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

Address Constitution Continue Continue	·			1	***************************************			T.L.		1			
Caregory/Descriptive Category/Descriptive						7 DEE		License Number	nse Number Date				
License holder								lane		(0)11/2.			
Type of Inspection (chick, all that apply)	Ad	dress	are stroot	City/Sta	City/State/Zip Code			, OH US 352					
Type of Inspection Cabets at that apply Pollow up date (if required) Water sample date/result Wa	License holder Ins					me /	Trav	/el Time	Cate	egory/Descriptive			
Critical Control Point (FSO) Process Review (RFE) Variance Review Fellow up (If required)	1	SPOOM	500 C-1	(0	ر (ری)		21		125			
Critical Control Point (FSO) Process Review (RFE) Variance Review Fellow up (If required)	Tu	os of Ingression (she	ok all that apply)				Ь.,	Follow up data (if required		<u>())</u>			
Complete Pre-liceneing Pre-liceneing Complete Pre-liceneing Pre-				nce Revie	ew 🗆] Follow u		rollow up date (il required	, ,				
Mark designated compliance status (IN, OUT, NO, NA) for each numbered item: N=in compliance OUT=not in compliance NO=not observed NA=not applicable Compliance Status Compliance Sta									:				
Mark designated compliance status (IN, OUT, NO, NA) for each numbered item: N=in compliance OUT=not in compliance NO=not observed NA=not applicable Compliance Status Compliance Sta													
Compliance Status Supervision Supervisi													
Spery sion Special Requirements: Presh Julia Processing Special Requirements: Stalk Water Machine Criteria Special Requireme													
1	TOTAL CO												
Out Out N/A Constitute Food Protection Manager 25 Out Out N/A Constitute Food Protection Management, food employees and conditional employees; N/A N/A N/A Proper use of restriction and exclusion 25 Out Out N/A Proper use of restriction and exclusion 25 Out Out N/A Proper use of restriction and exclusion 25 Out Out N/A Proper use of restriction and exclusion 25 Out Out N/A Proper use of restriction and exclusion 26 Out Out N/A Proper use of restriction and exclusion 26 Out Out N/A Proper use of restriction and exclusion 26 Out Out N/A Proper use of restriction and exclusion 27 Out Out N/A Proper use of restriction and exclusion 27 Out Out N/A Proper use of restriction and exclusion 27 Out Out N/A Proper use of restriction and exclusion 28 Out										Food (TCS food)			
Section Sect	1	/	performs duties			N/A □ N/	N/O Proper date marking and disposition						
3	2	ым поот пила	\	2				Time as a public health control: procedures & records					
Solid County Consumer advisory provided for raw or undercooked foods	*******			S'									
In OUT In No Proper used of restriction and exclusion Social Night Practices Social Night Social Night Practices Social Night Social	3	DIN DOUT DIN/A			1		JT						
Cook Cook Proper delign stating, drinking, or tobacco use Pasteurized foods used; prohibited foods not offered Pasteurized Pasteurized foods used; prohibited foods not offered Pasteurized food delined; prohibited foods used; prohibited foods used					الار	N/A	evolution and	Consumer advisory provided for raw or undercooked foods					
Social Code Proper eating, tasking, drinking, or tobacco use Proveruing Contournation by Hards Pasteurized roots user; prohibited foods not offered Proveruing Contournation by Hards Proveruing Controlled Proveruing Contournation by Hards Proveruing Controlled Proveruing Contr	5						, i	Highly Susceptible Po	pulat	ions			
Chemical Special Requirements: Custom Processing Special Requirements: Acidified White Rice Preparation Special Requirements: Acidified White Rice Preparatio	6												
8		□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth					Chemical 1					
Solid Colid Coli		Parties P	reventing Contamination by Hands		, D	IN 🗆 OL	JT	Food additives: approved	and	propositive and			
9	8	□N □ OUT □ N/O	Hands clean and properly washed		'' _' -''	N/A		rood additives, approved	anu	properly used			
Conformance with Approved Procedures Conformance with Approved Procedures	9				יו אַי	C LOYIC SUbstances properly identified stored used							
Approved Source 29 N/A Special Requirements: Fresh Juice Production							Ç	onformance with Approve	d Pro	ocedures à			
11 □IN □OUT Food obtained from approved source 12 □IN □OUT Food received at proper temperature 13 □IN □OUT Food in good condition, safe, and unadulterated 14 □IN □OUT Required records available: shellstock tags, parasite 15 □IN □OUT Food separated and protected 16 □IN □OUT Food-contact surfaces: cleaned and sanitized 17 □IN □OUT Proper disposition of returned, previously served, recorditioned, and unsafe food 18 □IN □OUT Proper cooking time and temperature 19 □IN □OUT Proper reheating procedures for hot holding 19 □IN □OUT Proper cooking time and temperatures 20 □IN □OUT Proper cooking time and temperatures 21 □IN □OUT Proper disposition of returned, previously served, recorditioned, and unsafe food preparation practices and employee behaviors that are identifieded as the most significant contributing factors to food the remotion of the properature of the remotion of the properature of the remotion of the properation of the properature of the remotion of the properation o	STREET	Act of the second second	1 1	2	ica i		JT						
12	C. Talendar	The second secon			-4								
Special Requirements: Heat Treatment Dispensing Freezers								Special Requirements: Fre	esh Juice Production				
13	12	□N/A □N/O						Special Requirements: Heat Treatment Dispensing Fr					
14	13					N/A LI N/O							
15	14		destruction	3	וכי			Special Requirements: Cu	stom	Processing			
15	1		Protection from Contamination	3				Special Requirements: Bul	lk Wa	ter Machine Criteria			
16	15		Food separated and protected	-		IN/A LI N/G							
17	16	□IN □OUT	Food-contact surfaces: cleaned and sanitized	з					dified	White Rice Preparation			
Time/Temperature Controlled for Safety Food (TCS food) 18	17			3			JT	Critical Control Point Inspe	ction				
18		Time/Tempe	rature Controlled for Safety-Food (TCS food)	3/	<u> </u>	IN DOL	JT	Process Paviaw					
19	18	DIN DOUT	Proper cooking time and temperatures		_ [4]			1 100000 LEALEA					
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.	19	□IN ⊷□ OUT	Proper reheating procedures for hot holding	3	7 📙	IN □ OU N/A	JT 	Variance					
that are identified as the most significant contributing factors to	20	□IN □ OUT	Proper cooling time and temperatures		that are identified as the most significant contributing factors to								
	21		Proper hot holding temperatures	t									
Public health interventions are control measures to prevent foodborne													

State of Ohio

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

Name of Facility

COK EN EGG (R (NRS) A) (RAPE)

Type of Inspection

Date

(A) (RAPE)

25.77.77.50100.00			COOL PETAIL	DDA	CTICES			SPECTOR (T				
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												
IVIAIR	sesignated compliant	A. Camerini mereziken	d and Water	1-111 00		tensils, Equipment and Vending	арриса	abie				
38 🗖	I □ A\N □ TUO □ NI		rized eggs used where required	54	□ IN □ OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	perly				
39, 🗇	IN □OUT □N/A	Water a	and ice from approved source			Warewashing facilities: installed, maintaine	d usad:	toet				
65, 12 × 1,000 12 M		Food Temp	erature Control	55	☑ IN □ OUT □N/A	strips	u, uocu,	1631				
40 .	N 🗆 OUT 🗆 NA		cooling methods used; adequate equipment perature control	56	TUO 🗆 NI 🗖,	Nonfood-contact surfaces clean Physical Facilities						
41 🔟	IN OUT ON/A D N	/O Plant fo	ood properly cooked for hot holding	57	□ IN □ OUT □N/A	Hot and cold water available; adequate pr	essure					
42 D	□ IN □ OUT □N/A □ N/O Approved thawing methods used				-⊡ IN □OUT	Plumbing installed; proper backflow device	es					
43	IN 🗆 OUT 🗀N/A	Thermo	ometers provided and accurate		□N/A □ N/O							
		Food Id	lentification	59	OUT □N/A	Sewage and waste water properly disposed						
44	IN 🗆 OUT	Food p	roperly labeled; original container	60	Î IN OUT ON/A	Tollet facilities: properly constructed, supplied, clean-						
T 101 (17 P. P. P.	Pre	vention of F	ood Contamination	61	/□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities n	naintaine	d				
45 🖆	IN □ OUT	opening	rodents, and animals not present/outer is protected	62	☐ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in				
	N □ OUT		nination prevented during food preparation, & display	63	P	Adequate ventilation and lighting; designated	orogo II					
 	IN OUT ONA		al cleanliness	\vdash			aleas u	seu				
H	N OUT ON/A NO N	+ , -	cloths: properly used and stored g fruits and vegetables	64	□ IN □ OUT □N/A	Existing Equipment and Facilities						
+3 LI			se of Utensils			Administrative	THE L					
50 🗖 I	N □ OUT □N/A □ N		utensils: properly stored	65	☐ IN ☐ OUT ☐ N/A	901:3-4 OAC						
51 🔲 I	N □ OUT □N/A		s, equipment and linens: properly stored, dried,	66	.□ IN □ OUT □N/A	3701-21 OAC						
	N OUT ON/A	handled Single-	use/single-service articles: properly stored, used		,	0701-21 070						
	N 🗆 OUT 🗆 N/A 🗀 N		esistant, cloth, and latex glove use									
			Observations and C	orre	ctive Actions		era Notae	or I				
		Mark "	X" in appropriate box for COS and R: COS =corre			γ R ≕repeat violation						
Item No.	. Code Section Pr	iority Level	Comment		· · · · · · · · · · · · · · · · · · ·		cos	R				
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			JUNGON V		1112	; , 32 V 1						
			V			10						
		····-										
	;											
	,											
Person in Charge Date:												
Environ	Environmental Health Specialist Licensor:											

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

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