State of Ohio

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

ГМ	ame of	facility					TitaN					
Name of facility ACCACOS DIZZZ C					Check one □FSO ☑RFE			License Number	Date			
Ma105 DIZZ q #1/12.7								1 / 28	10/4/23			
A	aaress A		40 30 00 1	City/	Pity/State/Zip Code							
	/(NCHI STERL	1	10	<u>eenu</u>	· (C 04 45	テミマノ				
License holder					Inspection Time 7			vel Time	Category/Descriptive			
LAUNDAGE PIZZALICE						75		5				
Type of Inspection (check all that apply)							<u> </u>	Follow up date (if required)	Water sample date/result			
] Standa	ard □ Critical	Control Point (FSO) Process Review (RFE) Varia	ince R	evie	w 🛮 Follow u _l	р	10/10/02	(if required)			
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation 10/18/25												
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	J⊒IN	OUT N/A	Person in charge present, demonstrates knowledge, an	nd	23	, 🗆 IN 🏿 OU	Τ					
2		□·OUT □ N/A	performs duties			LIN/ALIN/O		Proper date marking and disposition				
2		7 7 7 7	Employee Health	1	24	OU DIN DOU		Time as a public health cont	rol: procedures & records			
3	ETIN	DOUT DINA	Management, food employees and conditional employee	s;			(107	Consumer Advisor	V			
<u> </u>		OUT N/A	knowledge, responsibilities and reporting		25	□IN □ OU	Т					
5		OUT N/A			N.En.En	□N/A			d for raw or undercooked foods			
5	االط	ПООТ П М/А	Good Hygienic Practices		15 P.	UOU NIC	**************************************	Highly Susceptible Popu	ulations			
6	DIN	□ OUT □ N/C		162807	26		ı	Pasteurized foods used; pre	ohibited foods not offered			
7	□IN	□OUT □ N/C						Chemical				
			reventing Contamination by Hands		27	□IN □ OU	Т	Food additives: approved a				
8	DIN	OUT IN/C	Hands clean and properly washed			□N/A		1 ood additives, approved a	na propeny usea			
	DIN	OUT	No bare hand contact with ready-to-eat foods or approv	28	28	□ÍN □ OU	T	Toxic substances properly identified, stored, used				
9	□N/A □ N/O		alternate method properly followed			□ N/A	one e					
10	ωIN	□ OUT □ N/A	Adequate handwashing facilities supplied & accessible			Tou now		onformance with Approved				
			Approved Source		29	□IN □OU	Compliance with Reduced Oxygen Packaging, othe specialized processes, and HACCP plan					
11	 	□OUT	Food obtained from approved source	20,740,000	30	□IN □OU	Τ		<u> </u>			
12		□OUT □N/O	Food received at proper temperature		50	DN/A DN/O	•	Special Requirements: Fresh	1 Juice Production			
13		DOUT	Food in good condition, safe, and unadulterated		31		Γ	Special Requirements: Heat	Treatment Dispensing Freezers			
14	□JN	□OUT	Required records available: shellstock tags, parasite			□IN □OU						
	LIWA	□N/O	destruction		32	ØN/A □ N/O		Special Requirements: Custo	om Processing			
	T	DOUT	Protection from Contamination		33			Special Requirements: Bulk	Water Machine Criteria			
15		□OUT □N/O	Food separated and protected		<u></u>	□·N/A □ N/O						
16	1	□OUT □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU1 □N/A □N/O	Γ	Special Requirements: Acidit Criteria	ied White Rice Preparation			
17	ΔIN	DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT		Critical Control Point Inspect	ion			
			rature Controlled for Safety, Food (TCS food)		36	DIN DOUT	-	Process Review				
18	□IN □N/A	OUT N/O	Proper cooking time and temperatures			□N/A □IN □ OUT	-					
19		OUT N/O	Proper reheating procedures for hot holding	_	37	DN/A		Variance				
20		□ OUT □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21		□ OUT □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	/IN	□ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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· L		MARCO	05 P1229	4116/			<u>Sta,</u>	nace d	10/4	12			
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
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 applica													
4.77	Safe Food and Water							Utensils, Equipment and Vending					
38	☐ IN ☐ OUT ☐ N/A [- 59- 40-04 Miles Todalied		54	□ IN □ OUT	Foo desi	Food and nonfood-contact surfaces cleanable, designed, constructed, and used			operly		
39	□/IN □OUT □N/A		Water and ice from approved source				Mor	ewashing facilities: insta		d, used	; test		
40	É IN CIOUT CAVA E	l _D	Proper cooling methods used; adequate equipment			□ IN ☑ OUT		Nonfood-contact surfaces clean					
40	☐ IN ☐ OUT ☐N/A ☐ N/O for te		emperature control					Physical Facilities					
41	☐ IN ☐ OUT ☐N/A ☐	N/O Plant f	food properly cooked for hot holdin	ıg	57 DIN OUT O		N/A Hot	/A Hot and cold water available; adequate pr					
42	☐ IN ☐ OUT ☐N/A ☐	N/O Approv	Approved thawing methods used			✓ IN □OUT	Plumbing installed; proper backflow device						
43	☐ IN ☐ OUT ☐ N/A Th		mometers provided and accurate			□N/A □ N/O							
	Fo		od Identification			☑ IN □ OUT □	N/A Sewa	g manus property disposed					
44	□ IN □ OUT		ood properly labeled; original container			☐ IN □ OUT □N		, , supplied stocklod					
			ion of Food Contamination			OUT DO	N/A Garb	Garbage/refuse properly disposed; facilities maintain			ed		
45	☐ IN ☐ OUT	opening	Insects, rodents, and animals not present/outer openings protected			□ IN ☐ OUT	Phys	ical facilities installed, ma oor dining areas	aintained, and c	lean; do	gs in		
46	□ IN □ OUT		ontamination prevented during food preparation, prage & display			□N/A □ N/O							
_	A\n \cap OUT \cap N/A \cap N/A \cap OUT \cap N/A		al cleanliness			□ÎN □ OUT		uate ventilation and light	ing; designated	areas t	sed		
			cloths: properly used and stored ng fruits and vegetables	64	.□.IN □ OUT □I	N/A Existi	ng Equipment and Facilitie	es					
		The second second	se of Utensils					Administrative					
50	☐ IN ☐ OUT ☐N/A ☐	N/O In-use	utensils: properly stored		65	□ IN □ OUT □N	N/A 901:3	3-4 OAC					
51	,□ IN □ OUT □N/A	Utensils handled	Utensils, equipment and linens: properly stored, dried, handled			□ IN □ OUT~⊡N	V/A 3701	-21 OAC					
	□ IN □ OUT □N/A		use/single-service articles: properly s	L									
53	☐ IN ☐ OUT ☐N/A ☐	N/O Slash-r	esistant, cloth, and latex glove use										
		Märk "	Observation X" in appropriate box for COS and	ns and Co	rrec	tive Action	IS				14.7		
Item	A 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Priority Level	Comment		od oi		siion=N=ie	peat violation		cos	R		
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			OR SUBS	<u> </u>	<u> </u>	$\frac{CI(I-}{I}$	} ·						
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<u>- S. (126.</u> -		1 4 3	1/10/10 1001		· /	11244	No. No.	Contract					
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			57/12		1	قبريک _{جين} يمه ف _{ري} - د ۾	17/4	MINE I LAW	7				
Perso	on in Charge	7	01					Date:	L	L			
WENDER WEST													
Environmental Health Specialist Licensor:													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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Name of Facility