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

				Check one			License Number	Date CT 2	Date				
CCC - CITIE -				DFSO DRFE 1000 718,24									
Address				City/State/Zip Code									
- BOOL JOVENE COOP			,	10	1 USV	110	C, CH S	2 2/0	1 2/10				
License helder			ection Time		Tra	vel Time	ategory/Descriptive						
real rewrets				2	\mathcal{O}		(00	-003					
Type of Inspection (check all that apply) ☐ Standard ☐ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance R ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation					⁄ □ Follow u	р	Follow up date (if required) Water sample date/red (if required)	Water sample date/result (if required)				
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	N D TUO UID,	Person in charge present demonstrates knowledge	and	23	OIN DOU	JT	Proper date marking and						
2	□IN □OUT □ N			24.	□IN □ O		Time as a public health cor	ntrol: procedures & records					
44		Employee Health			□N/A □ N/	O The second	Consumer Adviso						
3	DIN DOUT DIN	/A Management, food employees and conditional employed knowledge, responsibilities and reporting	es;	0.5		JT							
4	.□IN □OUT □N			25	.⊒N/A	NEXED WITE		led for raw or undercooked	toods				
5	.□IN □OUT □N		ents	1517		1-	Highly Susceptible Pop	oulations					
6	□IN □OUT □N	Good Hygienic Practices O Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □N/A	JI	Pasteurized foods used; p	prohibited foods not offered					
7	ÓIN □OUT □ N						Chemical						
		Preventing Contamination by Hands		27	□IN □ OI	JT	Food additives: approved	and properly used					
8	DIN DOUT DN	O Hands clean and properly washed			□·N/A		Toda additivos, approved	and property ased					
9	ÖIN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	oved	28 IN OUT Toxic substances properly identified, stored, used									
						C	onformance with Approve						
10	DIN DOUT DA	 Adequate handwashing facilities supplied & accessib Approved Source 	le .	29	□IN □OU □N/A	JT	Compliance with Reduced specialized processes, an	Oxygen Packaging, other d HACCP plan					
11	DIN □OUT	Food obtained from approved source		30	□IN □OU	JT							
12	DIN DOUT	Food received at proper temperature		-	□ N/A □ N/O		Special Requirements: Fresh Juice Production						
13	□IN □OUT	Food in good condition, safe, and unadulterated		31			Special Requirements: Heat Treatment Dispensing F						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	,	32			Special Requirements: Cus	stom Processing	******				
		Protection from Contamination	e	33	EN DO		Special Requirements: Bul	k Water Machine Criteria					
15	DIN DOUT	Food separated and protected			□N/A □N/ □IN □Ol			dified White Rice Preparatio					
16	□IN □OUT ^□N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	N/A N/		Criteria Criteria	umed writte Rice Preparatio	·n				
17	-DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU	JT	Critical Control Point Inspe	ction					
	The second secon	perature Controlled for Safety Food (TCS food)		36	DN/A	JT	Process Review						
18	ÓIN □ OUT □N/A □ N/O	Proper cooking time and temperatures		37	DIN DOL	JT	Variance						
19	□N/A □ N/O	Proper reheating procedures for hot holding		-	□ N/A		Tananoo						
20	.□IN □ OUT □N/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									
21	-⊡IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne									
22	OUT 🗆 N	A Proper cold holding temperatures		illness or injury.									

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

Nam	ne of Facility	LI EUKARD			Type o	of Inspection	Date 7 - X(-	₹ ⁷ \	/			
								hattanik's hernal	· ·			
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
Ma		status (IN, OUT, N/O, N/A) for each numbered item: IN						applie	abla			
		Safe Food and Water			COURT OF THE PARTY OF	nsils, Equipment and Vend	COLUMN TO SECURE AND ADDRESS OF THE PARTY OF	spindak	BIUK			
38/	Î IN □ OUT □N/A □ N/O	Pasteurized eggs used where required	54	□ IN □ OUT		Food and nonfood-contact s designed, constructed, and u	surfaces cleanab	le, pro	perly			
39	√□ IN □ OUT □ N/A	Water and ice from approved source	55	Ó IN OUT C	JNI/A	Warewashing facilities: insta	lled, maintained,	used;	test			
	Fo	od Temperature Control	<u> </u>		11,,,,	strips						
40	☐ IN ☐ OUT ☐N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control	56	56 IN OUT Nonfood-contact surfaces clean Physical Facilities								
41	∕Ѽ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57	IN OUT C	JN/A	Hot and cold water available	e; adequate pre	ssure	V. 2			
42	OUT ON ONO	Approved thawing methods used	58	TUOD NI 🗗		Plumbing installed; proper b	packflow devices	3				
43	-□ IN □ OUT □N/A	Thermometers provided and accurate		□N/A □ N/O								
in it is	en e	Food Identification	59	59 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disp								
44 -	-⊡ IN □ OUT	Food properly labeled; original container	60	60 ☐ IN ☐ OUT ☐N/A Toilet facilities: properly constructed, sup					∍d			
12.7.7.69	Preven	ntion of Food Contamination	61	DIN DOUTE	A/NE	/A Garbage/refuse properly disposed; facilities mainta						
45.	'□ N □ OUT	Insects, rodents, and animals not present/outer	62	□ IN □ OUT		Physical facilities installed, ma	aintained, and cle	an; do	gs in			
46.7 TIN TI OUT		contamination prevented during food preparation,		□N/A □ N/O		outdoor dining areas						
		storage & display Personal cleanliness	63	□ IN □ OUT	.	Adequate ventilation and lighting; designated are						
48	☐ IN ☐ OUT ☐N/A ☐ N/O	Wiping cloths: properly used and stored	64		JN/A I	Existing Equipment and Faciliti	es					
49	Í IN 🗆 OUT 🗆 N/A 🗆 N/O	Washing fruits and vegetables				Administrative		E WEST				
50		Proper Use of Utensils	65			901:3-4 OAC		333.34	Anamerican			
50	.□ IN □ OUT □N/A □ N/O	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,	05	L IN LI 001 L	JIV/A	901.3-4 OAC						
\perp 1	.□ IN □ OUT □N/A	handled	66	OIN OUT E	JN/A :	3701-21 OAC						
	□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used										
53 ,	,D IN D OUT DN/A D N/O	Slash-resistant, cloth, and latex glove use Observations and Ce		adiua Aadia				######################################				
		Mark "X" in appropriate box for COS and R: COS=corre				R=repeat violation						
Item	No. Code Section Priori	ity Level Comment	7 5					cos	R			
-		- S ()4) S 4 // Ar-v	4	(e_)	+A	HAGA -						
			+	The same of the sa	\/	1000						
			-									
<u> </u>						-						
									┞□			
-												
-												
-												
Pers	on in Charge	10-61	-			Date: // / /						
Bar (1 18/24												
Envi	ronmental Health Specialist)(1/1)								
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)

Page <u></u>