State of Ohio

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

Nic	uma of facility		Chasl				License Number		Date / /			
INC	ime of facility	01 # 33 795	Check ☑ F		B □ RFE		221		3/4/24			
Ac	Idress		Citv/S	ity/State/Zip Code								
	11766 6	RUSS BOOD	1	JOHN 110 04 4533								
Lie	cense holder		Inspec	spection Time Tra			vel Time		Category/Descriptive			
	(MALINA)	MIX DIA DIA	1	(. (.)			rei Tillie		Aregory/Descriptive			
-	CITITIO						- 10	Ļ	(, (-/)			
	pe of Inspection (chec Standard ☑ Critical 0	ik all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nce Re	viev	/ 🖂 Follow up	,	Follow up date (if required	d)	Water sample date/result (if required)			
		☐ Complaint ☐ Pre-licensing ☐ Consultation										
FAODPARNE ILLINESS DISK FACTORS AND BURLIO HEALTH INTERVENTIONS												
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												
442742	V. (And J. V. V. S. S. S. M. P. B. B. D. S. V. S.	Compliance Status		Compliance Status								
100		Supervision		Time/Temperature Controlled for Safety/Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	na -	23	□N/A □ N/C)	Proper date marking and	position				
2	OUT N/A	Certified Food Protection Manager Employee Health		24.			Time as a public health co	ontro	il: procedures & records			
3	OIN DOUT DN/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	s;		DIN DOU	(60) Т	Consumer Advis	THE REAL PROPERTY.	TO THE RESIDENCE OF THE PROPERTY OF THE PROPER			
4	√ÚIN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A	1	Consumer advisory provi	ded	for raw or undercooked foods			
5	□IN □OUT □ N/A		nts				Highly Susceptible Po	luge	ations			
	DIN DOUT DN/O	Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU	T	Pasteurized foods used;	prol	hibited foods not offered			
7	DIN DOUT DN/O				6000		Chemical	727				
10	P	eventing Contamination by Hands	/4/2011 100	305260	DIN DOU	T						
8	DIN DOUT NO	Hands clean and properly washed		27	⊡N/A	•	Food additives: approved	lan	d properly used			
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	, 🗆 IN 🗆 OU	T	Toxic substances properly	/ ide	ntified, stored, used			
					\$ 150 S	Ç	Conformance with Approved Procedures					
10	OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	A 4000001520000000	29	□IN □OU¹ □N/A	T	Compliance with Reduced specialized processes, as	d Ox nd l	kygen Packaging, other HACCP plan			
11	,□IN □OUT	Food obtained from approved source		30	□IN □OU		Special Requirements: Fre	esh	Juice Production			
12	□IN □OUT □N/A □N/O	Food received at proper temperature		-					- Toddollon			
13	□IN □OUT	Food in good condition, safe, and unadulterated		31	□N/A □N/O)	Special Requirements: He	∍at T ——	reatment Dispensing Freezers			
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32	UN I NIO		Special Requirements: Cu	ıstoı	m Processing			
	a Arta Marie Cale	Protection from Contamination		33	□IN □OU		Special Requirements: Bu	ilk V	Vater Machine Criteria			
15	□IN □OUT □N/A □N/O	Food separated and protected		-	. 🗆 N/A 🗆 N/O			- 1	-			
16	□IN □OUT ′□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□IN □OU ⁻ □N/A □N/O))	Special Requirements: Ac Criteria	ıdifi	ed White Rice Preparation			
17	¹□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	Т	Critical Control Point Inspe	ectic	on			
	Time/Tempe	rature Controlled for Safety Food (TCS food)		200	DIN DOU	T	Danner Davidson					
18	□IN □ OUT -□N/A □ N/O	Proper cooking time and temperatures		36	□N/A		Process Review					
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37,	DIN DOUT	l 	Variance					
20	.□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Ri	sk factors a	re fo	ood preparation practice	s a	nd 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								
22	ÓIN 🗆 OUT 🗆 N/A	Proper cold holding temperatures			ness or injury		ventions are control m	ıeas	sures to prevent toodborne			

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Type of Inspection

Nan	ne of Facility	C (\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	DG	U #33795			Type ○	of Inspection Date	19	—— 77			
							الا	HILLICITY 3/7		<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 applicab													
Mi	ark designated co	**************************************	TOTAL COLUMN	l, OUT, N/O, N/A) for each numbered item: IN d and Water	l=in c	ompliance OUT =			applic	able			
38		A STATE OF THE STA	\$8179550-\$H**952502-84981	ized eggs used where required	54	□-IN □ OUT		insils, Equipment and Vending Food and nonfood-contact surfaces cleans designed, constructed, and used	able, pro	perly			
39	□ IN □ OUT □	THE RESERVE AND ADDRESS OF THE PERSON OF	The state of the s	and ice from approved source	==	55 🖂 N 🗆 OUT 🗆 N/A		Warewashing facilities: installed, maintaine	d, used;	test			
The state of the s			A CONTRACTOR OF THE STATE OF	nperature Control				strips					
40		I/A 🛮 N/O		cooling methods used; adequate equipment perature control	56			Nonfood-contact surfaces clean Physical Facilities					
41	Д IN □ OUT □N	I/A 🛮 N/O	Plant fo	od properly cooked for hot holding	57	✓ IN □ OUT □N/A		Hot and cold water available; adequate pr	essure				
42		I/A □ N/O	Approve	oved thawing methods used		□IN □OUT		Plumbing installed; proper backflow devices					
43	□ IN □ OUT □N/A The			meters provided and accurate									
		Control of	Food Id	entification	59		IN/A	Sewage and waste water properly disposed					
44	□ IN □ OUT		Food pr	operly labeled; original container	60 DAN DOUT DN/A			Toilet facilities: properly constructed, supplied, cleaned					
		Preven		ood Contamination	61	□ IN □ OUT □	IN/A	Garbage/refuse properly disposed; facilities maintained					
45	D IN D OUT		opening	rodents, and animals not present/outer s protected	62	(Physical facilities installed, maintained, and clea outdoor dining areas					
46	□ IN □ OUT			ination prevented during food preparation, & display	62	□N/A□N/O		Adams to see the first of the f		· · · · · · · · · · · · · · · · · · ·			
47			i	al cleanliness cloths: properly used and stored	63			Adequate ventilation and lighting; designated	areas u	sed			
49			<u> </u>	g fruits and vegetables	64	☐ IN ☐ OUT ☐	IN/A	Existing Equipment and Facilities					
71.752		THE OWNER OF THE OWNER OWNER OWNER OWNER OWNER	<u> </u>	se of Utensiis			ľ	Administrative	1.00				
50	□ IN □ OUT □N	/A 🔲 N/O	In-use u	itensils: properly stored	65		IN/A	901:3-4 OAC					
51	□ IN □ OUT □N	Utensils handled	, equipment and linens: properly stored, dried,	66	□ IN □ OUT □]N/A	3701-21 OAC						
52							<u> </u>						
53	□ JN □ OUT □N	/A 🗆 N/O	Slash-re	esistant, 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										1			
Iten	No. Code Section	on Priori	ity Level	Comment	1				cos	R			
				HALL SOLLER	4	-(0)+	175	A CHALL					
				3/ 11 3/6 ()	\dashv		1 }	Jack Market					
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Pers	son in Charge	Litati	 M\~~	homen				Date: 2 4 24		1			
Environmental Health Specialist Licensor:													
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

2 of <

Name of Facility