State of Ohio

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

Na	me of facility		Check one			License Number				Date			
	LOS	□-FS	⊒-FSO □ RFE				191	D	111/12/25				
Ac	Idress	City/St	City/State/Zip Code										
	0100 C	Caranula, of 4533/											
1400 E RUSS RD							1			1			
License holder				Inspection Time			ravel Time			Ca	ategory/Descriptiv	/e	
GOURT MUNOZ					75			$H \supset$			C45		
	pe of Inspection (chec			.,			Follow	up date	(if require	∍d)	Water sample d	ate/result	
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Varian ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					☐ Follow t	qı	1	01	102		(if required)		
Ш	Foodborne 🗆 30 Day					11 1	6-1	(6)					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
William Co.	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												
	and designated compli												
ENSTRUM		Compliance Status	24.567 9 75	Compliance Status									
		Supervision		Time/Temperature Controlled for Safety: Food (TCS food))	
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	23 □ IN □ OUT □ OUT □ OUT □ OUT □ N/O □ Proper date marking and disposition						position		
2	□ DOUT □ N/A		90300052	24			Time as a public health control; procedures & records					ords	
14.5		Employee Health Line 1											
3	-ÓIN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;				Gonsumer Advisory						
4	DIN DOUT DN/A	Proper use of restriction and exclusion			□IN □ O	IN 🔲 OUT N/A		Consumer advisory provided for raw or undercooked f					
5	DIN DOUT DN/A	Procedures for responding to vomiting and diarrheal ever	nts				Hiar	ılv Süsi	eptible P	ooul	ations		
		Good Hygienic Practices	10.11	this section		UT						AND TOUR DESIGNATION OF THE PERSON OF THE PE	
6	ÍN □OUT □ N/O			26.,,	ŲN/A		Paste	urizea 1	ooas usea;	pror	nibited foods not o	fered	
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth	D. A. GOLDEN						Chemical			3, 20	
		reventing Contamination by Hands		27		UT	Food	additiva	e, approve	d an	d properly used		
8	DIN DOUT DIN/O	Hands clean and properly washed		21	□·N/A		1 000	additivo	а, арргочы	u air	a property used		
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed		28 1	□IN □ OI □N/A	UT	Toxic	substan	ces properi	y ide	ntified, stored, used		
	□N/A □ N/O					Conformance With Approved Procedures							
10	'ĎÍN 🗆 OUT 🗆 N/A	Adequate handwashing facilities supplied & accessible		19.5	□IN □OI	DESCRIPTION OF THE PERSONS ASSESSMENT	AND DESCRIPTION OF THE PARTY OF	The state of the s			the state of the s	than	
		Approved Source		29 Sin Sin OUT Compliance with Reduced Oxygen Packaging specialized processes, and HACCP plan							uiei		
11,	-⊡IN □OUT	Food obtained from approved source		30			Special Requirements: Fresh Juice Production						
12	□IN □OUT	Food received at proper temperature		LIN/A LI N/O					Juice Froduction				
ļ	□N/A □N/O			31	□IN □OU ⊡N/A □N/		Special Requirements: Heat Treatment Dispensing Free					ng Freezers	
13		Food in good condition, safe, and unadulterated											
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		コマクー	□IN □OU □N/A □N/		Specia	al Requi	rements: C	ustor	m Processing		
		 Protection from Confamiliation			□IN □OU								
Maratal	□IN □OUT						Specia	al Requi	rements: Bi	ulk W	Vater Machine Crite	ria	
15		Food separated and protected				17	0	-1 D1		-1-1161	AMB II D		
16	□IN .□OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized			□IN □OU □N/A □N/		Criteri		rements: A	CIGITIE	ed White Rice Prep	aration	
17	OIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		1351	□IN ,□ OI □N/A	JT	Critica	l Contro	l Point Insp	ectic	on		
150	Time/Tempe	rature Controlled for Safety Food (ITCS food)			□IN □OL	JT	1						
4.0	□IN □ OUT				□N/A		Proces	ss Revie	ew				
18	-□Ñ/A □ N/O	Proper cooking time and temperatures				JT	T						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			☑ N/A		Varian	ice		·			
20	_□ OUT	Proper cooling time and temporatures				_							
	□N/A □ N/O	IN/A □ N/O Proper cooling time and temperatures					Risk factors are food preparation practices and employee behavi- that are identified as the most significant contributing factors to						
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness.									
22	DIN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.									

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Nar	ne of	Facility	1 4	-					e of Inspection	Date		
L			LOC	<u>> 1/1</u>	<u>rund</u>			5	circlard/ap	11/13	<u> 12.,-</u> -))
GOOD RETAIL PRACTICES												27.00
		Good Retail	Practice	es are p	reventative measures to control the introd	er sylventors	er trouge transport transport to the control of the	, che	micals, and physical objec	ts into foods.		PENA (P.17-1)
M	ark c			•	OUT, N/O, N/A) for each numbered item: IN							able
9.5			Sa	fe Food	and Water		CONGRES AND ADDRESS.	Ų	tensils, Equipment and Vend	TO PROBLEM OF STREET IN THE PARTY.		
38 ☐ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs us				Pasteuriz	zed eggs used where required	54	D IN DOUT		Food and nonfood-contact s designed, constructed, and u		able, pro	perly
39 IN OUT IN/A Water and ice from approved source						55	.□IN □ OUT □	JN/A	Warewashing facilities: insta	lled, maintaine	d, used;	test
Foo					rature Control	56	□ IN □ OUT		strips Nonfood-contact surfaces c	lean		
					ooling methods used; adequate equipment erature control				Physical Facilities	loun		
41	,□ IN □ OUT □N/A □ N/O Plant f			Plant foo	od properly cooked for hot holding	57	D'ÎN DOUT D	⊒N/A	Hot and cold water available	e; adequate pr	essure	
42	42 ' IN OUT IN/A IN/O			Approved	d thawing methods used	58	.□ IN □OUT		Plumbing installed; proper	backflow devic	es	
43 , IN I OUT IN/A			-	Thermon	neters provided and accurate		□N/A □ N/O					
				ood Ide	intification	Sewage and waste water pro	perly disposed					
44 🗆 IN 🗆 OUT				Food pro	operly labeled; original container	60	- IN OUT C	tructed, supplied	d, cleane	∌d		
				on of Fo	od Contamination	61,	OUT E	JN/A	Garbage/refuse properly dispo	osed; facilities n	naintaine	d
45 ,□ IN □ OUT			I		rodents, and animals not present/outer protected	62	☑ N □ OUT		Physical facilities installed, m	aintained, and o	clean; do	gs in
46 ☑·IN □ OUT				Contamir	nation prevented during food preparation,		□N/A□ N/O		outdoor dining areas			
47		N 🗆 OUT 🗆 N/A		storage & Personal	display	63	OUT OUT		Adequate ventilation and ligh	ting; designated	areas u	ised
48	₫ I	N 🗆 OUT 🗆 N/A 🗅			loths: properly used and stored	64		JN/A	Existing Equipment and Facilit	ies		
49 🖒 IN 🗆 OUT 🗆 N/A 🗀 N/O Washing fruits and vegetables							l.		Administrative		1	
Proper Use of Utensils					65		JN/A	901:3-4 OAC			- Accession and the Control of the C	
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,					-						
51		LIN LI OUT LIN/A handled				66		JN/A	3701-21 OAC			
52 ☐ IN ☐ OUT ☐ N/A Single-use/single-service articles: properly stored, used 53 ¹☐ IN ☐ OUT ☐ N/A ☐ N/O Slash-resistant, cloth, and latex glove use											i Auty	,
Observations and Corrective Actions											Ser.	
1	- Ni-	Code Costian			in appropriate box for COS and Rt COS=correction	CONTRACTOR OF STREET	was to the first of the state o		n R =repeat violation			<i>(1, 1)</i>
1.	<u>n No</u> 0	Code Section	Priority	Level	Observed 12 mack	11/6	2 10000	1,14	(da sal	 •• ·	cos	R_
,			A**			'	To Congression		,			
	D.	MAN	(OBSING ASYLU	2001	er 10	7.1	ins out ox	<i>),4th</i>) •		
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1 1		USA	·	•	VII. PICIECTICIT LAC	<u> </u>		11/1 200	MACHOLI	Trans		
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	200	Surf & Surf	<u> </u>		A Company of the Comp	- 18-	<u>C. 1</u>	•				
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Dan	000	in Charge	1	11-8-					Date:			
Person in Charge 11-13-33												
Env	iron	mental Health Spe	cialist	^	/\ A		Licensor	: 7,7	× 22.0			
De Alexandre												
PF	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of											

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