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

No	mo of f	aailitu			Check o			Lic	ense Number	 	Date	· · · · · · · · · · · · · · · · · · ·	
IN &	Name of facility THE PARENTE LEAR TOPHON ?						⊐ RFE				10/4/201		
Λ.	<u> </u>	: 12)	11511	MOLY ANIC LOTOROGO	City/Sta						1 Will	<u> </u>	
	101 655	7	50	Closinut St	Cell	Q)	MONG	2,	01 0	53	3/		
Lie	cense h	older }	JAM	CICALINOS	Inspecti	ion Ti	me T	Travel T	ime	Ca	ntegory/Descri	ptive	
Tv	ne of li	snectic	on (chec	k all that apply)	()	1()		Follo	ow up date (if red	aulred)	Water sample	o data/recult	
0	Stánda	rd □	Critical (Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revi	ew [Follow up			-quireu)	(if required)	, date/lesuit	
(1)		ALC:	a i j	FOODBORNE ILLNESS RISK FACTO	RS ANI) Pl	IBINIQUHIE/	ΔІТН	INTERVENT	IONS			
M	lark des	signated	complia		The second second second			ACTURATE CONTRACTOR AND ADDRESS OF THE PARTY	The second secon		bserved N/A=	not applicable	
			Action (check all that apply) Continued Control Point (FSO) Process Review (RFE) Gritical Control Point (FSO) Process Review (RFE) 30 Day Complaint Pre-licensing Consultation FOODBORNE LLNESS RISK FACT				Compliance Status						
	14.55			Supervision		Time/Temperature Controlled for Safety Food (TCS food)							
1	DIN	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, and performs duties			23 IN I OUT Proper date marking and disposition						
2	□IN	□ OUT	□ N/A		2		IN 🗆 OUT N/A 🗆 N/O	Tin	ne as a public hea	alth contro	l: procedures &	records	
		3. 32 m	A W		s:		IVA LI IVO		Consumer.	Advisory			
3	/DIN	•••		knowledge, responsibilities and reporting	2		IN 🗆 OUT	Со	nsumer advisory	provided	for raw or unde	ercooked foods	
5	/			Procedures for responding to vomiting and diarrheal even	ts	ľ		j. j.H	ighly Susceptib	le Popul	ations :		
•	Z∐IN				2		IN 🗆 OUT N/A	Pa	steurized foods u	used; proh	nibited foods no	t offered	
6 7				The second secon	~	<u>بر</u> ،	10/4		Chem	ical			
			Pr				IN 🗆 OUT					Established a second	
8	∠⊒IN	OUT	□ N/O	Hands clean and properly washed		7 🗖	N/A	1 -00	od additives: app	roved and	d properly used	i 	
9		□ OUT		No bare hand contact with ready-to-eat foods or approx	ved 2	'S	ÍN □ OUT N/A	To	xic substances pro	operly ide	ntified, stored, u	sed	
		□ N/O		alternate method properly followed				Confo	rmance with Ap	proved F	Procedures		
10	ΔIN	□ OUT	□ N/A				IN 🗆 OUT	Compliance with Reduced Oxygen Packaging, other				j, other	
11	⊒iN					20	N/A IN □ OUT		specialized processes, and HAC			· · · · · · · · · · · · · · · · · · ·	
12	□IN	□ OUT			3	<u> </u>	N/A 🗆 N/O	Sp	ecial Requiremen	ts: Fresh	Juice Production	1	
13	/DIN	OUT		Food in good condition, safe, and unadulterated		31		Spi	Special Requirements: Heat Treatment Dispensing Freeze				
14		□OUT □N/O		Required records available: shellstock tags, parasite destruction	3	')	IN OUT	Spi	ecial Requiremen	ts: Custor	m Processing		
		9		Protection from Contamination	3		IN OUT	Spe	ecial Requiremen	ıts: Bulk W	/ater Machine C	riteria	
15	DIN TIN/A	□OUT □N/O		Food separated and protected		9	N/A 🗆 N/O				Tator Magnitie C	TROTIG	
16	DIN	OUT N/O		Food-contact surfaces: cleaned and sanitized	3		N □ OUT		ecial Requiremen teria	ts: Acidifie	ed White Rice P	reparation	
17	ĺΝ	□оит			3	אור ה	IN DUT	Cri	tical Control Point	t Inspectio	on		
	797	TO PROPERTY AND INCIDENCE OF THE PARTY.	Charles and the same of the same of	rature Controlled for Safety Food (TCS food)	3		IN 🗆 OUT	Pro	cess Review				
18	□IN □N/A	□ OU1	-	Proper cooking time and temperatures	1	<u>, LJ.</u>	Ņ/A IN □ OUT						
19		□ OUT □ N/O		Proper reheating procedures for hot holding	3		N/A	Vai	iance			:	
20		OUT		Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors							
21		OUT N/O		Proper hot holding temperatures	1	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne							
22	/LIN		N/A	Proper cold holding temperatures	;	llnes	c nealth in s or injury.	iterver	itions are cont	roi meas	sures to preve	nt toodborne	

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Nai	ne of Facility	4-1100 HOMO POSCUE		Type	of Inspection	Date U	(/							
THE PICTURE PARTIES 3 SOMETICE WITH CY														
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 a Safe Food and Water Utensils, Equipment and Vending														
38	☑ IN ☐ OUT ☐N/A ☐ N/O		54 ☑ IN ☐ OUT		rensils, Equipment and Vendin	rfaces cleanable, pr	roperly							
39	□ IN □ OUT □ N/A	Water and ice from approved source			designed, constructed, and use Warewashing facilities: installe		li toot							
	For	od Temperature Control	55, 1 IN OUT		strips									
40	Î IN OUT ONA ON/O	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT		Nonfood-contact surfaces clean Physical Facilities									
41	∠□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 J⊡^IN □ OUT	· □N/A	Hot and cold water available; adequate pressure									
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 PIN DOUT	□N/A	Tollet facilities: properly constructed, supplied, cleaned									
100 P	Prevent	tion of Food Contamination	61 O'IN OUT ON/A		Garbage/refuse properly disposed; facilities maintained									
45	JEMN I OUT	Insects, rodents, and animals not present/outer openings protected	62 IIIN II OUT		Physical facilities installed, maintained, and clean; dogs in outdoor dining areas									
46	,☑ IN □ OUT	Contamination prevented during food preparation, storage & display	63 IN OUT		Adamysta vantilation and Unit									
47	□'IN □ OUT □N/A □ N/O	Personal cleanliness Wiping cloths: properly used and stored	64 1 IN OUT		Adequate ventilation and lighting		used							
49		Washing fruits and vegetables	04 /11111 11 001	ואיאון	Existing Equipment and Facilities		en soute 11							
	P	roper Use of Utensils	2175 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		Administrative		ALC: THE							
50	□ N/O □ N/A □ N/O	In-use utensils: properly stored	65 IN OUT	DN/A	901:3-4 OAC									
51	/□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66 🗆 IN 🗀 OUT	□N/A	3701-21 OAC									
52	Ĺ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used		1										
53	Í IN □ OUT □N/A □ N/O │	Slash-resistant, cloth, and latex glove use												
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre			r R ≕repeat violation									
iten	No. Code Section Priorit	y Level Comment				cos	R							
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Por	con in Charge				D-4] 🗆								
Person in Charge, Date:														
Environmental Health Specialist Licensor:														
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)