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

Г	lame of facility		Ob I			I I a										
	0100005	DOZÁ MODSO	Check □ FS	-177		License Number	Date 12/5/22									
A	Address	Main street	City/State/Zip Code BYaDfar Of (1)308													
L	icense holder	MOND COUL	Inspec	tion Time	Trave	el Time	Category/Descriptive									
Т	ype of Inspection (ch	1.1-1112			<u> </u>	.>()	(5)									
5]_Standard □ Critica	I Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Rev	iew □ Follow up) F	ollow up date (if require	water sample date/result (if required)									
١	Mark designated comp	FOODBORNE ILLNESS RISK FACTO	RS AN	D PUBLIC HE	EALT	HINTERVENTION	\$									
		Compliance Status	GIII. 114-1	n: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable												
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)												
1	DIN DOUT DN/	Person in charge present, demonstrates knowledge, ar performs duties	nd	23 D-IN	т ,	Proper date marking and disposition										
2	DIN OUT ON/	A Certified Food Protection Manager Employee Health	2	IN DOUT		Time as a public health co	ontrol: procedures & records									
3	□IN □OUT □ N/A	Management food employees and an alitter of	s;			Consumer Advis	sory									
4	DIN DOUT DIN	Proper use of restriction and exclusion	2	5 DIN DOUT	r (Consumer advisory provided for raw or undercooked for										
5		Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	ts			Highly Susceptible Po	pulations									
6		Proper eating, tasting, drinking, or tobacco use	2	□IN □ OUT 6 □·N/A	′ F	oasteurized foods used;	prohibited foods not offered									
7), r	∐IN □OUT □ N/O	No discharge from eyes, nose, and mouth Preventing Contamination by Hands				. Chemical .										
8	□ÍN □ OUT □ N/C		2	7 DIN DOUT	F	Food additives: approved	and properly used									
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	8 DIN DOUT	- Т	Toxic substances properly identified, stored, used										
40	DIN DOUT N/A				Conf	formance with Approve	d Procedures									
10		Approved Source	. 2	9 DIN DOUT	-	Compliance with Reduced pecialized processes, an	d Oxygen Packaging, other nd HACCP plan									
<u>11</u> 12	□IN □OUT □IN □OUT □N/A □N/O	Food obtained from approved source Food received at proper temperature	3	O DIN DOUT	s	Special Requirements: Fre	esh Juice Production									
13	□IN □OUT	Food in good condition, safe, and unadulterated	3	1 DIN DOUT	s	Special Requirements: Heat Treatment Dispensing										
14	ÚIN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction	32	2 IN OUT OUT OUT	s	special Requirements: Cus	stom Processing									
15	DIN DOUT DNA DN/O	Protection from Contamination Food separated and protected	30	B IN OUT	s	pecial Requirements: Bull	k Water Machine Criteria									
16		Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	S	pecial Requirements: Acid	dified White Rice Preparation									
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT	C	ritical Control Point Inspec	ction									
	The state of the s	rature Controlled for Safety Food (TCS food)	36	DIN DOUT	D.	rocess Review										
18	OIN OUT	Proper cooking time and temperatures		LIN/A												
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	□N/A	Va	ariance										
0.0	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors are	and employee behaviors											
1	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborn illness or injury.												
2	OUT ON/A	Proper cold holding temperatures	P													

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								GOO	DRE	ETAIL	PRA	CTICE	ES		e pro-							100	en de
		od Retail		-									_			•	-	-					
M	ark designate	ed compli		tatus (IN, afe Food		100000000000000000000000000000000000000	I/A) for e	each num	bered	item: IN	l=in co	mpliar	ice OUT:			liance l , Equipn		Machan of the Bar	5.42	N/A=r	not app	licab	ile -
38		J □N/A [SPECIAL STRUCTURE	Pasteuri	14, 54 (000002)00, 00048	RESPECTABLE SAN LAND	d where	required			54	□ IN	⊉ ∕6∪T		Food	and no	nfood-co	ontact s	surface	s clea	anable,	prop	erly
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source								55	Warewashing facilities							es: installed, maintained, used; test							
	i <u>s</u>		Foc	d Tempe	3674.3.41										strips		loof our	Face 6	laan				
40	D'IN □ Or	JT □N/A □] N/O	Proper of for temper				used; adequate	equipi 	ment	56	Le In □ OUT			CONTRACTOR	Nonfood-contact surfaces clean Physical Facilities							
41	Jin 🗆 OU	JT 🗆 N/A 🗀] N/O	Plant foo	food properly cooked for hot holding						57	DIN	□ TUO □	□N/A	Hot and cold water available; adequate pres							re	
42	DYIN 🗆 ON	JT □N/A □] N/O	Approve	ed thawing methods used					58	NEG	□OUT		Plumbing installed; proper backflow device									
43	43 PIN OUT N/A Thermo			Thermon	ometers provided and accurate							□N/A	. N/O										
				Food Ide	lentification						59	19 IN	TUO [□N/A	Sewage and waste water properly disposed								
44	ŬIN □ OU	JΤ		Food pro	roperly labeled; original container						60	Æ) IN	TUO [□N/A	Tollet facilities: properly constructed, supplied, cleaned								
			revent	ion of Fo	ood Contamination					61	.EIN	□ OUT [□N/A	Garb	age/refus	e proper	rly disp	osed; fa	acilities	s mainte	ined		
				s, rodents, and animals not present/outer										ical facilit		alled, m	naintaine	ed, an	d clean;	ean; dogs in			
46 PON CI OUT Contami			Contami	nination prevented during food preparation,						□N/A	. □ N/O		outue	or anning	arcas								
47	EIN OU	JT 🔲 N/A			e & display nal cleanliness					63	ZÎN	□ OUT		Adequate ventilation and lighting; designated areas								əd	
48 ЉIN □ OUT □N/A □ N/O Wiping clo				cloths: properly used and stored					64	₽1N	□ OUT [□N/A	Existi	ng Equip	ment and	d Facilit	ties						
49 N OUT N/A N/O Washing fruits and vegetables													Admir	istrativ	re .								
50	Гпипон	IT FINIA F		roper Us			ly etoroc	I			65	□ IN		ZÍN/A	901:3	8-4 OAC							
-	Litensils, equipment and linens; properly stored, dried					dried,	-				2704	04.046						···					
51 52				handled	ea/einal	la-sarvic	o article	s: properly		hagu h	66	66 ☑1Ñ □ OUT □N/A 3701-21 OAC											
53	DIN DOU] N/O					glove use		a, usou													
				Mark "V	(Lio ani			rvatio							D-r		istics	¥					
Mark 'X" in appropriate box for COS and R GOS corrected on site during inspection R repeat violation ltem Np. Code Section Priority Level Comment cos												os .	R										
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PR	IORITY L	EVEL:	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													Page	,2	0					

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