State of Ohio

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

N	Name of facility Che			k one			License Number		Date					
	Cherch to the total			FSO PRFE			1 359		9-19-64					
A	ddress		City/St	y/State/Zip Code										
	277 <	RVCVICTURE!	2001 NO CH 11<121											
I have helder					< /\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\\				and the same of th					
License holder				AIOH Ang S		Trav	vel Time	Ca	tegory/Descriptive					
LIVENCE OF CIENCE CHAPTER				9			10		(3)					
Type of Inspection (check all that apply)							Follow up date (if require	d)	Water sample date/result					
		Control Point (FSO) ☐ Process Review (RFÉ) ☐ Varia	nce Rev	/iew	☐ Follow up)			(if required)					
	□ Foodborne □ 30 Day □ 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														
		The state of the s												
Compliance Status					Compliance Status Time/Temperature Controlled for Safety Food (TCS food)									
		Supervision Person in charge present, demonstrates knowledge, as		l l	OU 🗆 NIC		perature controlled for so	arety	/ F000 (165 f000)					
. 1	DIN DOUT DINA	performs duties	iu				Proper date marking and	dis	position					
2	DIN DOUT DN/A	Certified Food Protection Manager			JIN 🗆 OU		Time as a public to all	1	li anno and anno a Company					
		Employee Health		20 1	⊒N/A □ N/C		Time as a public health co	ntro	: procedures & records					
3	□N □OUT □N/A	Management, food employees and conditional employee	s;				Consumer Advis	ory						
_		knowledge, responsibilities and reporting			□IN □ OU	T	Consumer advisory provi	ided	for raw or undercooked foods					
4	OIN OUT ON/A		40	ار ا	⊴N/A	l mark		·						
5		 Procedures for responding to vomiting and diarrheal even Good Hygienic Practices 	เธ	Tr	UOU	Т	∵ Highly Susceptible Po ∣	pu	ations.					
6			2	[JN/A	1	Pasteurized foods used;	proh	hibited foods not offered					
7	OUT DIN/C	No discharge from eyes, nose, and mouth					Chemical							
	, The second of the second	Preventing Contamination by Hands			JIN □ OU	T								
8	□ÏN □ OUT □ N/C	Hands clean and properly washed		7/ 1	ÍÑ/A		Food additives: approved	and	d properly used					
			_		JIN 🗆 OU	—— Т								
9	□N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	/ed	28	⊐N/A		Toxic substances properly	/ ide	ntified, stored, used					
		alternate method property followed				Çc	enformance with Approve	ed F	rocedures					
10	□ÍŃ □ OUT □ N/A	Adequate handwashing facilities supplied & accessible			JIN 🗆 OU	Ser January Cont.	Compliance with Reduce	102497483008						
		Approved Source			∃N/A		specialized processes, a							
11	ON DOUT	Food obtained from approved source	;	30	IN DOU	T	Special Requirements: Fr	esh .	Juice Production					
12	ON/A DN/O	Food received at proper temperature			JN/A II N/C									
13		Food in good condition, safe, and unadulterated	 :		⊒N/A □ N/C		Special Requirements: He	at T	reatment Dispensing Freezers					
14	DIN DOUT	Required records available: shellstock tags, parasite	\dashv \dagger	./[□IN □OU	T	0 115 : -							
14	□N/A □N/O	destruction	;	32	□N/A □ N/C		Special Requirements: Cu	ıstor	n Processing					
		Protection from Contamination			JIN □ OU.		Special Requirements: Bu	III VA	Vater Machine Criteria					
15	DIN DOUT	Food separated and protected		~ <u>`</u>	ZN/A □ N/O)	Spoolal Roquilettients, DC	V	ator Macinio Ontella					
	ON/A OUT		Щ I,		JIN □OU		Special Requirements: Ac	idifie	ed White Rice Preparation					
16	DINA □N/O	Food-contact surfaces: cleaned and sanitized		34 E	O/N A/N)	Criteria		,					
17	DIN DOUT	Proper disposition of returned, previously served,	<u> </u>	<u>, [</u>	JIN 🗆 OU	Т	0.41-10-4 15 11							
II.		reconditioned, and unsafe food		35 E	ÍN/A		Critical Control Point Insp	ectio	n 					
	A SECURIT OF THE PROPERTY OF THE PARTY OF TH	erature Controlled for Safety Food (TCS food)	3		Jin □on.	Т	Process Review							
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			ÍN/A									
			3		IN □OU	T	Variance							
19	DIN DOUT	Proper reheating procedures for hot holding		,-	⊒N/A 									
	DIN DOUT													
20		Proper cooling time and temperatures		Ris	k factors a	re fo	od preparation practice	s aı	nd employee behaviors					
	OIN OUT		ed a	s the most significant c	ontr	ibuting factors to								
21	□N/A □ N/O	Proper hot holding temperatures	11	foodborne illness.										
							ventions are control m	neas	sures to prevent foodborne					
22	□IN □ OUT □N/A	Proper cold holding temperatures		шие	ss or injury	•								
	1	1.												

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

State of Ohio

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

	THE CALL CLER		711/11/11 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	'-/	67								
	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													
	tatus (IN, OUT, N/O, N/A) for each numbered item: IN			applica	able								
38 II IN II OUT II N/A II N/O	Pasteurized eggs used where required	54, □ IN □ OUT	Jtensils, Equipment and Vending Food and nonfood-contact surfaces cleana	ble, pro	perly								
39	Water and ice from approved source	34 111 11 001	designed, constructed, and used										
	od Temperature Control	55 D'IN DOUT DN/A	Warewashing facilities: installed, maintained strips	l, used;	test								
40	Proper cooling methods used; adequate equipment for temperature control	56 □ IN □ OUT	Nonfood-contact surfaces clean Physical Facilities		ale bal								
41 OUT ON ONO	Plant food properly cooked for hot holding	57 IN OUT N/A Hot and cold water available; adequate pressure											
42 . IN OUT N/A N/O	Approved thawing methods used	58, □ IN □OUT	Plumbing installed; proper backflow device	es									
43	Thermometers provided and accurate	□N/A□N/O											
	Food Identification	59 ☐ IN ☐ OUT ☐N/A Sewage and waste water properly disposed											
44	Food properly labeled; original container	60 □ IN □ OUT □N/A Toilet facilities: properly constructed, supplied, of											
Prévent	ion of Food Contamination	61 IN OUT ON/A	Garbage/refuse properly disposed; facilities m	aintaine	ed								
45 IN 🗆 OUT	Insects, rodents, and animals not present/outer openings protected	62 □ IN □ OUT	Physical facilities installed, maintained, and coutdoor dining areas	lean; do	gs in								
46	Contamination prevented during food preparation,	□N/A □ N/O	outdoor drining areas										
47 DIN DOUT DN/A	storage & display Personal cleanliness	63 ☐ IN ☐ OUT	Adequate ventilation and lighting; designated	areas u	ised								
48	Wiping cloths: properly used and stored	64 ☐ IN ☐ OUT ☐ N/A	Existing Equipment and Facilities										
49 IN OUT N/A N/O	Washing fruits and vegetables		Administrative										
	roper Use of Utensils In-use utensils: properly stored	65 1 IN OUT ON/A	901:3-4 OAC										
	Utensils, equipment and linens: properly stored, dried,												
51	handled Single-use/single-service articles; properly stored, used	66 DIN DOUT DN/A	3701-21 OAC	- Niles									
53 DIN OUT ON/A ON/O	Slash-resistant, cloth, and latex glove use												
	Observations and C												
Item No. Code Section Priorit	Mark "X" in appropriate box for COS and R; COS≒corre y Level Comment /	ected on-site during inspection	on R≕repeat violation	cos									
	1 - 15 CVH M	/ 3x 1 a	spart ou		R								
	- CA() 1 - 1		Step 1/6.										
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	-1 Λ Λ												
	011/1/												
Person in Charge Date: 9-19-20-30													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of													

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

Name of Facility