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

			T =: - :				License Number	l Date				
Na	ame of facility	5000 11000 5000 01000	Check		₫ŔfE		00/10	11/15/23				
<u>_</u>		FOOD WHELL CONVEYINCE										
Ac	1375	E MCCIN Street	City/s	City/State/Zip Code VESCULOS, OLI CIS 350								
Lie	cense holder		Inspe	ction	Time	Tra	vel Time	Category/Descriptive				
	113 100	-codiner ins		V) (\supset		410	<u> </u>				
15		k all that apply) Control Point (FSO) □ Process Review (RFE) □ Vari □ Complaint □ Pre-licensing □ Consultation	ance Re	eview	□ Follow	up	Follow up date (if required	l) Water sample date/result (if required)				
V.	lark designated complia	FOODBORNE ILLNESS RISK FACTO	NATIONAL PROPERTY AND DESCRIPTIONS	The second second	AND DESCRIPTION OF THE PARTY.	4 4 10 10 10 10 10 10 10 10 10 10 10 10 10						
		Compliance Status					Compliance Sta	itus				
1	.□IN □ OUT □ N/A	Supervision Person in charge present, demonstrates knowledge, a	-	23		DUT	emperature Controlled for Safety, Food (TCS, food). Proper date marking and disposition					
2		performs duties Certified Food Protection Manager		24		DUT	Time as a public health control: procedures & records					
		Employee Health Management, food employees and conditional employe	es;			V/O	Consumer Advisory					
3	OUT ON/A	knowledge, responsibilities and reporting Proper use of restriction and exclusion		25	□IN □ C □N/A	DUT	Consumer advisory provided for raw or undercooked					
5	OIN OUT NA	Procedures for responding to vomiting and diarrheal eve	nts				Highly Susceptible Po	oulations				
6	ÓIN OUTON/O	Good/Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ C □N/A	DUT	Pasteurized foods used; p	prohibited foods not offered				
7	.□IN □ OUT □ N/O		S12.150.1				Chemical					
8	S DIN DOUT DN/O	eventing Contamination by Hands Hands clean and properly washed		27		DUT	Food additives: approved	and properly used				
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			☑1N □ C □N/A	DUT	Toxic substances properly	identified, stored, used				
	□N/A □ N/O				C	onformance with Approve	d Procedures					
10	☐IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible Approved Source				□IN □C ⊡N/A	DUT	Compliance with Reduced Oxygen Packaging, oth specialized processes, and HACCP plan					
11	DIN DOUT	Food obtained from approved source		30			Special Requirements: Fresh Juice Production					
12	□N/A □N/O	Food in good condition, safe, and unadulterated		31		DUT	Special Requirements: Heat Treatment Dispensing Free					
13 14	OUT OUT OUT ON/A ON/O	Required records available: shellstock tags, parasite destruction		ויציו		DUT	Special Requirements: Cu	stom Processing				
100		Protection from Contamination		33		DUT	Special Requirements: But	lk Water Machine Criteria				
15	□ſÑ □OUT □N/A □N/O	Food separated and protected			□N/A □ N							
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34		1/0	Special Requirements: Aci Criteria	dified White Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □C □N/A	DUT	Critical Control Point Inspe	ection				
	C. Marine Committee and Commit	rature Controlled for Safety Food (TCS food)		36		DUT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37		DUT	Variance					
19	·□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding .		-	□N/A		Valianos					
20	ÍN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behavior that are identified as the most significant contributing factors to								
21	DN/A DN/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborn illness or injury.								
22	LEIN DOUT DN/A	Proper cold holding temperatures										

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			JOH	HD LOODHEL	(C)110	\ 1 ;	No. No.	> (THULY		1 /		1 6	
kg/7.0125		EVERYORISM CONTRACT		G(OOD RETAIL.	PRA	CTICES				100			1000
<u> </u>				re preventative measures to o						•				
Ma	ark de	signated compliar		(IN, OUT, N/O, N/A) for each ne	umbered item: IN	√ =in co	ompliance OUT =				<u> N/A</u>	\= not a	applica	ble
			STATISTICS OF CHERDS	ood and Water			m in måler	CONTRACTOR CONTRACTOR	sils, Equipment and Vood and note onto		ces c	leanab	ole, pro	perly
38		OUT ONA O		teurized eggs used where require	ya	54	пи фолт	d	esigned, constructed, a	nd used				
39		I □OUT □N/A	District Annual Control of the Control	er and ice from approved source	1	55	□√N □ OUT [Varewashing facilities: i trips	nstalled,	main	tained,	used; t	test
40	.FI IK	I 🗆 OUT 🗆 N/A 🗆	N/O Prop	per cooling methods used; adequa	ate equipment	56	□ IN .© OUT	N	lonfood-contact surface	s clean		and a second second	Care and	
40	- L		iorte	emperature control		Mari			Physical Facilities					
41	PIN	OUT IN/A I	N/O Plan	nt food properly cooked for hot ho	lding	57	□-IN □ OUT [JN/A H	lot and cold water avai	lable; ad	dequa	ite pres	ssure	
42	D IN □ OUT □N/A □ N/O App		N/O Appr	Approved thawing methods used			☑ IN ☐OUT	P	Plumbing installed; prop	er back	flow o	devices	3	
43	,⊡ IN □ OUT □N/A The		Ther	rmometers provided and accurate										
	ı	Part White College	Food	dildentification		59			Sewage and waste water					
44	.□`IN	I 🗆 OUT	Food	d properly labeled; original contai	ner	60			oilet facilities: properly o	•				
	Preven		1214 (1512) 1514	of Food Contamination	61	-		Garbage/refuse properly disposed; facilities mainta						
45	I I I IN I I CHAI		1	cts, rodents, and animals not prese nings protected	ent/outer	62	[*		Physical facilities installed outdoor dining areas	d, mainta	tined,	and cle	∍an; dog	js in
46				tamination prevented during food p age & display	reparation,		□N/A □ N/O		·					
47				sonal cleanliness		63	OUT OUT	A	Adequate ventilation and	lighting;	desig	nated a	areas us	sed
48				ing cloths: properly used and stor	ed	64	TOUT [□N/A E	xisting Equipment and Fa	acilities				
49	∕∐ IN			shing fruits and vegetables r Use of Utensils			1		Administrative					
50		I 🗆 OUT 🗆 N/A 🗀	-	se utensils: properly stored		65	□ IN □ OUT [⊴ N/A 9	01:3-4 OAC					
51	Utensils, equipment and linens: properly stored, dried,				66	DIN DOUT [JN/A 3	3701-21 OAC						
52	handled IN OUT N/A Single-use/single-service articles: properly stored, used													
53	ÍΙΝ	I 🗆 OUT 🔲 N/A 🗆	N/O Slas	sh-resistant, cloth, and latex glove ι										
					ions and C							ar seti ik		
Iten	n No.	Code Section	Mar Priority ⊾ev	rk "X" in appropriate box for COS. vel Comment	and K. COS=come	ected	on-site during ins	pection	R≡repeat violation 244		Y ve		cos	R
5	4	<u> 45179</u>	<u> </u>	<u>observed</u>	trent	1./	anila	<u>(1) (1)</u>	LCODDO CR	16_				
				- Walling 1	regul	H	('P()	1XC						
6-6	$\frac{1}{A}$	73 TI C	N	Coser a	UNIT (T)	Ar	00 ×00	Olir	NG C10/18	$\frac{d}{\omega}$	iV	7		
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16		GUH	N	CITPLIA	MIVELLY	7	OF DIE	2.)	51145 NG	20,17	17	<u></u>		
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Per	son in	n Charge	1	M 10 (4			Date:	12"	1.	 1フ		
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Env	rironm	nental Health Spec	ialist				Licensor		DC40)					
<u></u>											Ä	***		

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL