State of Ohio

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

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Ac	Idress SO/	main street	City/State/Zip Code AP WCStOA GIL 45364										
License holder Ins			Inspecti	on Time	Tra	vel Time	Category/Descript	tíve					
1 3700 8/8/ L			1	pcz		50		: *					
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance F☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				ew □ Follow	up	Follow up date (if required	Water sample ((if required)	date/result					
M	FOODBORNE JLLNESS 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	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2		1/0	Proper date marking and disposition							
2	□IN □ OUT □ N/A	□ N/A Certified Food Protection Manager			DUT I/O	Time as a public health control: procedures & records							
3	OIN DOUT DN/A	Management, food employees and conditional employee	98;		B.	Consumer/Advisor	ery						
		knowledge, responsibilities and reporting	2	5 DÍN D C	DUT	Consumer advisory provided for raw or undercooked food							
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts	Пих		Highly Susceptible Ro	oulations						
		Good Hygienic Practices		□ји □ с	DUT	Pasteurized foods used;		offered					
7	☑ÎN □ OUT □ N/O		20	3 ₫N/A	£ \$13.7 (3.6)	 Chemical							
	The same and the same of the s	reventing Contamination by Hands)UT								
8	□IN □OUT □ N/O	Hands clean and properly washed	2	7 DN/A		Food additives: approved	and properly used						
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro	ved 2	8 DIN DC	DUT	Toxic substances properly	identified, stored, use	∍d					
					c	onformance with Approve	d Procedurés 🎉 🥡						
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	9 DIN DO	UT	Compliance with Reduced specialized processes, ar	Oxygen Packaging, od HACCP plan	other					
11	DIN DOUT	Food obtained from approved source	3	O DIN DO			•						
12	□IN □OUT □N/A □N/O	Food received at proper temperature		LIN/A LIN		Special Requirements: Fresh Juice Production							
13	DIN DOUT	Food in good condition, safe, and unadulterated	3			Special Requirements: Heat Treatment Dispensing		sing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3	ON/A ON		Special Requirements: Cu	stom Processing						
15	□IN □OUT	Protection from Contamination Food separated and protected	3	3		Special Requirements: Bul	k Water Machine Crit	teria					
16	□N/A □N/O □N □ OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3			Special Requirements: Aci Criteria	dified White Rice Pre	paration					
17		Proper disposition of returned, previously served, reconditioned, and unsafe food	3	DIN DO	UT	Critical Control Point Inspe	ction						
v	Time/Tempe	rature Controlled for Safety Food (TCS food).	36	пім по	υT	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			DUT								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	3	Variance									
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	f										
22	. □ OUT □ N/A	Proper cold holding temperatures											

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Nan	ne of Facility	y BIMS STORE		Type of Inspection Standard	Date								
		4 51 T 3 O C		2.) est (C) (()	1-16116								
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													
IVI		Safe Food and Water	N=In compliance OU1	-not in compliance N/O=not observed. Utensils, Equipment and Ven		Э							
38	□-IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54 🗖 AN 🗆 OUT	The second secon	surfaces cleanable, proper	rly							
39	D ☑ÍN ☐OUT ☐N/A Water and ice from approved source		55 Ø IN 🗆 OUT [TN/A Warewashing facilities: inst	alled, maintained, used; test								
of the last	Foo	od Temperature Control		strips	1								
40	☑ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56 ☐'IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities 57 ☐ IN ☐ OUT ☐ N/A Hot and cold water available; adequate pressure										
41	☑ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding											
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used											
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O										
		Food Identification	59 1 N D OUT [□N/A Sewage and waste water pro	operly disposed								
44	□-IN □ OUT	Food properly labeled; original container	60 D'IN DOUT [□N/A Toilet facilities: properly cons	structed, supplied, cleaned								
	Prevent	tion of Food Contamination	61 🖾 ÎN 🗖 OUT 🛭	□N/A Garbage/refuse properly disp	osed; facilities maintained								
45	☑ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	Physical facilities installed, no outdoor dining areas	naintained, and clean; dogs ir	in							
46	□/IN □ OUT	Contamination prevented during food preparation, storage & display		Adamatana									
47	□ IN □ OUT □ N/A □ Personal cleanliness □ IN □ OUT □ N/A □ N/O Wiping cloths: properly used and stored			Adequate ventilation and ligh		1 - 3							
49		Wiping cloths: properly used and stored Washing fruits and vegetables	64 □,JN □ OUT [lies	manu lui							
	Zi wasan ayan kata kata kata kata kata kata kata ka	roper Use of Utensils		Administrative									
50		In-use utensils: properly stored	65 7 IN 1 OUT [□N/A 901:3-4 OAC									
51	□/IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN 🗆 OUT 🛭	JN/A 3701-21 OAC									
52	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53		Slash-resistant, cloth, and latex glove use			CONTRACTOR OF STATE AND ADDRESS OF THE STATE ADDRESS OF THE STATE AND A								
		Observations and C Mark "X" in appropriate box for COS and R. COS=corr											
Iten	No. Code Section Priorit	ty Level Comment		.0		R							
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Par	son in Charge	The think the state of the stat		Date									
. 613	Person in Charge Date: 5-23-23												
Env	Environmental Health Specialist Licensor:												
PRIORITY LEVEL O ORITION NO NON ORITION													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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