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

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Na	ime of facility	100 0-00 N. WIII	Check one □ FSO □/RFE			==	License Number		Date			
	<u>) Oyyii</u>	nos D1779 +21084							112/11/23			
Ac	Idress		City/S	ity/State/Zip Code								
515 wagrer with				Coresin		$\Box\Box$	11(12,0+1)		<u>10551</u>			
License holder				Inspection Time		T	ravel Time		Category/Descriptive			
	1	- 1010 53A DUATINOS		<u> </u>			10		(3)			
	pe of Inspection (chec Standard ☐ Critical (:k all that aṗply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Re	eview	/ □ Foll	ow up	Follow up date (if require	ed)	Water sample date/result (if required)			
Ė	Foodborne 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation										
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						
7,8		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	□N □ OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23-			Proper date marking and disposition					
2	□IN □ OUT □ N/A	Certified Food Protection Manager Employee Health		24	DIN D		Time as a public health o	ontr	ol: procedures & records			
		Management, food employees and conditional employee	ns:	5.5	ACTIVIA L	14/0	Consumer Advisory					
3	DIN DOUT DIN/A	knowledge, responsibilities and reporting		25	DIN E] OUT	Consumer advisory provided for raw or undercooked foods					
5	OIN OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts		□N/A	15.00	, · ·					
		Good Hygienic Practices			□IN □	CONTRACTOR AND			hibited foods not offered			
<u>6</u> 7	DIN DOUT DN/O			26	☑ N/A			205127078				
		Preventing Contamination by Hands] OUT	Chemical T					
8	⊠ÍN □ OUT □ N/O	Hands clean and properly washed		27	□ N/A	_ 001	Food additives: approve	d ar	nd properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28 N/A Toxic substances properly identified, st					entified, stored, used			
_	CON MOUT MAYA						Conformance with Approx	2013				
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source:			□IN [□N/A] OUT	Compliance with Reduce specialized processes, a					
11	□IN □OUT	Food obtained from approved source		30	DIN D		Special Requirements: F	resh	Juice Production			
12	□IN □OUT □N/A □N/O	Food received at proper temperature			DN/A C	J N/O J OUT	IT					
13	□IN □OUT	Food in good condition, safe, and unadulterated		31 N/A N/O Special Requirements: Heat Treatment Dispe				Treatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN [] OUT] N/O	Special Requirements: C	usto	m Processing			
		Protection from Contamination		33	□IN □	TUO	Special Requirements: B	ulk \	Water Machine Criteria			
15	□IN □OUT √□N/A □N/O	Food separated and protected					Special Descriptions to A	oidie	ind Milita Dias D			
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □ □N/A □		Criteria	CICIT	ied White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN E] OUT	Critical Control Point Insp	oecti	on			
	AUXLIA TO C. SELLEY REPORT OF THE PARTY OF T	rature Controlled for Safety Food (TCS food)		36	□N/A	TUO	Process Review					
18	□İN □ OUT -□Ñ/A □ N/O	Proper cooking time and temperatures			DIN D	LOUT						
19	□IN □ 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. Public health interventions are control measures to prevent foodborne illness or injury.								
22	□ÍN □ OUT □N/A	Proper cold holding temperatures										

State of Ohio

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

Name of Facility

DOMINUS

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STANDAZ-D

Date

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	18703				GOOD RETAIL	PRA	CTICES					
Be series.		Good Retail	Practio	ces are p	preventative measures to control the introd	34.026.027			- Sellenger			
Ma	ark de	esignated compl	lance s	tatus (IN	, OUT, N/O, N/A) for each numbered item: IN	I=in co			applica	able		
	la pro-			Í	d and Water		i ezeretakoanakoanakoanakoanakoanakoanakoanakoa	ensils, Equipment and Vending				
38	☑ IN ☐ OUT ☐N/A ☐ N/O Pasteu				54	□ IN □ OUT	Food and nonfood-contact surfaces cleanable, prop designed, constructed, and used					
39		N □ OUT □N/A	-51.000000000000000000000000000000000000		and ice from approved source	55	í IN □ OUT □N/A	Warewashing facilities: installed, maintained strips	, used;	test		
			131 (1711)	1	cooling methods used; adequate equipment	56	□-IN □ OUT	Nonfood-contact surfaces clean				
40				perature control			Physical Facilities					
41	□ IN □ OUT □N/A □ N/O Plant fo			Plant for	od properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available; adequate pre	essure			
42	□ IN □ OUT □N/A □ N/O Approv			Approve	ed thawing methods used	58	7	Plumbing installed; proper backflow device	s			
43	۱۱ رو	N 🗆 OUT 🗆 N/A		Thermor	meters provided and accurate		□N/A □ N/O					
			al Page	Food Ide	entification	59						
44	اا 🖸	N □ OUT		Food pr	operly labeled; original container	60		Toilet facilities: properly constructed, supplied,				
			Preven		ood Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities ma	aintaine	∍d		
45	14 I INL 1 CH 1 '				rodents, and animals not present/outer s protected	62		Physical facilities installed, maintained, and cl outdoor dining areas	ean; do	ogs in		
46		1 1 IN 1 12 (1111 1			ination prevented during food preparation, & display		□N/A □ N/O		•			
47		□ IN □ OUT □N/A Persona			al cleanliness	63	□-IN □ OUT	Adequate ventilation and lighting; designated areas u				
48				· · · · · · · · · · · · · · · · · · ·	cloths: properly used and stored	64		Existing Equipment and Facilities				
49	ווינע <u>ן</u> פער	N □ OUT □N/A [A TOTAL PLANTAGE AND A STATE OF THE STATE OF	g fruits and vegetables se of Utensils			Administrative				
50	ון בו.	N 🗆 OUT 🗖N/A [2014 11 (1944)		Itensils: properly stored	65	DIN DOUT DN/A	901:3-4 OAC				
51				Utensils	, equipment and linens: properly stored, dried,	66	☐ IN ☐ OUT ☐N/A	A 3701-21 OAC				
52		nandled			se/single-service articles: properly stored, used	- 66	114 1 001 DW/Y	3701-21 OAC				
53												
					Observations and C					111 T		
lten	n No	Code Section	Priori		K" in appropriate box for COS and R: COS=corre	ected	on-site during inspection	n R=repeat ∨iolation	cos			
Item No. Code Section Priority Level Comment									R			
				12 Name	Macaina aprevent.							
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				-								
Person in Charge Date: 12/11/2023												
Env	Environmental Health Specialist Licensor:											

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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