State of Ohio

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

		CONTROL CONTRO										
Name of facility					RFE		License Number	Date				
Buffalo (ald cumos							1967.	10-23-61				
Address LUSS CAGNER CALLANCE License holder					City/State/Zip Code Composition City (1)33							
THIS Wigner allows					56 NC	(\	e, c + e) ⁻				
License holder					i Time	Tra	vel Time	ategory/Descriptive				
Careenouse was a Lice					56		10,		C ()			
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					□ Follow ι	up-	Follow up date (if required	Water sample date/result (if required)				
H	1 occionne 🖂 30 Day	Complaint diffe-iterising diconstitution										
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												
		Compliance Status		Compliance Status								
() () () ()		Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	□IN □ O □N/A □ N		Proper date marking and disposition					
2	DIN DOUT DN/A	Certified Food Protection Manager Employee Health		24	l: procedures & records							
3	DÍN □OUT □ N/A	Management, food employees and conditional employee	Maria America				Consumer Advis	ory	Charles and the second			
		knowledge, responsibilities and reporting		25	□IN □ O □Ń/A	UT	Consumer advisory provi	ided	for raw or undercooked foods			
5	IN OUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal ever	nts				 Highly Susceptible Po	, Bul	ations			
t V		Good Hygienic Practices		-	□ім □о	UT	Pasteurized foods used;	nrok	hibited foods not offered			
6_	□IN □OUT □ N/O			26	□N/A							
7	CONTRACTOR DE LA CONTRA	eventing Contamination by Hands		<i>7</i> 2.			Chemical					
8	ON DOUT DNO			27	DIN DO	U I	Food additives: approved and properly used					
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro alternate method properly followed	ved	28	□IN □ O □N/A	0.000.000	Toxic substances properly identified, stored, used					
10	OIN OUT N/A	Adequate handwashing facilities supplied & accessible			DIN DO	100		#V4624				
		Approved Source		29	.□N/A	· ·	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan					
11	DIN DOUT	Food obtained from approved source		30			Special Requirements: Fro	Juice Production				
12	□N/A □N/O □IN □OUT	Food received at proper temperature Food in good condition, safe, and unadulterated		31			Special Requirements: He	reatment Dispensing Freezers				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: Cu	n Processing				
		Protection from Contamination	in der Strong	33	□IN □O		Special Requirements: Bu	ılk W	Vater Machine Criteria			
15	□IN □OUT □N/A □N/O	Food separated and protected		طونيورة					ed White Rice Preparation			
16	□IN □OUT ´□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	☑:N/A □ N/	/0	Criteria	,,uillt	So write race rreparation			
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35 	□IN □OI □N/A	UT	Critical Control Point Inspe	ectic	on			
	Time/Tempe	rature Controlled for Safety Food (ICS food)		36		UT	Process Review					
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		<u> </u>	□IN □ O	UT			:			
19	□N/A □ N/O	Proper reheating procedures for hot holding		37 i	□N/A	-	Variance		1 - 1			
20	□IN □ OUT -ÍN/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	OUT OUT N/O	Proper hot holding temperatures										
22	☐IN ☐ OUT ☐N/A	Proper cold holding temperatures		illness or injury.								

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

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Nai	ne of Facility	Ext Con	(5 (D) (B)	(1):14G.55		-	Type o	f Inspection	$\leftrightarrow \Gamma$	Date	23.	1:	
	***	254 465	467 (5 2 2 2 2 2 2				21	M. KINC 100	- [<u> </u>	Kene I .	$\epsilon \cdot \leq \epsilon$	
				GOOD RETAIL	PRA	CTICES				antroby) = 24	(Byrotell	Tyrana.	
Beck Stor	Good Retail Pr	actices are	preventative measure	2 - YO BEACH OLD MILK MEN HE REPORT AND REAL PROPERTY.		The Part of the Control of the Contr	chemic	cals, and physic	cal objects	into foods			
· M	ark designated complian											able	
			d and Water	Andrewski strategy († 1528) Karonika supravija († 1528)				sils, Equipment			, kaptate		
38		N/O Pasteui	ized eggs used where r	equired	54	.⊡·IN □ OUT		ood and nonfood lesigned, construc			nable, pro	perly	
39	DIN DOUT DN/A		and ice from approved s	The second secon	55	OIN OUT O		Narewashing facil	ities: installe	ed, maintain	ed, used;	test	
l con		with the second second	erature Control				S	trips					
40			Proper cooling methods used; adequate equipment for temperature control 56 □ □ □ □ □			D IN D OUT	<u> </u>	Nonfood-contact surfaces clean Physical Facilities.					
41	□ IN □ OUT □N/A □ N	N/O Plant fo	od properly cooked for I	hot holding	57	□ IN □ OUT □	JN/A F	Hot and cold wate	r available;	adequate p	pressure	201-201-201-201-201-201-201-201-201-201-	
42	IN OUT ONA O	N/O Approve	Approved thawing methods used			58 ☐ IN ☐OUT Plumbing installed; proper backflow de							
43	☐ IN ☐ OUT ☐N/A	Thermo	meters provided and ac	curate	11	□N/A □ N/O							
		Food Id	entification		59]N/A S	Sewage and waste	water prope	erly disposed	 :	***************************************	
44	□ IN □ OUT	Food p	operly labeled; original	container	60	□-IN □ OUT □]N/A T	oilet facilities: prop	perly constru	cted, supplie	ed, cleane	ed	
	Pre	vention of F	ood Contamination	(4.1076/2148/moralestee	61	□.IN □ OUT □	IN/A	Garbage/refuse pro	perly dispose	ed; facilities	maintaine	ed .	
45	□ IN □ OUT		rodents, and animals no	t present/outer	62	□/IN □ OUT		Physical facilities in					
45		opening	s protected		- 02			outdoor dining areas		ntamed, and	dean, do	ys III	
46	□ IN □ OUT	I	ination prevented during & display	tood preparation,	63			Adequate ventilatio	n and lightin	a: docianato	d aroon u	unnd	
47	☐ ÎN ☐ OUT ☐N/A ☐ N		al cleanliness cloths: properly used an	nd stored	64			Existing Equipment			d aleas t		
49		, ,	g fruits and vegetables			ć		TE CONCIDERATION AND AND AND AND AND AND AND AND AND AN	COLUMN PROGRAM		ara dalah dara	Macagene is	
		Proper Us	se of Utensils					Administra	tive				
50		I/O In-use i	utensils: properly stored		65		IN/A 9	001:3-4 OAC	-				
51	☐ IN ☐ OUT ☐N/A	Utensils handled	, equipment and linens: p	properly stored, dried,	66]N/A 3	3701-21 OAC					
52													
53	IN OUT ON/A O	√O Slash-re	esistant, cloth, and latex o	glove use		A Para de la constante de la c							
		Mark "	Obser " in appropriate box for	rvations and C COS and R: COS≡cor				R≕repeat violation	n =				
Itei	n No. Code Section P	riority Level	Comment								cos	R	
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Person in Charge								Date:	0/23	/24			
En	vironmental Health Specia	alist	, () /l			Licensor:	- T	YIID					
L											' ")		
PF	NORITY LEVEL: C	= CRITIC	CAL NC= NON-	-CRITICAL					Page	(of	/		

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