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

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Na	me of facility	P. A. O.		eck one			License Number	Date			
1	111960 0	E Ansonia Partl	F	FSO □RFE // 8 /					17/3/14		
Ac	Idress /	06. 4	City/S	ty/State/Zip Code							
	200 R3	tto fra	A	Angue 04 45305							
Lie	cense holder		Inspe		n Time	Tra	vel Time	ategory/Descriptive			
1,	111-00 01	$^{\wedge}$ $^{\wedge}$ $^{\wedge}$ $^{\wedge}$	41	\supset			γD		11035		
1/	111 (9 (1 0)	h all that apply)	1 .			<u> </u>	Ealland up date (if require	\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \	Water consideration of		
ست ا	pe of Inspection (chec Standard □ Critical 0	ห all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	ance Re	eview	√ □ Follow up	a	Follow up date (if require	a) .	Water sample date/result (if required)		
ľ		☐ Complaint ☐ Pre-licensing ☐ Consultation				7					
			unrasonues.		with the same of t		ran-t				
		FOODBORNE ILLNESS RISK FACTO		MINOR NO.	and the second supplement of the second	OCE BUTTONS TO	A STATE OF THE STA	ATTENDATION			
M	lark designated complia	ance status (IN, OUT, N/O, N/A) for each numbered in	tem: IN	=in d	compliance C	OUT=	not in compliance N/O=r	not c	bserved N/A=not applicable		
		Compliance Status		Compliance Status							
		Supervision					mperature Controlled for Safety Food (TCS food)				
1	.⊞IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd	23	□ N □ OU		Proper date marking and	d dis	position		
2	DÎN DOUT N/A	Certified Food Protection Manager		-							
2	I TIN LI OUT LI NA	Employee, Health	191579	24			Time as a public health c	l: procedures & records			
		Management, food employees and conditional employee	98.	70%		15	Consumer Advi	sory	Managara an Salawa (Salawa (Sa		
3	□IN □OUT □ N/A	Management, lood employees and conditional employees, knowledge, responsibilities and reporting					Consumon addisons	اد د اد اد			
4	.□IN □OUT □ N/A	□OUT □ N/A Proper use of restriction and exclusion					Consumer advisory provided for raw or undercooked for				
5	DIN DOUT NA	Procedures for responding to vomiting and diarrheal ever	nts			Manager (SIE)	Highly Susceptible P	opul	ations		
	TEN FOUT ENO	Good Hygienic Practices		26	□IN □ OU □·N/A	JT	Pasteurized foods used:	pro	hibited foods not offered		
6		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth			рил		Chemical				
	Provide the second control of the second con	eventing Contamination by Hands		502		III.	ynemear.				
8	□IN □ OUT □-N/O	Hands clean and properly washed	0.000	27	□ <u>IN</u> □ OU	J ŀ	Food additives: approve	d an	d properly used		
-	2	Trained steam and property machine				IT.					
9	☐IN ☐ OUT No bare hand contact with ready-to-eat foc		ved	28	∗⊡IN □ OU □N/A	<i>J</i> I	Toxic substances proper	ly ide	/ identified, stored, used		
9	□N/A/⊡·N/O	alternate method properly followed		120		<i>"</i> c	onformance with Approx	Procedures			
10	DIN D'OUT DINA	Adequate handwashing facilities supplied & accessible	-	29	DIN DOU		Compliance with Reduce		A STATE OF THE STA		
	and the state of the state of	Approved Source					specialized processes, a				
11	-⊠IN □OUT	Food obtained from approved source		30	□IN □OU		Special Requirements: F	resh	Juice Production		
12		Food received at proper temperature	į.		□N/A □ N/C	<u> </u>	opeo,a. regarioriori,				
	LINA MINO	Food in good condition, safe, and unadulterated		31	□IN □OUT □N/A □N/O		Special Requirements: Heat Treatment Dispensing Freezers				
13	DIN DOUT	Required records available: shellstock tags, parasite		 							
14	□N/A □N/O	destruction		32	□N/A □ N/C		Special Requirements: C	usto	m Processing		
		Protection from Contamination		20	□IN □OU	JT	Charles Deguirementor D	ortic V	Matau Maakina Cultaula		
15	,⊡N □OUT	Food separated and protected		33		0	Special Requirements: B	uik v	vater Machine Criteria		
	□N/A □N/O	1 ood separated and protected				JT	Special Requirements: A	cidifi	ed White Rice Preparation		
16	UNA □ OUT	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C	0	Criteria				
-		Proper disposition of returned, previously served,		-	DIN DOU	JT					
17	☐N □OUT	reconditioned, and unsafe food	ŀ	35	⊠·N/A		Critical Control Point Ins	pecti	on		
	Time/Tempe	rature Controlled for Safety Food (TCS food)	1000	26	□IN □ OU	JT	Process Review				
18	DIN DOUT	Proper cooking time and temperatures		36	⊠·N/A		1 100g99 I/GAIGM				
	□N/A □-N/O	The second secon		37	□IN □OU	JT	Variance				
19	□IN □ OUT	Proper reheating procedures for hot holding		Ľ	⊡·N/A		- ananoo				
<u> </u>	□N/A □ [∞] N/O										
20	□IN □ OUT □N/A □ ~N/O	Proper cooling time and temperatures		R	Risk factors are food preparation practices and employee behaviors						
					that are identified as the most significant contributing factors to						
21	□IN □ OUT □N/A □-N/O	Proper hot holding temperatures		fo	dborne illness.						
							erventions are control i	mea	sures to prevent foodborne		
22	DIN DOUT DINA	Proper cold holding temperatures		illi	ness or injur	у.					

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					GOOD RETAIL	PRA	CTICES			in the second of			
					preventative measures to control the introd								
Ma	ark c	lesignated comp	Participant Service	904050406	, OUT, N/O, N/A) for each numbered item: IN	l=in c	ompliance OUT:	CONTRACTOR NA	compliance N/O=not ob ensils, Equipment and Ve	British Navy State (1984)	t applica	able	
38		N □ OUT ŪÑ/A	G to Control Control of Control	NE-RIGHTS A TRENDS TO SHOP OF A	I and Water ized eggs used where required	54	I ÜN □ OUT		Food and nonfood-contac	ct surfaces clean	able, pro	perly	
39	,E	N DOUT DN/A	4		and ice from approved source	-			designed, constructed, and Warewashing facilities: ins		ad risod,	toet	
					erature Control	55		□N/A	strips		ra, useu,	1051	
40		N 🗆 OUT 🗖 N/A	□ Ñ/O		cooling methods used; adequate equipment sperature control		S din □ out		Nonfood-contact surfaces clean Physical Facilities				
41		N □ OUT □N/A	□ Ñ/O	Plant fo	od properly cooked for hot holding	57	OUT [□N/A	Hot and cold water availa	able; adequate p	ressure		
42		N □ OUT □N/A	.⊡″Ñ/O	Approve	ed thawing methods used	58	B IN DOUT		Plumbing installed; prope	r backflow device	ces		
43		N ☑ OUT □N/A		Thermo	meters provided and accurate		□N/A □ N/O						
ALC: U				Food Id	entification	59	TUO U NI E	□N/A	Sewage and waste water p	properly disposed		4.	
44	16	N 🗖 OUT		Food pr	operly labeled; original container	60	TUO U NE	□N/A	Toilet facilities: properly co	nstructed, supplie	d, cleane	ed	
			Preven	tion of F	f Food Contamination 61 🗆 ÎN 🗆 OUT 🗆 N/A Garbage/refuse properly dispos						maintaine	∍d	
45	<u> </u>	Ñ □ OUT			rodents, and animals not present/outer s protected	62			Physical facilities installed, outdoor dining areas	maintained, and	clean; do	gs in	
. 46	ٔ۳	Ñ □ OUT			ination prevented during food preparation, & display		□N/A □ N/O						
47 /		N 🔲 OUT 🗆 N/A	***		al cleanliness	63	3 MIN OUT		Adequate ventilation and li	ghting; designated	d areas u	nsed	
48		N 🗆 OUT 🗆 N/A		.	cloths: properly used and stored	64	4 DIN DOUT I	□N/A	□N/A Existing Equipment and Facilities				
49		N □ OUT □N/A	X12537		g fruits and vegetables se of Utensils	77 ju	Photos State		Ädministrative				
50	Г	N □ OUT □N/A		80144 - 1544	itensils: properly stored	65	5 □ IN □ OUT•I	ďÑ/A	901:3-4 OAC				
51	Utensils, equipment and linens: properly stored, dried,					66		ÌΠΝΙ/Λ	3701-21 OAC				
52	handled IN OUT N/A Single-use/single-service articles: properly stored, used				- 00	D TENNIN III OO I I	LINA	3701-21 OAC					
53		N OUT ON/A			esistant, cloth, and latex glove use								
					Observations and C								
lten	n, No	. Code Section	Prior	Mark ". ity Level	("in appropriate box for COS and R-COS=come Comment	ected	on-site during ins	spection	i⊪R≡repeat violation :		cos	R	
43	5	4.14	M	·	Observed no Ago Then	104	Per In Va	1/20	serator by so	OVING			
					Wradow								
17	<u> </u>	5.10	-		Olan A Landa				1 0 1				
10		3110	(Observered objects	1 1	Mand	(3 G)	ung Inall				
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Per	son	in Charge		· (May	Jan Vannar			Date:	5/)4			
Env	dron	mental Health S	pecialist	0	and the second s		Licenso	<u>"</u>)(H17)	1 1			
DD		RITY (FVFI	.#1	CRITIC	CAL NC-NON-CRITICAL			***	Pac	no C of)		

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