Na	me of t	-			Chec				License Number		Date / / /
16	eai	H	SUS	lems gloup mut c	□F	so	□ RFE		725		3/26/24
Ac	ldress				City/s	State	/Zip Code		, , 10	~ ~	1
6	58C	35	de	suille St Johns RD	16	120	ono!	1110	MH US:	35	6/
Lig	ense h	older			Inspe	ctio	n Time	Trav	/el Time	Cat	tegory/Descriptive
	liik	DY	WA.	RIPME INC		3			10	1	(15
Ty	ne of l	nspect	ion (chec	ck all that apply)	<u> </u>	مس			Follow up date (if required	47	Water sample date/result
	Standa			Control Point (FSO) □ Process Review (RFE) □ Varia	ance Re	view	/ □ Follow		Tonow up date (ii requiret	"	(if required)
	Foodbo	orne 🗆	1 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							
	1.77		5	FOODBORNE ILLNESS RISK FACTO	DQ A	NITS.	DIENIC:	UEAL	TUMNTERVENTION	o files	ing the second s
M	lark de	sionate	d compli		tem: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable						
,,,,	ark do	oigilato	u oonipii		Compliance Status						
25.6	Compliance Status Supervision					E al	Tin	na/Tam	perature Controlled for Sa		
200.00				Person in charge present, demonstrates knowledge, a	nd	800000		dise suppression con			
1 4	NIDIN	00	T 🗆 N/A	performs duties		23	ONA O		Proper date marking and	disp	osition
2	A		T 🗖 N/A	Certified Food Protection Manager		24			Time as a public health co	ntrol:	procedures & records
42.0		1950		Employée Health	100.00			4/O			
3	₽ŧN	□ou	Γ □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	es;			NIT	Consumer Advis	THE SECTION AND ADDRESS.	
4	DIN	□OU	T 🗆 N/A	Proper use of restriction and exclusion		25	□N/A	501	Consumer advisory provi	ded f	for raw or undercooked foods
5	⊸□IN	□ou	T □ N/A		CONTRACTOR OF THE PARTY OF THE				Highly Susceptible Po	pula	tions
	Pin	T OU	T [] N/O	Good Hygienic Practices		26		TUC	Pasteurized foods used;	prohi	bited foods not offered
7			T N/O	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	-		E KWY	116621034		willington J. F.	
,)		FOR SHEET WORKSHOP	eventing Contamination by Hands	4			OUT		\$ N CO	
8.	ДІИ	□ ou	T 🛮 N/O	Hands clean and properly washed		27,	DIN/A	301	Food additives: approved	and	properly used
	<u> </u>							DUT			
9		OU N/C		No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	□ N/A		Toxic substances properly	iden	tified, stored, used
	س			anomate memora preparty removed				Co	onformance with Approve	d Pı	rocedures
10	□IN	OU	T 🗆 N/A	Adequate handwashing facilities supplied & accessible		29		DUT	Compliance with Reduced	J Oxy	/gen Packaging, other
11	ШИ	□ou	T	Approved Source Food obtained from approved source		<u> </u>	□IN □C	NIT.	specialized processes, a	10 H/	ACCP plan
	□IN	□OU	T			30	BN/A BN		Special Requirements: Fro	esh J	uice Production
12		ÚN/C		Food received at proper temperature		31			Special Requirements: He	at Tr	eatment Dispensing Freezers
13		OU		Food in good condition, safe, and unadulterated	_	-	BN/A D N		operative quite intention, 7,0		outmont Dispensing 1 reezers
14		`UO□ \\N\□\		Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	stom	Processing
				Protection from Contamination							
15	ΠIN	□ou	T	Food separated and protected		33	N/A D N		Special Requirements: Bu	Ik Wa	ater Machine Criteria
		N/C		rood separated and protected				DUT	Special Requirements: Ac	idified	d White Rice Preparation
16		UOU D\N⊡ N/C		Food-contact surfaces: cleaned and sanitized		34 بر	DN/A DN	1/0	Criteria		- Trime theo y reputation
17	/DIN			Proper disposition of returned, previously served,		25		DUT	Outline I Countrie I Delet I		
	l			reconditioned, and unsafe food	N: 20-10 A T T N C	35	, D.N/A		Critical Control Point Inspe	etion)
3,5		OCCUPANT DESCRIPTION OF THE PARTY OF THE PAR	A. Kalada A. Calakian	rature Controlled for Safety Food (TCS food)	(0.0	36	□IN □C	DUT	Process Review		
18				Proper cooking time and temperatures		<u> </u>	'	\			
	OIN	□ OL	JT			37	DIN DC	וטכ	Variance		
19		□ N/		Proper reheating procedures for hot holding		-	L				
20 IN I OUT Proper cooling time and temperatures					<u>.</u> ,	als fa -4- :					
t and a second s					tha	at are iden	are ro tified a	od preparation practice s the most significant co	ธ an ontri	a employee behaviors buting factors to	
21 DNA DNO Proper hot holding temperatures foodborne illness.											
	4/۷/۸سطره	11/1							r ventions are control m	eası	ures to prevent foodborne
22	ΔÍN	□ or	JT □N/A	Proper cold holding temperatures	1	illr	ness or inju	ıry.			

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

Nai	ne of Facility				Type of Inspection	Date		
	BRADY SU	sems group mint	- (STANDARD	3/20/2	<u>Z</u> ([,
B02/2007		3 0 1 1114		,				
FR72.6		GOOD RETAIL	adan manaraga	PATRICIA STATE OF THE STATE OF		end Control		
١	Good Retail Practi	ices are preventative measures to control the introd	duction	n of pathogens,	chemicals, and physical obje	ets into foods.		
M		status (IN, OUT, N/O, N/A) for each numbered item: IN	N=in co	mpliance OUT =			oplica	able
	Telephone and the second of th	Safe Food and Water			Utensils, Equipment and Ve			
38	OIN OUT ON O		54	D IN I OUT	designed, constructed, and	surfaces cleanable Lused	, pro	perly
39	J⊒ IN □OUT □N/A	Water and ice from approved source	55	☐ IN ☐ OUT ☐	Warewashing facilities: ins	talled, maintained, u	ısed;	test
HEAD	FO	od Temperature Control	56	☑tN □ OUT	strips Nonfood-contact surfaces	alaan		
40	M IN OUT ON/A ON/O	Proper cooling methods used; adequate equipment for temperature control			Physical Facilities	Clean	a la N	7.4
41	/☑ IN ☐ OUT ☐N/A ☐ N/O	Plant food properly cooked for hot holding	57	ZIN □ OUT □	Fig. 15 continues and the second seco	ble; adequate press	sure	E33 V.A.
42	☑ IN ☐ OUT ☐N/A ☐ N/O	Approved thawing methods used	58	Д IN □OUT	Plumbing installed; prope	r backflow devices		
43	□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O	,,,,,,,	407,000		
		Food Identification	591	DIN DOUT D	IN/A Sewage and waste water p	roperly disposed		
4.4	DIN DOUT				Transport and made mater p			
44	☑ IN □ OUT	Food properly labeled; original container						
	I The state of the	Ition of Food Contamination Insects, rodents, and animals not present/outer	- '	O IN OUT O				
45	Ø IN O OUT	openings protected	62/	OUT DOUT	Physical facilities installed, outdoor dining areas	maintained, and clea	n; do	gs in
46	⊿ IN □ OUT	Contamination prevented during food preparation, storage & display	<u> </u>	□N/A □ N/O				
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness	63	IN OUT	Adequate ventilation and lig	hting; designated are	as u	sed
48	A IN OUT ON/A ON/O	Wiping cloths: properly used and stored	64	DIN DOUT D	N/A Existing Equipment and Faci	ities		
49	Æ IN □ OUT □N/A □ N/O	Washing fruits and vegetables			Administrative	The second second	ujor)	
		Proper Use of Utensils	0.5		10.14		400/53	<i>557,74</i>
50	☐ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	65	TUO II (II I	IN/A 901:3-4 OAC			
51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		IN/A- 3701-21 OAC			
52	☑ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used						
53	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use						
		Observations and Comments and Comments and Comments and Comments and Comments and Record	orre	ctive Actio	ns			
Iten	n No. Code Section Priori	ity Level Comment	ecieu. O	n-site duning insp	ection R =repeat violation:		cos	R
		STANK COLINIA		NS 6	SOMO 1 7)			
		SUMISTAGERY		2 110	JEGHOV)			
			· · · · · · · · · · · · · · · · · · ·					
Per	son in Charge				Deter			
1	Person in Charge Date: 3-26-24							
Env	nvironmental Health Specialist Licensor:							
	- Angeles from the second				WAII			
PR	IORITY LEVEL: C= (CRITICAL NC= NON-CRITICAL			Page	7 of 2		

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

Name of Facility

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Na	me of f	acility	~~		Check				License Numb	er	Date	
K	2hu	HY 5	X Li	ems group areenville	□ F8		D/RF		018	2	3/26/24	
Ad	Idress			1 511	City/S	tate	Zip Cod	e 1 a	a. 1 /	m so	<i>,)</i>	
_<	5	<u> </u>	<u>55 (</u>	Jaysuile st John)	COL	<u>~e(</u>	<u>211U</u>	116,	UHL	153	·	
Lic	cense h	older			Insped	ction	n Time	frav	vel Time	C	ategory/Descriptive	
1	AU!	1 4	$\mathcal{O}\mathcal{O}$	systemsinc		3	\mathcal{O}		10		CIT	
				k all that apply)					Follow up date	(if required)	Water sample date/result	
•	Standar Foodbo			Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	view	/ 🗆 Folk	ow up			(if required)	
	1.00000		30 Day	D Complaint D Fre-incensing D Consultation								
e de la composition della comp			1 V	FOODBORNE ILLNESS RISK FACTO								
M	ark des	ignated	complia	ance status (IN, OUT, N/O, N/A) for each numbered it	.em: IN=	em: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable						
				Compliance Status		Compliance Status						
				Supervision					perature Contro	lled for Safet	y Food (TCS food)	
1	K		□ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23	DN/A C] N/O	Proper date ma	arking and dis	sposition	
2	□iN	OUT	M/A	Certified Food Protection Manager		24			Time as a publi	ic health contro	ol: procedures & records	
1,114		(2) entre	(Complete Complete Co	Employee Health Management, food employees and conditional employee			16 NA L] INC		mer Advisory		
3	∐IN ————————————————————————————————————	OUT	□ N/A	knowledge, responsibilities and reporting	8,	25	□IN □] OUT		-		
4			□ N/A	Proper use of restriction and exclusion		20,	⊠N/A				d for raw or undercooked foods	
5	⊿IN	□ OUT	N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices						eptible Popul		
6	Пìи	OUT	N/O	Proper eating, tasting, drinking, or tobacco use		26	DIN C	1001	Pasteurized for	ods used; prol	hibited foods not offered	
7	~ □IŅ	CAND DIVIDED	□ N/O	No discharge from eyes, nose, and mouth				No.	(1) (1) (1) (C	hemical		
		Liferror has feller before as	MINICHES PROPERTY	eventing Contamination by Hands		27] OUT	Food additives	· approved an	nd properly used	
8	ΠŅ	OUT	. □ N\O	Hands clean and properly washed		<u></u>	□ N/A		1000 000	approved a	u property used	
9		OUT	·	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved	28] OUT	Toxic substance	es properly ide	entified, stored, used	
							7	were recovery the property of the property of	onformance wit	A STATE OF THE PARTY OF THE PARTY OF		
10	J⊉W	OUI	□ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN E] OUT	Compliance wi specialized pro	th Reduced O	xygen Packaging, other	
11	□IN	□out		Food obtained from approved source		-		 1 OUT				
12	ΔÌN	DOUT		Food received at proper temperature		30	DNA E		Special Require	∍ments: Fresh	Juice Production	
		EN/O				31	BINA E	J OUT	 Special Require	∍ments: Heat ী	Treatment Dispensing Freezers	
13.		□OUT □OUT		Food in good condition, safe, and unadulterated Required records available: shellstock tags, parasite		\vdash	 	J OUT		·		
14	-EIN/A	□N/O		destruction		32	□ A\/A □		Special Require	ements: Custo	m Processing	
760			***************************************	Protection from Contamination		33	DIN D		Special Require	ements: Bulk V	Vater Machine Criteria	
15		□OUT □N/O		Food separated and protected			EIN/A E] N/O	Оробій годала	Allonio, Duil, 1	vater machine Chteria	
16	ΠÎN	DOUT N/O		Food-contact surfaces: cleaned and sanitized		34	DIN E] OUT] N/O	Special Require Criteria	ements: Acidifi	ied White Rice Preparation	
17	_	□ OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN C] OUT	Critical Control	Point Inspection	on	
		Time	e/Tempe	rature Controlled for Safety Food (TCS food)	offices Standards	20	DIN D] OUT	Decrees Boyley		Mi valuation page 1	
18	DIN		Γ .	Proper cooking time and temperatures		36	□-N/A		Process Reviev	V		
		□ N/O	Γ	<u> </u>		37	□IN □ □N/A] OUT	Variance			
19		□ N/O		Proper reheating procedures for hot holding			1					
20		OUT N/O		Proper cooling time and temperatures		Ri the	sk facto	ors are fo	ood preparation	n practices a	and employee behaviors ributing factors to	
21		OUT		Proper hot holding temperatures		foo	odborne	illness.			•	
22	ejin	□ OUT	「□N/A	Proper cold holding temperatures			ness or i		rventions are	control mea:	sures to prevent foodborne	

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

Nar	ne of Facility	5 12 10 55 O1 00 10 O 10 00 10 00 10	11/2 101/16	Type of Inspection	Date /		
<u></u>	BRUDTY SC	THEMS 9 1049 Coreenvi	IR MUTC	STAYCAI	<u>(()</u> 3/2	<u>6/2</u>	4
		GOOD RETAIL	PRACTICES			Constitution of	3000
SENSO / 17/10	Good Retail Practi	ces are preventative measures to control the intro-		chemicals and phys	sical objects into foc	ndo	
M	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: IN	vi=in compliance OUT=	not in compliance N/C)=not observed N/A:	us. =not applic	rable
		Safe Food and Water	The second secon	Utensils, Equipmer		The Capping	
38	□IN □ OUT ☐M/A □ N/O	Pasteurized eggs used where required	54 🗆 IN 🗆 OUT	Food and nonfo designed, constr	od-contact surfaces cle ucted, and used	anable, pr	operly
39	J⊡IN □OUT □N/A	Water and ice from approved source	55 🗆 IN 🗀 OUT 🖆		cilities: installed, mainta	ined, used	; test
Maria (1775)		od Temperature Control Proper cooling methods used; adequate equipment	56 ZÎN 🗆 OUT	Strips Nonfood-contact	Surfaces clean		
40		for temperature control		Physical F	AND THE RESERVE OF THE PARTY OF		
41	-DIN OUT ON/A ON/O	Plant food properly cooked for hot holding	57 A IN OUT C	IN/A Hot and cold wa	ter available; adequate	pressure	Filtran est
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58 □ IN □OUT	Plumbing install	ed; proper backflow de	∍vices	
43	∠□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A □ N/O				
		Food Identification	59 DIN DOUTE	IN/A Sewage and was	te water properly dispos	ed	
44	□ OUT	Food properly labeled; original container	60 DIN DOUTE	IN/A Toilet facilities: pr	operly constructed, supp	olied, clean	ed
	Preven	tion of Food Contamination	61 UIN OUT C	IN/A Garbage/refuse p	roperly disposed; facilitie	s maintaine	ed
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 - IN OUT	Physical facilities outdoor dining are	installed, maintained, a	nd clean; do	ogs in
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O				
47	ÆÎIN □ OUT □N/A	Personal cleanliness	63 1 IN OUT	Adequate ventilat	ion and lighting; designa	ited areas (nsed
48	IN OUT ON/A N/O	Wiping cloths: properly used and stored	64 DIN DOUT D	IN/A Existing Equipmen	it and Facilities		
40		Washing fruits and vegetables Proper Use of Utensils		Administr	rative	r Herri	
50	□JIN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 1 OUT 1	N/A 901:3-4 OAC			
51	☑NN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried,	66 DIN DOUT D	N/A 3701-21 OAC			
52	∌⊡ IN □ OUT □N/A	handled Single-use/single-service articles: properly stored, used	00 12 11 22 001 12	11/A 3/01-21 OAC			
53/	□ IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use					
		Observations and C	orrective Actio	ns			
ltem	No. Code Section Priori	Mark "X" in appropriate box for COS and R: COS≐corre ty Level Comment	ected on-site during insp	ection R≕repeat violati	on .	<u> Maria</u>	
	1 11011	0-1-5-0100	1 0 000	100-110		cos	R
		SOHOLACTORY	(B 11/2	ACCHIC	7/		
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		,					
	1 1						
Pers	on in Charge	2		Date:	- 1		
_/	1 evel	James		5 ~ 3	26-24		
Envi	ronmental Health Specialist	CT M	Licensor:	NIM			
	ODITY I EVEL . O	ODITION NO NON ODITION			~		

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page____of___

Name of Facility

N	lame of fa	acility	O 0.	20 0 00 21 -	Check o			Lice	nse Number		Date . /	
1	-KH	Me	K0(op orcenville car must	□ FS0	ملسلسه (RFE		32X		3-20-24	
Α	ddress				City/Sta	e/Zip (Code					
<	851	SCAC	16	son stucet	Core	2hl	ville.	M	4533	3/		
L	icense ho	older		34,7 37.	Inspecti	on Tim	e Ti	ravel Tin	ne	/ /	ategory/Descriptive	
1	J. 11 D.	200	RIA	SPMS IN	~	0		20				
	vne of In	spection) (chec	ck all that apply)	مب	<u> </u>					<u> </u>	
	Standard			Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	w DF	au wollo	FOIIO	w up date (if requ	ired)	Water sample date/result (if required)	
E	Foodbor	ne 🗆 30	0 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							(**************************************	
BOX	rulus enterpris	1 (Feb. 200 Feb. 90)				V-100-100 V-100-100-100-100-100-100-100-100-100-10						
				FOODBORNE ILLNESS RISK FACTO	RS AND	PUB	LIC HEA	LTH	NTERVENTIC)NS		
	viark desi	ignated o	compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: IN≃in	compl	iance OUT	=not in	compliance N/O	≔not o	bserved N/A=not applicable	
8:36.7%		Marketta et a		Compliance Status		Compliance Status						
		4.15		. Supervision		.411		mperati	ire Controlled for	Safety	/ Food (TCS food)	
1	· · · · · · · · · · · · · · · · · · ·	OUT [Person in charge present, demonstrates knowledge, ar performs duties	nd 2:	ZIN/	OUT N/O	Prop	er date marking a	and disp	position	
2	□IN I	□ OUT./E	⊴ N/A	Certified Food Protection Manager Employee Health	24	4 告N	TUO 🔲 A	Time	as a public health	ı contro	l: procedures & records	
avis Si				Management, food employees and conditional employee	s.		. 🗀 14/0	161122	Consumer Ad			
3	/	DOUT [□ N/A	knowledge, responsibilities and reporting	25	□IN	□ OUT	Cons	- 10 A MA			
4		□OUT [□OUT [Proper use of restriction and exclusion		4 <u>0</u> 10//	\				for raw or undercooked food	
5	MIQ.	7 OO L L	⊒ IV/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	ts	H		Hig	hly Susceptible	Popula	ations	
6	ZIN [JOUT [J N/O		26		D OUT	Paste	eurized foods use	d; proh	nibited foods not offered	
7	DIN C	JOUT [□ N/O	No discharge from eyes, nose, and mouth					Chemica	al (* a)		
	firminia T		SCHOOL SALES CO.	eventing Contamination by Hands			□ OUT		- 1 !!!			
8	ZÎIN [TUO [□ N/O	Hands clean and properly washed	27	10°N/A	4	Food	additives: approv	/ed and	d properly used	
9	DN/A			No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 28	N/A	OUT	Toxic	substances prope	erly ider	ntified, stored, used	
	ACTINI T	JOUT F	-1 NI/A			48		-	ance with Appro	AND THE RESIDENCE OF THE PARTY		
10	I.MIIA F	□ OUT [J IWA	Adequate handwashing facilities supplied & accessible Approved Source	29		D OUT	Comp	oliance with Redu alized processes,	ced Ox	ygen Packaging, other	
11	JUIN [□OUT		Food obtained from approved source		LIN						
12	□IN [DUT N/O		Food received at proper temperature	30	- 🗖 N/A	N/O DOT		ial Requirements:			
13	⊠Ñ C	TUOL		Food in good condition, safe, and unadulterated	31	DN/A	N/O	Spec	ial Requirements:	Heat Ti	reatment Dispensing Freezers	
14	N/A [□OUT □N/O		Required records available: shellstock tags, parasite destruction	32	□IN □N/A	OUT N/O	Speci	al Requirements:	Custom	n Processing	
		70.17		Protection, from Contamination	33		□ OUT	Speci	al Requirements	Bulk W	ater Machine Criteria	
15	IDN/A			Food separated and protected	-	EI-IN/A	N/O	-				
16	,⊟IN □ □N/A□			Food-contact surfaces: cleaned and sanitized	34		OUT N/O	Speci Criter	al Requirements: ia	Acidifie	d White Rice Preparation	
17	ZIN E			Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □N/A	□ OUT	Critica	al Control Point In	spection	n	
			emper	ature Controlled for Safety Food (TCS food)	36	1	□ OUT	Proce	ss Review			
18		J OUT		Proper cooking time and temperatures		, ⊟N/A		11000				
19	DIN D			Proper reheating procedures for hot holding	37	DIN/A	OUT	Varia	nce			
20	EIN/A LI N/O				R	isk fac	tors are f	ood pre	eparation practi	ces an	d employee behaviors	
21 OUT 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								
22,	DIN C	OUT]N/A	Proper cold holding temperatures		ness o	r injury.	erventio	ons are control	meası	ures to prevent foodborne	

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

Name of Facility

PRAM CROSS (OPENNILL REFY MULT)

Representation Symposition Symposition

GOOD RETAIL	PRACTICES							
Good Retail Practices are preventative measures to control the intro	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: I		applicable						
Safe Food and Water	Utensils, Equipment and Vending							
38 ☐ IN ☐ OUT ☐ N/O Pasteurized eggs used where required	54 DIN DOUT Food and nonfood-contact surfaces cleanal designed, constructed, and used	ole, properly						
39 CTIN □ OUT □ N/A Water and ice from approved source Food Temperature Control	55 🛘 IN 🗘 OUT 🖺 N/A Warewashing facilities: installed, maintained strips	, used; test						
40 IN OUT NA NO Proper cooling methods used; adequate equipment	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean	~~.						
for temperature control	Physical Facilities							
41 - IN OUT ONA NO Plant food properly cooked for hot holding	57 IN OUT NA Hot and cold water available; adequate pre	ssure						
42 IN I OUT IN/A N/O Approved thawing methods used	58 ,⊒ IN □OUT Plumbing installed; proper backflow device	ıs						
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 IN/A Toilet facilities: properly constructed, supplied,	cleaned						
Prevention of Food Contamination 61 To IN OUT IN/A Garbage/refuse properly disposed; facilities maintained								
Insects, rodents, and animals not present/outer openings protected Contamination prevented during food preparation.	62	ean; dogs in						
46 ☐ IN ☐ OUT Storage & display 47 ☐ IN ☐ OUT ☐ IN/A Personal cleanliness	63 ⊟-IN □ OUT Adequate ventilation and lighting; designated a	areas used						
48 ☑ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 IN OUT NA Existing Equipment and Facilities							
49 IN OUT N/A N/O Washing fruits and vegetables Administrative								
Proper Use of Utensils								
50 PIN OUT DNA DNO In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	65 JN- OUT N/A 901:3-4 OAC							
handled	66 IN IOUT-IN/A 3701-21 OAC	•						
52 IN OUT IN/A Single-use/single-service articles: properly stored, used	-							
53 M IN COUT CONA NO Slash-resistant, cloth, and latex glove use								
Observations and C Mark "X" in appropriate box for COS and R. COS = corr								
Item No. Code Section Priority Level Comment		COS R						
5045L9Cf0R	JOHSPECTION							
\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \								
		0 0						
Person in Charge	Date: 3 - 26 - 25							
Environmental Health Specialist	Licensor:							
	4 (14							

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page 2 of 2

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i	lame of fa	acility)		1	ck on		•••	License Number	Date /
4	-1U/PL	JURIL 1	FICHTY MIGHT		F50	∠E' RFE	=	279	3-26-24
^	ddress		1520 1 001	City	/State	/Zip Code	Sel a	- 1 (/2 - 2	7
L	801	UAC	MSON STREET	0	T W	enu.	ille.	,04 4533.	/
-	icense ho	older へんへん かん	0.10(100 (100	Insp	ectlo	ı Timě	Tra	vel Time	Category/Descriptive
L	1301	40000	ASPEMS INC		\leq	0		36	(15)
	ype of In		ck all that apply)	4			J.	Follow up date (if required	d) Water sample date/result
1		o ⊟ Critical rne ⊟ 30 Day	Control Point (FSO) ☐ Process Review (RFE) ☐ Varie ☐ Complaint ☐ Pre-licensing ☐ Consultation	ince R	Review	☐ Follov	v up		(if required)
EOTI Z									
			FOODBORNE ILLNESS RISK FACTO	RS A	AND	PUBLIC	HEAL	TH INTERVENTION:	S
	Mark desi	ignated compl	iance status (IN, OUT, N/O, N/A) for each numbered it	tem: II	N=in c	ompliance	OUT=	not in compliance N/O=no	ot observed N/A =not applicab
	ner section		Compliance Status					Compliance Sta	
2.2	5		Supervision			Ti	me/Ten	nperature Controlled for Sa	fety Food (TCS food)
1	PIÑ	□ OUT □ N/A	performs duties	nd	23		OUT N/O	Proper date marking and	disposition
2	□IN	OUT IN/A)		24	ם אום		Time as a nublic health cor	ntrol: procedures & records
Do.	T T		Employee Health Management, food employees and conditional employee			□N/A□I	N/O		
3		OUT N/A	knowledge, responsibilities and reporting	s;	- April	ם אום	OUT	Consumer Adviso	
4		OUT N/A			25	DŅ/A		Consumer advisory provid	ded for raw or undercooked food
5	100N	□OUT □ N/A	Procedures for responding to vomiting and diarrheal even Good Hygienic Practices	ts			1	Highly Susceptible Pop	pulations
6	DIN I	OUT INO			26		OUT	Pasteurized foods used; p	prohibited foods not offered
7	→DIN [□ OUT □ N/O	No discharge from eyes, nose, and mouth			100	10.0	Chemical **	
			reventing Contamination by Hands		27		TUC	Food additives: approved	
8	N L	OUT N/O	Hands clean and properly washed		21	□ N/A		Food additives: approved	and properly used
		⊐ OUT	No bare hand contact with ready-to-eat foods or approv	hev	28		TUC	Toxic substances properly	identified stored used
9	□N/A [⊒ N/O	alternate method properly followed		28.5	□N/A			
10	DIN C	□ OUT □ N/A	Adequate handwashing facilities supplied & accessible					onformance with Approve	
			Approved Source	6.00 A 6.026	129 1			Compliance with Reduced specialized processes, and	Oxygen Packaging, other d HACCP_plan
11		IOUT IOUT	Food obtained from approved source		30,			Special Requirements: Free	sh Juice Production
12	□N/A J		Food received at proper temperature						
13		JOUT	Food in good condition, safe, and unadulterated		31		1/0	Special Requirements: Hea	at Treatment Dispensing Freezers
14,	OIN [Required records available: shellstock tags, parasite destruction		32.		DUT	Special Requirements: Cus	stom Processing
	<u> </u>		Protection from Contamination						····
15	EW C		Food separated and protected		1331	IN/A II N		Special Requirements: Bulk	Water Machine Criteria
			1 ood ooparated and protected				OUT	Special Requirements: Asia	dified White Rice Preparation
16	DN/A		Food-contact surfaces: cleaned and sanitized			ÄN/A □ N		Criteria	miled writte Rice Preparation
17	YON C	TUOL	Proper disposition of returned, previously served, reconditioned, and unsafe food		1.35 4.	IN □O	UT	Critical Control Point Inspec	etion
		Time/Tempe	rature Controlled for Safety Food (TCS food)		-	JIN 🗆 O	UT		
18	DIN C	J OUT J N/O	Proper cooking time and temperatures			∃,N/A		Process Review	
19		J OUT	Proper reheating procedures for hot holding			JIN 🗆 O JN/A	UT	Variance	
_			_	_			***************************************		
20	CIN/A C		Proper cooling time and temperatures		Ris	k factors	are fo	od preparation practices	and employee behaviors
21			Proper hot holding temperatures		food	are ident Iborne ilir	iified a: ness.	s the most significant cor	ntributing factors to
22	KIN C] OUT □N/A	Proper cold holding temperatures		Pub illne	lic healt! ss or inju	h inter ry.	ventions are control me	asures to prevent foodborne

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

Name of Facility	T		
Honeywell FRAM MIAHC	St.		Date 3-20-2(/
GOOD RETAIL	PRACTICES		
Good Retail Practices are preventative measures to control the intro		cals, and physical phiece	s into foods
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:	N=in compliance OUT=not in c	compliance N/O =not observ	∍ into loods. ved N/A ≃not applicable
Safe Food and Water		nsils, Equipment and Vendi	
38 ZTN OUT N/A N/O Pasteurized eggs used where required	54 DIN DOUT	Food and nonfood-contact su designed, constructed, and us	rfaces cleanable, proper
39 TIN OUT NA Water and ice from approved source		Warewashing facilities: installe	
Food Temperature Control	8	strips	
40 ₹7N □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control	56 日N 口 OUT I	Nonfood-contact surfaces cle Physical Facilities	an
41 A IN OUT ONA NO Plant food properly cooked for hot holding	57	Hot and cold water available;	adequate pressure
42 IN I OUT IN/A N/O Approved thawing methods used		Plumbing installed; proper ba	
43 OIN OUT DN/A Thermometers provided and accurate	□N/A □ N/O		
Food Identification	59, IN I OUT IN/A S	Sewage and waste water prope	erly disposed
44 IN IN OUT Food properly labeled; original container	60 A-IN OUT ON/A	Toilet facilities: properly constru	ıcted, supplied, cleaned
Prevention of Food Contamination	61 PIN DOUT DN/A	Garbage/refuse properly dispose	ed; facilities maintained
45 Insects, rodents, and animals not present/outer openings protected	624 □ IN □ OUT F	Physical facilities installed, main	ntained, and clean; dogs ir
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display		attaoor alling areas	
47 IN OUT N/A Personal cleanliness	63 IN OUT	Adequate ventilation and lightin	g; designated areas used
48 N OUT N/A N/O Wiping cloths: properly used and stored 49 N OUT N/A N/O Washing fruits and vegetables	64 D IN D OUT DN/A E	Existing Equipment and Facilities	3
49 \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \		Administrative	
50 IN OUT N/A N/O In-use utensils: properly stored	65 IN OUT N/A 9	901:3-4 OAC	
51 IN OUT ONA Utensils, equipment and linens: properly stored, dried, handled	66 DIN DOUT ENTA 3	3701-21 OAC	
52 A IN OUT ONA Single-use/single-service articles: properly stored, used		101210/10	
53 Z IN OUT ON/A N/O Slash-resistant, cloth, and latex glove use			
Observations and C Mark "X" in appropriate box for COS and R: COS=corr	orrective Actions		
Item No. Code Section Priority Level Comment	acted on site adding inspection at	K-repeat violation	COS R
2/12/SCALA	1/2/10	mal Wa	
300,10,00	70 113	RUTNI	
	/		. 🗆 🗆
		-	
			. 0 0
			0 0
Person in Charge	-	Date: 5 - 24 - 26	4
Environmental Health Specialist	Licensor:	V (10)	ı
	· Venes	1C411	-
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL HEA 5302B Ohio Department of Health (8/22)		Page_\d	<u> </u>

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

Na	ame of facility		Check	one			License Number		Date
	polyone.	coep mut C	□ FS	SO	∠ RFE		211		3-20-24
Ac	ddress		City/Si	tate/	Zip Code				
İ	mes M	0.10 and sorthal	$ \hat{C}$	11	pholile	0	MINORS	.]	
	1030 01	VERSIONE GUE	Inspec	ction	Time	<u>_</u>	GH 4000	-	
Li	cense holder	Clair/C Link	1115000	~ <i>)</i>	~	irave	I Time	Ca	itegory/Descriptive
-	XXW4 108	siems inc	-	<u> </u>	7		<u> </u>		_ (1)
1	rpe of Inspection (chec						ollow up date (if require	ed)	Water sample date/result
-		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ince Rev	view	☐ Follow up)			(if required)
	roouboine Li 30 Day	Complaint - Pre-licensing - Consultation					· · · · · · · · · · · · · · · · · · ·		
		FOODBORNE ILLNESS RISK FACTO	RS AN	VD:I	PUBLIC HE	EALT	HUNTERVENTION	IS :	
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered in	A Real Property of the contract	areas meanings	The second secon			3200 7000 100	bserved N/A=not applicable
	<u> </u>	Compliance Status					Compliance St		
		Supervision	-3 ₄ v. 4-5		Time/	/Temp	erature Controlled for S		
3953.33		Person in charge present, demonstrates knowledge, a	nd		□,IN □ OUT	т		ancinia kiulijas	
1	DOUT IN/A	performs duties		23,	N/A N/O	- 1	Proper date marking and	d dis	position
2	□IN □OUT Ø N/A	Certified Food Protection Manager		24:	□IN □ OUT		Time as a public health a	ontro	le propositione 0
		Employee Health		24	□N/A □ N/O)	Time as a public health c	OHIO	i. procedures & records
3	DOUT DIN/A	Management, food employees and conditional employee	s;				Consumer Advi	sory	
<u> </u>		knowledge, responsibilities and reporting		25	□IN □ OUT □N/A	т ,	Consumer advisory prov	vided	for raw or undercooked foods
5	DIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts		7'''		Highly Susceptible P		
3	DIN DOOL DINA	Good Hygienic Practices			□IN □ OUT	т			
6	AIN DOUT DNO				□N/A		Pasteurized foods used;	prof	nibited foods not offered
7	DIN □OUT □N/O	No discharge from eyes, nose, and mouth					Chemical	47 h	
3	deservation in Ri	reventing Contamination by Hands	Mona.	07	□IN □ OUT	т ,	Food additives, appress		d
8	,⊟N □ OUT □ N/O	Hands clean and properly washed		27	₽TN/A		Food additives: approve	a an	a properly used
				00	DIN □ OUT	т .	T		
9	☑N □ 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 properl	y iaei	ntified, stored, used
		anomate memory properly removed				Con	formance with Approv	ed F	rocedures
10	/ DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible		29	□N □OUT	r i	Compliance with Reduce	xO be	ygen Packaging, other
		Approved Source	16.72		⊠N/A		specialized processes, a	and F	IACCP plan
11	₽IN DOUT	Food obtained from approved source		30	□IN □OUT ☑N/A□N/O		Special Requirements: Fi	resh	Juice Production
12	□IN □OUT □N/A □N/O	Food received at proper temperature			□IN □ OUT	-			
13	ZIN DOUT	Food in good condition, safe, and unadulterated			DINA DINO		Special Requirements: H	leat T	reatment Dispensing Freezers
14	□IN □OUT	Required records available: shellstock tags, parasite		20	□IN □ OUT	т .	Special Poquiromento: C	· · · oto ·	Dunnania -
1-1	_□N/A □N/O	destruction		32	□N/A □ N/O	<u>'</u>	Special Requirements: C	usioi	n Processing
(1.4) NG		Protection from Contamination			□IN □OUT		Special Requirements: B	ulk W	/ater Machine Criteria
15	DIN DOUT	Food separated and protected			□N/A □ N/O	·			
	DIN DOUT				□IN □ OUT			cidifie	ed White Rice Preparation
16		Food-contact surfaces: cleaned and sanitized			☑N/A □ N/O	' '	Criteria		
17	OIN COUT	Proper disposition of returned, previously served,		35	□IN □ OUT	Г	Critical Control Boint Incr	no et la	
		reconditioned, and unsafe food	and the second	35	ĎÑ/A		Critical Control Point Insp	Jecuo	III
	The state of the s	rature Controlled for Safety Food (TCS food)		136 1	□IN □ OUT	^г ₁	Process Review		
18	DIN DOUT	Proper cooking time and temperatures			EN/A		· · · · · · · · · · · · · · · · · · ·		,
<u> </u>	-				□IN □ OUT	г ,	√ariance		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			□.N/A	L			
	DIN DOUT		-+						
20	1 N/A □ N/O	Proper cooling time and temperatures		Ris	k factors ar	re foo	d preparation practice	es ai	nd employee behaviors
	□IN □ OUT		[tha	t are identifie	ed as	the most significant of	contr	ibuting factors to
21	2 N/A □ N/O	Proper hot holding temperatures			dborne illnes				
							entions are control r	neas	sures to prevent foodborne
22	OUT IN/A	Proper cold holding temperatures		181710	ess or injury.	•			

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

Name of Facility	7 Additionly, onaptors of 17 drid		e of Inspection Date						
POLYONE	l CORP MUNTC	ع	randard 3	-267	\mathcal{L}				
S. 10 Common Company C									
	GOOD RETAIL	COLUMN SECTION CONTRACTOR SECTION SECT							
	ces are preventative measures to control the introc status (IN, OUT, N/O, N/A) for each numbered item: IN				-1-1-				
A COLUMN TO THE RESIDENCE OF THE PARTY OF TH	Safe Food and Water	Davidson to the second of the	tensils, Equipment and Vending	4-not applic	able				
38 IN OUT ON O	Pasteurized eggs used where required	54 ☑-iN ☐ OUT	Food and nonfood-contact surfaces of designed, constructed, and used	leanable, pro	operly				
39 ☑ IN ☐ OUT ☐ N/A	Water and ice from approved source	55 IN IN OUT IN/A	Warewashing facilities: installed, main	ıtained, used;	; test				
	od Temperature Control	56 PIN DOUT	strips Nonfood-contact surfaces clean						
40 III IN 🗆 OUT 🗆 N/A 🗆 N/O	Proper cooling methods used; adequate equipment for temperature control	30 <u>/</u> 2 IIV LI 001	Physical Facilities						
41 OUT ONA ONO	Plant food properly cooked for hot holding	57 🔲 IN 🗆 OUT 🗆 N/A	Hot and cold water available; adequa	ate pressure					
42 IN OUT N/A N/O	Approved thawing methods used	58 ☐ IN □OUT	Plumbing installed; proper backflow	devices					
43 IN I OUT IN/A	Thermometers provided and accurate	□N/A□N/O							
	Food Identification	59 🗓 IN 🖸 OUT 🗆 N/A	Sewage and waste water properly dispersion						
44 ☐ IN ☐ OUT	Food properly labeled; original container	60 IN OUT ON/A	Tollet facilities: properly constructed, su	pplied, cleane	ed				
Preven	tion of Food Contamination	61 JIN OUT ON/A	Garbage/refuse properly disposed; facili	ties maintaine	əd				
45 🛍 IN 🗆 OUT	Insects, rodents, and animals not present/outer openings protected	62 JUN OUT	Physical facilities installed, maintained, outdoor dining areas	and clean; do	ogs in				
46 1 IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O							
47 . O IN O OUT ON/A	Personal cleanliness	63 Q IN D OUT	Adequate ventilation and lighting; desig	nated areas ι	used				
48 1 IN OUT N/A N/O 49 1 IN OUT N/A N/O	Wiping cloths: properly used and stored	64 DIN DOUT DN/A	Existing Equipment and Facilities						
	Washing fruits and vegetables Proper Use of Utensils		Administrative	i i waka					
50 IN II OUT IN/A II N/O	In-use utensils: properly stored	65 DIN DOUT DN/A	901:3-4 OAC						
51 E IN OUT ON/A	Utensils, equipment and linens: properly stored, dried,	66 IN I OUT DANA	3701-21 OAC		r				
52 IN OUT ON/A	handled Single-use/single-service articles: properly stored, used	00 2 11 2 00 1 2 1 1 1 1 1	070121070						
53	Slash-resistant, cloth, and latex glove use								
	Observations and C								
Item No. Code Section Priori	Mark "X" in appropriate box for COS and R. COS=corre ty Level Comment	ected on site during inspectio	n R=repeat violation	cos	R				
	SOLKOOLONG	1 A YOU	20(12)						
	JUST STOCKE	10114	early)						
		, ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,							
					+=				
Person in Charge	Person in Charge Date:								
Environmental Health Specialist	(1- 11:	Licensor:	2011						
			1041						
PRIORITY LEVEL: C= 0	CRITICAL NC= NON-CRITICAL		Page 2	0f2					

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

	lame of facility	_						_		
'`	10 SICULON	e. M2P	Chec	ek on SO		License Number		Date		
A	Address	O COM				1 3400		3-26-24		
-	icense holder	INDSPOWNE ALC	Q	P	e/Zip Code	10,041	{	5331		
]_	√ // U}/√	USIDMS IN	inspe	ectio	n Time Ti	ravel Time	Ca	itegory/Descriptive		
	ype of Inspection	(check all that apply)			50	30		jena 119		
	⊾Standard □ Cr	tical Control Point (FSO) □ Process Review (RFE) □ Day □ Complaint □ Pre-licensing □ Consultation	√ariance Re	eviev	v □ Follow up	Follow up date (if required	d)	Water sample date/result (if required)		
		FOODBORNE ILLNESS RISK FAC	TORS A	ND	PUBLIC HEA	ETHINTERVENTIONS	\$			
	Mark designated co	empliance status (IN, OUT, N/O, N/A) for each number	ed item: IN	m: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicab						
		Compliance Status				Compliance Sta				
	T	Supervision			Time/Te	mperature Controlled for Sa				
1	DIN DOUT D	performs duties	e, and	23	☑N/A □ N/O	Proper date marking and				
		N/A Certified Food Protection Manager Employee Health		24	DIN DOUT	Time as a public health cor	ntrol	procedures & records		
3	ZIN DOUT D	N/A Management, food employees and conditional employees knowledge, responsibilities and reporting	oyees;			Consumer Adviso	ory.			
4	DIN DOUT D			25	□IN □ OUT □N/A	Consumer advisory provid	led :	for raw or undercooked foods		
5	DHN □ OUT □	N/A Procedures for responding to vomiting and diarrheal	events	1.00	A	Highly Susceptible Por				
6	⊒IN □ OUT □	Good Hygienic Practices N/O Proper eating, tasting, drinking, or tobacco use		26	DIN DOUT	Pasteurized foods used; p				
7	DIN DOUT D				IQN/A	Chemical	-			
	<u> </u>	Preventing Contamination by Hands		227724	□IN □ OUT		190.400.0			
8	OUT OUT O	N/O Hands clean and properly washed		27	Q-N/A	Food additives: approved	and	properly used		
9	ON/A ON/O	No bare hand contact with ready-to-eat foods or ap alternate method properly followed	proved	28	EIN OUT On/a	Toxic substances properly i	deni	ifled, stored, used		
10	DIN DOUT D	N/A Adequate handwashing facilities supplied & access				onformance with Approved		and the state of t		
		Approved Source:	ible	29	□IN □OUT EIN/A	Compliance with Reduced specialized processes, and	Оху 1 НД	gen Packaging, other		
11	□ TUOUT	Food obtained from approved source		30	□IN □OUT					
12	DIN DOUT	Food received at proper temperature			EM/A □ N/O □ IN □ OUT	Special Requirements: Fres				
13	<u>∕ÖN □OUT</u>	Food in good condition, safe, and unadulterated		31	N/A N/O	Special Requirements: Hea	t Tre	eatment Dispensing Freezers		
14,	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction Protection from Contamination		127	□IN □OUT □N/A □N/O	Special Requirements: Cus	tom	Processing		
15	□IN □OUT □N/A □N/O	Food separated and protected		33	□IN □OUT ☑N/A □N/O	Special Requirements: Bulk	Wa	ter Machine Criteria		
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized			□IN □OUT □N/A □N/O	Special Requirements: Acid Criteria	ified	White Rice Preparation		
17	GIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			□IN □ OUT ∃tn/a	Critical Control Point Inspec	tion			
		nperature Controlled for Safety Food (TCS food)			JIN 🗆 OUT	Process Deview				
18	DIN DOUT	Proper cooking time and temperatures		L]N/A	Process Review				
19	□IN □ OUT ,⊠N/A □ N/O	Proper reheating procedures for hot holding		37	TUO UT OUT	Variance				
-	□IN □ OUT ÆN/A □ N/O	Proper cooling time and temperatures		Risi	k factors are fo	od preparation practices	and	employee behaviors		
	□IN □ OUT •SIN/A □ N/O Proper hot holding temperatures				foodborne illness.					
2 IN OUT IN/A Proper cold holding temperatures				illne	ss or injury.	ventions are control mea	asur	es to prevent foodborne		

Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection POLYOPE CORF 3-26-24 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 applicable Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly AN □ OUT □N/A □ N/O Pasteurized eggs used where required □ OUT designed, constructed, and used □IN □OUT □N/A 39 Water and ice from approved source Warewashing facilities: installed, maintained, used; test □IN □ OUT/包N/A Food Temperature Control 56 IN I OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment ☑-IN ☐ OUT ☐N/A ☐ N/O 40 for temperature control **Physical Facilities** 41 D'IN O OUT ON/A O N/O Plant food properly cooked for hot holding IN OUT ON/A Hot and cold water available; adequate pressure ZDIN □ OUT □N/A □ N/O Approved thawing methods used ZIN □OUT Plumbing installed; proper backflow devices □N/A □ N/O 43 ☑ IN ☐ OUT ☐N/A Thermometers provided and accurate Food Identification -ENN □ OUT □N/A Sewage and waste water properly disposed 🗂 IN 🗀 OUT 60 IN OUT ON/A Toilet facilities: properly constructed, supplied, cleaned Food properly labeled; original container 44 Z IN □ OUT □N/A Garbage/refuse properly disposed; facilities maintained Prevention of Food Contamination Insects, rodents, and animals not present/outer LIN II OUT 45 ☑ IN ☐ OUT Physical facilities installed, maintained, and clean; dogs in openings protected outdoor dining areas □N/A □ N/O Contamination prevented during food preparation, 46 -Ð IN □ OUT storage & display 63 T□\IN □ OUT Adequate ventilation and lighting; designated areas used 47 IN OUT ON/A Personal cleanliness ☑ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored ☑'IN ☐ OUT ☐N/A Existing Equipment and Facilities Æ IN □ OUT □N/A □ N/O 49 Washing fruits and vegetables Administrative Proper Use of Utensils GAN OUT ENTA 901:3-4 OAC 50 □ N/O □ N/O □ N/O In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried. .□ IN □ OUT □N/A 51 AMA TUO II NI 3701-21 OAC IN OUT N/A 52 Single-use/single-service articles: properly stored, used 53 A IN OUT ON/A ON/O Slash-resistant, cloth, and latex glove use Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection. R=repeat violation Priority Level | Comment Item No. | Code Section cos R П Person in Ch Environmental Health Specialist Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page____of___

Γ.							
	Name of facility	WILL LOST CLASOC	Check (License Number	Date	
L.	PICE	ind trooping			49	3-76-Z4	
1	Address	10101	City/Sta	ate/Zip Code	- 1 1000	-0	
_	40U)	3+ (x+ 12)	Bro	10102P	,0H US308		
L	License holder		Inspect	ion Time	ravel Time	Category/Descriptive	
	100 400DS	JASUMS MC	•	30	30	Centine	
	Type of Inspection (che		W		Follow up date (if required)	Water sample date/result	
	I Standard ☐ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia ☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Revi	ew D Follow up	. ((if required)	
F	a codbonio a co bay	Complaint Diffe-licensing Diconsultation					
		FOODBORNE ILLNESS RISK FACTO	RS AN	D PUBLIC HEA	LTH INTERVENTIONS		
L	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=i i	n compliance OUT	=not in compliance N/O=not	observed N/A=not applicable	
		Compliance Status			Compliance State		
		Supervision		Time/Te	mperature Controlled for Safe		
1	/DIN DOUT DN/A	performs duties	d 2	3 DIN DOUT	Proper date marking and di		
2	? □IN □OUT ÆNA			4 DIN DOUT	Time as a public health contr	rali propodenio a	
		Employee Health Management, food employees and conditional employees					
3	DIN DOUT DINA	knowledge, responsibilities and reporting		- DIN DOUT	Consumer Advisor		
4		- I I I I I I I I I I I I I I I I I I I		5 DN/A	Consumer advisory provided	d for raw or undercooked foods	
5	_ ^ZIN □OUT□N/A	g and diameter over	s 🗓		Highly Susceptible Popu	lations	
6	DIN DOUT DING	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	20	IN DOUT	Pasteurized foods used; pro	phibited foods not offered	
7	DIN DOUT DN/C				Chemical		
	es an agreement of pr	reventing Contamination by Hands		_ DIN DOUT			
8	DIN DOUT DN/C	Hands clean and properly washed	2	7	Food additives: approved ar	nd properly used	
9	□N/A □ N/O	No bare hand contact with ready-to-eat foods or approve alternate method properly followed	ed 2	B OUT OUT	Toxic substances properly ide	entified, stored, used	
10	GIN DOUT DN/A	Adamsta barden de Carre		(Conformance with Approved	Procedures	
10	TEN HOUT HAVA	Adequate handwashing facilities supplied & accessible Approved Source	2	9 □IN □OUT -□\N/A	Compliance with Reduced O specialized processes, and	xygen Packaging, other	
11	DIN DOUT	Food obtained from approved source		DIN DOUT			
12	OIN DOUT	Food received at proper temperature	30	O/N D N/O	Special Requirements: Fresh	Juice Production	
13		Food in good condition, safe, and unadulterated	3·	DIN DOUT	Special Requirements: Heat	Freatment Dispensing Freezers	
14	PIN HOUT	Required records available: shellstock tags, parasite	$\dashv \vdash$	TIN DOUT			
177 177	□N/A □N/O	destruction	32	UN/A UN/O	Special Requirements: Custo	m Processing	
	TON DOUT	Protection from Contamination	33	□IN □ OUT	Special Requirements: Bulk V	Vator Mashin - O. "	
15	DIN DOUT	Food separated and protected		N/A D N/O	Openial Nequilements: Bulk V	vater machine Criteria	
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized	34	DIN DOUT	Special Requirements: Acidifi Criteria	ed White Rice Preparation	
17	MIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OUT	Critical Control Point Inspection	on	
	Time/Tempe	rature Controlled for Safety Food (TCS food)		DIN DOUT			
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures	36	ETN/A	Process Review		
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	ON OUT	Variance		
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures	R	isk factors are fo	ood preparation practices a	nd employee behaviors	
21	DIN DOUT	Proper hot holding temperatures	fo	at are identified a odborne illness.	as the most significant contr	ibuting factors to	
22	DIN DOUT DN/A	Proper cold holding temperatures		u blic health inte ness or injury.	rventions are control meas	sures to prevent foodborne	

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

Name of Facility	37 15 Unio Re			T			
DICK IAW trucking		Type of	Inspection	9-20		rſ	
Plant 101001 Poortiff	1000		MUMBU	5-20	-رر	$\underline{\mathcal{L}}_{-}$	
GOOD RETAIL	PRACTICES				7 4 5 7 1 5 5 5		
Good Retail Practices are preventative measures to control the intro-	The state of the s	ns. chemic	als, and physical of	niects into foods	n i The .	1000 5 Z	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN	N=in compliance OL	JT=not in co	ompliance N/O =not o	bserved N/A=not	applic	able	
Safe Food and Water			sils, Equipment and V				
38 Z IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 🗆 IN 🗆 OU	T F	ood and nonfood-conta esigned, constructed, a	act surfaces cleana nd used	ble, pro	operly	
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control	55 🗆 IN 🗆 OU	T □(N/A st	/arewashing facilities: ii rips	nstalled, maintained	l, used;	; test	
40 ✓ IN □ OUT □ N/A □ N/O Proper cooling methods used; adequate equipment	56 □NN □ OU	T N	onfood-contact surface	es clean			
for temperature control	4 46.00		Physical Facilities				
41 D IN OUT NA NO Plant food properly cooked for hot holding	57 ₺ IN □ OU	T 🗆 N/A H	ot and cold water avai	lable; adequate pr	essure		
42 IN OUT N/A N/O Approved thawing methods used	58, □ IN □OUT	ГР	lumbing installed; prop	er backflow device	es		
43 □ N □ OUT □ N/A Thermometers provided and accurate	□N/A □ N/O	•	<u> </u>	72			
Food Identification	59 🗖 IN 🗆 OU	T □N/A S	ewage and waste water	properly disposed			
44 ☐ IN ☐ OUT Food properly labeled; original container	60 - 対 IN □ O∩.	T 🗆 N/A To	ollet facilities: properly c	onstructed, supplied	, cleane	ed	
Prevention of Food Contamination	61 月 IN 🗆 OU	T □N/A G	arbage/refuse properly d	lisposed; facilities m	aintaine	эd	
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 1 IN OU	ام ا	hysical facilities installed	l, maintained, and c	lean; do	gs in	
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	□N/A □ N/O)					
47 D IN OUT ONA Personal cleanliness	63 EVIN [] OU	T A	dequate ventilation and	lighting; designated	areas u	ısed	
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored 49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables	64 🗖 IN 🗆 OU	T □N/A E>	kisting Equipment and Fa	cilities			
Proper Use of Utensils			Administrative		100		
50 IN OUT N/A N/O In-use utensils: properly stored	65 GIN 🗆 OUT	T FAMPA O)1:3-4 OAC			<u> </u>	
51 PIN DOUT DNA Utensils, equipment and linens: properly stored, dried,							
handled 52 □ IN □ OUT □ N/A Single-use/single-service articles: properly stored, used	66 IN I OUT	I ЦN/А 3/	701-21 OAC				
53 / IN DOUT DN/A DN/O Slash-resistant, cloth, and latex glove use							
Observations and C	orrective Act	ione		79 B. S.	7		
Mark "X" in appropriate box for COS and R. COS=corre	ected on-site during in	nspection R	=repeat violation				
Item No. Code Section Priority Level Comment					cos	R	
SUXCO	Din.		a CiAIA				
whotogo		SING	4-10V				
. 0		7					
			VIET				
Person in Charge			Date: 26	29			
Environmental Health Specialist							
PCHP							

PRIORITY LEVEL: C= CRITICAL

NC= NON-CRITICAL

Page 2 of 2

	lame of facility					T					
17	20075W V4	Check one PFSO [PFSO]					License Number		Date 2(2)		
A	ddress	al carbonics					1 09		3-26-24		
	icense holder	tirental alenue	Q	Ke	ZNO Code	10	, OH U	S	33		
-	Inch Cont	s scana (a)	mspe	CIIO	n Time	Tra	vel Time	Ca	ategory/Descriptive		
T	yna of Inspection (abo	JSOSTOVA IVA		_3	<u>. ()</u>	<u> </u>	36		Leadins.		
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance			nce Re	eviev	v Eollowu	n	Follow up date (if require	∌d)	Water sample date/result (if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					. = 10.1000 u	_			(ii required)		
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS										
N	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/Ter			mperature Controlled for Safety Food (TCS food)				
1	DIN DOUT DN/	performs duties	nd	23			Proper date marking and disposition				
2	DIN DOUT D'N/A	Certified Food Protection Manager Employee Health	15 26	24			Time as a public health co	ontro	: procedures & records		
3	ZÍN DOUT DA	Management, food employees and conditional employees	3.		□N/A □ N/C		Consumer Advis	wall thrower	V		
<u> </u>		Knowledge, responsibilities and reporting		25	□IN □ OU	T		and the same			
5	DIN DOUT DN/A				□N/A				for raw or undercooked foods		
		Good Hygienic Practices	S		□IN □ OU	<u> </u>	Highly Susceptible Po				
6	OIN OUT N/C	Proper eating, tasting, drinking, or tobacco use	Triplet S	26	ETN/A		Pasteurized foods used;	proh	ibited foods not offered		
7	LOIN DOUT DN/C	No discharge from eyes, nose, and mouth Preventing Contamination by Hands			T		Chemical				
8	OUT IN/C			27	EIN/A	Т	Food additives: approved	l and	properly used		
9	'DIN DOUT DN/A DN/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28 ′	□N/A □ OU	Т	Toxic substances properly	tified, stored, used			
	MIN DOUT N/A					Co	onformance with Approve	d P	rocedures		
10		Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OU1 □N/A	Г	Compliance with Reduced specialized processes, ar	(xO b	/gen Packaging, other		
11	ZN □OUT	Food obtained from approved source		00	DIN DOUT	-					
12	□IN □OUT □N/A ☑N/O	Food received at proper temperature		30_	O'N D O'N		Special Requirements: Fre				
13	DIN DOUT	Food in good condition, safe, and unadulterated	_]	,,,,	□N/A □ N/O		Special Requirements: He	at Tr	eatment Dispensing Freezers		
14	DIN DOUT DN/A DN/O	Required records available: shellstock tags, parasite destruction		32	OIN OUT		Special Requirements: Cu	stom	Processing		
15	DIN DOUT	Protection from Contamination Food separated and protected		22	□IN □ OUT □N/A □ N/O		Special Requirements: Bul	lk Wa	ater Machine Criteria		
16	OVA ON/O	Food-contact surfaces: cleaned and sanitized		34_	□IN □ OUT □N/A □ N/O	.	Special Requirements: Aci Criteria	dified	d White Rice Preparation		
17	ØŃ □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	1 1	35	□IN □ OUT □N/A	•	Critical Control Point Inspe	ction			
		rature Controlled for Safety Food (TCS food)			□IN □ OUT		Process Review				
18	DIN DOUT	Proper cooking time and temperatures			⊒,N/A □ IN □ OUT	-					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding			ZN/A		Variance				
20	OUT OUT N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.							
22	DHN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.							

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

Name of Facility	Type of Inspection Date					
continental rarbonics	Stancarc 3-20	プーフ (\int_{-}^{∞}			
	13111 MARIE 1 3 ZA	<u> </u>	<u>r</u>			
GOOD RETAIL						
Good Retail Practices are preventative measures to control the introd	uction of pathogens, chemicals, and physical objects into food	ls.	TV-10130000			
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN		not appli	cable			
Safe Food and Water	Utensils, Equipment and Vending		AL SUPERIOR			
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	Food and nonfood-contact surfaces clear designed, constructed, and used	anable, pi	operly			
39 ☐ IN ☐ OUT ☐ N/A	55 IN IN OUT ON Warewashing facilities: installed, maintain strips	Warewashing facilities: installed, maintained, used; tes strips				
40 IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 Æ-IN □ OUT Nonfood-contact surfaces clean Physical Facilities	Nonfood-contact surfaces clean Physical Facilities				
41 Plant food properly cooked for hot holding	57 1 IN OUT NA Hot and cold water available; adequate	pressure	<u> </u>			
42 LiN OUT IN/A NO Approved thawing methods used		Plumbing installed; proper backflow devices				
43 D IN DOUT DN/A Thermometers provided and accurate	□N/A□N/O	1000				
Food Identification	59. □ IN □ OUT □N/A Sewage and waste water properly dispose	d				
44 IN II OUT Food properly labeled; original container	60 IN □ OUT □N/A Toilet facilities: properly constructed, suppl	ied, clear	ned			
Prevention of Food Contamination	61 GIN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities	maintain	ed			
45 ☑'IN ☐ OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and	d clean; d	ogs in			
Contamination prevented during food preparation,	□N/A □ N/O outdoor dining areas					
storage & display 47 / IN ID OUT ID N/A Personal cleanliness	63 IN IN OUT Adequate ventilation and lighting; designate	ed areas	used			
48 년IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64 IN OUT IN/A Existing Equipment and Facilities					
49 □ IN □ OUT □ N/A □ N/O □ Washing fruits and vegetables	Administrative		3.7.4			
Proper Use of Utensils 50 \[\bigcap \frac{1}{N} \bigcap OUT \Bigcap N/A \Bigcap N/O \] In-use utensils: properly stored	65 ☐ IN ☐ OUTÆÑ/A 901:3-4 OAC		<u> </u>			
50 ZIN DOUT DN/A N/O In-use utensils: properly stored 51 JR IN DOUT DN/A Utensils, equipment and linens: properly stored, dried,						
handled 52 ☐N ☐ OUT ☐N/A Single-use/single-service articles: properly stored, used	66 □ N/A 3701-21 OAC					
53 D IN D OUT DN/A D N/O Slash-resistant, cloth, and latex glove use						
Observations and Co	rective Actions	375727840				
Mark "X" in appropriate box for COS and R: COS=corre	cted on-site during inspection. R=repeat violation		-10			
Item No. Code Section Priority Level Comment	0	cos	R			
SUB TUTUL	(1) INSPECTION					
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Person in Charge	Date: 3-26-24					
Environmental Health Specialist	Licensor:	···········				
	YC (K					

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page Z of Z