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

Name of facility						License Number		Date / / / / / / / / / / / / / / / / / / /					
Specialized 1) <u>□</u> .RFE		1219-1/2		4/6//65					
Ac	Idress		City/Stat	ity/State/Zip Code									
	1350	Swellzer street	Cal	Caronalure OH USSS/									
Lic	cense holder		Inspection	on Time	Tro	avel Time Ca		1.7. J.					
DREAL TOROS				7		iver time		ategory/Descriptive					
					<u>l,</u>	1()-		<u>()) </u>					
	pe of Inspection (chec		·	<u>.</u>		Follow up date (if require	d)	Water sample date/result					
l"	Štandard ☐ Critical Ecodborne ☐ 30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia: □ Complaint □ Pre-licensing □ Consultation	nce Revie	w □ Follow u	ıb -			(if required)					
F	r coabenie El ce Bay	Compaint Differnoonsing Disconsulation			1								
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
M	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered it						bserved N/A=not applicable					
		Compliance Status	960	Compliance Status Time/Temperature Controlled for Safety Food (TCS food).									
<u> </u>		Supervision Person in charge present, demonstrates knowledge, and				□ OUT □ OUT □							
1	ØÎN □OUT □ N/A	performs duties	23	N/A □ N/	Proper date marking and disposition								
2	│ ☑IN □OUT □ N/A	Certified Food Protection Manager Employee Health	24			Time as a public health control: procedures & records							
3	ΔÎIN ΠΟυΤ Π Ν/Α	Management, food employees and conditional employees	s;		Carbon (Line 2007 - Ulion 1004 - William	Consumer Advi:	sory						
4	□ÍN □OUT □ N/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion	25	□IN □ OU □N/A	JT	Consumer advisory provided for raw or undercooked							
5	.DIN DOUT D N/A	Procedures for responding to vomiting and diarrheal even	ts		Highly Susceptible Populations								
		Good Hyglenic Practices	CASCAY CASCAY	D'IN 🗆 Of	UT								
6	□ IN □ OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	26	□N/A	·	Pasteurized foods used;	prol	nibited foods not offered					
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth				Chemical							
	P	reventing Contamination by Hands	27	וסם אנם .	UT	Food additives, approve		d was - d					
8	ON DOUTDN/O	Hands clean and properly washed		□N/A		Food additives: approved	a an	a property used					
9	☐ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	□¹N □ OU □N/A	UT	Toxic substances properly identified, stored, used							
	1			Conformance with Approved Procedures									
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29	□ ÎN □ Oſ	JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	□IN □ OUT	Approved Source Food obtained from approved source	5.110%	DÑ/A		specialized processes, a	na F	IACCP plan					
	□IN □ OUT		30	□ N □ OL □N/A □ N/	0	Special Requirements: Fr	esh	Juice Production					
12	□N/A □ N/O	Food received at proper temperature	31		 JT								
13	1 □ OUT	Food in good condition, safe, and unadulterated	31	□N/A □ N/		Special Requirements: Heat Treatment Dispensing Freeze							
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction	32	□IN □ OL □N/A □ N/		Special Requirements: C	ustor	n Processing					
		Protection from Contamination				0							
15	☐IN □ OUT	Food separated and protected	33	□N/A □ N/		Special Requirements: Bu	JIK V	rater Machine Criteria					
	□N/A □ N/O		34	□ји □ ог			cidifie	ed White Rice Preparation					
16	□N/A □ N/O	Food-contact surfaces: cleaned and sanitized		☑Ń/A □ N/		Criteria	_						
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OL □N/A	JT	Critical Control Point Insp	ectic	n					
	Time/Tempe	rature Controlled for Safety Food (TCS food)		□ IN □ Or	JT	Bracon Berley							
18	☑ IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	□N/A		Process Review							
19	□ IN □ OUT □ N/A □ N/O	Proper reheating procedures for hot holding	37	□ IN □ OL □N/A	JT	Variance							
20	□IN □ OUT □N/A □¹N/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.									
21	☑ IN ☐ OUT □N/A ☐ N/O	Proper hot holding temperatures	th										
22	☑ÍN □ OUT □N/A	Proper cold holding temperatures	III	Public health interventions are control measures to prevent foodborne illness or injury.									

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Nam	e of Facility	2CT X	4 7 905H		Туро	e of Inspection / Date UTC / UTC /	13						
	GOOD RETAIL PRACTICES												
	Good Retail	Practices are		(SACILIAN PERM	and the fame posterior unique printerior production and the second state of the second	micals, and physical objects into foods							
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 Foo	od and Water		י די יי	tensils, Equipment and Vending							
38			urized eggs used where required	54 ☐ IN, ETOUT Food and nonfood-contact surfaces cleanable, designed, constructed, and used									
39			and ice from approved source perature Control	55	A/N D TUO D NI D	Warewashing facilities: installed, maintained, used; test strips							
40	☐ IN ☐ OUT ☐N/A [r cooling methods used; adequate equipment	56	□ IN/□ OUT	OUT Nonfood-contact surfaces clean Physical Facilities							
41	I I IN I OUT IN/A I N/O F		food properly cooked for hot holding	57.									
42 / IN OUT N/A N/O		□ N/O Approv	ved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow device	s	-10					
43 D IN D OUT DN/A		Therm	ometers provided and accurate		□N/A □ N/O								
		Food I	entification 59 . I IN OUT N/A Sewage and waste water			Sewage and waste water properly disposed							
44	44 ,-□ IN □ OUT		properly labeled; original container	60									
			Food Contamination	61	61 UNIOUT UN/A Garbage/refuse properly disposed; facilities mainta								
45	45 🗀 IN 🗆 OUT		s, rodents, and animals not present/outer gs protected	62	OUT OUT OUT	Physical facilities installed, maintained, and cl outdoor dining areas	ean; do	gs in					
	Ó IN □ OUT	Contar storage	mination prevented during food preparation, e & display	63		Adequate ventilation and lighting; designated	aroae II	ueod					
-	17		nal cleanliness g cloths: properly used and stored	64	an-i	Existing Equipment and Facilities	areas u	iseu					
1			ng fruits and vegetables	04									
		Proper U	Jse of Utensils			Administrative							
50	Ú IN □ OUT □N/A [utensils: properly stored	65	IN OUT ON/A	901:3-4 OAC							
51 1 IN OUT ON/A		Utensi handle	ls, equipment and linens: properly stored, dried, d	66	□ IN □ OUT □N/A	3701-21 OAC							
	□ IN □ OUT □N/A		-use/single-service articles: properly stored, used										
53],	.□ IN □ OUT □N/A [⊒ N/O Slash-l	resistant, cloth, and latex glove use					niili sura					
			Observations and C "X" in appropriate box for COS and R: COS=corre	Percenting of the Parcel of th	CONTRACTOR CONTRACTOR SPECIAL SECTION OF THE PROPERTY OF THE SECTION OF THE SECTI	n R=repeat violation							
Item	No. Code Section	Priority Level	101 / 01 Oct 1500 150	10-	er treeze	By Wincien	cos	R					
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		1	KALLEY INROUNTS		Congt.								
	1.72	/		<u> </u>									
01	- 040	N	POSETREA AUSTY	C_{ℓ}	<u>amuo</u>	<u>MEAS (CSIZAM).</u>							
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20	1 100	B A	10000000000000000000000000000000000000	7 .	- <u></u>	H ! (XXI CAZOH)							
			beauty) cheging.			F%.	H						
DT.	与山下	N	CARRICRE HICKN	7	OUTSITE	02/10/2016							
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Person in Charge Date:													
Sanitarian A 4 Licensor:													
1 C 1/1/4/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1/1													
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of													

HEA 5302B Ohio Department of Health (10/19) AGR 1268 Ohio Department of Agriculture (10/19)