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

Na	me of facility		Check	one			License Number		Date			
	\mathcal{M}	all Stop			_□′ŔFE		130	10116/24				
Ad	Tributen (Nordans)	une d'ap	City/S	City/State/Zip Code								
	104 5.	A4 SI	A	J.	Cauco	160	OH 45.	36	, Y			
Lic	ense holder	21 (2	Inspec	41 100			V		Category/Descriptive			
-	Fran Tork	east Real Estate		25 L			30		C35			
Ту	pe of Inspection (checl	κ all that apply)					Follow up date (if required)		Water sample date/result			
<		ontrol Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Re	view	☐ Follow up	р			(if required)			
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	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											
PERSONAL PROPERTY.		Compliance Status	600000	Compliance Status								
		Supervision Person in charge present, demonstrates knowledge,					emperature Controlled for Safety Food (TCS food)					
1	,□ÎN □ OUT □ N/A	performs duties		23	□N/A □ N/0		Proper date marking and disposition					
2	.□N/A □ OUT □ N/A	Certified Food Protection Manager		24	□IN □ OL ⊡N/A □ N/		Time as a public health control: procedures & records					
		Management, food employees and conditional employees:					Gonsumer Advisory					
3	.⊠IN □OUT □ N/A	A knowledge, responsibilities and reporting				JT	Consumer advisory provided for raw or undercooked foods					
5	DÍN DOUT DN/A				□N/A		Highly Susceptible Populations					
	PERMIT DOOR DIVING	¹ Good Hygienic Practices		26	□ім □ ос	JT	Pasteurized foods used;	The second second				
6 7	□IÑ □OUT □N/O				☑ N/A							
	1 ",	eventing Contamination by Hands	10.1		DIN DOL							
8	.□IN □ OUT □ N/O	Hands clean and properly washed		27	□N/A		Food additives: approve	dan	d properly used			
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appralternate method properly followed		28	□IN □ OU □N/A	JT	Toxic substances properly identified, stored, used					
				1.		100000	onformance with Approv	CHINA CHINA	A Market Control of the Control of the Carbon Control of the Control of the Carbon Contr			
10	☑N □ OUT □ N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	⊡·N/A	JT	Compliance with Reduce specialized processes, a					
11	□IN □ÓUT	Food obtained from approved source		30	□IN □OL		Special Requirements: F	resh	Juice Production			
12	□IN □OUT □N/A,⊡N/O	Food received at proper temperature										
13	□IN ,⊠ŐUT	Food in good condition, safe, and unadulterated		31	DN/A DN/	0	Special Requirements: Heat Treatment Dispensing Freezers					
14	□IN □OUT ☑N/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □ OL		Special Requirements: Custom Processing					
		Protection from Contamination		33			Special Requirements: B	Bulk V	Vater Machine Criteria			
15	□N/A□N/O	Food separated and protected		-			Special Beguirement - A	امامانه	ind White Pice Properties			
16	□IN "☑ÓUT □N/A □N/O	Food-contact surfaces; cleaned and sanitized		34	□IN □ OL □.N/A □ N/	0	Criteria	ACIGIT	ed White Rice Preparation			
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□N/A □OU		Critical Control Point Ins	pecti	on			
		rature Controlled for Safety Food (TCS food)		36	□IN □OU □N/A	JŤ	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	DIN DOL	JT	Variance					
19	□N □ .OUT □N/A □ N/O	Proper reheating procedures for hot holding		JANA 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.								
21	□IN □ OUT □N/A,☑ N/O	Proper hot holding temperatures										
22	ØÍN □ OUT □N/A	Proper cold holding temperatures		illness or injury.								

State of Ohio

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Nar	ne, of F	acility		,	and the second			Type of Ir	spection	Date		,
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PANAGOA	ar stockheld	-		225078056387		mm a	A-1/A-A				een kara	
PASIS.		Cood Dotail	Drooti		GOOD RETAIL	Surrich Marketine	SILLACO TIONISTA PARIDAGES INFORMA	ah ami'aal			<u> </u>	
М	ark des				preventative measures to control the introd , OUT, N/O, N/A) for each numbered item: IN					,		ahla
			January Burn		d and Water	10575	A TANAN CANAL	August and Control of the Control	s, Equipment and V	WWW.15captication in	-not applica	ADIG
38	☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required				ized eggs used where required	54	□ IN □ OUT	act surfaces clo and used	eanable, pro	perly		
39					and ice from approved source	IIWA I .	Warewashing facilities: installed, maintained, used; tes					
			Fo		erature Control	55		strip	os 			
40					cooling methods used; adequate equipment perature control	56	OUT OUT	Nor	es clean i			
41	□ IN □ OUT □N/A-□ N/O Plant			Plant fo	od properly cooked for hot holding	57		JN/A Hot	ilable; adequat	e pressure		
42			☑ N/O	Approve	ed thawing methods used	58	□ IN □OUT	Plui	mbing installed; prop	oer backflow d	evices	
43	DIN OUT ON/A			Thermo	meters provided and accurate	□ □ N/O						
				Food Id	entification	59		⊒N/A Sev	age and waste water	properly dispo	sed	
44	14 IN II OUT			Food pr	operly labeled; original container	60	60 .☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, suppli					∍d
			Preven	tion of F	ood Contamination	61	□IN □ OUT [disposed; faciliti	es maintaine	∍d		
45	5 /□ ÎN □ OUT				rodents, and animals not present/outer s protected	62	□ IN ·□ TÖUT		sical facilities installed	d, maintained, a	and clean; do	gs in
46					ination prevented during food preparation,		□N/A □ N/O	outo	loor dining areas			
47					& display al cleanliness	63	□ IN □ OUT	Ade	quate ventilation and	lighting; design	ated areas ι	ised
48		□ OUT □N/A'I		Wiping	cloths: properly used and stored	64	TUO II III	□N/A Exis	ting Equipment and Fa	acilities		
49	49 IN OUT ON/A M Ñ/O W			at March School	g fruits and vegetables	50.00			Administrative			A PARTY
			COMPRESSION SCI	r	se of Utensils	65	-⊠″ÍŃ □ OUT □	ΤΝ/Δ 901	:3-4 OAC		200 200 200 200	
50	☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly stored			stensiis: properly stored, equipment and linens: properly stored, dried,								
51	L IN LI OUT LIN/A			handled		66	□ IN □ OU™	N/A 370	1-21 OAC			
52		OUT DN/A	ET NO		use/single-service articles: properly stored, used					:		
53		□ OUT □N/A·I	LI IN/O	Siasn-re	esistant, cloth, and latex glove use Observations and C		ativa Aatia					100 JE 27
				Mark "	(" in appropriate box for COS and R: COS=corre	A CONTRACT OF THE PARTY OF	Conference of the Conference o	AND THE PERSON OF THE PERSON O	repeat violation			
<u> </u> tter		Code Section	Priori	ty Level					///		cos	R
W.	/()	6,48	M.C.		Observed Deverage	16010	1 64 A 7	T (UUL	in will	<u>i 4</u>		
					MCCH. 13 Cleaned							
	3	3,16	7,447	<i>*C</i>	Obo Janto		·/					 -
		Pit be	por bisar		Observed dealed ca	4 0	i (MOITA	rous	06 8 18x 6.96	L'GG.		
55		4.) 6	Port	<i>;</i> ·	Observed no Test	· ·	Trips ;	4.	100, 1 17p	,		
- 1		1, 3, 1,3	1/2/		0 122 1731 6 410 1631	v : 4 ³	(V) Jr)	<u> </u>				
16		4.5 41	1		Observed dirty di	· p	Duard	free	POP MAG	Gra.		
				<u> </u>	PSC clowed	-/-		7 13 (3				
				at)	V V					<u></u>		
		3,179 6			Observed candy That was treeze dried						15.01	
A					us a cottage two	1	PIC		" 14 061 0 G			
					Told not	$I_{\mathcal{C}}$	e Sou					
			1		Lyci							
Person in Charge									Date: / () / (5.54		
Environmental Health Specialist									. ·			
19'	11/11	<u> 1877 - 3</u>	W.Z	<u> </u>					CDD			
PF	IORI	TÝ LEVEL!	″Ć=/	CRITIC	CAL NC= NON-CRITICAL				Pa	age <u>)</u> (of J_{-}	

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