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

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	ame of facility)	Chec ☑ F	krone FSO □ RFE	License Number	Date 3 () ((
Cull / del				191 / de /										
1		Isami Aug		ity/State/Zip Code										
/	icense holder		Inspe	spection Time Travel Time Cotors of Description										
٦	1	Jones Rostkowski	spe	/ ()	avel Time	Category/Descriptive								
	<i>NGYUN</i>		7											
10	'Standard □ Critical	Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Re	eview 🗆 Follow up	Follow up date (if required)	Water sample date/result (if required)								
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation												
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
٨	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 (TC\$ food);										
1	-□IN □OUT □ N/A	performs duties	nd	23 IN I OUT IN/A II N/O	Proper date marking and d									
2	□ N/A □ OUT □ N/A	Certified Food Protection Manager		24 IN OUT OUT OUT	Time as a public health conti	rol: procedures & records								
3	DIN DOUT DINA	Management food employees and conditional employees	S;		Consumer Advisor									
		knowledge, responsibilities and reporting		25 DIN DOUT		d for raw or undercooked foods								
5	DIN DOUT NA		ts	ON/A	Highly Susceptible Popu									
ΑŢ.		Good Hygienic Practices		DIN DOUT	Pasteurized foods used; pro									
7		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26 N/A										
		Preventing Contamination by Hands			Chemical									
8	JIN DOUT DN/C	Hands clean and properly washed		27 N/A	Food additives: approved a	nd properly used								
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28 DN/A DOUT	Toxic substances properly id	entified, stored, used								
	-DIN DOUT DN/A	Additional			onformance with Approved	Procedures :								
10		Adequate handwashing facilities supplied & accessible Approved Source	1000	29 IN OUT	Compliance with Reduced C specialized processes, and	Oxygen Packaging, other								
11	-⊡N □OUT	Food obtained from approved source		30 DIN DOUT										
12	□IN □OUT □N/A~⊡N/O	Food received at proper temperature		I N/A D N/O	Special Requirements: Fresh	1 Juice Production								
13	DIN DOUT	Food in good condition, safe, and unadulterated		31 DIN DOUT	Special Requirements: Heat	Treatment Dispensing Freezers								
14	DIN DOUT DINA DINO	Required records available: shellstock tags, parasite destruction		32 DIN DOUT	Special Requirements: Custo	om Processing								
	ZÎN □OUT	Protection: from Contamination	187	33 DIN DOUT	Special Requirements: Bulk	Water Machine Criteria								
15		Food separated and protected												
16	_□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34 DIN DOUT DNA DNO	Special Requirements: Acidif Criteria	ied White Rice Preparation								
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 DIN DOUT	Critical Control Point Inspecti	on								
	Fime/Temps .⊡IN □ OUT	rature Controlled for Safety Food (ITCS) food)		36 DN/A	Process Review									
18		Proper cooking time and temperatures		DIN DOUT		4.								
19	□IN □ OUT □N/A.□-Ñ/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	ZÍN □ OUT□N/A	Proper cold holding temperatures												

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Nan	me of Facility				Type of Inspection Date STANCLUSCO S	121							
(_,	Part Poll				Standard 71	(/wal	-7						
	Aller Color	GOOD RETAIL	PRA	CTICES	34		ara es						
Good Retall 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.													
	1	Safe Food and Water			Utensils, Equipment and Vending								
38	IN I OUT IN A I N/O		54	.□ÎN □ OUT	Food and nonfood-contact surfaces clear designed, constructed, and used	able, pr	operly						
39 □ IN OUT □ N/A Water and ice from approved source Food Temperature Control			55	DIN OUT	N/A Warewashing facilities: installed, maintaine strips	ed, used	; test						
40		Proper cooling methods used; adequate equipment	56	☑ÍN □ OUT	Nonfood-contact surfaces clean Physical Facilities								
41.	for temperature control IN IN OUT IN/A IN/O Plant food properly cooked for hot holding		-										
1.491			ł	- □ NU □ OUT □	N/A Hot and cold water available; adequate p	ressure							
42	GAN OUT ON/A ON/O	Approved thawing methods used	58	58 . IN OUT Plumbing installed; proper backflow do									
43	☑1N □ OUT □N/A	Thermometers provided and accurate		□N/A□N/O									
		Food Identification	59	DAN DOUT D	proposition of the state of the								
44	□-IN □ OUT	Food properly labeled; original container	60	60 IN OUT N/A Toilet facilities: properly constructed, s			ed						
7507		tion of Food Contamination	61 JIN OUT ON Garbage/refuse properly disposed; facilitie			5	41-14						
45	☑·IN ☐ OUT	openings protected outdoor dining are			Physical facilities installed, maintained, and outdoor dining areas	clean; de	ogs iń						
46	□ N □ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O									
47 ☑¹ÍN ☐ OUT ☐N/A		Personal cleanliness	63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated	d areas	used 						
48	□ IN □ OUT □N/A □ N/O □ IN □ OUT □N/A □ N/O	Wiping cloths: properly used and stored Washing fruits and vegetables	64		N/A Existing Equipment and Facilities								
		Proper Use of Utensils			Administrative								
50		In-use utensils: properly stored	65	□ TUO □ NI □	N/A 901:3-4 OAC								
51	51 DIN-FLOUT DN/A Utensils, equipment and linens: properly stored, dried,			□ IN ┏ OUT	N/A 3701-21 OAC								
52	☐ IN ☐ OUT ☐ N/A	handled Single-use/single-service articles: properly stored, used											
53	□-IN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use		, size									
		Observations and C Mark "X" in appropriate box for COS and R: COS=corr	orre	ctive Action	15								
		ty Level Comment			A Super and the Committee of the Committ	cos	R						
(Q	Ju 6,4 A N	C Observed seal on c	105	COPE	- needing replaced								
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Person in Charge Date:													
Juan for the Specialist													
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)