## **State of Ohio**

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

Name of facility					Check one		License Number		Date					
Name of facility				□/FSO □ RFE			17		9					
Address Address				City/State/Zip Code										
Address City/State/Zip Code														
License holder					Inspection Time		Travel Time Ca		ategory/Descriptive					
License noider			Cars		''av	Aer June		( Pr						
- 10 C C C C C C C C C C C C C C C C C C					L	Follow up date (if required)		Water sample date/result						
Type of Inspection (check all that apply)  .☑ Standard □ Critical Control Point (FSO) □ Process Review (RFE) □ Variance				nce Review □ Follow up		L.			(if required)					
	Foodborne ☐ 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation							7.3-47					
	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										
Šupervision					Time/Temperature Controlled for Safety Food (TCS food)									
1	,⊡IN □ OUT □ N/A	Person in charge present, demonstrates knowledge, an performs duties	nd	23			Proper date marking and disposition							
2	☑IN ☐ OUT ☐ N/A	Certified Food Protection Manager	2000	24.			Time as a public health control: procedures & records							
		Employee Health  Management, food employees and conditional employees;			Consumer Advisory									
3	_□IN □OUT □ N/A	knowledge, responsibilities and reporting		25	□IN □ OU	JT	Consumer advisory provided for raw or undercooke							
4	DIN DOUT DN/A	Proper use of restriction and exclusion	10		′□N/A	escueror.	7							
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even  Good Hygienic Practices	rneal events		□IN □ OU			C. C	ations					
6	□IN □OUT □ N/O	Proper eating, tasting, drinking, or tobacco use	ise		□N/A	70277 PA	Pasteurized foods used;	pror	libited toods not offered					
7	□IN □OUT □ N/O	No discharge from eyes, nose, and mouth	gerales.		Chemical Chemical									
8	□IN □ OUT □ N/O	eventing Contamination by Hands Hands clean and properly washed	28.50.56	27	□IN □ OU □N/A	JŢ	Food additives: approved and 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	□IN □ OU □N/A	ntified, stored, used								
						CHARACTER.	onformance with Approve	Office Sec	Fire Section Conference Conference Conference					
10	DIN DOUT N/A	IN ☐ OUT ☐ N/A   Adequate handwashing facilities supplied & accessible  Approved Source		29	□IN □OU □N/A	<i>)</i>	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan							
11	□IN □OUT	Food obtained from approved source		30	□IN □OU		Special Requirements: Fresh Juice Production							
12	.□IN □OUT □N/A,.□N/O	Food received at proper temperature		31		JT	Special Requirements: Heat Treatment Dispensing Freezers							
13	DIN DOUT	Food in good condition, safe, and unadulterated		LIN/A LIN/O				roadinont Bioponoling 1 1002010						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32		<u> </u>	Special Requirements: Custom Processing							
14.	Ø. □IN □OUT	Protection from Contamination		33			Special Requirements: Bu	ulk V	/ater Machine Criteria					
15	,⊠N/A □N/O	Food separated and protected			DIN DOU	)T	Special Requirements: Ad	cidifi	ed White Rice Preparation					
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34										
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	265-2664	35 □N/A			Critical Control Point Inspection		on					
	, lime/tempe □IŅ □ OUT	rature Controlled for Safety Food (TCS food)	3772.5	36	□IN □ OU □N/A	JT	Process Review							
18	□Ñ/A □ N/O	Proper cooking time and temperatures		0.7	DIN DOU	JT	Madana							
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□N/A		Variance							
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 foodborne illness.										
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures												
22	□IN □ OUT □N/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.										

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Nar	Name of Facility Type of Inspection Date												
L	60 /CM1 30	58 Constante	<u> 17 Y</u>	<u> </u>	Star (Cold 9.	<u> </u>	<u>/</u>						
GOOD RETAIL PRACTICES													
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.													
M		status (IN, OUT, N/O, N/A) for each numbered item: IN					able						
		Safe Food and Water		Pagan Down Charles	Utensils, Equipment and Vending								
38	4 IN □ OUT □N/A □ N/O	1	54	□ IN □ OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39	│□ IN □OUT □N/A Fo	Water and ice from approved source od Temperature Control	55	ם דעס ם אום:		Warewashing facilities: installed, maintained, used; test strips							
		Proper cooling methods used; adequate equipment	56	☑ IN ☐ OUT	Nonfood-contact surfaces clean	Nonfood-contact surfaces clean							
40	IN   OUT   IN/A   N/O	for temperature control			Physical Facilities	Physical Facilities							
41		Plant food properly cooked for hot holding	57	ום דטס 🗆 מו 🗅	N/A Hot and cold water available; adequa	Hot and cold water available; adequate pressure							
42	IN OUT ON/A N/O	Approved thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devices								
43	☐ IN ☐ OUT ☐N/A	Thermometers provided and accurate		□N/A□N/O									
100		Food Identification		ום דטס ם אום	and the second s								
44	□ IN □ OUT	Food properly labeled; original container	60	ום דעס ם אום	N/A Toilet facilities: properly constructed, su	ıpplied, cleane	ed						
	Preven	tion of Food Contamination	61.	- IN OUT OI	N/A Garbage/refuse properly disposed; facil	ties maintaine	∋d						
45	□ IN □ OUT	Insects, rodents, and animals not present/outer openings protected	62 TIN OUT		Physical facilities installed, maintained, outdoor dining areas	and clean; do	ogs in						
46	.☑ IN ☐ OUT	Contamination prevented during food preparation, storage & display		□N/A □ N/O									
47	☐ IN ☐ OUT ☐N/A	Personal cleanliness	63	DIN DOUT	Adequate ventilation and lighting; designment	nated areas u	used						
48		Wiping cloths: properly used and stored  Washing fruits and vegetables	64		N/A Existing Equipment and Facilities								
70	Continues and the second second	Proper Use of Utensils			Administrative								
50	□'IN □ OUT □N/A □ N/O	In-use utensils: properly stored	65		N/A 901:3-4 OAC								
51	IN OUT IN/A	Utensils, equipment and linens: properly stored, dried, handled	66		N/A 3701-21 OAC								
52	,□ IN □ OUT □N/A	Single-use/single-service articles: properly stored, used											
53	☐ IN ☐ OUT ☐N/A ☐ N/O	Slash-resistant, cloth, and latex glove use				- VIII WING							
		Observations and C Mark "X" in appropriate box for COS and R: COS=corre											
Iten	No. Code Section   Priori	ty Level Comment	ė.			cos	R						
		- 1000 CON	<u> </u>		1132//20								
		3/1/1		N. S.	1,13777777								
		<u> </u>	<u>I)                                    </u>										
					•								
							10						
Person in Charge  Date: 9-3-2-1													
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)