State of Ohio

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

·		MANAGEMENT OF THE STATE OF THE				I I ! N I							
Name of facility (COS) OUT (O) ACT (CS)			Check one ☐ FSO ☐ RFE		License Number		Date (2) (2)						
						CX 2 X7							
Ad	dress (1086019 lightsold d	City/State/Zip Code / Code Code Code Code Code Code Code Code										
License holder			Inspection Time		Trav	vel Time	Ca	tegory/Descriptive					
[YOUND (CON)			£ 11.	50				(.4)					
Type of Inspection (check all that apply) ☐ Śtandard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variar ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation				ew □ Follow		Follow up date (if required	d)	Water sample date/result (if required)					
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													
Style (Supervision	Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)										
1	ДÍN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd 2	3 DN/A D	DUT	Proper date marking and disposition							
2	□IN □-OUT □ N/A	Certified Food Protection Manager		4 DIN D.C		Time as a public health control: procedures & records							
		Employee Health			N/O Consumer Advisory								
3	□ÎN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting		- IDIN D	DIN DOUT								
4	□IN □OUT □ N/A	Proper use of restriction and exclusion	2!	o □Ņ/A				for raw or undercooked foods					
5	□IN □OUT □ N/A		nts	law a		Highly Susceptible Po	pul	ations					
6	ÍIN □OUT □N/O	Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use	20	□IN □ 0 3 □N/A	101	Pasteurized foods used;	pro	nibited foods not offered					
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth				Chemical							
	20 Control of the last of the	reventing Contamination by Hands	2		DUT	Food additives: approved	l an	d nronerly used					
8	DIM DONT DIN/O	Hands clean and properly washed		′ □N/A		1 ood dadiiivoo, approved	4 GII	a property used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved 2	8 DIN DO	-1516 P. 1516	Toxic substances properly identified, stored, used							
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible				Compliance with Reduce		and the second s					
		Approved Source	2	9 🔲 N/A		specialized processes, a							
11	DIN DOUT	Food obtained from approved source	з			Special Requirements: Fresh Juice Production							
12	□IN □OUT □N/A □N/O	Food received at proper temperature											
13	□IN □OUT	Food in good condition, safe, and unadulterated]	31 N/O Special Requirements: Heat Treatment Dispensing Fre				reatment Dispensing Freezers					
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	3			Special Requirements: Cu	ustor	n Processing					
		Protection from Contamination		3 DIN DC		Special Requirements: Bu	ılk M	/ater Machine Criteria					
15	□N □OUT □N/A □N/O	Food separated and protected		UNA UN				(A)					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3		0UT 1/O	Special Requirements: Ac Criteria	cidifie	ed White Rice Preparation					
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 DIN DC	DUT	Critical Control Point Inspection		n					
		rature Controlled for Safety Food (TCS food)	36		DUT	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		DIN/A	NIT	Treeses Neview							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding] 3	37 DIN DOUT Variance									
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	DIN DOUT	Proper hot holding temperatures	f	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.									
22	□IN □ OUT □N/A	Proper cold holding temperatures											

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Nan	ne of Facility	Shorter acres		Type of Inspection Date	2:					
			According to the second			ackerer v				
A. A. C. S. F	Cood Potell Practi	GOOD RETAIL	Characteristics of the Control of th							
Ma		ces are preventative measures to control the introc status (IN, OUT, N/O, N/A) for each numbered item: IN			annlic	ahla				
		Safe Food and Water		Utensils, Equipment and Vending	applica	able				
38	D'IN OUT ON/A ON/O	Pasteurized eggs used where required	54 🖾 ÎN 🗆 OUT	Food and nonfood-contact surfaces cleana designed, constructed, and used	ble, pro	operly				
39	□/IN □OUT □N/A	Water and ice from approved source	550 5 007 5	Warawashing facilities, installed maintained	used:	· feet				
	Fo	od Temperature Control	55 D'ÎN DOUT D	strips	, abou,	1001				
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						
41		Plant food properly cooked for hot holding	57 (IN (OUT (essure	70 3 6 10 10 10 10 10 10 10 10 10 10 10 10 10				
42		Approved thawing methods used	58 1 IN 1 OUT	Plumbing installed; proper backflow device						
43	.□ IN □ OUT □N/A	Thermometers provided and accurate		Transing installed, proper backliow device	18					
-10		Food Identification	59 IN OUT	IN/A Sewage and waste water properly disposed						
44	□ JN □ OUT		60 EN OUT C							
44		Food properly labeled; original container	61 IN OUT C							
		tion of Food Contamination Insects, rodents, and animals not present/outer								
45	Ŭ IN □ OUT	openings protected		Physical facilities installed, maintained, and cl outdoor dining areas	ean; do	gs in				
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display								
47	☑ IN □ OUT □N/A	Personal cleanliness	63 🗆 IN 🗆 OUT	Adequate ventilation and lighting; designated	areas u	used				
48		Wiping cloths: properly used and stored	64 IN OUT	IN/A Existing Equipment and Facilities						
49	☑ IN ☐ OUT ☐N/A ☐ N/O	Washing fruits and vegetables roper Use of Utensils		Administrative	verille.	AWANET				
50		In-use utensils: properly stored	65 DIN DOUT D	IN/A 901:3-4 OAC						
51		Utensils, equipment and linens: properly stored, dried,		N/4 070/ 010/						
52		handled Single-use/single-service articles: properly stored, used	66 II'IN II OUT I	IN/A 3701-21 OAC						
53		Slash-resistant, cloth, and latex glove use								
		Observations and Co	orrective Actio	ns						
	Na Loada Garda a Loada	Mark "X" in appropriate box for COS and R: COS=corre	ected on-site during insp	ection R=repeat violation		4				
iten	No. Code Section Priori	ty Level Comment	7175	1000	cos	R				
		- 15/1/1/4/(1(t))	(1) (V) -	THY60+1+						
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			(/			1=				
		sugar CCC NS	SC 1550	-60						
Perc	son in Charge			Date:	<u> </u>	1 4				
Date: 6-1-23										
Environmental Health Specialist Licensor:										
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of										

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