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

r											
Na	ime of facility			ck one			License Number		Date		
	The 100	coo restaurant	LJ/F3	so dreg 359 L					4/11/23		
Aç	Idress		City/S	ity/State/Zip Code							
L to woman street la					22800D OH 12321						
					n Time	Trav	vel Time Category/Descriptive				
	What A	HONGIA		0	(5		50		CUS		
Ту	pe of inspection (chec	the same of the sa				1	Follow up date (if required	<u> </u>	Water sample date/result		
O	Standard 🗆 Ĉritical (Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	viev	w □ Follow u	ıp		′	(if required)		
Ш	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation									
24		TH INTERVENTIONS	S inc								
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											
		Compliance Status		Compliance Status							
(15.77) 1.17		Supervision	15025 15025	Time/Temperature Controlled for Safety Food (TCS food)							
1	☑ÍŃ □OUT □ N/A	Person in charge present, demonstrates knowledge, ar	nd		C-IN CLOUT						
<u> </u>		performs duties		23	□N/A □ N/		Proper date marking and disposition				
2	│ □IN □OUT □ N/A	Certified Food Protection Manager	M _a rees	24			Time as a public health control: procedures & records				
111	Service Control of the Control of th	Employee Health Management, food employees and conditional employee	100	i de la	LIN/A LIN/		Consumer Advisory				
3	☑IN □OUT □ N/A	knowledge, responsibilities and reporting			□IN □OU	IT			18/20 4 DA		
4	□IN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provid	for raw or undercooked foods			
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	ts				Highly Susceptible Por	oula	itlons		
6	□ IN □ OUT □ N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	No. April	26	IIN IIOU I⊒N/A	JT	Pasteurized foods used; p	oroh'	ibited foods not offered		
7	□ IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical -				
() () ()	Pı	reventing Contamination by Hands				JT					
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	.⊒N/A		Food additives: approved	and	properly used		
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed		28	□IN □ OU	JT	Toxic substances properly i	ntified, stored, used			
Ĭ	□N/A □ N/O			Conformance with Approved Procedures							
10	□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	□IN □OU		Compliance with Reduced Oxygen Packaging, other				
		- Approved Source			□N/A		specialized processes, an				
11	□ IN □ OUT	Food obtained from approved source		30			Special Requirements: Free	sh J	luice Production		
12		Food received at proper temperature									
13	☑1N □ OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/		Special Requirements: Hea	at Tr	Treatment Dispensing Freezers		
14	□ IN □ OUT □N/A □ N/O	Required records available: shellstock tags, parasite destruction		32	□ IN □ OU □,N/A □ N/		Special Requirements: Cus	tor	n Processing		
		Protection from Contamination	770 F 2000	33	□ IN □ OL		Special Requirements: Bull	 اد ۱۸۱	ater Machine Critoria		
15	□N/A □ N/O	Food separated and protected		- 55							
16	□ IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized		34		0	Special Requirements: Acid Criteria		d white Rice Preparation		
17	□IN □ OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□ IN □ OU □ÍN/A	JT	Critical Control Point Insped	ctior	ı .		
	***************************************	rature Controlled for Safety Food (TCS food)	124 : ms 42.7 : m	36		JΤ	Process Review	Ξ.			
18	□1N □ OUT □N/A □ N/O	Proper cooking time and temperatures				JT					
19	□AN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	⊡N/A		Variance				
20	□ IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21	□ IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	□ IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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Nan	ne of	Facility	> (o restaurant			Type	of inspection	12	3	
COORDETAIL BRACTICES												
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 applical												
				Safe Foo	d and Water			Ute	nsils, Equipment and Vending			
38		N □ OUT □N/A			ized eggs used where required	54	□ IN □ OUT		Food and nonfood-contact surfaces cleana designed, constructed, and used	ole, pro	perly	
39		N □OUT □N/A	Administration (Control		and ice from approved source	55	I IN I OUT E	JN/A	Warewashing facilities: installed, maintained strips	, used;	test	
			FO		erature Control	56	IN OUT		Nonfood-contact surfaces clean			
40	Ø	N 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment perature control				Physical Facilities			
41	ום	N □ OUT □N/A	□ N/O	Plant fo	od properly cooked for hot holding	57	©IN □ OUT □	JN/A	Hot and cold water available; adequate pre	essure		
42	42 ,□ IN □ OUT □N/A □ N/O		Approved thawing methods used			I IN □OUT	.	Plumbing installed; proper backflow device	s			
43	Įμ	N □ OUT □N/A		Thermometers provided and accurate			□N/A □ N/O					
				Food Identification			□ IN □ OUT □	JN/A	Sewage and waste water properly disposed			
44	<u>ا تًا،</u>	N 🗆 OUT		Food pr	operly labeled; original container	60	IN OUT C	JN/A	Tollet facilities: properly constructed, supplied	cleane	d	
			Preven		ood Contamination	61		□N/A	Garbage/refuse properly disposed; facilities m	aintaine	d	
45	/ D I	N 🗆 OUT			rodents, and animals not present/outer s protected	62			Physical facilities installed, maintained, and c outdoor dining areas	ean; do	gs in	
46	Δí	N 🗆 OUT			ination prevented during food preparation, & display		□N/A □ N/O		0			
47	۱ 🗋	N 🗆 OUT 🗆 N/A		_	al cleanliness	63	TUO UN II		Adequate ventilation and lighting; designated	areas u	sed	
48	-	N 🗆 OUT 🗆 N/A		Wiping cloths: properly used and stored				⊐N/A	Existing Equipment and Facilities			
49	الاا	N □ OUT □N/A			g fruits and vegetables se of Utensils				Administrative			
50	Ппі	N □ OUT □N/A		ľ	itensils: properly stored	65	□ IN □ OUT-E	∃N/A	901:3-4 OAC			
-		Iltenelle, aquinment and linene; preparly stored, dried				-						
51	□ IN □ OUT □N/A Din □ OUT □N/A Single-use/single-service articles: properly stored, used					66	IN DOUT D	JN/A	3701-21 OAC			
53		N 🗆 OUT 🗆 N/A	□ N/O		esistant, cloth, and latex glove use							
					Observations and C	orre	ective Actio	ons				
lfen	n No.	Code Section	Priori	Mark ")	(' in appropriate box for COS and R: COS=corre Comment	cted	on-site during insp	pection	R≕repeat violation			
Z, (À	11 14	1	17	Conserved sous	N	2QC 11/199		recred on	cos	R	
					DRD UNITY.			-				
					CRITICAL CONF.	<u>/(</u>	L ROIL	1	now englich			
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		<u> </u>										
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Per	son i	Charge	>						Date:			
Person in Charge Date: 1-11-23												
Sanitarian Licensor:												
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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Name of Facility