State of Ohio

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

Na /	me of f	acility	.1 ~		Check				License Number		Date		
LONGALIE COIRIS SOSTRAICE						₹FSO □ RFE			1072 ((01/4/25)		
Address							ty/State/Zip Code						
1524 UG W 10							(overnulle, O16 (1533)						
License holder Inspe							Time	Tra	vel Time	Cai	tegory/Descriptive		
CORRELACIONE COURT, Selvo 1									16		1655		
Type of Inspection (check all that apply))	<u></u>	Follow up date (if required	1)	Water sample date/result		
□ Critical Control Point (FSO) □ Process Review (RFE) □ Variance R							☐ Follow u	ıp	, , , , , , , , , , , , , , , , , , ,	,	(if required)		
	Foodbo	rne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
	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							
	1			Supervision			Tim	e/Ten	•		Food (TCS food)		
1	Þίψ	OUT	□ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	DIN DOI	UT ′O	Proper date marking and	disp	osition		
2	□IN	OUT	□ N/A	Certified Food Protection Manager Employee Health	F10.74	24			Time as a public health cor	ntrol:	procedures & records		
	10000		44 25 (N. 14)	Management, food employees and conditional employee					Consumer Advis	orv			
3	□IN	DOUT	□ N/A	knowledge, responsibilities and reporting		25	□IN □OI	UT		200 107-00-1	for raw or undercooked foods		
4	DIN	OUT		Proper use of restriction and exclusion		-0	□N/A	2000					
5	□IN	□ OUT	LI N/A	Procedures for responding to vomiting and diarrheal ever	าเธ			Fy5g≛ IT	Highly Susceptible Po	pula	tions		
6	ΔIN		□ N/O	Proper eating, tasting, drinking, or tobacco use		26	DN/A	0 1	Pasteurized foods used; p	prohi	bited foods not offered		
7		OUT	CALL PROPERTY AND PARTY OF THE PARTY.	No discharge from eyes, nose, and mouth	20102200				Chemical				
8	□IN	□ OUT	D N/O	eventing Contamination by Hands Hands clean and properly washed		27	□IN □ OU □N/A	UT	Food additives: approved	and	properly used		
9		OUT		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	⊠1N □ OU □N/A	UT	Toxic substances properly	iden	tified, stored, used		
		LINO		alternate metrod properly followed				C	onformance with Approve	d P	ocedures .		
10	ΊΠΝ	□ OUT	□ N/A		Della	29	DIN DO	JT	Compliance with Reduced	I Oxy	/gen Packaging, other		
1 1	□IN	□OUT	i din	Approved Source Food obtained from approved source	g ski	<u> </u>	DN/A	IT	specialized processes, an	10 H/	ACCP plan		
	DIN.	DOUT				30			Special Requirements: Fre	₃sh J	uice Production		
12	-492	□N/O		Food received at proper temperature		31			Special Requirements: He	at Tr	eatment Dispensing Freezers		
13				Food in good condition, safe, and unadulterated			DN/A DN/		<u>'</u>				
14	□IN □N/A	N/O		Required records available: shellstock tags, parasite destruction	7/14/5/X	32	☑N/A □ N/	0	Special Requirements: Cu	stom	Processing		
	ПΙΝ	□out	7. 3 7. 1 [.]	Protection from Contamination		33	DIN DOL		Special Requirements: But	lk Wa	ater Machine Criteria		
15	[™] □N/A	□N/O	•	Food separated and protected			□IN □OL	IT	Special Requirements: Aci	idific	d White Rise Propagation		
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/	O	Special Requirements: Aci Criteria	ame	u vvnite Rice Preparation		
17		□OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □Ñ/A	JT	Critical Control Point Inspe	ection	1		
	THE PROPERTY OF THE PARTY OF TH	A STATE OF THE PERSON AND	The state of the s	rature Controlled for Safety Food (TCS food)		36	DIN DOL	JT	Process Review				
18	│ □IN │ □N/A	OUT		Proper cooking time and temperatures		·	□N/A				1 10		
19		OUT		Proper reheating procedures for hot holding		37	□IN □ OU □N/A	ا ل	Variance		, A,		
20		OUT		Proper cooling time and temperatures					ood preparation practices		d employee behaviors		
21		OUT		Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	N N	TUO 🗆	□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Authority: Chapters 3717 and										
Name of Facility Type of Inspection Date Grand Color Colo										
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										
Safe Food and Water	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly									
38 ☑ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 DIN DOUT designed, constructed, and used									
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature, Control	55 GIN GOUT GN/A Warewashing facilities: installed, maintained, used; test strips									
Proper cooling methods used, adequate equipment	56 I N OUT Nonfood-contact surfaces clean									
40 IN OUT ONA ONO for temperature control	Physical Facilities									
41 II N OUT NA NO Plant food properly cooked for hot holding	57 □-IN □ OUT □N/A Hot and cold water available; adequate pressure									
42 □J-IN □ OUT □N/A □ N/O Approved thawing methods used	58									
43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate										
Food Identification	59 TIN OUT N/A Sewage and waste water properly disposed									
44 🗹 ÎN 🗆 OUT Food properly labeled; original container	60 TIN OUT N/A Tollet facilities: properly constructed, supplied, cleaned									
Prevention of Food Contamination	61									
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 G-IN GOUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas									
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display										
47 IN OUT IN/A Personal cleanliness	63 🖸 IN 🗋 OUT Adequate ventilation and lighting; designated areas used									
48 □-IN □ OUT □N/A □ N/O Wiping cloths: properly used and stored 49 □ IN □ OUT □N/A □ N/O Washing fruits and vegetables	64 IN OUT N/A Existing Equipment and Facilities									
49 □ N □ OUT □N/A □ N/O Washing fruits and vegetables Proper Use of Utensils	Administrative									
50 ☐ÎN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored	65 IN OUT N/A 901:3-4 OAC									
51 ☐¬IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled	66 D IN D OUT DN/A 3701-21 OAC									
52 JIN OUT IN/A Single-use/single-service articles: properly stored, used										
53 JIN OUT IN/A IN/O Slash-resistant, cloth, and latex glove use										
Observations and G Mark "X" in appropriate box for COS and R. COS=corr										
Item No. Code Section Priority Level Comment	cos R									
SOLS ONLY	0 1 1 10 10 10 10 10 10 10 10 10 10 10 1									
<u> </u>										
/ /										
Person in Charge Date: 6-14-23										
Environmental Health Specialist/										
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 7 of 7										

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)