN □ OUT □ N/A ⊡^N/O	Proper cooking time and temperatures	-	_	ØN/A								
			3·		□ IN □ OUT	Т	Variance						
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding		1	Z∏Ñ/A								
		-	_										
20	□ IN □ OUT	Proper cooling time and temperatures		D: -	ek fantovo	ro fo	and proposation was all -		nd amplaces help				
	□N/A /□ N/O			Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	□ IN □ OUT	Proper hot holding temperatures		foodborne illness.									
'	□ N/A .□ N/O	. 1953. Hot Holding tomporatures			Public health interventions are control measures to prevent foodb								
			!	ru n	ibilië n eaith i iess or iniury	ntei	rventions are control n	пеая	sures to prevent foodborne				
22	D OUT □N/A	Proper cold holding temperatures	'	illness or injury.									

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

State of Ohio

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	1 //	100		011				w.c	-110	androd	- 9/1.	421		
						GOOD RETAIL	PRA	CTICES						
the Marie Art		Go	od Retai	l Practio	ces are	preventative measures to control the intro	ductio	n of pathogens	s, chem	icals, and physica	l objects into foc	ods.	SCHOOL SECTION	
M	ark d	esignat	ed comp			, OUT, N/O, N/A) for each numbered item: If	√ ≔in c	ompliance OUT :	gana isang pputu	anna an Indiana ann an Aireann an		=not applica	able	
38	Ioi	v 🗆 0	UT/ĽÍN/A	Minusel et maraging		d and Water ized eggs used where required	54	- IN OUT		nsils, Equipment ar Food and nonfood-o	contact surfaces cle	∍anable, pro	operly	
39	1	<u> </u>	JT 🗆 N/A			and ice from approved source				designed, constructe Warewashing facilitie			44	
				LEGISTER CONTRACTOR	02,000.000.000.000.000.00	erature Control	55	IN OUT		strips	es. Ilistalleu, Iliallita	illeu, useu,	เษรเ	
40				ď N/O		cooling methods used; adequate equipment perature control	56	-□IN □ OUT		Nonfood-contact sur Physical Facili				
41		v □ oı	JT □N/A	¹ N/O	Plant fo	od properly cooked for hot holding	57	ra in □ out i	□N/A	Hot and cold water	available; adequate	e pressure	200000000000000000000000000000000000000	
42	□ IN □ OUT □N/A,□ N/O				Approve	ed thawing methods used	58	TIN DOUT		Plumbing installed; proper backflow devices				
43	ØĪ	1 □ OI	JT □N/A		Thermo	meters provided and accurate		□N/A □ N/O						
					Food Id	entification	59	→□ IN □ OUT I	□N/A	Sewage and waste w	ater properly dispos	₃ed		
44	1	1 □ Of	JT		Food p	operly labeled; original container	60	TUO UN I	□N/A	Toilet facilities: prope	rly constructed, sup	plied, cleane	ed	
				Preven	tion of F	ood Contamination	61	OUT I	□N/A	Garbage/refuse prope	erly disposed; facilitie	əs maintaine	∍d	
45.	- <u> </u>	1 □ O(JT			rodents, and animals not present/outer s protected	62	TIN DOUT		Physical facilities inst outdoor dining areas	talled, maintained, a	ınd clean; dc	gs in	
46		v⊈ ol	JT		Contam	ination prevented during food preparation,		□N/A □ N/O		outdoor diffing areas				
47		1 □ OI	JT 🗆 N/A			& display al cleanliness	63	OUT OUT		Adequate ventilation	and lighting; designa	ated areas ι	used	
48	ļ		JT □N/A		Wiping	cloths: properly used and stored	64	□IN □ OUT I	□N/A	Existing Equipment an	nd Facilities			
49		1 □ Oſ	JT 🔲 N/AC		and the second	g fruits and vegetables			l l	Administrativ	ve			
50	- Ti	1 T O	IT FINIA		tracial of disorbet printing a	se of Utensils	65		ĺΩ/A	901:3-4 OAC	The second section of the second seco			
		TĪ N OUT DNA DNO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,									<u></u>			
51		☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled ☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used				66	IN DOUT	LIN/A	3701-21 OAC					
53			JT \square N/A			esistant, cloth, and latex glove use						•		
						Observations and C	orre	ctive Actio	ons					
lter	n No.	Code	Section	Priori	Mark ". ty Level	X" in appropriate box for COS and R: COS =corr Comment	ected	on-site during ins	spection	R=repeat violation		cos	1 6	
4/6		3,)	4	11	Ĺ	Observed Hood need	1 in	c clean	rds	dripping	Greate		24	
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10	,	5,7	0	C		Observed colte pol	î	n hand	100	thing Sin	K			
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