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

LNI.			21: - al-	als and			Licence Number		P-4-				
Nic	ame of facility		Check		, □⁄RFE		License Number		Date / 7 / 7 / 2				
	DOUGE	crokar # 105/9	ļ						14/14/2				
A	ddress		City/S	City/State/Zip Code									
_	435 (anal street	111	1	<u>QIVIC</u>	41	04 053	$\frac{\circ}{}$	<u> </u>				
License holder Insp					n Time	Tra	vel Time	Cat	tegory/Descriptive				
	121141	MIDWEST LLC	<u> </u>	1	2	L	30		C1>				
		ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Re	eview	□ Follow u	ıp	Follow up date (if required	d)	Water sample date/result (if required)				
N N	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									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	DIN DOUT DIN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□IN □ OU □N/A □ N/O	JT	Proper date marking and disposition						
2	□IN □ OUT □ N/A						24 DNA DNO Time as a public health control: procedures & r						
.e464		Employee Health Management, food employees and conditional employee			□N/A □ N/C		Consumer Advis	in the same of					
3	DIN DOUT DN/A	knowledge, responsibilities and reporting	es;	OF DIN DOUT									
4	□IN □OUT □ N/A				□N/A				for raw or undercooked foods				
5 装建	□IN □ OUT □ N/A		nts				Highly Susceptible Po	pula	tions				
6	'□IN □ OUT □ N/O	Cood Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	J'i	Pasteurized foods used;	prohi	bited foods not offered				
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical !						
		reventing Contamination by Hands		27	□и □ о∪	JT	Food additives: approved	and	properly used				
8	. DIN DOUT DN/O	Hands clean and properly washed		21	□N/A		roou additives, approved	anu	properly used				
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed		28	□IN □ OU □N/A	JT	Toxic substances properly	iden	tified, stored, used				
L						Co	Conformance with Approved Procedures						
10	DIN DOUT DINA	Approved Source		120	□IN □OU □N/A		Compliance with Reduced specialized processes, an						
11	DIN DOUT	Food obtained from approved source		30			Special Requirements: Fre	sh Ji	uice Production				
12		Food received at proper temperature											
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/C		Special Requirements: Heat Tr		reatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		137	□IN □OU □N/A □ N/C		Special Requirements: Cu	stom	Processing				
	The state of the s	Protection from Contamination	ie ir				Special Requirements: Bul	lk Wa	ater Machine Criteria				
15	□IN □OUT □N/A□N/O	Food separated and protected		-									
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized			□IN □OU □N/A □N/C		Special Requirements: Aci Criteria	idified	d White Rice Preparation				
17	,DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □OU	ΙΤ	Critical Control Point Inspe	ction					
		rature Controlled for Safety Food (TCS food)	5.4		□IN □ OU	IT	Process Review	_					
18	□IN □ OUT 1 ON/A □ N/O	Proper cooking time and temperatures			□N/A								
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A □IN □OU	.T 	Variance						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	DÎN □ OUT	Proper hot holding temperatures	,	that are identified as the most significant contributing factors to foodborne illness.									
22	ÓIN □ OUT□N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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

Type of Inspection

Date

		Do 7.	10 K	; 6C	16/91-4+1259			6	34(10d(0.6x) 13113	<u> 1 / 1</u>	<u> </u>	
GOOD RETAIL PRACTICES												
Wild Sunce A		Good Retai	l Practi	ices are	preventative measures to control the intro	STATE STATE		s che	micals, and physical phiacts into foods		del-fr	
M	ark d				I, OUT, N/O, N/A) for each numbered item: II						able	
	1000			NAME OF STREET	d and Water			die te effective	tensils, Equipment and Vending		reneral Department	
38	□ ⁻	Ń □ OUT □N/A	√ □ N/O	Pasteu	rized eggs used where required	5	4 □ IN □ OUT		Food and nonfood-contact surfaces cleans designed, constructed, and used	ıble, pro	operly	
			contract on the second	AT A STATE OF THE STATE OF	and ice from approved source	5	5 II I OUT	□N/A	Warewashing facilities: installed, maintaine	d, used;	; test	
Food Temperature Control						5	6 ☐ÍN □ OUT		strips Nonfood-contact surfaces clean			
40					cooling methods used; adequate equipment perature control			10	Physical Facilities		- 	
41	□ IN □ OUT □N/A □ N/O Plant fo			Plant fo	ood properly cooked for hot holding	5	7 .⊡∕IN □ OUT	□N/A	Hot and cold water available; adequate pr	essure		
42	42 IN OUT N/A N/O			Approv	ed thawing methods used	58	B IN OUT		Plumbing installed; proper backflow device	es		
43		IN □ OUT □N/A		Thermo	meters provided and accurate		□N/A□N/O					
1				Food Id	lentification	59	9 🗖 IN 🗆 OUT	□N/A	A Sewage and waste water properly disposed			
44	□ IN □ OUT F			Food p	roperly labeled; original container	60	D IN I OUT	□N/A	Toilet facilities: properly constructed, supplied, cleaned			
			Preven	tion of F	ood Contamination	6	1	□N/A	Garbage/refuse properly disposed; facilities n	naintaine	əd	
45			opening	rodents, and animals not present/outer s protected	6:	2 IN I OUT		Physical facilities installed, maintained, and outdoor dining areas	, and clean; dogs			
46	Ó				ination prevented during food preparation, & display	_						
47	☑ IN ☐ OUT ☐N/A				al cleanliness	-	3 DIN DOUT		Adequate ventilation and lighting; designated	areas u	Jsed	
48		N OUT NA N OUT NA			cloths: properly used and stored g fruits and vegetables	6	4	□N/A	Existing Equipment and Facilities			
40		N D GOT DIVIA	Transfer and	or and the role	se of Utensils				Administrative			
50	j.	N □ OUT □N/A		1	utensils: properly stored	6	5 ☑ N □ OUT	□N/A	901:3-4 OAC			
51					s, equipment and linens: properly stored, dried,	66 □ IN □ OUT-⊡N/A 3701-21 OAC						
52	handled D'IN D'OUT DN/A Single-use/single-service articles: properly stored, used					<u> </u>						
53	□ IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use											
			V.	NA mali III	Observations and C							
lten	ı No	Code Section		ty Level	X" in appropriate box for COS and R: COS =corr Comment /	ectéa	on-site during in	spectio	nR=repeat violation	cos	R	
IC)	6.20	M	Pau	observed no ho	th(1005/1	$I \leq$	15h 1A U.U.10.1			
		ļ <u>.</u>			VESTOOM PIC	5-1	<u>aredi : </u>	SÆ	2000 level cire			
ļ												
										 		
ļ			ļ							 		
<u> </u>											 	
									·			
										10		

Person in Charge Date:									Date: 12/15/2	5		
Env	iron	mental Health Sp		1	Charle 18 Car		Licenso	ar'	1- / 16-16		************	
				(*			Liceilso	/1 ·	<u>DCHD</u>			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Name of Facility