State of Ohio

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

Name of facility Check one FSO RFE City/State/Zip Code City/State/Zip Code City/State/Zip Code City/State/Zip Code Code	Date (15 2 (
Address City/State/Zip Code (6 15 6						
License holder							
License holder Inspection Time Travel Time Ca	y/State/Zip Code						
License holder Inspection Time Travel Time Ca	republic, CH UDSI						
	itegory/Descriptive						
$\frac{1}{2}$	C(Q)						
Type of Inspection (check all that apply) Follow up date (if required)	Water sample date/result						
☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation	(if required)						
Tre-licensing Decisional Constitution							
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 of	bserved N/A=not applicable						
	Compliance Status						
Supervision Time/Temperature Controlled for Safety	Time/Temperature Controlled for Safety Food (TCS food)						
1 DIN DOUT N/A Person in charge present, demonstrates knowledge, and performs duties	nosition						
perioris duties	position						
Employee Health Employee Health Employee Health	l: procedures & records						
Management food employees and conditional employees:							
S EIN DOUT LINA knowledge, responsibilities and reporting	Member 1						
4 DIN OUT N/A Proper use of restriction and exclusion	for raw or undercooked foods						
5 IN OUT N/A Procedures for responding to vomiting and diarrheal events Good Hygienic Practices Highly Susceptible Popula	ations						
6 DIN DOUT N/O Proper eating, tasting, drinking, or tobacco use	nibited foods not offered						
7 OIN OUT NO No discharge from eyes, nose, and mouth							
Preventing Contamination by Hands							
8 DIN DOUT N/O Hands clean and properly washed 27 DN/A Food additives; approved and	d properly used						
	Taxia cubatan and and all all all all all all all all all al						
9 Sin OUT 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	ntified, stored, used						
Conformance with Approved P	rocedures						
10 IN OUT N/A Adequate handwashing facilities supplied & accessible	ygen Packaging, other						
Approved Source Specialized processes, and H 11 DIN DOUT Food obtained from approved source Specialized processes, and H 20 DIN DOUT Coasial Participants Food	ACCP plan						
DIN DOUT 30 □N/A □N/O Special Requirements: Fresh	Juice Production						
12 □N/A □N/O Food received at proper temperature 31 □IN □OUT Special Requirements: Heat To	Special Requirements: Heat Treatment Dispensing Freezers						
13 LIN DOUT Food in good condition, safe, and unadulterated LIN/A LIN/O	Teatherit Dispensing Freezers						
14 Special Required records available: shellstock tags, parasite Special Requirements: Custom 32 N/A N/O Special Requirements: Custom	n Processing						
Protection from Contamination							
33 N/A N/O Special Requirements: Bulk W	ater Machine Criteria						
	ad White Rice Preparation						
16 DIN DOUT Special Requirements: Aciditie ON/A DN/A DN/A DN/A DN/A DN/A DN/A DN/A D	wille Nice Preparation						
17 Fig. Dour Proper disposition of returned, previously served							
reconditioned, and unsafe food	n						
Time/Temperature Controlled for Safety Food (TCS food)							
18 OUT Proper cooking time and temperatures							
OIN OUT S Variance							
19 N/O Proper reheating procedures for hot holding							
20 N/A N/O Proper cooling time and temperatures Risk factors are food preparation practices an	Risk factors are food preparation practices and employee behaviors						
21 LIN LI OUT Proper hat holding temperatures foodborne illness.	that are identified as the most significant contributing factors to						
	Public health interventions are control measures to prevent foodborne illness or injury.						

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Nan	ne of Facility	Cullo STOCKELL		Type of Inspection Date	1.7			
<u>L</u> _		oun opicion	z .	SIGNOCIONO PIGETS	<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								
		Safe Food and Water		Utensils, Equipment and Vending	аррис	ible		
38	D IN O OUT ON/A O N/O	Pasteurized eggs used where required 54	□ IN □ OUT	Food and nonfood-contact surfaces cleans designed, constructed, and used	ble, pro	perly		
39	□ IN □ OUT □ N/A	Water and ice from approved source		Warewashing facilities: installed, maintaines	l. used:	test		
	Fo	od Temperature Control	DIN DOUT D	strips	,,			
40	O/N 🗆 A/N 🗆 TUO 🗆 NI	Proper cooling methods used; adequate equipment for temperature control	I OUT □ OUT	Nonfood-contact surfaces clean Physical Facilities				
41		Plant food properly cooked for hot holding 57	□ IN □ OUT □	IN/A Hot and cold water available; adequate pr	essure			
42		Approved thawing methods used 58	_	Plumbing installed; proper backflow device	es			
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O					
		Food Identification 59	□ IN □ OUT □	IN/A Sewage and waste water properly disposed				
44	□ IN □ ЮИТ	Food properly labeled; original container 60	□-IN □ OUT □	N/A Toilet facilities: properly constructed, supplied	, cleane	d		
	Prever	tion of Food Contamination 61	D IN D OUT D	IN/A Garbage/refuse properly disposed; facilities m	aintaine	:d		
45	☑ IN □ OUT	Insects, rodents, and animals not present/outer openings protected 62	N/A N/O	Physical facilities installed, maintained, and coutdoor dining areas	lean; do	gs in		
46	Д IN Д OUT	Contamination prevented during food preparation, storage & display	_	Adequate ventilation and lighting; designated	orogo u			
47	□ IN □ OUT □N/A □ IN □ OUT □N/A □ N/O	Personal cleanliness Wiping cloths: properly used and stored 64	1		areas u			
49		Washing fruits and vegetables		Administrative				
		Proper Use of Utensils				22.10		
50	,₫ IN □ OUT □N/A □ N/O	In-use utensils: properly stored 65	S D IN D OUT D	IN/A 901:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A	Trainatou ,		IN/A 3701-21 OAC				
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used						
53 DINDOUTDN/ADN/OSlash-resistant, cloth, and latex glove use Observations and Corrective Actions								
Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation								
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5		May rapport Di	Crane	CIED				
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Person in Charge Date: 6-13-24								
Environmental Health Specialist Licensor:								
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of								

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