State of Ohio

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

			.,											
				one	*	License Number	Date							
Subjuar							5/14/13							
Address City/			City/St	City/State/Zip Code										
/	315 Was	un Aur	Corp	Orpone 16 OH 4533/										
Lic	cense holder		Inspec	spection Time Travel Time Category/Descriptive										
C	hours of	ABM LL (S	0		10	$\mathcal{C} \rightarrow \mathcal{C}$							
Ty	pe of Inspection (chec	k all that apply)	<u> </u>	10.		Follow up date (if required)	Water sample date/result							
4"		Control Point (FSO)	ince Rev	iew 🗆 Follow	up		(if required)							
	Foodborne LI 30 Day	□ Complaint □ Pre-licensing □ Consultation												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
М	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered i	N=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 (lood)										
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23		Proper date marking and di	sposition							
2	☑ÎN □OUT □N/A	Certified Food Protection Manager		ПІМ ПО										
		Employee Health		24 □N/A □ N/O Time as a public health control: procedures & records										
3	ZIN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;			% Gonsumer Advisory.								
4	JIN DOUT DN/A			25 DIN DO	OUT	Consumer advisory provide	d for raw or undercooked foods							
5	,⊒IN □ OUT □ N/A					Highly Susceptible Popu	liations 100 to							
		Good Hygienic Practices	le de	INO 26	DUT	Pasteurized foods used; pro	phibited foods not offered							
7	-DIN DOUT DN/O			eo jenya] Chemical								
		eventing Contamination by Hands	100/97	_)UT									
8	-DIN DOUT DN/O	Hands clean and properly washed		27N/A		Food additives: approved a	nd properly used							
9		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	20	28 DIN DO	DUT	Toxic substances properly id	lantified stared used							
	OUT		ved	²⁰ DN/A	Make in a second	Toxic audatances property to	entinea, storea, asea							
	FIRE FIGURE FIAMA				MANAGEMENT OF	onformance with Approved								
10		☐IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible Approved Source		29 DIN DO	DUT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan								
11	□IN □OUT			TIN TIOUT										
12	DIN DOUT	Food received at proper temperature		30		Special Requirements: Fresh Juice Production								
13	□N/A □.N/O	Food in good condition, safe, and unadulterated		31 DIN DOUT		Special Requirements: Heat Treatment Dispensing Freezers								
14	□IN □OUT	Required records available: shellstock tags, parasite		22 DIN DO		Special Requirements: Cust	om Proceeding							
54	DN/A □N/O	destruction	I SANSTAR	JN/A IN	1/0	Special Requirements: Cust	om Frocessing							
	.□IN □OUT	Protection from Contamination	15. W.	33 IN IO		Special Requirements: Bulk	Water Machine Criteria							
15	□N/A □N/O	Food separated and protected				0 110 1	77 1141 V DI D							
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34 DIN DO		Special Requirements: Acidi Criteria	fied White Rice Preparation							
_	□N/A □N/O	Proper disposition of returned, previously served,		os Din Do	OLIT									
17	_□IN □OUT	reconditioned, and unsafe food		35 □,N/A		Critical Control Point Inspec	tion							
		rature Controlled for Safety Food (TCS food)		36 DIN DO	UT	Process Review								
18	□IN □ OUT □N/A □- N/O	Proper cooking time and temperatures		A/A D										
	DIN DOUT			37 DIN DO	DUT	Variance								
19	□N/A □ N/O	Proper reheating procedures for hot holding												
20	□IN □ OUT	Proper cooling time and temperatures		Disk factors	e are f	and propagation practices	and ampleyee behaviors							
	□N/A,⊡^N/O	. 5		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 links.										
21	,☑IN □ OUT □N/A □ N/O	Proper hot holding temperatures												
22	DIN DOUT DN/A	Proper cold holding temperatures		illness or injury.										

State of Ohio

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

l _	ne of Facility				Type of Inspection Da	ate						
56	sh way			188.1.11	Standard 5	114/13	,					
		COOR DETAIL		OTIOFOUR		NO DESCRIPTION OF THE PROPERTY	Constitutive Service					
	Good Potail Pro	GOOD RETAIL	Dem note-wood	Programme and the second secon	The state of the second		6,0,40					
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											
38	IN OUT DNA ON		54	□ IN ፬-∕ОИТ	Food and nonfood-contact surfa designed, constructed, and used	aces cleanable, prop	perly					
39 ☑ IN ☐ OUT ☐ N/A		Water and ice from approved source			Warewashing facilities, installed	Warowashing facilities, installed, maintained, used to						
er Vint		Food Temperature Control	55	D-IN D OUT D	strips							
40	□ IN □ OUT □N/A □-N/	Proper cooling methods used; adequate equipment for temperature control	56	□IN □•OUT	Nonfood-contact surfaces clear Physical Facilities	n Santana da santana da s						
41	□ IN □ OUT □N/A □, N/O Plant food properly cooked for hot holding		57	,⊠IN □ OUT E	□N/A Hot and cold water available; a	adequate pressure	APPLICATION (
42	□ IN □ OUT □N/A □ N/7	O Approved thawing methods used	thawing methods used 58 JIN DOUT		Plumbing installed; proper back	kflow devices						
43	□-IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O								
		Food Identification	59	ДІИ 🗆 ОИТ 🗆	□N/A Sewage and waste water properly	y disposed						
44	□AN □ OUT	Food properly labeled; original container	60	D'IN DOUT D	□N/A Toilet facilities: properly construct	ted, supplied, cleaned	d					
		ention of Food Contamination	61	D'IN OUT C	□N/A Garbage/refuse properly disposed	d; facilities maintained						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □/OUT	Physical facilities installed, mainta	ained, and clean; dog	ıs in					
	:	openings protected Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining areas	,, 449						
46	D IN DOUT DN/A	storage & display Personal cleanliness	63	□IN □ OUT	Adequate ventilation and lighting;	; designated areas us	 sed					
\vdash			64	D'IN D OUT D	□N/A Existing Equipment and Facilities							
49	□ IN □ OUT □N/A □ N/C	Washing fruits and vegetables	10.44		Administrative		951/05/20					
		Proper Use of Utensils			Aunimstrative		arrichiae is-					
50	□ N/C □ N/A □ N/C	D In-use utensils: properly stored	65	IN I OUT [IN/A 901:3-4 OAC							
51	DIN DOUT DN/A	Utensils, equipment and linens: properly stored, dried, handled	66	□ IN-□ OUT □	□N/A 3701-21 OAC							
52	IN I OUT IN/A	Single-use/single-service articles: properly stored, used										
53	DIN OUT ON/A ON/O	Slash-resistant, cloth, and latex glove use	_									
		Observations and C Mark "X" In appropriate box for COS and R. COS=corre										
Item	No. Code Section Price	ority Level Comment				cos	R					
U.	6,4/4	VC Observed dirty flow.	9116	(wall)	in Kachen Pprep							
		CIV CH			· · · · · · · · · · · · · · · · · · ·							
()	- 6.4 F A	VC Observed wet map	- ĵ ₍	MODS	i#/L							
1. 1	(2)	11/ 0/ 1	,		1 4							
40	2 3.2 (V) A	1 Observed boxes of two	151	on tlour	by sterage rull							
		in 12; (Mon	- 10	············								
		W 0h / / 5										
36	1 14.4 6 1	a possered dirty min	<u>/_ //</u>	WALP 0	Life							
111	214	110 ho 1 1 7. 6		· · · · · · · · · · · · · · · · · · ·	111	7						
46	2004 1 10	C COS Cropa dirily Tun	96	1 for A it	Walkin VOITigera							
Sto H & A) MC Observed to be 1				botton or	EDMO 110571 OUTS:	10 0						
	10) / 1 - 20	of Toute along and	130	2210 for	3 CAM SOLT MANTE							
			-17-6	('; (- + 4 p -	par - par - par - 3 1	# <i>(</i> (
Pers	son in Charge	17			Date:	hannon-acera-						
1111 1111 S/24/23												
Environmental Health Specialist												
Mattex Eggs												
PRI	ORITÝ LEVEL: Ø=	CRITICAL NC= NON-CRITICAL			Page	2 of 2						

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