## State of Ohio

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

Name of facility							Liganga Number	I Data					
Name of facility  NOTE: A POST TO AND A ADDRESS AND A DESCRIPTION OF THE POST AND A DESCRIPTION			Check one □ FSO □-RFE				License Number	Date					
Address				City/State/Zip Code			200/	5-22-24					
		VIIA STREET	VA C	Mach Mach San Car Spill									
V J T V J V				Inspection Time			ravel Time		Colombia de la colomb				
BRIGH AMPOVA				20		''"	20 L		Category/Descriptive				
Type of Inspection (check all that apply)						<u> </u>	Follow up date (if required)		Water sample date/result				
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance					v 🗆 Follow u	р	Tollow up date (il required	• 7	(if required)				
-	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					-						
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
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								
	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1	Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	ØÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□/IN □ OL □ N/A □ N/O	0 .	Proper date marking and disposition						
2	□IN □OUT □N/A	Certified Food Protection Manager Employee Health		24			Time as a public health cor	ntro	: procedures & records				
		Management, food employees and conditional employee	s.				Consumer Advisory						
3	OIN OUT ON/A	knowledge, responsibilities and reporting		25	DIN DOL	JT		0.001-02	for raw or undercooked foods				
5	OIN OUT N/A		nts		_ □N/A	<b>12.1</b> 35	Highly Susceptible Por						
		Good Hygienic Practices			□jN □ OL	JT		1170000					
6	DIN DOUT NO	The second secon		26	I N/A	entringe	Pasteurized foods used; p	College or					
		reventing Contamination by Hands	1077				Chemical						
8	□IN □OUT □ N/O	Hands clean and properly washed	**********	27 Proof additives: approved and properly used					properly used				
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved	28	□N/A	evane e	Toxic substances properly identified, stored, used						
10	OIN OUT N/A	Adequate handwashing facilities supplied & accessible			<u>Бъград</u>	*****	onformance with Approve	47.5					
		Approved Source	JI <del>U</del>		□ N □OU  ☑N/A	'	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan						
11	DIN DOUT	Food obtained from approved source		30	DIN □ OU		Special Requirements: Fre	sh.	luice Production				
12	□IN □OUT □N/A □N/O	Food received at proper temperature		31 DIN DOUT			Special Requirements: Heat Treatment Dispensing Freez						
13	OIN OUT	Food in good condition, safe, and unadulterated			□N/A □ N/C		Special Requirements: nea		reatment Dispensing Freezers				
14	□IN □OUT □N/A□N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cus	ston	n Processing				
15	,□IN □OUT	Protection from Contamination  Food separated and protected		33	□IN □OU □N/A □ N/C		Special Requirements: Bull	k W	ater Machine Criteria				
16	□N/A □N/O -□IN □OUT	Food-contact surfaces: cleaned and sanitized		34	□IN □ OU		Special Requirements: Acid	difie	d White Rice Preparation				
17	□N/A □N/O '□IN □OUT	Proper disposition of returned, previously served,		0.5				-					
		reconditioned, and unsafe food	Sections	35	□N/A		Critical Control Point Inspe	ctio	n .				
18	Time/Tempe	rature Controlled for Safety Food (TCS food)  Proper cooking time and temperatures		36	□IN □ OU □N/A	T	Process Review						
19	DIN DOUT	Proper reheating procedures for hot holding		37	□IN □OU □N/A	Т	Variance	·					
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne illness or injury.									
22	DIN OUT ON/A	Proper cold holding temperatures											

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Naı	me of Facility				Type of Inspection	Date						
	NPULL MOCAC	DOA MAN MAR-	******		ZHANICIRC	5-3	77 2	24				
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
М	ark designated compliance s	status (IN, OUT, N/O, N/A) for each numbered item: I	iN≃in co	moliance <b>OUT</b> ≕	oot in compliance N/O=no	objects into 100 of observed N/A=	as. not applic	rable				
		Safe Food and Water			Utensils, Equipment ar		Tiot applic	Jabie				
38	□ IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	□ N □ OUT	Food and nonfood-c	ontact surfaces cle	anable, pr	operly				
39	□ IN □ OUT □ N/A	Water and ice from approved source	55		Marawashing facilitie		ined, used	: test				
160001-1- 1500-141	Fo	od Temperature Control			strips			,				
40	□ IN □ OUT □N/A □ N/O	Proper cooling methods used; adequate equipment for temperature control	56	□IN □ OUT	THE RESERVE OF THE PERSON WITH A PROPERTY OF THE	Nonfood-contact surfaces clean  Physical Facilities						
41		Plant food properly cooked for hot holding	57	ZÏIN □ OUT □	N/A Hot and cold water a	Hot and cold water available; adequate pressure						
42	□ IN □ OUT □N/A □ N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed;	proper backflow de	vices					
43	□ IN □ OUT □N/A	Thermometers provided and accurate	]	□N/A □ N/O								
		Food Identification	59		N/A Sewage and waste w	ater properly dispos	ed					
44	. IN OUT	Food properly labeled; original container	60	TUO UN I	N/A Toilet facilities: proper	Tollet facilities: properly constructed, supplied, cleaned						
455.15	Preven	tion of Food Contamination	61		N/A Garbage/refuse prope	rly disposed; facilitie	s maintaine	ed				
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	17	Physical facilities insta	Physical facilities installed, maintained, and clean; dog						
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display		□N/A□ N/O								
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness	63	☑ IN ☐ OUT	Adequate ventilation	and lighting; designa	ted areas u	used ———				
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored  Washing fruits and vegetables	64	. IN I OUT I	N/A Existing Equipment an	d Facilities						
Military VI		roper Use of Utensils			Administrativ	'e		166.89				
50	□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65		N/A 901:3-4 OAC							
-51	□ IN □ OUT □N/A	Utensils, equipment and linens: properly stored, dried, handled	66		N/A 3701-21 OAC							
52 ☐ IN ☐ OUT ☐N/A		Single-use/single-service articles: properly stored, used	1		w	-						
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use										
		Observations and C Mark "X" in appropriate box for COS and R: COS=corr	orre	ctive Action	<b>ns</b> ection R∈repeat violation			and a second				
Iten	No. Code Section Priorit	y Level Comment			1	10.000	cos	R				
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Person in Charge CIIIO A CAMMA SWI												
Environmental Health Specialist  Licensor:												
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page Z of												

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

Name of Facility