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

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Name of facility Che							License Number	7.	Date		
101142 1116 61112					$ \square  FSO  \square  RFE                                $						
A	l min Community	7 2		City/State/Zip Code							
11	<u>l ) う ) [/(ノ</u> cense holder	ague Stup	Inspec			<i>U [ ]</i>	yel Time	Ca	tegory/Descriptive		
	$\eta / T$	a STarra Toll	1	7)			4.75	\ \	/ / (		
fy	ppe of Inspection (chec	ck all that apply)	$\bot (g)$	<u> </u>			Follow up date (if required	<u> </u>	/ > Water sample date/result		
3.0		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Re	view	□ Follow	up		1.54	(if required)		
Ш	Foodborne LI 30 Day	□ Complaint □ Pre-licensing □ Consultation									
		FOODBORNE ILLNESS RISK FACTO		SCH IFACILE OF	Particular and the second of the second of	ACT PARTY NAMED IN		TOTAL PROPERTY.			
N	lark designated compli	ance status (IN, OUT, N/O, N/A) for each numbered	item: IN=	: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable							
	Maka da da karangan da ka	Compliance Status	102200	Compliance Status							
3)2.2	Supervision  Person in charge present, demonstrates knowledge, and				пи поит		mperature Controlled for Safety/Food (TCS food)				
1	□IN □ OUT □ Ñ/A	performs duties		23	□N/A □ N/O		Proper date marking and disposition				
2	□IN □ OUT □·Ñ/A		. 7.7	24	□IN □ OUT		Time as a public health control; procedures & records				
2		Management, food employees and conditional employee	B. COLUMN TO SERVE				l Gonsumer Advis	ory			
3	OIN OUT ON/A	Allowedge, respectionalities and reporting		25	□IN □ OUT □N/A		Consumer advisory provided for raw or undercooked f				
5	DIN OUT NA	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal eve	nts				Highly Susceptible Populations				
		Good Hygienic Practices		26		DUT	Pasteurized foods used;				
7				2.0	٨٧ريا		Chemical				
Ŷ,	Pilota di Alamania di Pi	reventing Contamination by Hands		0.7		OUT		1000000			
8	DIN DOUT D'NO	Hands clean and properly washed		27	□ Ń/A		Food additives: approved	ant	property used		
	DIN DOUT	No bare hand contact with ready-to-eat foods or ap	roved 2	28~	⊠IN □ C □N/A	DUT	Toxic substances properly	/ ider	ntified, stored, used		
9	□N/A □ N/O alternate method properly followed					, C	onformance: with Approve	ed R	rocedures		
10	DIN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible	9	29		Hill Control of Control	Compliance with Reduced	d Ox	ygen Packaging, other		
11	DUT DOUT	Approved Source Food obtained from approved source			DNA	NIT.	specialized processes, ar	nd H	ACCP plan		
	DIN DOUT	Food received at proper temperature		30			Special Requirements: Fre	esh .	Juice Production		
12	□N/A □ N/O □IN □ OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: He	at T	reatment Dispensing Freezers		
13	□IN □OUT	Required records available: shellstock tags, parasite					On a sixt Density of the		D 1		
18940	□N/A □N/O	destruction	Erisanet.	32	□N/A □ N		Special Requirements: Cu	iston	n Processing		
	□IN □OUT	Protection from Contamination		33			Special Requirements: Bu	ılk W	ater Machine Criteria		
15	□N/A □N/O	Food separated and protected					Special Requirements: Ac	idific	d White Rice Preparation		
16	□JÑ □OUT ☑N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	DNA D	1/0	Criteria	MINO	d write ruce r reparation		
17	,din □out	Proper disposition of returned, previously served, reconditioned, and unsafe food		35		UT	Critical Control Point Inspe	ectio	n		
P. e.	   Time/Tempe	rature Controlled for Safety Food (TCS food):			□N/A	OUT		15.7			
18	DIN DOUT	Proper cooking time and temperatures	101101000	36	⊡NĪA		Process Review				
<u> </u>	□N/A □ N/O			37		TUC	Variance		**		
19	DIN DOUT	Proper reheating procedures for hot holding			Jack William						
20	□IN □ OUT	Proper cooling time and temperatures		יים	ak fasts:	ail ainmlanna hata					
	"DN/A D N/O			<b>Risk factors</b> are food preparation practices and employee behaviors that are identified as the most significant contributing factors to							
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness.							
00	The course	Drange cold helding town and the		Public health interventions are control measures to prevent foodborr illness or injury.							
22	DIN DOUT DN/A	Proper cold holding temperatures				,					

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Nam	e of Facility	I-11(		aptere of 17 and	<u> </u>		100	e of Inspection  Date  2/29	<u> 7</u> 2	<u> </u>		
		Marker S. T.		GOOD RETAIL	PRA	CTICES				Sydnight.		
	Good Retail Pra	octices are pre	eventative measure	s to control the introd	luctio	n of pathogens,	che	micals, and physical objects into food	3.	<u>Sara yaku</u>		
Ma	rk designated compliand	e status (IN, C Safe Food a		ach numbered item: IN	=in co	ompliance OUT=	# (Afaitha lail	n compliance N/O=not observed N/A=n	<u>ot applic</u>	able		
38		The Control of the Co	d eggs used where re	equired	54	☑¹N □ OUT	U	tensils, Equipment and Vending  Food and nonfood-contact surfaces clea	nable, pro	operly		
39	☑ IN □ OUT □ N/A		ice from approved so			7	7	designed, constructed, and used				
		ture Control		55	□ IN □ OUT ☑	∄Ń/A	strips					
40	□ IN □ OUT □ N/A □ N		cooling methods used; adequate equipment 56 ☑ N □ OUT					Nonfood-contact surfaces clean				
41	☐ IN ☐ OUT ☑Ñ/A ☐ N/		properly cooked for h	57			Physical Facilities  A Hot and cold water available; adequate pressure					
42	☐ IN ☐ OUT, ☐N/A ☐ N/		thawing methods use	58			Plumbing installed; proper backflow devices					
43	□ IN □ OUT □N/A		ters provided and acc				Training motalined, proper backliow dev	ow devices				
		Food Iden					]N/A	Sewage and waste water properly disposed				
44	,□/IN □ OUT	Food prope	properly labeled; original container 60 ☑ÍN ☐ OUT ☐					Toilet facilities: properly constructed, supplied, cleaned				
	Prev	ention of Food	d Contamination	ner (1. juniori en marchen 17.	61	□ IN . 🗹 OUT 🗆	IN/A	A Garbage/refuse properly disposed; facilities mainta				
45	□1N □ OUT	Insects, roc	dents, and animals not	62	□ IN □ OUT		Physical facilities installed, maintained, and	clean; do	gs in			
46	☐ÎN ☐ OUT	Contamina	amination prevented during food preparation,			□N/A □ N/O		outdoor dining areas				
	☐ÎN ☐ OUT ☐N/A	storage & d			63	□/N □ OUT		Adequate ventilation and lighting; designate	d areas ι	ısed		
	□ IN □ OUT □N/A-□ N/	O Wiping clot	ths: properly used and	l stored	64	,⊒-IN □ OUT □	IN/A	Existing Equipment and Facilities				
49	□ IN □ OUT □N/A □ N/		uits and vegetables				ar en o	Administrative				
50	Proper Use of Utensils  □ IN □ OUT, □NÏA □ N/O In-use utensils: properly stored				65	.dÎN □ OUT □	JN/A	901:3-4 OAC	,			
<del></del>	Utensils, equipment and linens: properly stored, dried,				66	□ IN □ OUT,⊡	161/0	2704 24 040				
	☐ IN ☐ OUT ☐N/A	handled Single-use/	single-service articles:	properly stored, used	00		IN/A	3701-21 OAC				
53	□ IN □ OUT ⊡ÑA □ N/	O Slash-resis	tant, cloth, and latex gl	ove use								
		Mark "X" ir	Obser	vations and Co COS and R. COS=corre	orre	ctive Actio	ns	Parameter and a second				
Item		ority Level C	omment	SEG ANDAN COG_CONE	cieusc /	n-site damiy insp	ecuoi	г к-тереат уюлацоп	cos	R		
10 /	Gil R		Obsert ex	<u>Himpilar I</u>	1/3	_орен_						
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6.	6 9B N	10 L	bserved	dilly st	1011	11 ( )1	0.7	oder by hot dogs V				
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				Y Y	$\neq$			:				
Perso	on in Charge	1 1 h d			/			Date:				
		<u> </u>	and the same of the same					7/29/24				
	onmental Health Speciali	· · · · · · · · · · · · · · · · · · ·	$\langle ($	and the state of t		Licensor:	Hf	)				
	ORITY LEVEL! C	·	_ NC= NON-C	RITICAL				Page of	<u> </u>			
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