## State of Ohio

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

					heck one		License Number		Date / /	
ENTICOTIFCINE TOUNT					D □ RFE		S91		12/7/77	
A	ddress	2.0	10000000	City/Sta	ty/State/Zip Code					
	10	1200	MUVBEN VD	11	) V(10 h)	ivo	OH 4	53	378	
License holder Inspection					on Time	Trav	el Time		egory/Descriptive	
License holder  Were Very License holder  Were Very License holder  License holder  License holder  License holder  License holder					(O)		< <u>C</u> O	Juli	C   C	
Ty	Type of Inspection (check all that apply)								<u> </u>	
pa 200	- Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R					qu [	Follow up date (if require	, ,	Water sample date/result (if required)	
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation									,	
EOODDODNE III Alexo eloverado										
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										
		- ignated Gomp	Compliance Status	∌m: m=ır	compliance	OU I=n			served N/A=not applicable	
	**************************************				Compliance Status Time/Temperature Controlled for Safety Food (TCS food)					
			Supervision  Person in charge present, demonstrates knowledge, ar		1	1	erature Controlled for S	afety	Food (TCS food)	
1	LIN	□OUT □·N/A	performs duties	<sup>a</sup>    2			Proper date marking and	d dispc	osition	
2	□iÑ	□OUT □ N/A	Certified Food Protection Manager		DIN DO	UT	<b>T</b>			
			Employee_Health	2	<sup>4</sup> →ÐÑ/A □ N	1/0	Time as a public health co	ontrol:	procedures & records	
3	□IN	□OUT □-N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	;			Consumer Advis	sory		
4	□IN	OUT T N/A	Proper use of restriction and exclusion	25	; □ IN □ OI □ □N/A	UT	Consumer advisory prov	/ided fo	or raw or undercooked foods	
5		□OUT □\N/A	Procedures for responding to vomiting and diarrheal even	s	5.5.5.5.0.25.1.1.7s	E e	Highly Susceptible Po			
1000		and the second second	Good Hygienic Practices		□ IN □ O	UT	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,			
7		OUT   N/O	Proper eating, tasting, drinking, or tobacco use		□N/A		Pasteurized foods used;	prohib	ited foods not offered	
, Sier			No discharge from eyes, nose, and mouth reventing Contamination by Hands			10 10 10	Chemical			
8	ПІМ	OUT   N/C		2		UT	Food additives: approved	d and m	properly used	
			Trance dearr and properly washed	_	J.EN/A					
9		□ OUT	No bare hand contact with ready-to-eat foods or approve	ed 28	□N/A □ OUT		Toxic substances properly identified, stored, used			
J	LIN/A 	□ N/O	alternate method properly followed	6.7	Talenta Sania			Manufacture and the second		
10	□IN I	⊒OUT □ N/A	Adequate handwashing facilities supplied & accessible				oformance with Approve	Total Control Control	and the property of the second	
	44.0 PS		Approved Source	29	□N/A	, ]	Compliance with Reduce specialized processes, a	a Oxyg Ind HA	jen Packaging, other CCP plan	
11	. ☑⁻IN	OUT	Food obtained from approved source	30		UT ,				
12	1	□ OUT □-N/O	Food received at proper temperature		JelN/A □ N/		Special Requirements: Fre	esn Jui	ice Production	
13	ؓIN	OUT	Food in good condition, safe, and unadulterated	<b></b>    31	□ IN □ OL   1□Ñ/A □ N/		Special Requirements: Heat Treatment Dispensing Freezers			
14		□ OUT	Required records available: shellstock tags, parasite		ПІМ ПО	IT				
10048	LIN/A	□ N/O	destruction	32	Ñ/A □ N/	′o `	Special Requirements: Cu	ıstom F	Processing	
align	الما الما الما	D OUT	Protection from Contamination	33			Special Requirements: Bu	ılk Mot	er Machino Critoria	
15		□ OUT □ N/O	Food separated and protected	-	.□N/A □ N/	<u>o</u> ,			er machine Chieria	
40	-	OUT		<sub>34</sub>			Special Requirements: Ac	idified	White Rice Preparation	
16	□N/A	□ N/O	Food-contact surfaces: cleaned and sanitized		DN/A D N/	0 (	Criteria		•	
17	DIN	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OL "⊡N/A	JT (	Critical Control Point Inspe	ection		
		Time/Tempe	rature Controlled for Safety Food (TCS food)	200 C		<del>_</del>	· · ·			
18	□IN	OUT	Proper cooking time and temperatures	36	□N/A	´'   F	Process Review			
-	N/A	□ N/O	Troper cooking time and temperatures			JT .				
19	□ IN -□Ñ/A	□ OUT	Proper reheating procedures for hot holding	37	_⊠N/A		Variance			
-		· · · · · · · · ·	5 ,	_						
20	LJ_IN ∐N/A	□ OUT □ N/O	Proper cooling time and temperatures	P	Pick factors are food properties					
+				Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to						
21		N □ OUT  I/A □ N/O  Proper hot holding temperatures			foodborne illness.					
$\dashv$		-	·	- P	ublic health	interv	entions are control m	easur	es to prevent foodborne	
22	.□/N i	OUT IN/A	Proper cold holding temperatures	1 1 1111	illness or injury.					

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

## State of Ohio

## Food Inspection Report

Name of Facility  Name of Facility	Type of Inspection Date								
COH LOCA LOCALINE LOVAN	304derel 12/1/22								
Good Potall Practices are proportative measures to control the links due to a feet the									
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									
Safe Food and Water  Utensils, Equipment and Vending									
38 ZIN OUT N/A N/O Pasteurized eggs used where required	54 IN OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 .□ IN □OUT □N/A Water and ice from approved source  Food Temperature Control	55 ☐ IN ☐ OUT ☐N/A Warewashing facilities: installed, maintained, used; test strips								
Dropov coeffice mothering and a section of the sect	56. ☐ IN ☐ OUT Nonfood-contact surfaces clean								
for temperature control	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 IN/A N/O Approved thawing methods used	58 ☐ IN ☐OUT Plumbing installed; proper backflow devices								
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate									
Food Identification	59 IN OUT N/A Sewage and waste water properly disposed								
Food properly labeled; original container	60 EIN OUT N/A Tollet 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	62 ☐ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	UN/AU N/O								
47 DIN OUT N/A Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designated areas used								
48 DIN DOUT DN/A DN/O 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  IN  OUT  N/A  N/O In-use utensils: properly stored	65. □ IN □ OUT □N/A   901:3-4 OAC								
51 FIN FIGURE DAYA Utensils, equipment and linens: properly stored, dried,	66 □ IN □ OUT.□N/A 3701-21 OAC								
handled  52 -□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used	00   II II II OO LEINIA 3701-21 OAC								
53 - IN OUT ON/A N/O Slash-resistant, cloth, and latex glove use									
Observations and Corrective Actions									
Mark "X" in appropriate box for COS and R: COS=correlitem No.   Code Section   Priority Level   Comment									
CAUS COLOR									
サイントログロー	(2) 71319C1/W/ 00								
Person in Charge									
Person in Charge (Jan Huy)  Date: 12-7-22									
Sanitarian Licensor:									

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL