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

Na	ime of facility	Check or			License Number		Date		
	10000 (AC	☐ FSC	□ RF	E			16-13-24		
Ac	dress (7)	0 100	City/Stat	ry/State/Zip Code					
	12,145	COLUMNIA QID	e la	19	$-C(U \cup U)^2$	3/2	<i>!</i>		
<b>.</b>	1 /// 2	Chinotian	n Time	\(\)					
LI	License holder Insp				Tra	vel Time	C	ategory/Descriptive	
LAMELANICA CITAL - I				1111111		50			
Ту	Type of Inspection (check all that apply)					Follow up date (if requir	red)	Water sample date/result	
		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Revie	eview [7] Follow up 1 (if required)					
□ Foodborne □ 30 Day □ Complaint □ Pre-licensing □ Consultation ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩									
FOODBODNE II VIEGO BIOL/FLOTODO VIE FUE LA VIENE									
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				
1,000		Supervision		Time/Temperature Controlled for Safety Food (TCS food)					
1	.⊿IN □OUT □ N/A	Person in charge present, demonstrates knowledge, a	nd 23		OUT	Propor data marking as	ماداء	141	
Ŀ		performs duties		□ N/A □	N/O	Proper date marking ar	ia ais	position	
2	□IN □OUT □ N/A		24			Time as a public health	contro	ol: procedures & records	
	<b>7</b>	Employee Health		_ □ N/A □	I N/O		de accome and the		
3	DIN DOUT DIN/A	Management, food employees and conditional employees knowledge, responsibilities and reporting	es;		nding 2	Consumer Adv	isory		
<u> </u>	<u> </u>		25		OUT	Consumer 'advisory pro	vided	for raw or undercooked foods	
5	DIN DOUT N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal ever	-to	JDN/A	Season es				
5		Good Hygienic Practices	11.5		LOUT	Highly Susceptible F	,obn	ations	
6	DIN DOUT DINO		26	□IN □ □N/A	1001	Pasteurized foods used	i; pro	hibited foods not offered	
7	OIN OUT NO			<del>V</del>	police de	Chemical	10.00		
	A STATE OF THE PROPERTY OF THE	reventing Contamination by Hands	Entre		OUT		Company of the Compan		
8	□IN □ OUT □ N/O	Hands clean and properly washed	27	DN/A		Food additives: approve	ed an	d 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	□JN □ □N/A	OUT	Toxic substances proper			
					C	onformance with Appro	ved I	Procedures	
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		OUT	Compliance with Reduc	ed O	kygen Packaging, other	
44	DIN DOUT	Approved Source		□·N/A		specialized processes,	and F	ACCP plan	
11	DIN DOUT	Food obtained from approved source	30	DIN D	I OUT	Special Requirements: F	-resh	Juice Production	
12		Food received at proper temperature	<del></del>						
13	DIN DOUT	Food in good condition, safe, and unadulterated	31	□ IN □	N/O	Special Requirements: F	leat T	reatment Dispensing Freezers	
14	□IN □OUT	Required records available: shellstock tags, parasite		DIN D					
14	□N/A □N/O	destruction	32	□.N/A □	N/O	Special Requirements: 0	Susto	n Processing	
		Protection from Contamination		DIN D	OUT	Consider the desired Advisor			
15	DIN DOUT	Food separated and protected	33	□N/A □	N/O	Special Requirements: E	3uik V	Vater Machine Criteria	
	ſ∐N/A □N/O	Toda doparatod and protested			OUT	Special Paguiremente: /	A oldifi	ed White Rice Preparation	
16	□IN □OUT 1 OUT □N/O	Food-contact surfaces: cleaned and sanitized	34	DIN/A D	N/O	Criteria	voidille	eu write Rice Preparation	
17	∕□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□ IN □ □ NÎ/A	OUT	Critical Control Point Ins	pectic	on	
	Time/Tempe	rature Controlled for Safety Food (TCS food)			OUT				
18	□IN □ OUT	Proper cooking time and temperatures	36	□N/A		Process Review			
	□N/A □ N/O	Troper cooking time and temperatures			OUT				
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37	☑Ñ/A		Variance			
	□IN □ OUT								
20		Proper cooling time and temperatures	R	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.					
	ÍÍN □ OUT								
21		Proper hot holding temperatures	fo						
-			Pı	ıblic hea	lth inter	ventions are control	meas	sures to prevent foodborne	
22	OUT IN/A	Proper cold holding temperatures	illi	illness or injury.					

## State of Ohio

Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code Name of Facility Type of Inspection 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 Safe Food and Water Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly 38 O/N O A/N TUO U NI D. Pasteurized eggs used where required □ IN ☑ OUT designed, constructed, and used .□ IN □ OUT □ N/A Water and ice from approved source Warewashing facilities: installed, maintained, used; test ,É IN □ OUT □N/A Food Temperature Control strips 56 ☑ IN ☐ OUT Nonfood-contact surfaces clean Proper cooling methods used; adequate equipment O/N 🗆 A/N 🗖 TUO 🗆 NI 🗔 for temperature control Physical Facilities .□ IN □ OUT □N/A □ N/O Plant food properly cooked for hot holding 41 T IN □ OUT □N/A Hot and cold water available; adequate pressure O/N 🗌 A/N 🗎 TUO 🗌 NI 🗔 42 Approved thawing methods used .□ IN □OUT Plumbing installed; proper backflow devices □N/A□N/O 43 .☑ IN ☐ OUT ☐N/A Thermometers provided and accurate 59 IN OUT ON/A Food Identification Sewage and waste water properly disposed

Food properly labeled; original container

Wiping cloths: properly used and stored

Washing fruits and vegetables

In-use utensils: properly stored

Insects, rodents, and animals not present/outer

Contamination prevented during food preparation,

Utensils, equipment and linens: properly stored, dried,

Prevention of Food Contamination

openings protected

storage & display

Personal cleanliness

Proper Use of Utensils

√□ IN □ OUT □N/A

.☑ IN □ OUT □N/A

☑ IN ☐ OUT ☐N/A

☑"IN □ OUT □N/A

☐ IN ☐ OUT, ☑N/A

Licensor:

□ IN □ OUT

□N/A □ N/O

63 □ IN □ OUT

61

-⊠IN □ OUT □N/A 52 Single-use/single-service articles: properly stored, used □'IN □ OUT □N/A □ N/O Slash-resistant, cloth, and latex glove use **Observations and Corrective Actions** Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation Code Section Priority Level Comment cos R П П П П П  $\Box$ П П 

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL

Toilet facilities: properly constructed, supplied, cleaned

Garbage/refuse properly disposed; facilities maintained

outdoor dining areas

901:3-4 OAC

3701-21 OAC

Existing Equipment and Facilities

Administrative

Physical facilities installed, maintained, and clean; dogs in

Adequate ventilation and lighting; designated areas used

Person in Charge

**Environmental Health Specialist** 

IN □ OUT

☑ IN ☐ OUT

☑ IN □ OUT

☐ IN ☐ OUT ☐N/A

☐ IN ☐ OUT ☐N/A

☑ IN ☐ OUT ☐N/A ☐ N/O

☑ÍN ☐ OUT ☐N/A ☐ N/O

☐ IN ☐ OUT ☐N/A ☐ N/O

44

45

46

47

48

49

51