## State of Ohio

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

N	ame of facility					Liana Numb						
"	ame of facility M.A. CAASIA TO L≥	(VOI ~ 1000	Check o			License Number		Date				
1	<u>Wハンバルトとハ</u> ddress	OSPOROTION		616				3-2-23				
^'		IN MAIN	City/Sta	ity/State/Zip Code								
11	cense holder	WIFT DE NOC	Inenecti	on Time	1,10	2104 L	$\frac{1}{1}$	D 06-				
-"		h and Polation	mspecii	J Z	Tra	vel Time	Ca	tegory/Descriptive				
F.	ma of Ingrestion (sheet		<u>u</u>	<i>)</i> )				(1)				
	'pe of Inspection (ched Standard	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	ew □ Follow	up	Follow up date (if require	d)	Water sample date/result (if required)				
	Foodborne 🗆 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					(					
EOODPOPNE III NESS DISK FACTORS AND DUBLIS VIEW												
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)								
1	□ÍÑ □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	d 2		DUT	Proper date marking and disposition						
2	□ IN □ OUT □ N/A	Certified Food Protection Manager	2			Time as a public health control procedure 9						
-43		Employee Health	25-55 25-55	T DN/A D N	1/0	Time as a public health control: procedures & records						
3	□ IN □ OUT □ N/A	Management, food employees and conditional employees knowledge, responsibilities and reporting		25 □,IN □ OUT		Consumer Advisory						
4	.□IN □OUT □ N/A	Proper use of restriction and exclusion	2	DN/A		Consumer advisory provided for raw or undercooked foods						
5	│ □ în □ out □ n/a	Procedures for responding to vomiting and diarrheal even	ts .			Highly Susceptible Po	pula	fions				
6	□ IN □ OUT □ N/O	Good Hygienic Practices  Proper eating, tasting, drinking, or tobacco use	26	JUN DO	DUT	Pasteurized foods used; prohibited foods not offered						
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth			Him	Chemical						
10.51	Pi	eventing Contamination by Hands			UT							
8	ĎIN □ OUT □ N/O	Hands clean and properly washed	2	<sup>7</sup> □N/A		Food additives: approved	and	properly used				
9	I IN □ OUT □ N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	28 DIN DOUT		Toxic substances properly identified, stored, used						
				Tribale Cold Silver Dispersion Cold Silver Acceptable Services	Co	onformance with Approve	d Pr	ocedures				
10	□IN □OUT □ N/A	□ N/A   Adequate handwashing facilities supplied & accessible  Approved Source:		29 NA OUT Compliance with Reduced Oxygen Passpecialized processes, and HACCP								
11	ĎIN □ OUT	Food obtained from approved source		ПИПО	UT							
12	□ IN □ OUT □N/A □'Ñ/O	Food received at proper temperature	30	DN/A DN	1/0	Special Requirements: Fresh		Juice Production				
13	□IN/A □ IN/O	Food in good condition, safe, and unadulterated	3·			Special Requirements: He	eatment Dispensing Freezers					
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cu	Processing					
	1,000	Protection from Contamination	33	ПІМ ПО		Special Requirements: Bu	IL 14/-	ator Machine Crit:-				
15	□ IN □ OUT □N/A □ N/O	Food separated and protected						1				
16	□ IN □ OUT □ N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	□IN □O □N/A □ N		Special Requirements: Ac Criteria	arrec	1 White Rice Preparation				
17	ÓIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		UT	Critical Control Point Inspection						
3.00		ature Controlled for Safety Food (TCS food)	36		UT	Process Review						
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			UT		<u>-</u>	100				
19	□ N/A □ N/O	Proper reheating procedures for hot holding		37 DN/A Variance								
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors								
21	☑ IN ☐ OUT ☐N/A ☐ N/O	Proper hot holding temperatures	fc	that are identified as the most significant contributing factors to foodborne illness.								
22	☑IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

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Nan	ne of	Facility	УΥ	1/1/62	W COUPOIDAICA			Type of Inspection Date	In the	3			
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													
					d and Water			Utensils, Equipment and Vending Food and nonfood-contact surfaces cle	eanable pr	onerly			
38						54	☐ IN ☐ OUT	designed, constructed, and used		орспу			
39   IN I OUT IN/A   Water and ice from approved source						55		N/A Warewashing facilities: installed, mainta	ilned, used:	; test			
40	úі	N 🗆 OUT 🗆 N/A		Proper	cooling methods used; adequate equipment erature control	56	∏ IN □ OUT	Nonfood-contact surfaces clean  Physical Facilities					
41	- 🗆 1	- ☐ IN ☐ OUT ☐ N/A ☐ N/O Plant fo			od properly cooked for hot holding	57.	OUT E	IN/A Hot and cold water available; adequat	e pressure	gytti hidi tethitariyitar			
42	42		Approved thawing methods used			, ⊠ IN □OUT	Plumbing installed; proper backflow d	evices					
43 □ IN □ OUT □N/A		2	Thermometers provided and accurate			□N/A □ N/O							
				Food Id	entification	59		IN/A Sewage and waste water properly dispos	sed				
44-		N 🗆 OUT		Food pr	operly labeled; original container	60	□ IN □ OUT □	N/A Toilet facilities: properly constructed, sup	plied, clean	ed			
			Preven	tion of F	ood Contamination	61.	-□IN □ OUT □	N/A Garbage/refuse properly disposed; facilitie	es maintaine	ed			
45	OUT OUT			Insects, rodents, and animals not present/outer openings protected			IN OUT	Physical facilities installed, maintained, a outdoor dining areas	nd clean; do	ogs in			
46		N 🗆 OUT		Contamination prevented during food preparation, storage & display			OUT OUT	Adequate ventilation and lighting; design	ated areas	usod			
47		N	II N/O		al cleanliness cloths: properly used and stored				neu aleas				
49	<del></del>	N OUT ON/A I			g fruits and vegetables	64	DIN DOUTE						
			F		se of Utensils			Administrative					
50	, 🗆 I	N 🗆 OUT 🗆 N/A I	□ N/O	In-use ι	itensils: properly stored	65		]N/A 901:3-4 OAC					
51	, <b></b>	N 🗆 OUT 🗆 N/A		Utensils handled	, equipment and linens: properly stored, dried,	66		]N/A   3701-21 OAC					
52	ДI	N 🗆 OUT 🗖 N/A			se/single-service articles: properly stored, used		I						
53	ا کے	N □ OUT □N/A I	□ N/O	Slash-re	esistant, cloth, and latex glove use								
Item	ı No	Code Section	Priori	Mark ">	Observations and C "in appropriate box for COS and R. COS=corre Comment				cos	R			
					=00 115 (CC)	17	A) -1	INSTRUCTION					
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Person in Charge Date3-J. J.													
San	Sanitarian Licensor:												

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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