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

Na	me of facility	0.00	Check			License Number		Date					
(<u>NUMDIY</u>	1 COMMUNICA POOL	Į Į2°FS	5O	□ RFE	1324		1-14-24					
Ad	Idress		City/St	y/State/Zip Code									
	1 90	01 (1000)	1 W	AVECUMENT OF US36-1									
Lic	ense holder		Inspec	tior	Time Tra	avel Time	C	ategory/Descriptive					
	Unidage	of oweding.		2	$\sqrt{}$	46		MICAS					
Tv	pe of Inspection (ch		<u> </u>			Follow up date (if require		Water sample date/result					
1 -		l Control Point (FSO) □ Process Review (RFE) □ Vari	ance Rev	view	☐ Follow up	Tonow up date (ii require	uj	(if required)					
	Foodborne 🗆 30 Da	/ ☐ Complaint ☐ Pre-licensing ☐ Consultation											
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												
111111111111111111111111111111111111111		Compliance Status	an entre	Compliance Status									
		# Supervision		Time/Temperature Controlled for Safety Food (TCS food)									
1	JÍN □OUT□N/	performs duties	and	23	position								
2	☑IN □ OUT □ N/	A Certified Food Protection Manager Employee Health	asiana a	24	□IN □ OUT □N/A □ N/O	ol: procedures & records							
7636)			analisis and a		JUNA LI NO								
3	OIN OUT ON	knowledge, responsibilities and reporting	[25	□IN □ OUT	Consumer Advi		for raw or undercooked foods					
5	DIN DOUT DN/		nte		□N/A								
0		Good Hygienic Practices			□IN □ OUT		IS O SUINIEDES	The state of the s					
6	ÓIN □ OUT □ N/			26 DN/A Pasteurized foods used; prohibited foods not off									
7	□IN □OUT □ N/			Ghemical									
		Preventing Contamination by Hands		27	□IN □ OUT	Food additives: approved and properly used							
8	DIN DOUT DN/	Hands clean and properly washed			☑Ñ/A			- Francis					
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved	28	□IN □ OUT □N/A	Toxic substances properly identified, stored, used							
	<u> </u>					Conformance with Approx	020-25-07	THE PROPERTY OF THE PARTY OF TH					
10	□IN □ OUT □ N/	A Adequate handwashing facilities supplied & accessible Approved Source	e Maraini	29,	DIN DOUT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	DIN DOUT	Food obtained from approved source			FIN FIGUR								
12	□IN □OUT	Food received at proper temperature			□N/A □ N/O								
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated			□IN □OUT ☑N/A □N/O	Special Requirements: Heat Treatment Dispensing Fre							
14	DIN DOUT	Required records available: shellstock tags, parasite			DIN DOUT	m Proposing							
14	□N/A □N/O	destruction		32	□N/A □ N/O	Special Requirements: C	us10	in Frocessing					
		Protection from Contamination		33	DIN DOUT	Special Requirements: B	ulk V	Vater Machine Criteria					
15	,□IN □OUT □N/A□N/O	Food separated and protected			□N/A □ N/O			The state of the s					
16	DIN DOUT	Food-contact surfaces: cleaned and sanitized		34	□IN □OUT □N/A □N/O	Special Requirements: A Criteria	cidifi	ed White Rice Preparation					
17	ДІМ □ОИТ	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □ OUT □.N/A	Critical Control Point Insp	ectio	on					
	Time/[emp	erature Controlled for Safety Food (TCS food)		36	□IN □OUT	Process Povious							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			DN/A	Process Review							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OUT □N/A								
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and 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	OIN OUT ON/A	Proper cold holding temperatures		illness or injury.									

State of Ohio

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Nar	ne of	Facility	Λ	αΔ /		í		Туре	of Inspection / Date		
				<u> Y) (</u>	ommulated per	3 ()]	Or (10/6) 7-18	- 64	r'
KOLANIA W				AN ENGINEER				200			Table 10 Comment
		Cood Botoli	l Drooti		GOOD RETAIL	CONTRACTOR	THE CONTRACT OF THE CONTRACT O				
l M	ark d				preventative measures to control the intro , OUT, N/O, N/A) for each numbered item: I						ablo
		and references	Selforebundennet ifet	NAMES OF STREET	d and Water				tensils, Equipment and Vending	or application	abio
38	, 🗆 II	N 🗆 OUT 🗆 N/A	□ N/O	Pasteur	zed eggs used where required	54	□ IN □ OUT		Food and nonfood-contact surfaces clear designed, constructed, and used	nable, pro	operly
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source						55	ÍN DOUT D	ΙΝΙ/Δ	Warewashing facilities: installed, maintain	ed, used;	test
				The second second second	erature Control	56		114/77	strips Nonfood-contact surfaces clean		
40	- 🗆 II	N 🗆 OUT 🗆 N/A	□ N/O		cooling methods used; adequate equipment erature control				Physical Facilities	gartinis	
41 .	/ □ II	N 🗆 OUT 🗆 N/A	□ N/O	Plant fo	od properly cooked for hot holding	57	OUT C]N/A	Hot and cold water available; adequate	oressure	
42 .	12 PIN □ OUT □N/A □ N/O Approv			Approve	ed thawing methods used	58	/□ IN □OUT		Plumbing installed; proper backflow dev	ces	
43	43 IN OUT NA Therm			Thermo	meters provided and accurate]	□N/A □ N/O				
	revetio			Food Id	entification	59			Sewage and waste water properly disposed	l	
.44	-Ö II	V □ OUT		Food pr	operly labeled; original container	60	6.		Toilet facilities: properly constructed, suppli	ed, cleane	ed ———
			Preven		ood Contamination	61		IN/A	Garbage/refuse properly disposed; facilities		-
45	/ <u> </u>	N D OUT		opening	rodents, and animals not present/outer s protected	62	! ☑ IN □ OUT		Physical facilities installed, maintained, and outdoor dining areas	clean; do	gs in
46		1 1 1 110 1 1 (3(3)			ination prevented during food preparation, & display						
47		OUT DN/A	-		l cleanliness		B .		Adequate ventilation and lighting; designate	d areas u	used
48		N 🗆 OUT 🗆 N/A I			cloths: properly used and stored g fruits and vegetables	64]N/A	Existing Equipment and Facilities		
		<u> </u>	V 1900		e of Utensils				Administrative		
50		N D OUT DN/A			Itensils: properly stored	65	IN OUT]N/A	901:3-4 OAC		
51	51 FINDOLTONA Utensils				, equipment and linens: properly stored, dried,	66	ÍN DOUTE	1N/A	3701-21 OAC		
52		N 🗆 OUT 🗆 N/A		handled Single-u	se/single-service articles: properly stored, used	1					
53	ĮΖĺΙ	N 🗆 OUT 🗆 N/A I	□ N/O	Slash-re	sistant, cloth, and latex glove use						
		an and the second second		an Albert	Observations and C						
Iten	ı No.	Code Section	Priori	∵ Mark "2 Ity Level	(" in appropriate box for COS and R: COS=cor Comment	rected	on-site during insp	ection	n R=repeat violation	cos	R
					C055 CV1		(A) , MC	1	11.6.10 1/1		
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PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page ___ of ___