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

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	ime of facility	La de la Calad	2	k one	License Number	Date							
į	MSailles	Revola New MONEY	ĺΓ	SO 🗆 RFE	419164								
Ad	Idress	n ( 10 K - 43)	City/	City/State/Zip Code									
		Mill by		1 SCALE	2 1 2								
Lic	cense holder	011100000000	Inspe	ection Time	ravel Time	Category/Descriptive							
1	W BUSH	althae soul		$\bigcirc$	40	((((((((((((((((((((((((((((((((((((							
	pe of Inspection (chec	:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance R	eview D Follow up	Follow up date (if required	d) Water sample date/result (if required)							
		☐ Complaint ☐ Pre-licensing ☐ Consultation	ance iv	eview 🗀 i oliow up		(,							
7377		FOODBORNE ULVIEGO DIRIVEGO	VIATABLE VICTOR BLOS										
M	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												
	nank doolgraded compre	Compliance Status		Compliance Status									
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	ZIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	Proper date marking and disposition								
2	ØÍN □OUT □ N/A	Certified Food Protection Manager	10.000	24 DIN DOUT Time as a public health control: procedures & reco									
Ve V		Employee Health  Management, food employees and conditional employee	201	EN/ALIN/O	JIN/A LI N/O								
3	OIN OUT N/A	knowledge, responsibilities and reporting	55,	25 □IN □ OUT									
4	OUT N/A	Proper use of restriction and exclusion		[ LIN/A		Consumer advisory provided for raw or undercooked foods							
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal eve Good Hygienic Practices	nts	□IN □ OUT	Highly Susceptible Po	pulations'							
6	OUT NO	Proper eating, tasting, drinking, or tobacco use		26. N/A	Pasteurized foods used;	prohibited foods not offered							
7	.□IN □OUT □ N/O	V			Chemical								
	I	eventing Contamination by Hands	Secretary.	27 DIN DOUT	Food additives: approved	and properly used							
8	DIN DOUT DN/O	Hands clean and properly washed											
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approv	ved	28 N/A	Toxic substances properly	identified, stored, used							
	□N/A □ N/O	alternate method properly followed			Conformance with Approve	d Procedures							
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	)	29 □ IN □ OUT Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan									
11	DIN DOUT	Approved Source Food obtained from approved source		DIN DOUT	specialized processes, at	ad HACCP plan							
12	-DIN DOUT	Food received at proper temperature		30 N/A N/O	Special Requirements: Fre	esh Juice Production							
	□N/A □N/O	Food in good condition, safe, and unadulterated	-	31 DIN DOUT	Special Requirements: Heat Treatment Dispensing Freezers								
<u>13</u>	□IN □OUT	Required records available: shellstock tags, parasite		DIN DOUT									
14	□N/A □N/O	destruction	Street Street	<sup>32</sup> □N/A □ N/O	Special Requirements: Cu	stom Processing							
ě.	Participation of the Control of the	Protection from Contamination		33	Special Requirements: Bu	ılk Water Machine Criteria							
15	DIN DOUT	Food separated and protected											
16	.⊟IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34 DIN DOUT DN/A DN/O	Special Requirements: Ac Criteria	idified White Rice Preparation							
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 N/A OUT	Critical Control Point Inspe	ection							
	Time/Tempe	rature Controlled for Safety Food (TCS food)		36 DNA DOUT	Process Review								
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		EIN/A									
19	DIN DOUT	Proper reheating procedures for hot holding		37 DIN DOUT	Variance								
20	☑IN □ OUT □N/A □ N/O	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.									
21	OUT OUT	Proper hot holding temperatures											
22	DIN OUT N/A	Proper cold holding temperatures		Public health in illness or injury.	nterventions are control m	neasures to prevent foodborne							

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Nam	ne of Facility	Selle	5 Lealin Chiler	,	Туре	e of Inspection Date	12							
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														
38	D IN O ONT ON/VO N	/O Pasteur	ized eggs used where required	54	☑1N □ OUT	Food and nonfood-contact surfaces cleanal designed, constructed, and used	ble, pro	perly						
39	.□ IN □ OUT □ N/A	SAME TRANSPORT OF THE OWNER.	and ice from approved source erature Control	55	☐ ÎN ☐ OUT ☐N/A	Warewashing facilities: installed, maintained strips	, used;	test						
40,	'IN I OUT IN/A I N/		cooling methods used; adequate equipment perature control	56	□IN□Q⊎T	Nonfood-contact surfaces clean  Physical Facilities								
41 ,	□ IN □ OUT □N/A □ N/	O Plant fo	od properly cooked for hot holding	57	,⊒ IN □ OUT □N/A	Hot and cold water available; adequate pressure								
42 .	□ IN □ OUT □N/A □ N/	T □N/A □ N/O Approved thawing methods used			□ IN □OUT	Plumbing installed; proper backflow device	s							
43 .	□ IN □ OUT □N/A	Thermo	meters provided and accurate	_	□N/A□N/O									
		Food Id	entification	59										
44 .	□ IN □ OUT	Food pr	operly labeled; original container	60	<del></del>	Tollet facilities: properly constructed, supplied,								
	Prev		ood Contamination	61	□ IN □ OUT □N/A	Garbage/refuse properly disposed; facilities ma								
45⊬	openings protected			62	□ IN □ OUT	Physical facilities installed, maintained, and cl outdoor dining areas	ean; do	gs in						
46	OUT	storage	ination prevented during food preparation, & display	63	□ IN □ OUT	Adequate ventilation and lighting; designated	areas II	sed.						
47 48	^_ IN □ OUT □N/A ^_ IN □ OUT □N/A □ N/		al cleanliness cloths: properly used and stored	$\vdash$	7 -									
			g fruits and vegetables	04	- IN   OUT   N/A	Existing Equipment and Facilities	and the	tara (de a Zhr						
			se of Utensils		T	Administrative								
50	.□ IN □ OUT □N/A □ N/	Ο In-use ι	utensils: properly stored	65	A/NE,TUO O NI 🗆	901:3-4 OAC								
51	□ IN □ OUT □N/A	Utensils handled	, equipment and linens: properly stored, dried,	66	□1Ñ □ OUT □N/A	3701-21 OAC								
52	-□ IN □ OUT □N/A	Single-u	se/single-service articles: properly stored, used											
53	,□ IN □ OUT □N/A □ N/	O Slash-re	esistant, cloth, and latex glove use											
	en e		Observations and Co 'Y' in appropriate box for COS and R. COS=corre			n <b>R</b> ≓repeat violation								
Item	No. Code Section   Pri	ority Level	Comment / (V/ CVV)	<\hat{\pi}	to am	d Curry	cos	R						
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			Parent Control											
	CYTATICIL CONTROL PONTINO (VITCALLIOIGIO)													
Character state														
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De-	con in Charge					Date: // -								
	Person in Charge Kuptul Advangten  Environmental Health Specialist  Licensor:													
Envi	Environmental Health Specialist  Licensor:													

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

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