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

1 160 - 444 5 1 1 4 4 4 6 1 1 4			Check one ☑°FSO □ RFE			License Number		Date	
Audress			City/State/Zip Code			<u>ナフレ</u>		14/9/1)	
40 8	Non CT	City/s	Sta	te/Zip Code	60	11	.~ \		
icense holder	Mara 17		1	railles	. 0	4 45380	$^{\prime})$		
11. 17		Inspe	ecti ~``	on Time	Trave	Time	C	ategory/Descriptive	
Main II	Swoot Shop Baker	, ,	/ '	5 1		$) \cap$		(() (
ype of Inspection J-Standard - জার্লে	(Check all that apply)				F	ollow up date (if require	<u>Ļ</u>		
☐ Foodborne ☐ 30	tical Control Point (FSO) ☐ Process Review (RFI Day ☐ Complaint ☐ Pre-licensing ☐ Consult	Ē) □ Variance Re	eive	w 🗆 Follow up	, ' `	mow up date (if require	ed)	Water sample date/res	
	Consulta	ation						(roquireu)	
Net I	FOODBORNE ILLNESS RISK	EACTORS A	MIRS		2.2				
Mark designated co	FOODBORNE ILLNESS RISK	I ACTURS AT	NU	LANBLIG HE	ALTI	1 INTERVENTION	IS:		
	mpliance status (IN, OUT, N/O, N/A) for each n Compliance Status	ambered item; IN:	=ın	compliance Ol	UT=not	in compliance N/O=r	ot ol	served N/A=not applic	
		St. 16 4 . 19				Compliance St	atus		
	Supervision Person in charge present to			Time/Temperature Controlled for Safety Food (TCS food)					
DIN DOUT DI	Person in charge present, demonstrates kno performs duties	wledge, and	23	דטסו ווויבוין דיין	i				
.□TUO□ Nì□.	//A Certified Food Protection Manager			□N/A □ N/O		roper date marking and	disp	osition	
	Employee Health		24	□ N □ OUT O\N □ A\N⊡,	· Ti	me as a public health co	ntrol	Dro on division of	
DIN DOUT DA	/A Management, food employees and conditiona	Lomployoss		NO LI AMES	Par For Co.	Charles and the contract of th		procedures & records	
	thowledge, responsibilities and reporting	employees;				Consumer Advis	ory		
DIN DOUT D		1 1	25	□ IN □ OUT □N/A	C	onsumer advisory provi	ded f	or raw or undercooked f	
□IN □OUT □ N	- Financy to volinting and that	rrheal events							
□ IN □ OUT □	Good Hygienic Practices	\$45.50 S		□IN □ OUT		lighly Susceptible Po			
I TUO U NI'E.		3⊖ 2	26	□N/A	Pe	steurized foods used;	prohil	pited foods not offered	
	NO No discharge from eyes, nose, and mouth Preventing Contamination by Hands					Chemical	25474	ett et de mante de la merce	
.□IN □ OUT□			~	□ IN □ OUT					
3011	N/O Hands clean and properly washed	'	27	□N/A	Fo	od additives: approved	and	properly used	
_□/IN □ OUT	No hare hand contest with		\top	"□-IN □ OUT	_				
□N/A □ N/O	No bare hand contact with ready-to-eat foods alternate method properly followed	or approved 2	28	□N/A	To	kic substances properly	identi	fied, stored, used	
					9 37 Po. (E Positi				
N/N □ TUO□ NI·□	identities supplied & a	ccessible	Sur Ski	□ IN □ OUT		mance with Approve			
□-IN □ OUT	Approved Source	2	29	⊒N/A	spe	mpliance with Reduced cialized processes, an	Oxyg	en Packaging, other	
□ IN □ OUT	Food obtained from approved source		30	□IN □ OUT	- 1				
□N/A ,⊡·N/O	Food received at proper temperature			□N/A □ N/O	_ Sp∈	ecial Requirements: Fre	sh Jui	ce Production	
☑ÍN □ OUT	Food in good condition, safe, and unadulterate	3		□ IN □ OUT	Sne	volal Possiliana de Li			
□ IN □ OUT	Required records available: shellstock tags, pa	, <u>u</u>	-	□N/A □ N/O			ttrea	atment Dispensing Freeze	
_N/A □ N/O	destruction	arasite 3		IN DOUT	Spe	cial Requirements: Cus	tom F)	
199	Protection from Contamination	50g7394555	_	⊒N/A □ N/O		requirements. Cus	IOIII F	rocessing	
.☐·IN □ OUT		33		⊒N/A □ N/O	Spe	cial Requirements: Bulk	Wate	or Machino Criteria	
□N/A □ N/O	Food separated and protected		+	EINV II IN/O	+-	, Bulk	·valt	wachine Criteria	
☑*IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34		IN [] OUT	Spe	cial Requirements: Acid	ified \	Vhite Rice Preparation	
				JN/A □ N/O	Crite	eria	1	noin reparation	
□-1N □ OUT	Proper disposition of returned, previously serve reconditioned, and unsafe food	ed, 35	Ţ	J.IN 🗆 OUT	1				
Time/Temi	perature Controlled for Safety Food (TCS food)			JN/A	Critic	cal Control Point Inspec	tion		
□ IN □ OUT		36		TUO LI NI E	Dro-	one Pouds			
□N/A □-N/O	Proper cooking time and temperatures		·[=	IN/A	7100	ess Review			
□ IN □ OUT		37		IN 🗆 OUT	V=='				
□N/A □1Ñ/O	Proper reheating procedures for hot holding			N/A	Varia	ince			
JIN □ OUT									
N/A D-N/O	Proper cooling time and temperatures		ie I-	factors 1					
JUO UT		Ki	at:	are identified a	ood pr	eparation practices	and e	employee behaviors	
JN/A □-N/O	Proper hot holding temperatures	1 1		porne illness.	ao liit	most significant con	ribut	ing factors to	
		1 1			w				
⊒~IÑ □ OUT □N/A	Proper cold holding temperatures	illr	าคร	i c nealth inte s or injury.	rventi	ons are control mea	sure	s to prevent foodborn	
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State of Ohio Food Inspection Report

Ņại	ne of Facility	Authority: Chapters 3717 and	d 37	15 Ohio Revised	Code			
Br	JUNI SWEET SH	ins & B.M.		Ty	pe of Inspection	Date		
	ne of Facility OWN S SWEET SH	of one dry		1/0	Word / CCP	112/9/	$\langle \rangle$	
		Sparity principal de company de la company d				1/2/1/		
:	Good Retail Pract	GOOD RETAIL		Hallander and State State State Section 146				
M	ark designated compliance s	ices are preventative measures to control the intro status (IN, OUT, N/O, N/A) for each numbered item: II Safe Food and Water	auctic Main a	on of pathogens, che	emicals, and physical objec	ts into foods.		
		Safe Food and Water		ompliance OUI=not	in compliance N/O=not obse	rved N/A=not ap	plicabl	
38	DIN DOUT DNA DNO	Pasteurized eggs used where required			Itensils, Equipment and Vend	ling .		
39 -	□ IN □ OUT □ N/A	Water and ice from approved source	54	O IN OUT	Food and nonfood-contact s designed, constructed, and u	surraces cleanable ised	, prope	
	ACCOUNT OF THE PARTY OF THE PAR	od Temperature Control	55	_ IN DOUT DN/A	Warewashing facilities: insta	lled, maintained, us	sed: tes	
40	□ IN □ OUT □N/A ☐ N/O	Proper cooling methods used: adequate equipment	56	DIN DOUT	strips			
-		for temperature control			Nonfood-contact surfaces cl Physical Facilities	ean	Serve and the	
41	ON DOUT DN/A DN/O	Plant food properly cooked for hot holding	57	- IN I OUT IN/A				
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used			Hot and cold water available		ure	
43 -	Ó IN □ OUT □N/A	Thermometers provided and accurate .	58,	- IN OUT	Plumbing installed; proper b	ackflow devices	flow devices	
		Food Identification	-			<u> </u>		
11				□ IN □ OUT □N/A	Sewage and waste water prop	erly disposed		
		Food properly labeled; original container	60-	□ IN □ OUT □N/A	Toilet facilities: properly constr	ucted, supplied, cle	aned	
	Prevent	ion of Food Contamination	61.	□ IN □ OUT □N/A	Garbage/refuse properly dispos			
45 -	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	″□ IN □ OUT	Physical facilities installed, ma			
46	□ IN □ OUT	Contamination prevented during food preparation.		□N/A □ N/O	outdoor dining areas	intamed, and clean;	dogs ir	
47 ,	□ IN □ OUT □N/A	storage & display Personal cleanliness	63	⊸□ IN □ OUT	Adama			
	Z	Wiping cloths: properly used and stored	-		Adequate ventilation and lighting	ng; designated area	s used	
		Washing fruits and vegetables	64	-□ IN □ OUT □N/A	Existing Equipment and Facilitie	s		
		oper Use of Utensils			Administrative			
50 -	O/N [] A/N[] TUO [] NI	In-use utensils: properly stored	65	□ IN □ OUT-□N/A	901:3-4 OAC			
51 1	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried	-		001.3-4 0/40			
52 -	<u> </u>	handled Single-use/single-service articles: properly stored, used	66,	□ IN □ OUT □N/A	3701-21 OAC			
53 [IN OUT ONA NO	Slash-resistant, cloth, and latex glove use	١.					
		Observations and Co		340 L. 1974				
Item I	No. Code Section B. L.	Might A ill appropriate nox for LOS and D. COC.	ted or	LIVE ACTIONS	D-von-statut, iv			
item i	No. Code Section Priority	frage.			K-repeat violation	co	. T .	
		Satistactory @ Timp o	1	inspection				
								
			-					
ersør	in Charge							
Ki	MORUL ZWE	rt			Date: A O	Λ		
anita;	ian			T	12,7	1/		
-01	Lever again			Licensor:	$(I \cap I)$			
RIOR	ITY LÉVEL: C = CRITICAL	NC = NON-CRITICAL		<u> </u>				
	302B Ohio Department of U				Page 2	of_2	_	

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