## State of Ohio

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

Name of facility  Advisors  May 1 a 3 May 1 a 1 May 1 a 2 May 1 a 1 May 1 Ma												
License holder	Name of facility Che					Chec	heck-one			License Number	Date	
License holder	1	-015	1	1111	sas Merican Corill	<b>⊿</b> F	so	□ RFE		186	6/11/1/34	
License holder	Address Cityl						State	Zip Code		100	10/01	
License holder	Who Run Rd											
Type of Inspection (check all that apply)   Follow up date (if required)   Water aample daterresult	<u> </u>	cense t	older	1V.J	· V							
Type of tespoeting (check, all that apply)	1			11		$\alpha$	1		1,4		(" () ("	
Foreignest   Control Point (FSC)   Process Roview (FSE)   Variance Review   Follow up   Control Point (FSC)   Processing   Consultation   Compliance Status   FOODBORNE:   LLNESS RISK.FACTORS: AND PUBLIC   HEALTH INTERVENTIONS	-					9				/ C	have ( man)	
Compliance   Com	l y ☑	<b>/pe of l</b> *Standa	nspection ard .⊠"	on (cnec Critical (	к all that apply) Control Point (FSO) - П Process Review (RFF) - П Varia	ance Re	view	√ □ Follow i	ın l	Follow up date (if required)		
Mark designated compliance status (IN, OLT, N/O, N/A) for each numbered item: N=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Compliance Status						a1100 1 (C	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	, 11011047	JP		(**************************************	
Mark designated compliance status (IN, OLT, N/O, N/A) for each numbered item: N=in compliance OUT=not in compliance N/O=not observed N/A=not applicable Compliance Status	Name and										The same state of the same sta	
Compliance Status							THE PERSON	and the second s		The state of the s		
Jell   OUT   ONA   Person in director present, demonstrates knowledge, and profile   Jell   OUT   ONA   Carified Food Protection Manager   Front of the director   ONA   OVE   Proper date manding and disposition   OVE   O	N	1ark de	signated	complia	ance status (IN, OUT, N/O, N/A) for each numbered i	tem: IN	=in c	compliance (	TUO	not in compliance N/O=not	observed N/A=not applicable	
Proper date nearlying and disposition   Proper date nearly in proper date near	SCHOOL P.											
Zell   OUT   NA Certified Food Protection Manager   22   Zell   OUT   NA Certified Food Protection Manager   23   Zell   OUT   NA Certified Food Protection Manager   24   Zell   OUT   NA Certified Food Protection Manager   25   Zell   OUT   NA Certified Food Protection Manager   25   Zell   OUT   NA Proper use of registration and exclusion   25   Zell   OUT   NA Proper use of registration and exclusion   25   Zell   OUT   NA Proper use of registrating to vomiting and diarrhead events   25   Zell   OUT   Z				Supervision						nperature Controlled for Safety Food (TCS food)		
	1	,⊘IN	□ OUT	□ N/A		nd	23		UT (O	Proper date marking and dis	sposition	
Spring   S	2	PÍN	Поит	П N/A	'		-					
Second   Consumer advisory provided for raw or undercooked foods   Consumer advisory provided for advisory provided for raw or undercooked foods   Consumer advisory provided foods undercooked foods   Consumer advisory provided foods undercooked foods   Consumer advisory provided foods undercooked foods		1/=									ol: procedures & records	
	2	П	ПОПТ	□ N/A		es;	<b>E</b>			Consumer Advisory		
Second   Content   Conte	3	/ LUIV					25		UT	Consumer advisory provided	d for raw or undercooked foods	
Seed Hygienic Freelest   Seed Hygienic Seed		12				oto		IZIN/A				
Second Cook Section Passeurized Tooks used, prohibited tooks not oldered   Second Cook Section Passeurized Tooks used, prohibited tooks not oldered   Second Cook Section Passeurized Tooks used, prohibited tooks not oldered   Second Cook Section Passeurized Tooks used, prohibited tooks not oldered   Second Cook Section Passeurized Tooks used, prohibited tooks not oldered   Second Cook Section Passeurized Tooks used, prohibited tooks not oldered   Second Cook Section Passeurized Tooks used, prohibited tooks not oldered   Second Cook Section Passeurized Tooks used, prohibited tooks not oldered   Second Cook Section Passeurized Took Section	5	۱۱۱هـ (د	T OO I	□ IWA		C RECOGNISION OF THE PARTY	24.5		i it	- Highly Susceptible Ropu	lations	
Pevanting Contamination by Hands   Property washed   Property washed   Property   Proceedings   Property   Procedures	6	DIN	□ OUT	□-N/O		200000000000000000000000000000000000000	26		01	Pasteurized foods used; pro	hibited foods not offered	
8	7	DIN	Committee of the Commit	AND MUNICIPAL PROPERTY OF THE						Chemical		
No bare hand contact with ready-to-eat foods or approved alternate method properly followed accessible and properly followed accessible alternate method properly followed accessible alternate method properly followed accessible alternate method properly followed accessible alternate followed alternate method properly followed accessible alternate method proper processes, and HACCP plan accessible processes, and HACCP		1		. Pr	eventing Contamination by Hands		27	.ení □ ol	UT	Food additives: approved as	ad proporty wood	
9   No bare hand contact with ready-to-eat foods or approved alternate method properly followed    No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No bare hand contact with ready-to-eat foods or approved alternate method properly followed   No bare hand contact with ready-to-eat foods or approved and sentences with ready of the specialized processes, and HACCP plan     No Dut	8	.IIN	OUT	□ N/O	Hands clean and properly washed		21	□N/A		1 ood additives, approved at	id property dised	
Conformance with Approved Procedures		Jellki			No. 1 - 1 - 1 - 1 - 1 - 1 - 1	wod	28		UT	Toxic substances properly ide	entified stored used	
10	9						20	□N/A	5257535566			
Approved Source    11		- Lucie	T OUT						Edward St. March			
11	10		LI OUT	∐ N/A		9	29		UT	Compliance with Reduced C	Exygen Packaging, other	
12	11		□OUT	Para Maria Sarah				<del></del>	UT			
Special Requirements: Heat Treatment Dispensing Freezers					Food received at proper temperature		30			Special Requirements: Fresh	Juice Production	
13   Init   OUT   Required records available: shellstock tags, parasite destruction   32   Init   OUT   Special Requirements: Custom Processing	<u> </u>				' ' '		31			Special Requirements: Heat	Treatment Dispensing Freezers	
Protection from Contamination   32	13						-					
Protection from Contamination   33	14	IN/A	N/O				32			Special Requirements: Custo	m Processing	
15			<b>"排"</b> 道		Protection from Contamination			·		0		
Special Requirements: Acidified White Rice Preparation Criteria   Special Requirements   Special Requirements   Acidified White Rice Preparation Criteria   Special Requirements   Acidified White Rice Preparation Provided   Special Requirements   Special Requirements   Acidified White Rice Preparation   Provided   Special Requirements   Special Requirements   Acidified White Rice Preparation   Provided   Special Requirements   Special Requirements   Special Requirements   Acidified White Rice Preparation   Provided   Special Requirements   Special Requ	15				Food separated and protected		33	⊡Ñ/A □ N/	0	Special Requirements: Bulk	Water Machine Criteria	
Food-contact surfaces: cleaned and sanitized   Food-control lineses:   Food-contact surfaces: cleaned and sanitized   Food-contact surfaces: cleaned and sanitized   Food-control lineses:   Food-	10							DIN DOL	UT	Special Requirements: Acidif	ied White Rice Preparation	
17	16	LIAN CIN/A	O/NET A		Food-contact surfaces: cleaned and sanitized		34	ØÑ/A □ N/	0			
Time/Temperature Controlled for Safety Food (TCS food)  18	17				Proper disposition of returned, previously served.		-	□IN □ O	UT			
18	17	الليسيس			reconditioned, and unsafe food		35			Critical Control Point Inspecti	on	
18			312 (12 to 12 to 1	a restauration	rature Controlled for Safety Food (TCS food)		36		UT	Process Review		
19	18	│ □IN │ □N/A	TUQ 🔲 OVÂNO	•	Proper cooking time and temperatures							
Proper reheating procedures for hot holding    DIN	-		·				37		UT	Variance	•	
20 DIN DOUT DN/A, DIN DOUT DN/A, DIN DOUT DOUT DOUT DOUT DOUT DOUT DOUT DOUT	19	N/A	. ⊡~N/O	N/O	Proper reheating procedures for hot holding							
Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.    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   Public health interventions	6.5	□IN.	דטס 🗆	•	Department of the state of the							
21 OUT Proper hot holding temperatures foodborne illness.  Public health interventions are control measures to prevent foodborne	20	□N/A	,N/O		Proper cooling time and temperatures							
Public health interventions are control measures to prevent foodborne	21	,⊒IN	דטס 🗖	.	Proper hot holding temperatures				undung raciors to			
		□N/A	. □ N/O									
	22	,⊿lÑ	□ OUT	. □N/A	Proper cold holding temperatures							

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Nar	ne of Facility		Туре	of Inspection Date					
	-as Maria.	MPY ican Gill	STa	of Inspection  Date  Online  Online  Date	/)	.4			
Filmor, v. o	,								
8.3,000	Good Retail Practi	GOOD RETAIL ces are preventative measures to control the introduced in the control of the contro	The state of the s						
M	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: IN	l=in compliance <b>OUT</b> =not in	nicais, and physical objects into foods compliance N/O=not observed N/A=no	if annlic	ahla			
		Safe Food and Water		ensils, Equipment and Vending	Cappilo Cappilo				
38		Pasteurized eggs used where required	54,-□ IN □ OUT /	Food and nonfood-contact surfaces clean designed, constructed, and used	able, pro	operly			
39	,₫N □OUT □N/A Fo	Water and ice from approved source	55 - IN OUT ON/A	Warewashing facilities: installed, maintaine strips	d, used;	test			
40	IN IN OUT IN/A-IT N/O	Proper cooling methods used; adequate equipment	cooling methods used; adequate equipment 56 \$\square\$ IN \$\square\$ OUT Non			#07ht U.			
41		for temperature control  Plant food properly cooked for hot holding	57 ☑ IN ☐ OUT ☐N/A	Physical Facilities  Hot and cold water available; adequate p					
42		Approved thawing methods used							
43			58, ☑ IN ☑OUT Plumbing installed; proper ba						
43	PPIN EI OOT EINA	Thermometers provided and accurate							
		Food Identification							
44	,☑\N □ OUT	Food properly labeled; original container							
		tion of Food Contamination	61 DIN DOUT DN/A	Garbage/refuse properly disposed; facilities r					
45	Ø N □ OUT	Insects, rodents, and animals not present/outer openings protected	62 IN I OUT	Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in			
46 .	☑ IN ☐ OUT	Contamination prevented during food preparation, storage & display							
47	□-ſN □ OUT □N/A	Personal cleanliness	63 , 🗹 IN 🗆 OUT	Adequate ventilation and lighting; designated	areas u	ısed			
48	DÍN DOUT DN/A DN/O	Wishing truits and transfellar	64 PIN DOUT DN/A	Existing Equipment and Facilities					
43		Washing fruits and vegetables roper Use of Utensils		Administrative					
50	□-IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65 D IN DOUT PRIVA	901:3-4 OAC		**************************************			
51	☑'IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried,		7,44					
52		handled Single-use/single-service articles: properly stored, used	66 DIN DOUT DN/A	3701-21 OAC					
53	,⊒ÍN □ OUT □N/A □ N/O	Slash-resistant, cloth, and latex glove use							
		Observations and Co	prrective Actions						
Item	No.   Code Section   Priorit	Mark "X" in appropriate box for COS and R: <b>COS</b> ≡corre y Level │ Comment	cted on-site during inspection	R=repeat violation					
28/2	5 20 B		Thoot sunta	won bar	COS	R			
<del>/</del>		PTC labled	11117 01 148 119	ron para	- Interior	<del>   </del>			
					+ -				
Ç	6 45 A3 M	C Observed food debr. 1)	outdue on h	author of from					
		by food line							
(p)	6.4 B NO	a Observed dirty build	up on seil o	of walk in cooler					
17 ~	2) 22 7		/						
15/	() (3,),(_ (_		not course	din walkin	,00				
		cuoles, PTC cour	ps						
Pers	on in Charge			Date:	<u> </u>				
	J. C. Committee of the			06/10/2024					
Envi	ronmental Health Specialist		Licensor:	, , , , , , , , , , , , , , , , , , , ,					
	Martto eggs		DC	HD					
PRI	ORITY LEVEL: C= C	PITICAL NC= NON-CRITICAL		Page ) of	2				

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

## State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of	Facility		Type of Inspection Date	19 11	
Las	Maria	-S Mes	(sign Grill Standard Cof 6/10)	1 4	
			,		Section Control
			Observations and Corrective Actions (continued)		
Item No.	Code Section	Proceedings of Control Control Control	'In appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation  Comment	- I	100
item No.	Code Section	Friority Level	Comment	cos	R
-7,			Critical Control Point Inspection		$\frac{1}{\Box}$
\ <u></u>			The control of the co		
			Ist Prolection From Contamination		
1535	3,20	C	Observed several stems not covered in walk in	س التاريخ	
			Coder PIC Courred		
		-			
			X Chamical		
- F					
28/35	2,0B	<u> </u>	Observed inlabded bottle of santifer on bay	e~	
`-			PIC loublack		
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Man	10 / Can	201	Licensor:		
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL