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

Name of facility Che					)		License Number		Date	
wanter, 1000 married					□.RFE		1 805/		13/12/20/	
Ac	Idress	<u> </u>	City/S	ity/State/Zip Code						
	IV. WALLA	A 800-	Ci	100/8, 101 (1535)						
		1.00	Inene	nspection Time T <sub>1</sub>			<u> </u>		199	
LIC	cense holder	1 1 A Company	mape	i í.	- Timile	Ira	avel Time	C	ategory/Descriptive	
	<u> 17/61/15) </u>	V OX DINC Y	l		)				( 3)	
Type of Inspection (check all that apply)  □ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F □ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation					Follow	ир	Follow up date (if required	d)	Water sample date/result (if required)	
M	lark designated complia	FOODBORNE ILLNESS RISK FACTO	and the second s	an Kirkiya ini	HO TO SHE SHEET WATER OF THE SHEET OF THE SH	Total Street Street		escapolica de	bserved <b>N/A</b> =not applicable	
		Compliance Status		Compliance Status						
		Supervision		Time/Temperature Controlled for Safety Food (TCS food)						
1	,⊡ÍN □OUT □ N/A	Person in charge present, demonstrates knowledge, a performs duties	ind	23	⊡IN □ O □N/A □ N	UT	Proper date marking and			
2	□IN □ OUT □ N/A	Certified Food Protection Manager	.4. Ga	24			Time as a public health co	ontro	ol: procedures & records	
		Employee Health		100	ILIMA ILIM	/O	   Gonsymer Advis	esse.		
3	□IN □OUT □ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting	38,		□IN □O	UT			Andrew Control of the	
4	ÓIN □OUT □ N/A	Proper use of restriction and exclusion		25	□N/A		Consumer advisory provi	ided	for raw or undercooked foods	
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	pul	ations	
	OUT DN/O	Good Hyglenic Practices  Proper eating, tasting, drinking, or tobacco use	地影	26	□IN □O □N/A	UT	Pasteurized foods used;	pro	hibited foods not offered	
<u>6</u> 7		No discharge from eyes, nose, and mouth					   Chemical			
	A Company of the second of the company of the second of th	eventing Contamination by Hands	14 to	Half Boy	OIN OO	ALCOHOLD AND				
8	,□ÍN □ OUT □ N/O	Hands clean and properly washed		27	DN/A	01	Food additives: approved	d an	d properly used	
9	.□ÍN □ OUT			28	·□IN □ O	UT	Toxic substances properly identified, stored, used			
	LIN/A LI N/O					7 ) (	Conformance with Approve	ed J	Procedures	
10	OIN OUT N/A	A Adequate handwashing facilities supplied & accessible		29 DIN DOUT			Compliance with Reduce	d O	xygen Packaging, other	
		Approved Source		29	□N/A					
11	OIN OUT	Food obtained from approved source		30			Special Requirements: Fr	esh	Juice Production	
12	□IN □OUT □N/A □N/O	Food received at proper temperature		-						
13	DIN DOUT	Food in good condition, safe, and unadulterated		31	BN/A BN		Special Requirements: Heat Treatment Dispensing Free			
14	□IN □OUT ,□N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	Special Requirements: Custom Processing		
		Protection from Contamination	11.50	33			Special Requirements: Bu	ulk V	Vater Machine Criteria	
15	DIN DOUT	Food separated and protected							ed White Rice Preparation	
16	-□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34			Criteria			
17	Пім Поит	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □O □N/A	UT	Critical Control Point Insp	ectio	on	
	AND THE PARTY OF T	rature Controlled for Safety Food (TCS food)	51 - 100 2 - 200	36		UT	Process Review			
18	□IN □ OUT □N/A.□. N/O	Proper cooking time and temperatures			□N/A					
19	□IN □ OUT □N/A ·□ N/O	Proper reheating procedures for hot holding		37	□IN □ O □N/A	UT	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.  Public health interventions are control measures to prevent foodborne illness or injury.						
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures								
22	J□IN □ OUT□N/A	Proper cold holding temperatures								

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	<u>Thirdy</u>	es went arrivet		sofrlord	13/14/25								
2000 P.VII.													
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													
IVI:			N=in compliance OUT: │		Software and the second of the contract of the second of t								
(M7447)		Safe Food and Water		Utensils, Equipment and Ver	nding t surfaces cleanable, properly								
38	□ IN □ OUT □N/A □ N/O □ IN □ OUT □N/A	Pasteurized eggs used where required	54 IN I OUT	designed, constructed, and									
39		Water and ice from approved source od Temperature Control	55 DIN DOUT	□N/A Warewashing facilities: ins strips	stalled, maintained, used; test								
	The state of the s	Proper cooling methods used; adequate equipment	56 □ IN □ OUT	Nonfood-contact surfaces	clean								
40	□AN □ OUT □N/A □ N/O	for temperature control		Physical Facilities									
41		Plant food properly cooked for hot holding	57 DAN DOUT	□N/A Hot and cold water availa	ble; adequate pressure								
42	☐ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58 □ IN □OUT	Plumbing installed; prope	r backflow devices								
43	□ IN □ OUT □N/A	Thermometers provided and accurate	□N/A□N/O										
	and the second second second	Food Identification	59   IN   OUT [	□N/A Sewage and waste water p	roperly disposed								
44		Food properly labeled; original container	60 ☐ IN ☐ OUT [	□N/A Toilet facilities: properly cor	nstructed, supplied, cleaned								
-11 A.	Preven	tion of Food Contamination	61 □ IN □ OUT [	□N/A Garbage/refuse properly dis	posed; facilities maintained								
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 □IN □ OUT	Physical facilities installed, outdoor dining areas	maintained, and clean; dogs in								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O	outdoor dirining droup									
47	□ IN □ OUT □N/A .	Personal cleanliness	63 □AN □ OUT	Adequate ventilation and lig	ghting; designated areas used								
48		Wiping cloths: properly used and stored	64 🗔 IN 🗖 OUT [	□N/A Existing Equipment and Faci	lities								
49		Washing fruits and vegetables Proper Use of Utensils	egyn a koldnig († 1917)	Administrative									
50		In-use utensils: properly stored		□N/A 901:3-4 OAC									
51		Utensils, equipment and linens: properly stored, dried,	66 🗆 IN 🗆 OUT [	∃N/A 3701-21 OAC									
52		handled Single-use/single-service articles: properly stored, used	00 0 11 001	11//A   3/01-21 OAC									
53		Slash-resistant, cloth, and latex glove use											
		Observations and C	orrective Actio	ons									
	N LO LO C LO	Mark "X" In appropriate box for COS and R; <b>COS</b> ≡corn	ected on-site during ins	pection <b>R</b> ≓repeat violation									
iten	No. Code Section Priori	ty Level Comment	) 0		COS R								
		- Califoliate	<del></del>	101/20									
		7/2/2/	1	H D REC PLY									
				100.000									
-													
		-											
<u> </u>													
			** 17										
Person in Charge of Date: 3-13-24													
Environmental Health Specialist  Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

PRIORITY LEVEL: C= CRITICAL

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