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

Na	me of facility	10 - 10 1		eck one			License Number	Date //)C/ - / (/				
1	his kalal	R DUCO & WUD STURK	- <u> </u>	SO —	□ RFE		1090		11-151-64			
Åd	Idress	No recolored	City/State/Zip Code									
	11.10 3	121121 21 20 1	Inone	لااد م نا ما	WIVI	<u> (,/</u>	$\frac{1}{1}$					
Lic 	cense holder	1. 101 691,010	mspe	ection Time Tra			/el Time / ጉ.	Ca	tegory/Descriptive			
٠.	COULT OF	LOURI XIVICE		.,)	<u> </u>	(0	<u> </u>	<u>///\</u>			
P'		k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	view	v □ Follow u		Follow up date (if required	ł)	Water sample date/result (if required)			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
sonama.o	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								
100		Supervision	19.1	Time/Temperature Controlled for Safety-Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	ÍN □OL □N/A□N/		Proper date marking and disposition					
2	,□IN □ OUT □ N/A	Certified Food Protection Manager		24	□IN □ OL		Time as a public health control: procedures & records					
		Employee Health		24	-□N/A □ N/	O 						
3	A'N DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		□ІИ □О	JT	Consumer Advis	District Williams				
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	/DN/A		Consumer advisory provi	ded	for raw or undercooked foods			
5	OIN OUT N/A		nts 		leu e a		Highly Susceptible Po	pula	ations			
6	DIN DOUT NO	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	וע	Pasteurized foods used;	proh	ibited foods not offered			
7	· / · · · · · · · · · · · · · · · · · ·	No discharge from eyes, nose, and mouth					Chemical:	¥/ ¥				
8	PI □ OUT □ N/O	reventing Contamination by Hands Hands clean and properly washed		27	□IN □ OL	JT	Food additives: approved	and	d properly used			
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved	28	DIN DOL	JT	Toxic substances properly	'ideı	ntified, stored, used			
						C	onformance with Approve	d P	rocedures			
10	│□IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source	1.2 (Call)	29	□N/A	JT	Compliance with Reduced specialized processes, as					
11	DIN DOUT	Food obtained from approved source		-	□IN □OL	JT						
12	ÓIN □OUT □N/A □,N/O	Food received at proper temperature		30		0	Special Requirements: Fre					
13	□ÎN □OUT	Food in good condition, safe, and unadulterated		31	DN/A DN/G		Special Requirements: He	at I	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	ıstor	n Processing			
		Protection from Contamination (1)		33			Special Requirements: Bu	ılk W	/ater Machine Criteria			
15	DIN DOUT DN/A DN/O	Food separated and protected			DIN DOL		Special Requirements: Ac	idifia	ad White Rice Propagation			
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34	⊠N/A ⊟ N/O	ó 	Criteria	- Conne	od writte race i reparation			
17	∕ÓIN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	DWA □IN □OF	JT	Critical Control Point Inspe	ectio	n ,			
		rature Controlled for Safety Food (TCS food)		36	□IN □OL	JT	Process Review					
18	DIN DOUT DN/A DN/O	Proper cooking time and temperatures			DIN DOL	JT .						
19	□IN □ OUT □N/A □N/O	Proper reheating procedures for hot holding		37	DN/A		Variance					
20	OUT OUT ON/A ON/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.								
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures										
22,	AIN OUT ON/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

State of Ohio Food Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code												
Name of Facility						Тур		Type	of Inspection	Date	,	1
) (1. W E	ing dale + vego		star +	1	MATHU	11-75	$I \cap C$	1
L			,		0			·!····	<u> </u>	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		
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											able	
Safe Food and Water								Ute	ensils, Equipment and Vend	ing		
38	38 Д IN □ OUT □N/A □ N/O Pasteur				zed eggs used where required	54	☐ IN ☐ OUT		Food and nonfood-contact s		ble, pro	perly
					nd ice from approved source	-	7		designed, constructed, and u			
					erature Control	55	Д IN □ ОИТ [⊐N/A	Warewashing facilities: insta strips	lled, maintained	, used;	test
32.072	J. 1		r yt	2.0		56	Ú IN □ OUT	-	Nonfood-contact surfaces cl	ean		
40		OUT ON/A	□ N/O		cooling methods used; adequate equipment erature control				Physical Facilities	ya wa		0.00
44	-M IN	☐ OUT ☐N/A [□ N/O	Plant for	od properly cooked for hot holding	E 7	Ты́ ін 🗆 оит і	-1 N 1 / A		a odogusta ne		Parte 1954
41	ļ			riant io	od property cooked for not notaling	57		_IN/A	Hot and cold water available	a, auequate pre	essure	
42	Í IN ☐ OUT ☐N/A ☐ N/O Approve			Approve	d thawing methods used	58	/□ IN □OUT		Plumbing installed; proper t	ackflow device	es	
43	1 IN	OUT 🗆 N/A		Thermor	meters provided and accurate		□N/A □ N/O					
				Food Ide	entification	59	Ú IN □ OUT [□N/A	Sewage and waste water pro	perly disposed		
	[/ <u>-</u>					60	J TUO II II	JN/A	Toilet facilities: properly const	ructed supplied	cleane	vd.
44	THIN	OUT		Food pro	operly labeled; original container	\vdash						
Polymus Company	7.		Prevent	ion of Fo	ood Contamination	61	D IN D OUT [□N/A	Garbage/refuse properly dispo	sed; facilities m	aintaine	d
45	In □ IN	□ OUT			rodents, and animals not present/outer s protected	62	D IN D OUT		Physical facilities installed, m	aintained, and c	lean; do	gs in
-					nation prevented during food preparation,		□N/A □ N/O		outdoor dining areas			
46	LIN	OUT		storage &		63	I IN I OUT		Adequate ventilation and light	ing: designated	arone u	ood.
47	H	OUT N/A		Persona	I cleanliness				7 doquato 70/manori and ngm	g, designated	areas u	
48	+	OUT ON/A			cloths: properly used and stored	64	TUO 🗆 NI 🗀 I	□N/A	Existing Equipment and Faciliti	es		
49	□ IN	OUT ON/A	SAN TOWNSHIPS	COMPANY AND RESERVED	fruits and vegetables				Administrative			Act 1
70.7			P	roper Us	e of Utensils			_ /				
50	50 IN OUT NA NO In-use utensils:				tensils: properly stored	65	I D IN D OUT [□N/A	901:3-4 OAC			
					equipment and linens: properly stored, dried,	66	IN DOUT	⊐N/A	3701-21 OAC			
52	/ nandied				se/single-service articles: properly stored used	-						
53												
Observations and Corrective Actions											inchil	
				Mark "X	in appropriate box for COS and R. COS=corn				R=repeat violation			
lter	n No.	Code Section	Priorit	ty Level	Comment	1,000		- Y			cos	R
					I Acistolacal		100 01	2/1	CAY L			
					J HODINOVI 6	<u> </u>	110110	_ (.)	: U1			
					,		Ą					
-												
											 	·
			-									
									p			
<u> </u>			ļ <u>-</u>									
		-										
		-										
Person in Charge Date: 4-99-94												
Environmental Health Consistint												
Environmental Health Specialist Licensor:												
l				1 /				1	() See			

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)