Na ,	me of f د مراز	facility	\ M\ I\	1 (4) 1 4 6 6 7	Check one ☑-FSO □ RFE				License Number		Date / 24/		
	NY)	11/16	<u> 100</u>	- WHEVER CUID		50	□ RFE		0512		3/20/29		
Ad	dress	τ .	1	enail way	City/S	ty/State/Zip Code							
'	10		HOL	enaid inaid			euno,	ll L	0 (1) 43	SŜ	331		
Lic	ense h		V		Inspe	spection Time 7			vel Time	Cat	ategory/Descriptive		
1)	11.Pr	1101	Min	6 Mc MIAMI VEILEY VENDING		45			マム	1	8no inc		
<u></u>	ne of l	nenecti	on (chec	ck all that apply)				<del>-</del>	Eollow up data (if requires		Water and Article III		
	Standa			Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	view	□ Follow u		Follow up date (if required	(د	Water sample date/result (if required)		
	Foodbo			☐ Complaint ☐ Pre-licensing ☐ Consultation				.		i i			
COMPANY TRAFF		AND SHAREST STATE	DESIGNATION OF PROPERTY.			400000							
				FOODBORNE ILLNESS RISK FACTO	A To a season of the season of the season of	10000			The second secon	THE RESERVE AND ADDRESS.			
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								served N/A=not applicable					
ann ann	1004			Compliance Status				00000000000000000000000000000000000000	Compliance Sta				
				Supervision			T		perature Controlled for Sa	ifety	Food (TGS food)		
1,/	€∐IN	OUT	□ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd	23			Proper date marking and	disp	osition		
2	□IN	□ OU1	T⊒ <b>∕</b> Nya	Certified Food Protection Manager Employee Health		24			Time as a public health co	ntrol:	procedures & records		
3	□IN	□out		Management, food employees and conditional employee knowledge, responsibilities and reporting	s;			JT	Consumer Advis				
4	□IN	□out	· DN/A	Proper use of restriction and exclusion		25_	TINVA I	,	Consumer advisory provid	ded f	for raw or undercooked foods		
5	□IN	□ out	. □ N/V	Procedures for responding to vomiting and diarrheal even	ts				Highly Susceptible Po	pula	tions		
	Fliki	Поп		Good Hygienic Practices		□IN □ OUT 26 - □N/A		JT	Pasteurized foods used;	prohi	bited foods not offered		
6 7			. <u>  -</u> N/0	Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth		20	шил		   Chemical	36.00			
		Amarik		reventing Contamination by Hands		\$1200a)		IT	Gnemical				
8 4	DIN	וטס 🗆	□ N/O	Hands clean and properly washed	A CORPORATION AND ADDRESS OF THE ADD	27	DIN DOL	J I	Food additives: approved	and	properly used		
9		TUO [] N/O		No bare hand contact with ready-to-eat foods or approvalernate method properly followed	/ed	28	DIN DOL	555 (595)	Toxic substances properly				
10	DIN	ПОШ	- □ N/A	Adequate handwashing facilities supplied & accessible		600		AL MANAGEMENT	onformance with Approve	41122			
10	nde il	7000	della de	Approved Source		29	ĠŃ∀ □IN □OF	) I	Compliance with Reduced specialized processes, ar	ያ Oxy id H/	gen Packaging, other ACCP plan		
11				Food obtained from approved source		30,	IN IOL	JT C	   Special Requirements: Fre	esh J	uice Production		
12	□IN □N/A	TUO□ O/M'⊠ .		Food received at proper temperature		<u> </u>				<del></del>			
13	ZÏN	DOUT	-	Food in good condition, safe, and unadulterated		311	DIN DOL	5	Special Requirements: He	at Tr	eatment Dispensing Freezers		
14		TUOU ON/O	•	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	stom	Processing		
	Au C	kusti.	v gilger	Protection from Contamination	(pleas)	33,	□IN □OL	JT	Special Requirements: Bu	IL MA	otov Machine Outlants		
15		OUT N/O	•	Food separated and protected			□N/A □ N/G	<u> </u>					
16		□OUT N/O	•	Food-contact surfaces: cleaned and sanitized		34 4	□IN □OU :□N/A □ N/G	)T	Special Requirements: Ac Criteria	idified	d White Rice Preparation		
17	″∐IN	□out	•	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JT	Critical Control Point Inspe	ection	1		
127	. 10 10	Tim	e/Tempe	rature Controlled for Safety-Food (TCS food)		36,	□IN □OU	JT	Process Review				
18	DIN DIN	N/C	T )	Proper cooking time and temperatures			□N/A □IN □OU	IT	1 locess (review				
19		□ OU		Proper reheating procedures for hot holding		37	EN/A	, I	Variance				
20		□ OU		Proper cooling time and temperatures		Ri	sk factors	are fo	od preparation practice	s an	d employee behaviors		
21		OU N/C		Proper hot holding temperatures		foo	odborne illne	ess.	s the most significant co		outing factors to ures to prevent foodborne		
22		□ ou	T □N/A	Proper cold holding temperatures			ess or injur		TOTAL CONTROLLER	uasi	area to breverit loodbome		

#### **State of Ohio**

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

Name of Facility WNIR(DOO) - Gitchen	aiD	Тур 5 <del>\</del>	e of Inspection	Date 3/20/2	4
	OOD RETAIL PRACTION	o e o			
Good Retail Practices are preventative measures to	ALTERNATION AND ADDRESS OF THE PROPERTY OF THE	THE SECTION OF THE PROPERTY OF	micals, and physical obje	ects into foods	
Mark designated compliance status (IN, OUT, N/O, N/A) for each					cable
Safe Food and Water		Territoria U	tensils, Equipment and Ve		
38 ☐ N ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where requi	red 54 🗇	ÎN □ OUT	Food and nonfood-contact designed, constructed, and	t surfaces cleanable, p d used	roperly
39 ☑ IN ☐ OUT ☐ N/A Water and ice from approved source		IN 🗆 OUT 🗀 N/A	Warewashing facilities: ins		d; test
Food Temperature Control		IN 🗆 OUT	strips  Nonfood-contact surfaces	aloon	
40 ☑IN ☐ OUT ☐N/A ☐ N/O Proper cooling methods used; adeq for temperature control	uate equipment		Physical Facilities	ciean	
41 5 IN OUT ONA NO Plant food properly cooked for hot h	nolding 57	IN 🗆 OUT 🗖 N/A	Hot and cold water availa	ble; adequate pressure	9
42 IN OUT N/A N/O Approved thawing methods used	58-01	IN □OUT	Plumbing installed; prope	r backflow devices	
43 -⊟NN □ OUT □N/A Thermometers provided and accurate	te 🔲 🗆 N	N/A 🗆 N/O			
Food Identification	59-🗗	IN □ OUT □N/A	Sewage and waste water p	roperly disposed	
44 ☐ TN ☐ OUT Food properly labeled; original conta	ainer 60 🔲	IN □ OUT □N/A	Toilet facilities: properly cor	nstructed, supplied, clear	ned
Prevention of Food Contamination	61 JZH	IN □ OUT □N/A	Garbage/refuse properly dis	posed; facilities maintair	ned
45 IN I OUT Insects, rodents, and animals not pres	sent/outer 62 📈	IN □ OUT	Physical facilities installed, outdoor dining areas	maintained, and clean; o	dogs in
46 HIN FLOUT Contamination prevented during food	preparation,	√/A □ N/O	outdoor diffing areas		
storage & display  47	63 📮	TUO 🗖 AI	Adequate ventilation and lig	thing; designated areas	used
48 Z'IN OUT N/A N/O Wiping cloths: properly used and sto	ored 64 🗆	IN 🛮 OUT 🗖 N/A	Existing Equipment and Faci	lities	
49   IN OUT N/A N/O Washing fruits and vegetables		name of the second	Administrative		
Proper Use of Utensils	65 🖂 1	IN OUT TINTA	901:3-4 OAC	and the second particles are supplied as	
50 DIN DOUT DN/A DN/O In-use utensils: properly stored  Utensils, equipment and linens: proper	urly stored dried		901.3-4 OAC	****	
handled	66	OUT IN/A	3701-21 OAC	The state of the s	·
52 ZÎN DOUT DN/A Single-use/single-service articles: proposition of the control o					
	tions and Correcti	ve Actions			
Mark "X" in appropriate box for COS			n R=repeat violation		
Item No. Code Section Priority Level Comment	201da1	A.	1.0.0001	cos	8 R
SUPSE	MOTORIAL.	(y) 1	NSIECT.		
				· □	
					+=
Person-in Offarge		<u>.</u> .	Date: 32	Ø	
Environmental Health Specialist		Licensor:	OCHD		

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page\_2\_of\_\_\_

Name, of facility									Tallana Maria					
11/1/1/10/10/20				1	theck one ☑FSO □ RFE			License Numb	)er	Date	11-1			
7	<u> </u>	a 11	<u>)                                    </u>	)	.,,					)	3/2	0/24		
^	ddress	د ای	210	0 m 1 20 1	City/Sta	Welh Wille, at US33)								
-	1	TUR	41	ard way	UY	W	20 (U)	116	104	M 72	5/			
	icense I	holder	1 21	00:00 = 11 .0	Inspecti	on 1	Time	Trav	vel Time	C	Category/Descriptive			
<u></u>	VIII		VV	NOIT / TA/C	4	$\subseteq$			30		(3			
	ype of I			ck all that apply)					Follow up date	(if required)		ple date/result		
			30 Day	Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	€W	□ Follow u	ıp			(if required	d)		
			34.67	FOODBORNE ILLNESS RISK FACTO	RS AND	)  P	UBLIC H	IEAL	TH INTERVI	ENTIONS		O. W. Transport		
1	∕lark de	signated	compli	ance status (IN, OUT, N/O, N/A) for each numbered it	em: <b>IN</b> =ir	cor	npliance C	DUT=	not in compliand	ce N/O=not	observed N/	<b>A</b> =not applicable		
Signature 1	Compliance Status						Compliance Status							
	T			Supervision					perature Contro	lled for Safe	ty Food (TCS	i food)		
1		OUT		periorms duties	nd 2	'-X I	IN DOL		Proper date ma	arking and dis	sposition			
2	] ∐IN	OUT	□ N/A	Certifled Food Protection Manager  Employee Health	2		NN 🗆 OL		Time as a publi	ic health contr	ol: procedures	& records		
2	ZÍN	OUT	Aw	Management, food employees and conditional employee	s:				Consu					
3	-			knowledge, responsibilities and reporting	25	า !—	IIN □ OL	JT				ndercooked foods		
<u>4</u> 5			□ N/A			./I=	lŅ/A	544256				idercooked loods		
				Good Hygienic Practices	13		IIN □ OL	JT	Highly Susce			10.		
6	DIN		<b>□</b> -N/O		26		N/A		Pasteurized for	ods used; pro	hibited foods	not offered		
7	□IN	□ OUT	and the second management of the	No discharge from eyes, nose, and mouth reventing Contamination by Hands					C	hemical		/地方//00/11/2019		
8	DIN	□ out			2	/ I	IIN □ OU I-N/A	JT	Food additives:	approved ar	nd properly us	ed		
9		OUT N/O		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	н σ.	ĽN □ OU IN/A	JΤ	Toxic substance	es properly ide	entified, stored	, used		
10	DIN	□ out	□ N/A	Adoquate handurables for this same is 100					nformance with	Control of the Contro				
10	Ι Δίν	1,700		Adequate handwashing facilities supplied & accessible  Approved Source	29	u I	in □ou √n/a	Т	Compliance wit specialized pro-	th Reduced O	xygen Packag HACCP plan	ing, other		
11	□IN	DOUT		Food obtained from approved source	30		IN 🗆 OU	Т			<del>" - '-</del>			
12	□N/A	`□out . □N/o		Food received at proper temperature		7	N/A   N/C		Special Require	ments, riesn	Juice Product	ion		
13	-	DOUT		Food in good condition, safe, and unadulterated	31	1 2	N/A □ N/C	T   O	Special Require	ements: Heat ≀	Treatment Disp	ensing Freezers		
14	DIN	DOUT		Required records available: shellstock tags, parasite	33	, 0	IN □ OU	Т	Coord Doguise	manufac Court				
	LIN/A	√ □ N/O		destruction	32		N/A 🗆 N/C		Special Require	ments: Custor	m Processing			
15		□ OUT		Protection from Contamination Food separated and protected	33		N/V □ N/C		Special Require	ments: Bulk V	Vater Machine	Criteria		
		□ N/O				þ	Ŵ □OU	т	Special Require	ments: Acidifi	ed White Rice	Preparation		
16	□N/A	□N/O		Food-contact surfaces: cleaned and sanitized		Ш	N/A □ N/C		Criteria					
17		DOUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	甘	IN 🗖 OU <sup>.</sup>	'	Critical Control F	Point Inspection	on			
	1	- TAKE BELLEVIN YE	/Tempe	rature Controlled for Safety Food (TCS food)	36		IN 🗆 OU	Т	Process Review	,				
18	□IN □N/A	OUT N/O		Proper cooking time and temperatures			N/A		T TOCESS IVEVIEW					
19	DIN	OUT		Proper reheating procedures for hot holding	37		IN □ OU <sup>-</sup> N/A	Т	Variance					
20	,DIM	OUT		Proper cooling time and temperatures	R	lisk	factors a	re fo	od preparation	practices a	nd employee	e behaviors		
21		OUT N/O		Proper hot holding temperatures	fc	nat a oodb	are identifi orne illne	ed as	s the most sigr	nificant contr	ributing facto	ors to		
22	ZIN	□ OUT	□N/A	Proper cold holding temperatures	P	ubli nes	i <b>c health</b> s or injury	inter '.	<b>ventions</b> are o	control meas	sures to prev	ent foodborne		

#### State of Ohio

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

Type of Inspection

Name of Facility  White DOX	Type of Inspection  3+0WAe  3/20/24
GOOD RETAIL	
Good Retail Practices are preventative measures to control the introd Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN	
Safe Food and Water  38 IN OUT NA NO Pasteurized eggs used where required	Utensils, Equipment and Vending  Food and nonfood-contact surfaces cleanable, properly
38 ☑ IN ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required  39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source	designed, constructed, and used
Food Temperature Control	55 N N OUT N/A Warewashing facilities: installed, maintained, used; test strips
40 ∠►IN □ OUT □N/A □ N/O Proper cooling methods used; adequate equipment for temperature control	56 IN OUT Nonfood-contact surfaces clean  Physical Facilities
41 IN OUT NA NO Plant food properly cooked for hot holding	57 IN OUT IN/A Hot and cold water available; adequate pressure
42 PIN OUT N/A N/O Approved thawing methods used	58 □ IN □OUT Plumbing installed; proper backflow devices
43 NIN OUT NIA 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 IN OUT IN/A Toilet facilities: properly constructed, supplied, cleaned
Prevention of Food Contamination	61 DIN DOUT DN/A Garbage/refuse properly disposed; facilities maintained
45 ☐ IN ☐ OUT Insects, rodents, and animals not present/outer openings protected  46 ☐ IN ☐ OUT Contamination prevented during food preparation,	62   Physical facilities installed, maintained, and clean; dogs in outdoor dining areas
storage & display  47 □ IN □ OUT □N/A . Personal cleanliness	63 ☐ IN ☐ OUT Adequate ventilation and lighting; designated areas used
48 D IN D OUT DN/A D N/O Wiping cloths: properly used and stored	64 IN OUT IN/A Existing Equipment and Facilities
49 NIN OUT NIA NIO Washing fruits and vegetables	Administrative
Proper Use of Utensils	
50 IN OUT DNA NO In-use utensils: properly stored  Utensils, equipment and linens: properly stored, dried,	65 IN OUTEN/A 901:3-4 OAC
handled	66 TIN DOUT DN/A 3701-21 OAC
52 ZN OUT NA Single-use/single-service articles: properly stored, used 53 N OUT NA NO Slash-resistant, cloth, and latex glove use	
Observations and Co	orrective Actions
Mark "X" in appropriate box for COS and R::COS=corre	cted on-site during inspection R=repeat violation
COLLS COLO	
30H STAGU	of the term of term of the term of the term of the term of term of the term of the term of the term of
,	
Person in Charge	Date: 3-20
Environmental Health Specialist	Licensor:

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Page\_2\_of\_2\_

Name of facility  VEGUES	BROTHERS	Check FS			License Number	3/20/24			
Address 985 e m	nain Street	City/St	City/State/Zip Code  JEVSCHILLS OF 45380						
License holder		Inspec	tion Time	Trav	el Time	Category/Descriptive			
other vending the mirmi ucular vending			45 1		36	( Pht inc			
Type of Inspection (check all that apply)			v J			001101110			
Standard   Critical Co	t all that apply) ontrol Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Rev	view □ Follow up		Follow up date (if required	l) Water sample date/result (if required)			
	FOODBORNE ILLNESS RISK FACTO	DO AN	IN BUBUIC U						
Most decimated complian				Total southern programme	The second secon				
wark designated compilar	nce status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	in compliance O	UI=n	iot in compliance N/O=no	t observed N/A=not applicable			
	Compliance Status				Compliance Sta				
	Supervision		Time/	/Temp	perature Controlled for Sa	fety Food (TCS food)			
	Person in charge present, demonstrates knowledge, ar performs duties	nd			Proper date marking and	disposition			
2 IN OUT N/A	Certified Food Protection Manager	2000	24 DIN DOU		Time as a public health cor	ntrol: procedures & records			
	Employée Health		<sup>24</sup> □N/A □ N/O	)					
	Management, food employees and conditional employee knowledge, responsibilities and reporting	·	25 DIN DOU	T	Consumer Advisory provide	ory  ded for raw or undercooked foods			
	Proper use of restriction and exclusion		ZO DNYA	THE PROPERTY OF					
5 DIN DOUT ANA	Procedures for responding to vomiting and diarrheal even	ts	<u> </u>		Highly Susceptible Pop	ulations			
6 DIN DOUT 21N/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use	3.20	□IN □ OUT 26 <del>□N</del> A	ſ	Pasteurized foods used; p	prohibited foods not offered			
	No discharge from eyes, nose, and mouth				Chemical				
	venting Contamination by Hands		DIN DOL	т.	- Onemical				
T	Hands clean and properly washed	70981840	27 NAA	'	Food additives: approved	and properly used			
	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28		Toxic substances properly				
TIN FIGURE FINA				T	nformance with Approve	the state of the s			
10 OUT NA	Adequate handwashing facilities supplied & accessible  Approved Source		29 []#N/A	Г	Compliance with Reduced specialized processes, an	Oxygen Packaging, other did HACCP plan			
11 DIN DOUT	Food obtained from approved source		30 DIN DOUT		Special Poquiroments: Ere	oh Ivina Dunduntinu			
12 DN/A DN/O	Food received at proper temperature		31		Special Requirements: Fre				
13 DIN DOUT	Food in good condition, safe, and unadulterated		O/N D A/MS.		Special Requirements: Hea	at Treatment Dispensing Freezers			
	Required records available: shellstock tags, parasite destruction		32 DIN DOUT		Special Requirements: Cus	stom Processing			
	Protection from Contamination		33 DIN DOUT	г	Special Requirements: Bull	k Water Maskin C !			
15 ON OUT N/A ON/O	Food separated and protected								
16 DIN DOUT	Food-contact surfaces: cleaned and sanitized		34   DIN   OUT		Special Requirements: Acid	dified White Rice Preparation			
17 411 5001	Proper disposition of returned, previously served, reconditioned, and unsafe food	1.1	35 N/A OUT	Г	Critical Control Point Inspe	ction			
Time/Tempera	eture Controlled for Safety Food (TCS food)		36 DIN DOUT	Г	Process Review				
18 DIN DOUT	Proper cooking time and temperatures				r rocess review				
19 IN I OUT	Proper reheating procedures for hot holding		37 EN/A		Variance				
20	Proper cooling time and temperatures		Risk factors ar	re foo	od preparation practices	s and employee behaviors			
21 DIN DOUT	Proper hot holding temperatures		foodborne illnes	SS.	s the most significant co	-			
22. ZN D OUT DN/A	Proper cold holding temperatures		illness or injury.	nter ,	ventions are control me	easures to prevent foodborne			
* · · · ·									

Name of Facility		Type of Inspection	Date	
Weavers Brothers	*****	2) AMDAKID	3/20/29	f
COOD RETAIL	DACTICE			· Commanda v
Good Retail Practices are preventative measures to control the introd	manufactured in secretary and his property against a first on section of	phomicals, and physical abla-	A Principal Control of the Control o	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN	=in compliance <b>OUT</b> =n	orieniicais, and physicai objec ot in compliance N/O=not obse	XS INTO TOODS. Prved <b>N/A</b> =not appli	icablo
Safe Food and Water		Utensils, Equipment and Vend		Cable
38	54	Food and nonfood-contact designed, constructed, and	surfaces cleanable, p	roperly
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source  Food Temperature Control	55 🗆 IN 🗆 OUT 🗹 🖟	Warewashing facilities: insta	alled, maintained, used	d; test
40 IN I OUT IN/A I N/O Proper cooling methods used; adequate equipment for temperature control	56 OUT 0UT	Nonfood-contact surfaces of Physical Facilities	lean	on a second
41 IN OUT ONA NO Plant food properly cooked for hot holding	57	The state of the s	le; adequate pressum	<u>— Д. Д. —</u> е
42 IN OUT NA NO Approved thawing methods used	58 PIN DOUT	Plumbing installed; proper		
43 ☐ IN ☐ OUT ☐N/A Thermometers provided and accurate	□N/A□N/O			
Food Identification	59 1 IN OUT ON	I/A Sewage and waste water pro	perly disposed	
44 ←☐ IN ☐ OUT Food properly labeled; original container	60-DIN DOUT DN			
Prevention of Food Contamination	61 DIN DOUT DN	I/A Garbage/refuse properly disp	osed; facilities maintair	ned
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62	Physical facilities installed, moutdoor dining areas	iaintained, and clean; c	dogs in
Contamination prevented during food preparation, storage & display	63 1 N OUT			
47 IN OUT NA Personal cleanliness		Adequate ventilation and ligh	ting; designated areas	used
48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	64 G IN G OUT GN	N/A Existing Equipment and Facilit	ies	
49 ☐ IN ☐ OUT ☐N/A ☐ N/O   Washing fruits and vegetables  Proper: Use of Utensils		Administrative		
50 IN II OUT IIN/A II N/O In-use utensils: properly stored		VA 901:3-4 OAC		
51 ☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried, handled	66 UTN 0 OUT 0N	I/A 3701-21 OAC		
52 NIN OUT NIA Single-use/single-service articles: properly stored, used				
53 🔽/N 🗆 OUT 🗆 N/O Slash-resistant, cloth, and latex glove use				
Observations and Co	orrective Action	S		
Item No. Code Section   Priority Level   Comment	cted on site during inspet	cuon R=repeat violation = 1244	cos	R
CALC OFFICE	10) ins	10000		
Shirt	1/01/	) PECT (OF )		
	/	1		
<u> </u>				
				╁
Person in Charge		Date: 03	20)	- \
Environmental Health Specialist	Licensor:	DOID		
		NCMP		

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page\_Z of\_Z

Na	ame of 1			I maine	Check	_	RFE		License Number	Date 3/20/2//				
Ac	dress				City/S	State	/Zip Code		91	13/20/24				
1	103	9	ZC	mbrum pb	1)	<u> </u>	on ch	2	1,0H US	5390				
l	cense h IUU	_	DîrP)	incliniami valley lengths	Inspection Time Tr		Tra	vel Time	Category/Descriptive					
Ту		nspectio	n (che	k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	D.			Follow up date (if required	, and the state of					
,		rne 🗆	30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	nce Re	view	□ Follow up			(if required)				
		15 17 18 CHA	arabesare	FOODBORNE ILLNESS RISK FACTO	ne A	N D	DUBLIC U	- A I						
N	lark des	signated	complia	ance status (IN, OUT, N/O, N/A) for each numbered it										
Compliance Status						Compliance Status								
A P				Supervision	ano Pi		.Time/	Ten	iperature Controlled for Sa					
1 9	DHN.	□ OUT	□ N/A	Person in charge present, demonstrates knowledge, at performs duties	nd	23	DIN DOU	Г	Proper date marking and					
2	□IN	OUT	□ N/A	Certified Food Protection Manager  Employee Health		24-			Time as a public health cor	ntrol: procedures & records				
			E AMERICA	Management, food employees and conditional employee	e.				Consumer Adviso					
3		□OUT,		knowledge, responsibilities and reporting  Proper use of restriction and exclusion		25	DIN DOUT	Γ		led for raw or undercooked foods				
5		DOUT		Procedures for responding to vomiting and diarrheal even	its				Highly Susceptible Por	pulations				
	□IN	□ OUT	<u> </u>	Good Hygienic Practices		26	□IN □ OUT	Γ	Pasteurized foods used; p	rohibited foods not offered				
<u>6</u> 7	1	OUT		Proper eating, tasting, drinking, or tobacco use  No discharge from eyes, nose, and mouth	-	20	PIWA		Chemical					
			Deleter 2007/05/2009	eventing Contamination by Hands	15.6 year	Bakin.	DIN DOUT	<u>кони.</u> Г	Onemica					
8 _	_⊟(IN	□ OUT	□ N/O	Hands clean and properly washed		27	ENVA	•	Food additives: approved	and properly used				
9 ″		□ OUT □ N/O		No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	/ed	28 <sup>4</sup>	□#N □ OU1 □N/A	Γ	Toxic substances properly	identified, stored, used				
		T OUT	F7 11/0			Conformance with Approved Procedures								
10		OUT	∐ N/A	Adequate handwashing facilities supplied & accessible  Approved Source	1005	29	DIN DOUT		Compliance with Reduced specialized processes, an	Oxygen Packaging, other d HACCP plan				
11,				Food obtained from approved source		30	DIN DOUT	Ī	Special Requirements: Fre	sh Juice Production				
12	□N/A	□Ио		Food received at proper temperature		31	DIN DOUT	-	Special Requirements: Hea	at Treatment Dispensing Freezers				
13		□OUT □OUT		Food in good condition, safe, and unadulterated			DN/A DN/O	-		Troubling 1 (dezets				
14		□N/O		Required records available: shellstock tags, parasite destruction		32	□IN □OUT		Special Requirements: Cus	stom Processing				
	Y		4 34	Protection from Contamination		33	DIN DOUT		Special Requirements: Bull	Water Machine Criteria				
15		□OUT □N/O		Food separated and protected			ZłN/A 🗆 N/O							
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized		34	DIN DOUT		Special Requirements: Acid Criteria	dified White Rice Preparation				
17	PIÑ	□out		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N □ OUT	-	Critical Control Point Insped	etion				
	-	Contract Con	/Tempe	rature Controlled for Safety Food (TGS food)		36	□IN □OUT	•	Process Review					
18	DŅ/A	OUT N/O		Proper cooking time and temperatures		37	□N □ OUT	•	Variance					
19		□ OUT		Proper reheating procedures for hot holding			<b>□</b> N/A		- 201001740					
20		OUT N/O		Proper cooling time and temperatures		Ris	sk factors ar	e fo	ood preparation practices s the most significant co	and employee behaviors				
21		OUT		Proper hot holding temperatures		foo	dborne illnes	ss.		•				
22		OUT	□N/A	Proper cold holding temperatures		ilin	ess or injury.	ncei	ventions are control me	easures to prevent foodborne				
									· · · · · · · · · · · · · · · · · · ·	The state of the s				

#### State of Ohio

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

Name of Facility	Type of Inspection Date						
calmaine	Standard 3/20/24						
GOOD RETAIL PRACTICES							
Good Retail Practices are preventative measures to control the intro	oduction of pathogens, chemicals, and physical objects into foods.						
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:  Safe Food and Water							
	Utensils, Equipment and Vending  54 PIN FOUT Food and nonfood-contact surfaces cleanable, properly						
38 ☐ OUT ☐ N/A ☐ N/O Pasteurized eggs used where required  39 ☐ N ☐ OUT ☐ N/A ☐ Water and ice from approved source	designed, constructed, and used						
Food Temperature Control	55 IN OUT N/A Warewashing facilities: installed, maintained, used; test strips						
40 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 ☐ OUT Nonfood-contact surfaces clean  Physical Facilities						
41 DIN OUT IN/A N/O Plant food properly cooked for hot holding	57 Z IN OUT N/A Hot and cold water available; adequate pressure						
42 J⊒N □ OUT □N/A □ N/O Approved thawing methods used	58 TIN DOUT Plumbing installed; proper backflow devices						
43 DJN D OUT DN/A Thermometers provided and accurate							
Food Identification	59 IN I OUT IN/A Sewage and waste water properly disposed						
44 ☐ N □ OUT Food properly labeled; original container	60 IN OUT N/A Tollet facilities: properly constructed, supplied, cleaned						
Prevention of Food Contamination	61 DIN DOUT DN/A Garbage/refuse properly disposed; facilities maintained						
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 ☐ NO OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas						
46 ☐ N ☐ OUT Contamination prevented during food preparation, storage & display							
47 ☐ IN ☐ OUT ☐ N/A Personal cleanliness  48 ☐ IN ☐ OUT ☐ N/A ☐ N/O Wiping cloths: properly used and stored	, assignated areas accept						
49 IN IDOUT IN/A IN/O Washing fruits and vegetables	64 OUT N/A Existing Equipment and Facilities						
Proper Use of Utensils	Administrative						
50   IN   OUT   N/A   N/O   In-use utensils: properly stored	65 IN OUT INA 901:3-4 OAC						
51 ←☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled	66 ☑1N □ OUT □N/A 3701-21 OAC						
52 TIN OUT N/A Single-use/single-service articles: properly stored, used							
53 DIN OUT NA NO Slash-resistant, cloth, and latex glove use							
Observations and C  Mark "X" in appropriate box for COS and R: COS=con	Corrective Actions						
Item No. Code Section Priority Level Comment	COS R						
CONSOLUTION OF HIS	VANDOCTIVIA DO						
50113 TUCIO							
V V							
Person in Charge ,	Date: 72 - 0 M						
CHILL	5-20						
Environmental Health Specialist	Licensor:						
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL	<u> </u>						
THORITE LEVEL OF OMITIOAL INC. NON-CHITICAL	Page of						

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

Name of Facility

Na	ame of f		10.	200	Check or		□ RFE		License Number	Date			
<u>_</u>	$\frac{\omega}{\omega}$	OLIV	100				-		00		3/20/24		
Ac	idress (2 🗢	79	(1)	PISMINATION DA	City/State/Zip Code ROSSW/CO 0H 4536.7								
	$\mathcal{L}$	110		DOMINION PD	<u> </u>	<u> </u>	37/00			$\overline{\mathcal{S}}$	362		
Lic	cense h		7	s cold so a so local as sendion	Inspection	on   /	lime	Trav	rel Time	Ca	tegory/Descriptive		
U	HEN	·		wind mindmi vailey cerding	/	15			30	L	RIDIYIQ		
1 -	pe of I			k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Revie	NA/	□ Follow up		Follow up date (if required	d)	Water sample date/result (if required)		
l "				☐ Complaint ☐ Pre-licensing ☐ Consultation	1100 110110		B r ollow up				(oquirou)		
2.56			97009090	FOODBORNE ILLNESS RISK FACTOR	DO ANE	( B	UBLIC III	- 416					
M	lark de	signated o	complia	ance status (IN, OUT, N/O, N/A) for each numbered it				A CALL WAY		2 1922 19.44	control N/A-n-t		
		-igilatou c		Compliance Status		Compliance Status							
				Supervision			Time	/Tem	perature Controlled for Sa				
1.	EHN		⊐ N/A	Person in charge present, demonstrates knowledge, ar	nd 2	, E	JIN 🗆 OU		Proper date marking and				
				performs duties	_		□N/A □ N/C		Troper date marking and	uisp	oosiiion		
2	I TIIN		J IN/A	Certified Food Protection Manager Employee Health	24		JN/A II N/C		Time as a public health co	ntrol	: procedures & records		
3	DIN	□OUT ₽	<b>ΖΡΊ</b> ΛΙ/Λ	Management, food employees and conditional employee	s;	July 1			Consumer Advis	ory			
				knowledge, responsibilities and reporting	25		JIN 🗀 OU	T	Consumer advisory providence	ded	for raw or undercooked foods		
5		TUOU TUOU		Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal even	ts	L	<b>∄</b> N7A		Highly Susceptible Po	820 JE 1004			
				Good Hyglenic Practices			JIN 🗆 OU	Т	Pasteurized foods used;				
7		OUT DUOUT			26	3  E	∄N/A			PION	ibited loods flot offered		
	I DIN	<u> </u>		eventing Contamination by Hands		Ī		T	Chemical				
8	DIN		J N/O	Hands clean and properly washed	27		JIN DOU"	ı	Food additives: approved	and	properly used		
9 .		□ OUT □ N/O		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed 28	K I	IN/A □ OU <sup>-</sup>	Γ	Toxic substances properly	iden	utified, stored, used		
10		OUT [	7 N/A	Adamsta handunaling facilities consiled 0				ALC: NO SEC.	informance with Approve	75075			
10	LJIIV	<u> </u>		Adequate handwashing facilities supplied & accessible  Approved Source	29	u) I	]in □out Tin/a	'	Compliance with Reduced specialized processes, ar	l Oxy nd H	ygen Packaging, other ACCP plan		
11	<b>₽</b>	□out		Food obtained from approved source	30	2 [	IN/A   N/O	Г	Special Requirements: Fre	eh l	ulce Production		
12		□OUT ₽Ñ/O		Food received at proper temperature			IN/A □ N/O						
13	ZIN	□OUT	-	Food in good condition, safe, and unadulterated	31		N/A N/O		Special Requirements: He	at Tr	reatment Dispensing Freezers		
14	<b>→</b> A\A	□OUT □N/O		Required records available: shellstock tags, parasite destruction	32		IN □ OUT		Special Requirements: Cu	stom	Processing		
	l i		991 (1)	Protection from Contamination	33		IN DOUT		Special Requirements: Bu	lk W	ater Machine Criteria		
15		□OUT □N/O		Food separated and protected			1N/A □ N/O						
16		□OUT □N/O		Food-contact surfaces: cleaned and sanitized	34		IN □ OUT		Special Requirements: Aci Criteria	difie	d White Rice Preparation		
174	-EJÍN	OUT		Proper disposition of returned, previously served, reconditioned, and unsafe food	35	٦ I	IN □OU7 BYTYA	Г	Critical Control Point Inspe	ection	· ·		
		The second second	rempe:	ature Controlled for Safety Food (TCS food)	36		IN DOUT	Г	Process Review				
18	N/A	OUT N/O		Proper cooking time and temperatures			A\ME I'UO □ OUT				-		
19		OUT N/O		Proper reheating procedures for hot holding	37		IN/A	•	Variance				
20		OUT N/O		Proper cooling time and temperatures	R	Risl	( factors a	re fo	od preparation practices s the most significant co	s an	d employee behaviors		
21		OUT N/O		Proper hot holding temperatures	fo	ood	lborne illne:	SS.					
22		D OUT	⊒N/A	Proper cold holding temperatures			ss or injury		ventions are control m	eas	ures to prevent foodborne		

## State of Ohio Food Inspection Penor

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

Nar	ne of Facility	2		Type of Inspect	10n/02		Date	29/2	1
	an Hilling			STOTE	MAIC	<u> </u>	2/6	<u> 201                                   </u>	4
(1) (1) (1) (1) (1) (1) (1) (1) (1) (1)		GOOD RETAIL PRACTICES			a sangar ta				
	Good Retail Practi	ces are preventative measures to control the introduction of patho	ogens, d	chemicals, and	d physical o	object	s into fo	ods.	**************************************
M		status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance	OUT=n			100	STATE OF BEING THE	≔not applic	able
38	MIN OUT ON/A ON/O		OUT	Utensils, Equ Food and	nonfood-cor	CONTRACTOR STATE		leanable, pr	operly
39	□ IN □ OUT □ N/A	Water and ice from approved source		designed,	constructed,	, and us	sed		
e de la companya de l	The company of the co	od Temperature Control	OUT 🗐	V/A Warewast strips	hing facilities:	: install	led, maint	ained, used	; test
40		Proper cooling methods used; adequate equipment for temperature control	OUT	Table A Transmission Science Section 5.5.	contact surfac		∍an		
41 -	IN OUT ON/A N/O	Plant food properly cooked for hot holding 57 IN 0	OUT 🗆	** 1- PES ETACKENTIATE DESIGNATE	old water av		; adequa	te pressure	
42	☑1N □ OUT □N/A □ N/O	Approved thawing methods used 58 1 IN 0	OUT		installed; pro			<u> </u>	
43 -	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate	N/O				401111011	1011000	
		Food Identification 59 IN I	OUT 🗆	V/A Sewage a	nd waste wate	er prop	erly dispo	nsed	
44	AIN 🗆 OUT	Food properly labeled; original container 60 PIN 0		-	ities: properly				
erenie)		tion of Food Contamination 61 TIN D			efuse properly				
45	D'IN D OUT	Insects, rodents, and animals not present/outer 62 ☐ IN ☐ 6	****						
45	7 IN II 001	openings protected		outdoor dir	acilities installe ning areas	ea, ma	intained, a	and clean; de	ogs in
46	IN OUT	Contamination prevented during food preparation, storage & display  63		Adamieta					
47	Z'IN O OUT ON/A Z IN O OUT ON/A O N/O	Personal cleanliness			ventilation an			lated areas	used 
49		Wiping cloths: properly used and stored  Washing fruits and vegetables  64 ☐ IN ☐	OUT 🗆	N/A Existing Eq	uipment and I	Facilitie	is .		
		roper Use of Utensils	11777	Adı	ministrative		14 T 14		1947
50	D-IN DOUT DN/A DN/O	In-use utensils: properly stored 65 IN II 0	4Д TUO	√/A- 901:3-4 O/	4C				
51	ZÎN 🗆 OUT 🗆 N/A	Utensils, equipment and linens: properly stored, dried, handled 66		N/A 3701-21 C	)AC				
52	,ÉTN □ OUT □N/A	Single-use/single-service articles: properly stored, used			7.0				
53,		Slash-resistant, cloth, and latex glove use							
		Observations and Corrective A			violation				
Iten	No. Code Section Priorit	ty Level Comment						cos	R
		SOFT LOCATION (i))	-i $f$	JSP/	G-16	76	4_		
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Pers	son in Charge			Dat	·a: 17				
	HIV			Dat	" 'ろ`	-)	9		
Env	ironmental Health Specialist	Lice	ensor:						
	<b>V</b>			_'JXCt	11				
PR	ORITY LEVEL: C= (	CRITICAL NC= NON-CRITICAL		•	P	age_	20	of	

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