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

Name of facility								License Number		Data			
) all of facility				Check one					11/9/22				
Address				City/State/Zip Code									
951 Martin Street				Concenciale, OH 45331									
License holder				Inspection Time			Trav	vel Time	Ca	tegory/Descriptive			
COSSO + JERENY Edward						15		1C		C4S			
			k all that apply)					Follow up date (if required	d) -	Water sample date/result			
			Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	vie	w 🗆 Follow up	-		•	(if required)			
Ш	Foodbo	rne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
E 450	and the co	A CONTRACTOR OF THE STATE OF TH	FOODBORNE ILLNESS RISK FACTO	DC AI	NID	וע או ואו ומ	E A I	TU INTERVENTION	<b>6</b> 499				
M	ark des	ignated complia				A CONTRACTOR OF THE PARTY OF TH				scoryed N/A-net applicable			
<u> </u>		ignated complic		CIII. IIV	m: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable								
			Compliance Status	24.00 To	Compliance Status								
(*.455)			Supervision	10-45				perature Controlled for Sa	ifety	Food (TCS food)			
1	1	□OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23	DIN DOU	)	Proper date marking and disposition					
2	□IN [	⊒OUT □ N/A	Certified Food Protection Manager	Sala Aven	24			Time as a public health co	ntro	: procedures & records			
			Employee Health	19000011 2002	500	DN/A □ N/C			(C. 985)**				
3		□ TUOL	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;	25	□ IN □ OU	T		Consumer Advisory				
4		OUT N/A	Proper use of restriction and exclusion		<sup>23</sup> DN/A			Consumer advisory provided for raw or undercooked foods					
5	∠IN L	□OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	its				Highly Susceptible Po	pula	itions			
6	ΠIN		Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use		26	│ □ IN □ OU │ □N/A	T	Pasteurized foods used;	sed; prohibited foods not offered				
7	-	OUT N/O				PLANT CARREST TO PRODUCE		Chemical	Chemical				
		THE PARTY OF THE P	eventing Contamination by Hands		1	□ IN □ OU	######## T		- Constant				
8	□IN	□ OUT □ N/O	Hands clean and properly washed		27		1	Food additives: approved	I properly used				
9		□ OUT □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed				-9-02755						
40	ESIM F	TOUT DINA	Adamsta lagadus king failiti			Englished Committee	rocedures						
10	LIIN L	]OUT □ N/A	Adequate handwashing facilities supplied & accessible  Approved Source	esus:	29	□IN □OU	T	Compliance with Reduced specialized processes, ar					
11	□IN	□ OUT	Food obtained from approved source	( to treat or )		DIN DOL	Т						
12		□ OUT	Food received at proper temperature		30	□N/A □ N/C		Special Requirements: Fre	Juice Production				
13		□.N/O □ OUT	Food in good condition, safe, and unadulterated		31	□N □ OU		Special Requirements: Heat Treatment Dispensing Fre					
14		□ OUT	Required records available: shellstock tags, parasite		32	□IN □ OU		Special Requirements: Cu		a Proposing			
	□N/A	□ N/O	destruction  Protection from Contamination		32	EIN/A LI N/C		Special Requirements: Cu		Processing			
	□IN	OUT		(Polazi est)	33	□ IN □ OU □N/A □ N/C		Special Requirements: Bu	lk W	ater Machine Criteria			
15		□ N/O	Food separated and protected	-				0 115					
16		□ OUT □ N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C		Special Requirements: Act Criteria	idifie	d White Rice Preparation			
17	,III IN	□ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU □N/A	Т	Critical Control Point Inspe	∍ctio	n			
	7	Time/Tempe	rature Controlled for Safety Food (TCS food)	15255 13755		□IN □ OU	T	D	٠,				
18	Í IN □N/A	□ OUT □ N/O	Proper cooking time and temperatures		36	□N/A		Process Review					
19	□ IN	□ OUT □ N/O	Proper reheating procedures for hot holding		37	□IN □OU □N/A	r 	Variance					
20		□ OUT □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21		□ OUT □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborn illness or injury.								
22	⊠ÍN	□ OUT □N/A	Proper cold holding temperatures										

#### State of Ohio

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

Name of Facility  Science (AT) Color (AT)								Type of Ir ∬(∏(	spection	20	Date	2 2			
			) (J	46.54	<u>') ( (                                 </u>				21CH.	K //C//C		11/1/	, h		
GOOD RETAIL PRACTICES															
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.															
Ma	ark d	esignated_comp	Haller (1966-1977)		l, OUT, N/O, N/A) for each numbered item: I	N=in o	complia	nce <b>OUT</b> ≕n			United Males Senata		applica	ble	
Safe Food a			fam XIII. KERKE (A.)	COLUMN TRANSPORTED SPECIAL SPE	ized eggs used where required	54	4 🗆 IN	 l⊿d OUT	Foo		d-contact s	urfaces cleana	ble, prop	perly	
39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source						┨ ├─	+		Wo	igned, constru		lsed lled, maintained	Lugadid	loot	
			Foo	od Tempi	erature Control	5	İ	OUT 🗆	strip	os			ı, useu, ı		
40	,□1	N 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment perature control	56	8 [ □ IN	∕∐ OUT	OUT   Nonfood-contact surfaces clean  Physical Facilities						
41	101	N □ OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding	5	57 ☐ IN ☐ OUT ☐N/A Hot and cold water available; adequate pressure								
42	/D I	N 🗆 OUT 🗆 N/A	□ N/O	Approve	ed thawing methods used	58	58 D IN DOUT Plumbing installed; proper backflow devices								
43		N 🗆 OUT 🗆 N/A		Thermo	meters provided and accurate		□N/A □ N/O								
				Food Id	entification	59	-	☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed							
44		N □ OUT	Salata de la companya	Food pr	roperly labeled; original container	』├─	60 J IN □ OUT □N/A Toilet facilities: properly constructed, supplied, o								
			Preven		ood Contamination								es maintained		
45/		N 🗆 OUT		opening	rodents, and animals not present/outer s protected	6:		,∕Í OUT A□ N/O		sical facilities loor dining are:		aintained, and c	lean; dog	gs in	
46		UD DUT			ination prevented during food preparation, & display			□ OUT	Ada	auate ventilati	on and light	ing; designated	oroge III	204	
47	_	N OUT ON/A	Π N/O		al cleanliness cloths: properly used and stored	-l			-	ting Equipmen			areas us		
49	<u> </u>	N OUT DN/A			g fruits and vegetables		4 LJ IN	і Ц ООТЦІ	IV/A   EXIS			es Table de la companya			
			F	roper Us	se of Utensils					Administr	ative				
50 , IN OUT ONA NO In-use utensils: properly stored					6	5 🗆 IN		V/A 901	:3-4 OAC						
				Utensils handled	s, equipment and linens: properly stored, dried,	66	6/□ IN		N/A 370	1-21 OAC					
52 🗍 IN 🗍 OUT ☐N/A Single-use/single-service articles: properly stored, used															
53		N 🔲 OUT 🔲 N/A	∐ N/O	Slash-re	esistant, cloth, and latex glove use  Observations and (		aatk,	a Aatian							
					X" in appropriate box for COS and R: <b>COS</b> =cor					repeat violatio	on				
Iten	No.	Code Section	Priori N(	ty Level		$\sqrt{N}$	CCA	0/8/5	1 AOC	m live	0100	110in	cos	R	
_	!	7-4/1	100			1		way o	: 4.4	<u> </u>	La I La Ca	<u> (1×)                                   </u>			
00	Κ.	Q415	NC		currence frocts	()	$\mathcal{N}(C)$	V 00	$\Gamma(A)$	Went	MRX	1/119			
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はく	73	Z 75. [	N	·	01524801 10001	010	į s	NO	1/10	3 ( )	21 6 10 C	77.1			
<i>CA</i> \		227	N.C.		Observed hoose v	CH	<i>''</i> ')	1 400.	. 1( <i>  1</i>	)	I CFC	-[]		/Ô	
54	<del></del>	US AD	NIC	. C3	Oberver Ossasi	1	<u> </u>	(C)	Cle	25/10	1cor	<del>'\\</del>			
7			1 1 1	2*	reeding (Core				1	- Control		<i></i>	<del>                                     </del>		
				þ	OUSERSO SOID	1.4	DIC	TV	CIR	inly	CCC	C(			
					nearing uses	<u>eo</u>	)								
<u>γ</u>		100	K I (		17 1. 50 1/0/1 MAIC (	e	r il	<del>123 14</del>	(1/2)	17.05		TINO?			
	. '		117		(7) VIII	. Kerry	XIV 7 CV	77117	۲۲ <u>۲۲ (</u> ۱	1330	<u>}</u>	1000			
& MO CVITICON				E	<u> </u>	HAVO	C. J.	1 M	PECT	101					
Per	Person in Charge Date:														
	(flang Care) 11-9-2022														
Sanitarian Licensor:															
									19.44			<del>6. 1</del>			

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

Na	me of facility	Caldin	Check one □-FSO □ RFE			License Number	Date					
Ad	dress		City/State/Zip Code									
v.	201 N	noutin street	Cereencille, OH 4555/									
Lic	ense holder	1 200 / 10	Inspectio	n Time		el Time	Ca	tegory/Descriptive				
	10113V	a t le cont equest	3	$\langle \rangle$		(0)		145				
Τv	pe of Inspection (chec	ck all that apply)				Follow up date (if required	d)	Water sample date/result				
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ince Reviev	v  □₌Főllow uj		onon up dute (ii require	4)	(if required)				
		☐ Complaint ☐ Pre-licensing ☐ Consultation		<i>P</i>	`							
34.fv E-7.Y		FOODBORNE ILLNESS RISK FACTO				The second secon	200					
М	ark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: <b>IN</b> =in	compliance C	<b>OUT=</b> n	ot in compliance N/O=no	ot o	bserved N/A=not applicable				
		Compliance Status	Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
		Person in charge present, demonstrates knowledge, a	nd l				N 72.	1,004 (1004,004)				
1	□IN □OUT □ N/A	performs duties	23			Proper date marking and	position					
2	□IN □OUT □ N/A	Certified Food Protection Manager			JT			181				
		Employee Health	24	□N/A □ N/		Time as a public health co	ntro	l: procedures & records				
١	□IN □OUT □ N/A	Management, food employees and conditional employee	s;			Consumer Advis	ory					
3	DIN DOOLD INVA	knowledge, responsibilities and reporting	25		JT	Consumor advisory provi	dod	for your on and are the different				
4_	□IN □OUT □ N/A	Proper use of restriction and exclusion		□N/A		Consumer advisory provi	ueu	for raw or undercooked foods				
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts			Highly Susceptible Po	pul	ations				
		Good Hygienic Practices	26		JT	Pasteurized foods used;	proh	ibited foods not offered				
6 7			2.0	□N/A	J. Sann	200, 7546 - 48 Blazza e 45-0 - 394-20-20-20-20		PROPERTY OF THE PROPERTY OF THE PROPERTY OF THE				
/		No discharge from eyes, nose, and mouth reventing Contamination by Hands	C#4 C#40		i distribution	Chemical	43.65 43.65					
			27		JT	Food additives: approved	an	d properly used				
8	DIN DOUT NO	Hands clean and properly washed		□N/A								
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28	□IN □ OU □N/A	JT	Toxic substances properly	ide	ntified, stored, used				
			100		Col	nformance with Approve	id P	rocedures				
10 DIN OUT N/A Adequate handwashing facilities supplied & accessible					JT	Compliance with Reduced	xO b	ygen Packaging, other				
Anta-	D.N. D.OUT	Approved Source	29	□N/A		specialized processes, ar	nd H	ACCP plan				
11	□ IN □ OUT	Food obtained from approved source	30			Special Requirements: Fre	esh .	Juice Production				
12		Food received at proper temperature						7,44				
13	□ IN □ OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: He	at T	reatment Dispensing Freezers				
	□ IN □ OUT	Required records available: shellstock tags, parasite			JT T							
14	□N/A □ N/O	destruction	32	□N/A □ N/0		Special Requirements: Cu	ston	n Processing				
		Protection from Contamination		□IN □ OU	JT	Onesial Description of 5		Andrew Marshall Control				
15	□IN □ OUT	Food separated and protected	33	□N/A □ N/0		Special Requirements: Bu	ik VV	ater Machine Criteria				
10	□N/A □ N/O	1 ood separated and protected			IT	Special Requirements: Ac	idifi.	ad White Bigo Branaustics				
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	N/A D N/O		Criteria	iuiije	write Rice Preparation				
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU □N/A	JT	Critical Control Point Inspe	∍ctio	n				
	Time/Tempe	rature Controlled for Safety Food (TCS food)	20	□IN □ OU	JT	December 1						
18	□ IN □ OUT	Proper cooking time and temperatures	36	□N/A		Process Review						
	□N/A □ N/O		37	□IN □OU	JT T	Variance						
19	□ IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	31	□N/A		Variance						
20	□ IN □ OUT □ N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behavio								
21	□ IN □ OUT □ N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborn illness or injury.								
22	□IN □OUT□N/A	Proper cold holding temperatures										

### State of Ohio

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

Name of Facility \QCUS COO!	7		Type of Inspection	Date							
10(001)	(		TOHOM ST	1110176	***						
GOOD RETAIL PRACTICES											
Good Retail Practices are preventative measur											
Mark designated compliance status (IN, OUT, N/O, N/A) for	each numbered item: <b>IN</b> ≕in co	mpliance <b>OUT</b> =r			<u>le</u>						
Safe Food and Water			Utensils, Equipment and Venc Food and nonfood-contact s		orly						
38 □ IN □ OUT □N/A □ N/O Pasteurized eggs used where		□ IN □ OUT	designed, constructed, and t		=11 <b>y</b>						
39   IN   OUT   IN/A   Water and ice from approved	source 55	□ IN □ OUT □	N/A Warewashing facilities: insta	illed, maintained, used; te	est						
Proper cooling methods used:	adequate equipment 56	□ IN □ OUT	Nonfood-contact surfaces c	lean							
40 IN OUT IN/A IN/O for temperature control	SKILIKI JAPANE PER JAPANE SKILIKI JAPANE SKILIKI JAPANE SKILIKI JAPANE		Physical Facilities								
41 ☐ IN ☐ OUT ☐N/A ☐ N/O Plant food properly cooked for	hot holding 57		N/A Hot and cold water available	Hot and cold water available; adequate pressure							
42 IN IN OUT IN/A IN/O Approved thawing methods us	ed 58	□ IN □OUT	Plumbing installed; proper backflow devices								
43 IN OUT IN/A Thermometers provided and a	ccurate	□N/A □ N/O									
Food Identification	59		N/A Sewage and waste water pro	perly disposed	-						
44 IN IN OUT Food properly labeled; original	container 60		N/A Toilet facilities: properly const	tructed, supplied, cleaned							
Prevention of Food Contamination	61		N/A Garbage/refuse properly dispo	osed; facilities maintained							
45 IN IN OUT Insects, rodents, and animals no openings protected	ot present/outer 62	□ IN □ OUT	Physical facilities installed, m outdoor dining areas	aintained, and clean; dogs	in						
46 ☐ IN ☐ OUT Contamination prevented during storage & display	food preparation,	□N/A □ N/O	outdoor diffing droad								
47 IN OUT IN/A Personal cleanliness	63	□ IN □ OUT	Adequate ventilation and light	Adequate ventilation and lighting; designated areas used							
48 IN OUT IN/A N/O Wiping cloths: properly used a	nd stored 64	□ IN □ OUT □	N/A Existing Equipment and Faciliti	les ·							
49   IN I OUT IN/A I N/O   Washing fruits and vegetables			Administrative								
Proper Use of Utensils  50 □ IN □ OUT □N/A □ N/O In-use utensils: properly stored	65		N/A 901:3-4 OAC		2.20(2)						
Litanelle equipment and linene:	properly stored, dried.	·	·								
handled	66		N/A 3701-21 OAC	•							
52 □ IN □ OUT □N/A Single-use/single-service articles: properly stored, used  53 □ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use											
	rvations and Corre	ctive Action	18								
Mark "X" in appropriate box fo	r COS and R: <b>COS</b> ≓corrected o	n-site during inspe	ection R=repeat violation								
nominal Seas Section Thomas Level Comment				cos	 						
The Colon	U Edhy	Cleave	(, contince	17.5							
Wee p	up with	Clean	ing								
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		******	W-1804								
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Parrow in Okasus											
Person in Charge 19 Edu 5											
Sanitarian		Licensor:	8000								
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page \_\_\_\_\_ of/\_

Name of Facility