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

N	ame of facility		Checl	k one			License Number		Date				
"		al cersailes	40	ヹ゙FSO □ RFE			189		11/12/20				
A	ddress	W Chok IV	City/S	State	/Zip Code	نه ا			I have I had y				
	W512 .	st 21 UT	Plesa 10 101 USSIC										
Li	cense holder		Inspe	spection Time Ti			vel Time	C	ategory/Descriptive				
-	MP wire	Mad VRISCANO		\bigcirc	1	UO		631/2019					
1 -	pe of inspection (chec					Follow up date (if requi	ired)	Water sample date/result					
1 200		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	eview	/ Li Follow	up			(if required)					
SHANG	STATE OF THE STATE				(9.70						
I.	lark designated complia	FOODBORNE ILLNESS RISK FACTO ance status (IN, OUT, N/O, N/A) for each numbered i							bhserved N/A=not applicable				
10	rank designated compile	Compliance Status	- (Compliance Status									
18 T	in the control of the	Supervision		Time/Temperature Controlled for Safety, Food.(TQS food)									
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23		UT	Proper date marking and disposition						
2	DIN □OUT□N/A	Certified Food Protection Manager	W7 3.5	24			ol: procedures & records						
94,2		Employee Health Management, food employees and conditional employee	es:		70 WA 0 W		Consumer Advisory						
3	OIN OUT ON/A	knowledge, responsibilities and reporting	,	25		UT	Consumer advisory provided for raw or undercooked for						
5	ZIN DOUT DN/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts		□N/A		Highly Susceptible Populations						
		Good Hygienic Practices		CERT		UT	A		hibited foods not offered				
6	OIN OUT NO	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth		26	. □ N/A								
7													
8	□IN □ OUT □ N/O	Hands clean and properly washed		27	DIN DO		Food additives: approv	ved an	nd properly used				
9	□IN □ OUT □N/A □ N/O					UT	Toxic substances properly identified, stored, used						
						Procedures							
10	LOIN OUT NA	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □O .□N/A	xygen Packaging, other HACCP plan							
11	□IN □OUT	Food obtained from approved source	15.7	30	DIN DO		Special Requirements:	Fresh	Juice Production				
12	□IN □OUT □N/A □N/O	Food received at proper temperature		<u> </u>	N/A D N		- Operation to quit of mornal		Calco Froduction				
13		Food in good condition, safe, and unadulterated		31	BN/A BN	Treatment Dispensing Freezers							
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements:	m Processing					
	□IN □OUT	Protection from Contamination		33			Special Requirements:	Bulk V	Vater Machine Criteria				
15		Food separated and protected					Choolal Bogulramenta	Aoidif	ied White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N	/0	Criteria	Acidin	ed white Rice Preparation				
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□JN □ O □N/A	UT	Critical Control Point Inspection						
	The street of th	rature Controlled for Safety Food (ITCS food)		36	□N □O	UT	Process Review						
18	ON/A ON/O	Proper cooking time and temperatures		-		UT	1,, ,						
19	DIN DOUT	Proper reheating procedures for hot holding		37	□N/A		Variance						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behavior									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.									
22	ĎIN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborr illness or injury.									

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

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			ational archive	ഭരവം ല	ETAN F) DA	PTICES	1.7			Yes week	11000	20 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		e de la composición
Good Potail	Practices are p	vrovontativo	mageurae	GOOD RI	CONTRACTOR OF THE STATE OF THE	C-220001107012000		chem	icale an	d nhv	eical ob	iecte	into foode		2.5
Mark designated compli															able
		and Water					1		nsils, Eq		The state of the state of	in water the			4
38 ZÜİN 🗆 OUT 🗆 N/A E	□ N/O Pasteuri:	zed eggs use	ed where red	quired		54-	^□ IN □ OUT		Food and designed				faces cleana ad	able, pro	perly
39 -☐ IN □ OUT □ N/A	Water a	nd ice from a	pproved sou	ırce		55	1 IN OUT [hing fa	icilities: in	stalle	ed, maintaine	d, used;	test
	Food Tempe		12-17-11-11-11-11-11-11-11						strips			1			
40 /☐ IN ☐ OUT ☐N/A ☐		Proper cooling methods used; adequate equipment or temperature control			56 IN OUT Nonfood-contact surfaces clean Physical Facilities						an				
41 IN OUT ON/A D	N/O Plant foo	Plant food properly cooked for hot holding					□ И □ ООТ [□N/A	A Hot and cold water available; adequate pressure						
42 🗂 IN 🗆 OUT 🗆 N/A 🖸	N/O Approve	Approved thawing methods used					□ IN □OUT	instal	installed; proper backflow devices						
43. IN OUT IN/A	Thermor	Thermometers provided and accurate					□N/A □ N/O								
	Food Ide	entification.				59,	□ IN □ OUT [□N/A	Sewage a	and was	ste water	prope	erly disposed		
44 🗆 IN 🗆 OUT	Food pro	operly labeled	d; original co	ontainer		60	D IN D OUT D	□N/A	Tollet faci	lities: p	roperly co	onstru	cted, supplie	d, cleane	ed
The state of the s	revention of Fo	ition of Food Contamination					1						naintaine	d	
45 IN OUT		Insects, rodents, and animals not present/outer openings protected					62 IN OUT Physical facilities installed, maintained, and cle outdoor dining greas							clean; do	gs in
46 IN OUT		Contamination prevented during food preparation, storage & display					□N/A□N/O States and a state of the state of							 ,	
47 DIN OUT NA	Persona	Personal cleanliness					63 IN OUT Adequate ventilation and lighting; designated areas used								
48 / IN OUT IN/A E		loths: properl		stored		64	D IN 🗆 OUT [□N/A	Existing E	quipme	nt and Fa	cilities		on and Searchest Co.	Courted Alle
The Late of the Design		e of Utensils	CONTRACTOR OF STREET						Ac	lminis	trative		production of		A selli A com
50 DIN OUT DI/A DIN/O In-use utensils: properly stored						65	□ IN □ OUT·1	ĎΝ/A	901:3-4 C	AC					
51 DIN DOUT DN/A		Utensils, equipment and linens: properly stored, dried, handled					. IN II OUT [□N/A	3701-21	OAC				-	
52 IN OUT ON/A	7	L	F												
53 DIN DOUT DN/A D	N/O Slash-re	sistant, cloth,	and latex glo	ove use						West of the second	A-25000-A-550-2-2017				
	Mark "X	(" in appropria					ctive Actions of the control of the		R =repea	t viola	tion				
Item No. Code Section	Priority Level	Comment				CO. CO. C. STREET, CO.				anto a proportion				cos	R
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Person in Charge	n]	8	et cap.						D	ate:	1 ~ 6	23	-24		
Environmental Health Spe	cialist /	er to		:	*		Licensor	r:	X		{	non	1		
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PRIORITY LEVEL:	C= CRITIC	CAL NO	= NON-C	CRITICAL	•						Pa	ge_	of <u>≤</u>	Series	

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