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

Na	Name of facility			Check one ☑ FSO □ RFE			License Number		Date / /		
	ASSOCIA AMOCICON 182101					=		1/2/5/25			
Ad	Idress		City/S	City/State/Zip Code							
	234 C	1055	1500 OI USSI								
License holder				ctio	ction Time		ravel Time		Category/Descriptive		
and de la lace of				1	10	""	(C	"	A P ()		
OSCOL CIMERION ESIGN				1)		$-\omega C$	_	<u> (n.c.2)</u>		
Type of Inspection (check all that apply) □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Vi				n dou	, C Fallow		Follow up date (if require	d)	Water sample date/result (if required)		
	Foodborne ☐ 30 Day	ance ive	SVIGV	/ LJ I Ollov	v up			(ii roquirou)			
	······································	A company of the comp									
	yan seria da da antara da antara	FOODBORNE ILLNESS RISK FACTO	RS A	ND	PUBLIC	HEAL	TH INTERVENTION	S.			
М	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					./) Т	ime/Tem	perature Controlled for S	afet	y Food (TCS food)		
1	MIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	and	23		OUT N/O	Proper date marking and	dis t	position		
2	DJN DOUT N/A					☐ IN ☐ OUT 24. ☐ NA ☐ N					
		Employee Health		300	□N/A □	N/O					
3	□N/A □ OUT □ N/A	Management, food employees and conditional employe knowledge, responsibilities and reporting	es;	25	The part of the second	OUT	Consumer Advis	sory			
4	DIN DOUT DN/A	Proper use of restriction and exclusion			□N/A	001	Consumer advisory pro		ovided for raw or undercooked foods		
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal even	nts	10			Highly Susceptible Po	opül	ations		
	1	Good Hygienic Practices	<u> </u>	26		OUT	Pasteurized foods used;	pro	hibited foods not offered		
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	□N/A		 Chemical				
/ (4.5		eventing Contamination by Hands		2000		OUT	Chemical	240			
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A	OUT	Food additives: approved	d an	d properly used		
9	□IN □ OUT No bare hand contact with ready-to-eat foods or an alternate method properly followed			28	□IN □ □N/A	OUT	Toxic substances properly identified, stored, used				
		alternate metrica property followed		1/2		C	onformance with Approv	ed I	Procedures		
10	ÓIN □OUT□N/A	Adequate handwashing facilities supplied & accessible	е	29		OUT	Compliance with Reduce				
	LEIN HOUT	Approved Source		-	□ N/A	0.17	specialized processes, a	ind F	AACCP plan		
11	DIN DOUT	Food obtained from approved source		30		OUT N/O	Special Requirements: Fr	resh	Juice Production		
12	□N/A □N/O	Food received at proper temperature		31		OUT	Special Deguirements H		Frankmant Diagrams F		
13	☑IN □OUT	Food in good condition, safe, and unadulterated			□N/A □	Ň/O	Special Requirements: Heat Treatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32		OUT N/O	Special Requirements: C	usto	m Processing		
M		Protection from Contamination		33	DIN D		Special Requirements: Bo	ulk V	Vater Machine Criteria		
15	□IN □OUT □N/A □N/O	Food separated and protected		-	□N/A □	N/O	<u>'</u>				
16		Food-contact surfaces: cleaned and sanitized		34			Special Requirements: Ad Criteria	cidifi	ed White Rice Preparation		
17	∕ы́ □о∪т	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ □N/A	OUT	Critical Control Point Insp	ection	n		
ΔŽ,	Time/Tempe	rature Controlled for Safety Food (TCS food)		36	DIN D	OUT	Process Review				
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			□N/A	OUT					
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 that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures									
22	□ÍN □ OUT □N/A	Proper cold holding temperatures									

State of Ohio

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

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 and in compliance N/O and observed N/O and one	olicable									
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.	olicable									
	olicable									
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										
Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable,	properly									
designed, constructed, and used	property									
39 DIN DOUT DN/A Water and ice from approved source 55 DIN DOUT DN/A Warewashing facilities: installed, maintained, us strips	ed; test									
40 PIN DOUT DN/A DN/O Proper cooling methods used; adequate equipment 56 DIN DOUT Nonfood-contact surfaces clean	56 IN OUT Nonfood-contact surfaces clean Physical Facilities									
41 D IN DOUT N/A NO Plant food properly cooked for hot holding 57 D IN DOUT N/A Hot and cold water available; adequate pressu	ıre									
42 🔲 IN 🗆 OUT 🗆 N/A 🗆 N/O Approved thawing methods used 58 🖂 IN 🗀 OUT Plumbing installed; proper backflow devices										
43 □ IN □ OUT □N/A Thermometers provided and accurate □N/A □ N/O										
Food Identification 59 IN OUT N/A Sewage and waste water properly disposed										
44 📮 IN 🗆 OUT Food properly labeled; original container 60 🖓 IN 🗆 OUT 🗆 N/A Toilet facilities: properly constructed, supplied, cle	eaned									
Prevention of Food Contamination 61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities maint	ained									
45 DIN OUT Insects, rodents, and animals not present/outer openings protected Only Out Only Out Only Out Only Out Only Out Only Out	; dogs in									
46 IN OUT Storage & display 63 IN OUT Adequate ventilation and lighting: designated are:	as used									
47 ☑ IN ☐ OUT ☐ N/A Personal cleanliness 48 ☑ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored 64 ☑ IN ☐ OUT ☐ N/A Existing Equipment and Facilities										
49 DIN DOUT DN/A DN/O Washing fruits and vegetables										
Administrative Proper Use of Utensils										
50 IN OUT OUT N/A N/O In-use utensils: properly stored 65 IN OUT N/A 901:3-4 OAC										
51 IN I OUT IN/A Utensils, equipment and linens: properly stored, dried, handled 66 IN OUT IN/A 3701-21 OAC										
52 IN OUT IN/A Single-use/single-service articles: properly stored, used										
53 N OUT NA NO Slash-resistant, cloth, and latex glove use	1. (E.) - D.									
Observations and Corrective Actions Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection. R=repeat violation										
	os R									
	0 0									
Person in Charge 17 57 Date:										
12-5-23										
Environmental Health Specialist Licensor:										

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

Page 1 of 2