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

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Na	me of facility	11.	Check or		Lice	ense Number		Date 4/20/23			
	KFL	1 4	□ FSC	RFE		290					
Ad	Idress		City/Stat	4.5							
	$(\sigma'/0)$ (8)	sagner arenve	( o r	GREENUITE ON USSS							
Lic	ense holder	10 /5/1	Inspection	on Time	Travel Tin	ne	Cŧ	ntegory/Descriptive			
	COLDPACIN	10 201, MC	(	> ( )		165		0115			
Tv	pe of Inspection (chec	ck all that apply)	<u>. c</u>		Follo	w up date (if requir	red)	Water sample date/result			
9	Standard 🖅 Ćritical (	Control Point (FSO) 🗆 Process Review (RFE) 🗅 Varia	ance Revie	w 🗆 Follow up	o   ' ' ' ' '	a up date (ii requi	icaj	(if required)			
	Foodborne   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											
-191	an acoignated compile		teni. IIV-iii								
MATE S		Compliance Status	100.000 SSS	Compliance Status							
1,33,2	Strategic Control of the Control of	Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	ØN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 23			Proper date marking and disposition					
2	□IN □OUT □ N/A	Certified Food Protection Manager  Employee Health	24	IN OU	Lime as a nublic health control: propodures 2 reserves						
3	DÍN DOUT NA	Management, food employees and conditional employee	es;			Çonsumer Adv	/Isory				
		knowledge, responsibilities and reporting	25		T Cons	Consumer advisory provided for raw or under					
5	☐IN □OUT □ N/A □IN □OUT □ N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	nts	□N/A	Toward Name of Street	Highly Susceptible Populations					
		Good Hygienic Practices	332.00	Г□ и □ ои	T						
6	ÓIN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A	Past	eurized foods used	i; pror	hibited foods not offered			
7	.☑ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	1941			Chemical	i .				
	P. C.	reventing Contamination by Hands	Party C	DIN DOU	т						
8	□IN □ OUT □ N/O	Hands clean and properly washed	27	ÍÍN/A	F000	d additives: approve	ed and	d properly used			
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	LOVIC SUbstances properly identified etorad used						
			12 nd 12 nd 800 0			nance with Appro	ved F	Procedures			
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	IIN □OU ⊠ÑA		ygen Packaging, other IÃCCP plan					
11	□IN □ OUT	Approved Source Food obtained from approved source		ПІМ ПОП	т						
	□ IN □ OUT	Food received at proper temperature	30	DN/A DN/C		cial Requirements: F	Fresh	Juice Production			
12	□N/A □ N/O □ IN □ OUT	Food in good condition, safe, and unadulterated	31	□ IN □ OU □N/A □ N/O		Special Requirements: Heat Treatment Dispensing Free:					
	DIN DOUT	Required records available: shellstock tags, parasite		ПІМ ПОИ	т						
14	⊠N/A □ N/O	destruction	32	.⊡N/A □ N/C	Snor	cial Requirements: (	Justor	n Processing			
	DIN FIGURE	Protection from Contamination	33			cial Requirements: F	Bulk ₩	/ater Machine Criteria			
15	□N/A □ N/O	Food separated and protected									
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34				-ciairie	ed White Rice Preparation			
17	-⊡¹N □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU □N/A	T Critic	cal Control Point Ins	spectic	n			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□IN □ OU	т _			The state of the s			
18	□ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A		ess Review					
19	□ÍN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ OU' □N/A	T Varia	ance					
20	ÓIN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21	□N/A □ N/O	Proper hot holding temperatures	fc	foodborne illness.  Public health interventions are control measures to prevent foodborne							
22	□ÍN □ OUT □N/A	Proper cold holding temperatures		illness or injury.							

## **State of Ohio**

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Name of Facility		KKC :	#4					SHAY	Mard CP	4/20	123					
There's R																
	GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.															
Ma	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															
	lan -		Safe Food	per anticulation of the				Jew eout	manulmannihin dan managan p	s, Equipment and Vend d and nonfood-contact s		ole, pro	perly			
38		OUT DN/A D N			used where requi		54	FIN DOUT	desi	gned, constructed, and u	ısed					
39	☑ IN ☐ OUT ☐ N/A Water and ice from approved source  Food Temperature Control				e	5	TUO 🗆 NI 🗎 OUT [	JN/A Wai strip	rewashing facilities: insta os	lled, maintained,	, used;	test				
40	Q IN CI	OUT 🗆 N/A 🗀 N/		cooling methods used; adequate equipment erature control				B IN I OUT	Nor	Nonfood-contact surfaces clean  Physical Facilities						
41	41 TiN OUT N/A N/O Plant for				ly cooked for hot h	nolding	5	7 ☐ÎN □ OUT [	⊒N/A Hot	and cold water available	e; adequate pre	ssure				
42	D IN D	OUT	O Approve	roved thawing methods used				B IN OUT	Plur	mbing installed; proper I	packflow device	s				
43	43 IN OUT N/A The			nometers provided and accurate				□N/A □ N/O								
	Food Id			lentification			59	ПТПО П ИП П	□N/A Sew	vage and waste water pro	water properly disposed					
44	-ein o	OUT	Food pro	roperly labeled; original container				TUO IN II OUT [	IN/A Toile	I/A Toilet facilities: properly constructed, supplied, cleaned						
		Prev	Heliotalishkolerishmidet	of Food Contamination				TUO II NI	□N/A Gari	bage/refuse properly dispo	osed; facilities ma	aintaine	d			
45	45 PLIN LI OUT oper			ts, rodents, and animals not present/outer ngs protected amination prevented during food preparation,						Physical facilities installed, maintained, and clear outdoor dining areas						
46	Z IN D	OUT IN/A	storage &	e & display				3 TÎN 🗆 OUT	Ade	quate ventilation and light	ting; designated a	areas u	sed			
48	<del>/                                    </del>	OUT IN/A IN/A		al cleanliness cloths: properly used and stored				4 🗆 IN 🗆 OUT I	es							
49		OUT 🗆 N/A 🗆 N/	O Washing	fruits an	d vegetables					ting Equipment and Faciliti  Administrative						
			Proper Us		zacanosmas jatinnesja pasteridagos)				TINI/A 004							
50	□ IN □	OUT			roperly stored	arty stored dried	6:	5 D IN D OUT I	1N/A 901	:3-4 OAC						
51	nandied					60	J TUO UN I	□N/A 370	1-21 OAC							
52 53		OUT   N/A  OUT   N/A  N/			service articles: pro oth, and latex glove	· · · · · · · · · · · · · · · · · · ·										
33	<b>,</b> П П П		O   Siasti-te	sistant, G		tions and C	orr	ective Actio	ons -							
Iton	n No. Co	ode Section	Mark "X ority Level	in appro	priate box for CO	S and R: <b>COS</b> =con				repeat violation						
11011	1110.	ode Gection 111	Only Level	/ C	71101	CICAC	· /	(0)	-4/~	COO(1)	(117)	cos	R			
				$\subseteq$	1 1 2	MIC			-+/)	DROCTIVE	2//					
ļ		*						100								
				COL	1400111	YOLDO -	13	ING INSI	110 <b>6</b> ).	1 :000	N 75					
CENICAL CONTROL									K O	THIC OF I	(Dh.					
Vacular Parcipant Thank										1//						
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					21.											
Person in Charge 9-26-2023											1	-				
Sanitarian Licensor:										None						

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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