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

N	ame of facility		Choc	de or			License Number	Data				
				Check one ·☑FSO □ RFE			1/1/7	Date (68 × 68× 6) (7				
1/41/Y 16-11/9				0.00								
003 Ma 7 (1)					City/State/Zip Code							
· · ·					on Time	$\frac{U}{T}$	/F1 4 \ 2 \ 7 \ 1					
51 p				spection Time		Tra	vel Time	Category/Descriptive				
2044 Duragarduer				1	′)		10	(2)				
Type- of Inspection (check all that apply) ⊿⊠ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance F			ince Ri	evie	√ □ Follow ι	ın	Follow up date (if required	<ul><li>Water sample date/res (if required)</li></ul>	ult			
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation					(ii toquitou)					
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS												
N	/lark designated compl	iance status (IN, OUT, N/O, N/A) for each numbered it							4-1-			
	<u> </u>	Compliance Status		Compliance Status								
	alter of the party	Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	.□IN □ OUT □ N/A	Person in charge present demonstrates knowledge	nd	23	EN DO	UT	Proper date marking and					
2	□IN@OUT □ N/A			24	□ім □ оі		Time as a public health cor	atroli proceduras 9 recordo				
		Employee Health		44	⊠'N/A □ N/							
3		Management, food employees and conditional employees knowledge, responsibilities and reporting	s;	1122		EHAT	Consumer Adviso	Market State Control of the Control	20.00			
4	OUT N/A			25	"DN/A	J .	Consumer advisory provid	led for raw or undercooked	ioods			
5	□IN □ OUT □ N/A	Procedures for responding to vomiting and diarrheal even  Good Hygienic Practices	ts		<u> </u>		Highly Susceptible Pop	pulations				
6	□IN □OUT □·N/O			26	□IN □ OU □IN/A	JT	Pasteurized foods used; p	prohibited foods not offered				
7	,-□NO□ NI□-,						Chemical					
	The state of the s	reventing Contamination by Hands	4	27	DIN DOL	JT	Food additives: approved	and properly used				
8	,⊡IN □ OUT □ N/O	Hands clean and properly washed			□.N/A		Tood additivos. approved	and properly used				
9	□IŃ □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed	28	J⊠√N □ OL □ N/A	JT	Toxic substances properly i	dentified, stored, used				
						Co	onformance with Approved	d Procedures				
10	☑Ñ □OUT□N/A	Adequate handwashing facilities supplied & accessible Approved Source		29	□IN □OL .⊡N/A	JΤ	Compliance with Reduced specialized processes, and	Oxygen Packaging, other				
11,	.⊒IN □OUT	Food obtained from approved source		30	DIN DOL	JT						
12	□IN □OUT □N/A,⊡'N/O	Food received at proper temperature		30	. ☑ N/A □ N/C	0	Special Requirements: Fres	sh Juice Production				
13	√DÍN □OUT	Food in good condition, safe, and unadulterated		31	□IN □OU □N/A □N/O		Special Requirements: Hea	t Treatment Dispensing Free	zers			
14	□IN □OUT ,☑Ñ/A □N/O	Required records available: shellstock tags, parasite destruction		32	□IN □OU		Special Requirements: Cus	tom Processing				
		Protection from Contamination	3.72									
15	-⊡N □OUT	Food separated and protected		33	N/A N/C		Special Requirements: Bulk	Water Machine Criteria				
16		Food-contact surfaces: cleaned and sanitized		34	□IN □ OU	TI O	Special Requirements: Acid	lified White Rice Preparation				
17	□N/A □N/O □IÑ □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU		Critical Control Point Inspec	etion				
		rature Controlled for Safety Food (TCS food)			□N/A □N □OU	т						
18	□IN □ OUT □N/A.·⊡·N/O	Proper cooking time and temperatures		36	⊠:N/A		Process Review					
19	DÍN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □OU ⊡Ń/A		Variance					
20	,⊠ÍN □ OUT □N/A □ N/O	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
21	□N/A □ N/O	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.								
22	,∟∭N □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

## State of Ohio

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Nar	ne of Facility	Additionly. Onapters of 17 and	1 37 1	J Offic Revis	Type of Inspection	Date	 2		
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		GOOD RETAIL	- Annabout All The	Children or was an arrange of the second sec			A PROPERTY AND A SECOND PROPERTY AND A SECON		
M	Good Retail Practi ark designated compliance	ices are preventative measures to control the introc	ductio	n of pathogens,	chemicals, and physi	ical objects into food	S.		
		status (IN, OUT, N/O, N/A) for each numbered item: IN Safe Food and Water	<b>4</b> -111 CC	ompliance OUT=	not in compliance N/O: Utensils, Equipment	TENNESS OF THE PARTY OF THE PAR	ot applic	able	
38	□ IN □ OUT,⊡Ñ/A □ N/O	Pasteurized eggs used where required	54	ſ∐ÎN □ OUT	d-contact surfaces clea	es cleanable, properly			
39	,□ÍN □OUT □N/A	Water and ice from approved source	-	.□ OUT □	designed, constru	ilities: installed, maintain	heat head		
	Fo	od Temperature Control		- Close	strips		ieu, useu,	, 1651	
40	□ IN □ OUT □N/A ☑ Ñ/O	Proper cooling methods used; adequate equipment for temperature control		□ IN □ OUT		Nonfood-contact surfaces clean  Physical Facilities			
41	□ IN □ OUT □N/A,□ Ñ/O	Plant food properly cooked for hot holding	57	☑ÍN □ OUT □	AND THE PROPERTY OF THE PROPER	er available; adequate	pressure		
42	□ IN □ OUT □N/A. É N/O	Approved thawing methods used	58	□ N □OUT		d; proper backflow dev			
43	Ø'ÍN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O					
1000		Food Identification	59. 11 N □ OUT □			A Sewage and waste water properly disposed			
44	☐'ÎN ☐ OUT	Food properly labeled; original container	60.	·□IN □ OUT □	N/A Toilet facilities: pro	Toilet facilities: properly constructed, supplied, cleaned			
	Preven	tion of Food Contamination	61	-⊡ (N □ OUT □	N/A Garbage/refuse pro	operly disposed; facilities	maintaine	ed be	
45	,d IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62	□ OUT	Physical facilities in	nstalled, maintained, and	l clean; do	ogs in	
46	ÉÎN □ OUT	Contamination prevented during food preparation,		□N/A □ N/O	outdoor dining area	IS			
47	,□ IN □ OUT □N/A	storage & display  Personal cleanliness	63	DUT □ NI 🗖	Adequate ventilation	on and lighting; designate	d areas ι	Jsed	
48	☐ ÎN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64		and Facilities				
49		Washing fruits and vegetables			Administra	ative			
50	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper Use of Utensils	65	□ IN □ OUT	Ñ/A 901:3-4 OAC	Mark 5	Lighter see the	APRIL 19	
51	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored ☐ IN ☐ OUT ☐ N/A Utensils, equipment and linens: properly stored, dried,			and "					
52	☐ IN ☐ OUT ☐N/A	handled Single-use/single-service articles: properly stored, used	66	OUT OUT O	N/A 3701-21 OAC				
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use							
*		Observations and Co	orre	ctive Action	ns		-		
lten	No. Code Section   Priorit	Mark "X" in appropriate box for COS and R: COS=corre	cted o	n-site during inspe	ection R=repeat violation	n. Taran a particular de la companya			
16	4.5 A1 (	Observed dirry blade	00	Can Op	rener dick	donne	cos	R	
		board in ice much	114	e, handl	for nos	Cope in			
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-		Down Jake board 2 (	-101	1					
Pers	on in Charge				Date».				
	Delob	ce fores		îs,	199	17.24			
Envi	ronmental Health Specialist	N. C.		Licensor:	(111)				
		ref			(M)				
	ORITY LEVEL: 0=10	//				Page 🐊 of_	al contract		
	. 5302B Ohio Department o L 1268 Ohio Department of								