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

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Ne	me of t	racility	2 11-2/105 (2011-21)		neck one			License Number		Date		
	0°YL	211/2116	2 CHILLIS VETEVOLL					1001	7150-24			
Ac	ldress		1 a Company	City/Sta	ty/State/Zip Code							
\square Sally SI						2 Me/10/LCC, CH (052)						
Lig	ense h	older		Inspect	pection Time Trav			rel Time Cate		tegory/Descriptive		
LOVERNOUS CHOOCE LONGLAND COMP						ث ا		26		$\Lambda C \leq 1$		
Ту	pe of I	nspection (che	eck all that apply)				1	Follow up date (if reguire	⊥ d)	Water sample date/result		
٠.	Standa		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	ance Revi	iew	☐ Follow up	,	. , .	•	(if required)		
닏	Foodbo	orne 🛚 30 Day	✓ □ Complaint □ Pre-licensing □ Consultation									
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS											
M	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)							
4		DOUT DN	Person in charge present demonstrates knowledge a	nd		☑N □ OU1	Т					
	LIIN	OUT N//	performs duties			DN/A D N/O		Proper date marking and	disp	position		
2'	□IN	OUT N/				DIN DOUT		Time as a public health co	ntro	: procedures & records		
		ward godd a dawy	Employee Health		٠.	□N/A □ N/O) 2018-17		are constant			
3	/∐IN	□OUT □ N//	Management, food employees and conditional employee knowledge, responsibilities and reporting	· [6-545 	□ N □ OU1	<i>у</i> ла (2 т	Consumer Advis	17.57.57.57			
4	☑IN	OUT N//	A Proper use of restriction and exclusion		25	□N/A	1	Consumer advisory provided for raw or undercooked foo				
5	□IN	□OUT □ N//	Procedures for responding to vomiting and diarrheal even	nts			1	Highly Susceptible Po	puli	ations		
	FIN	DOUT DAW	Good Hygienic Practices			□IN □ OUT □N/A	Т	Pasteurized foods used;	proh	ibited foods not offered		
6 7	QIN □IN		Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth									
		Companies and the Schiller and Schille	Preventing Contamination by Hands		#6.4. T	□IN □ OU1	r I	Chemical				
8	□IN	□ OUT □ N/0	Hands clean and properly washed		27 I	□·N/A	'	Food additives: approved and properly used				
	17		No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 28	-	ZÍN 🗆 OUT	т					
9		OUT N/O			74.4	28 N/A		Toxic substances properly identified, stored, used				
							Co	nformance with Approve	d P	rocedures		
10	^∐IN	□ OUT □ N//	A Adequate handwashing facilities supplied & accessible		י טכי	□IN □OUT	Г	Compliance with Reduced	xO t	ygen Packaging, other		
	DIN	ПОИТ	Approved Source	mhrad -		<u> </u>	_	specialized processes, ar	าd H 	ACCP plan		
11	□IN	□OUT □OUT	Food obtained from approved source	[□IN □OUT □N/A □N/O		Special Requirements: Fre	∍sh .	Juice Production		
12	,	□N/O	Food received at proper temperature		31	□IN □OUT	г	On a fall Daniel and to the				
13	,⊿IIN	□OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/O		Special Requirements: He	at i	reatment Dispensing Freezers		
14	□IN FIN/A	□OUT □N/O	Required records available: shellstock tags, parasite	3	32			Special Requirements: Cu	stor	n Processing		
			destruction Protection from Contamination	60.000		□N/A □ N/O □IN □ OUT	_			-		
uanta Je	□IN	□OUT		or to restrict				Special Requirements: Bu	lk W	ater Machine Criteria		
15	.□N/A	. □N/O	Food separated and protected		-1	□IN □OUT	,	Special Paguironanto: A	41:v:	od White Die - D		
16		□OUT □N/O	Food-contact surfaces: cleaned and sanitized	3				Special Requirements: Ac Criteria	ante	d white Rice Preparation		
			Proper disposition of returned, previously served,			☐IN ☐OUT	Г	**************************************				
17	□IN	OUT	reconditioned, and unsafe food	3		□N/A	'	Critical Control Point Inspe	ectio	n		
ilo e		Time/Temp	erature Controlled for Safety Food (TCS food)	3	າດ I	ÍIN □ OUT	Г	Process Review				
18	□IN □N/A	□ OUT □ N/O	Proper cooking time and temperatures		_	□N/A						
		<i>[</i>		— з		JIN DOUT	Г	Variance				
19		□ OUT □ N/O	Proper reheating procedures for hot holding			□N/A						
		OUT										
20		Ď N/O	Proper cooling time and temperatures		Ris	k factors ar	nd employee behaviors					
24	□IN	OUT	Proper hat holding townsystems			hat are identified as the most significant contributing factors to codborne illness.						
21	□N/A	./□ N/O	Proper hot holding temperatures					vantione are central		uros to provent to all		
22	/ IIIM	OUT IN/A	Proper cold holding temperatures			ess or injury.		ventions are control m	eas	ures to prevent foodborne		
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State of Ohio

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Ų	<u>) (</u>	RKATO!	(C	$\frac{1}{2}$	11 COVID REISERA II		A DUC		211/10/01/01	716	<u>~{ (</u>	<u> </u>
10.75	COOR BETAIL BRACTICES											
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												SETTION S
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 approximately numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not approximately numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not approximately numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not approximately numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not approximately numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not approximately numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not approximately numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not approximately numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not approximately numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/O=											applica	able
				Safe Foo	d and Water		Arrest Marchine	Ut	ensils, Equipment and Vend	AND AND A PROPERTY OF THE PROPERTY OF THE PARTY OF THE PA		
38				Pasteur	ized eggs used where required	5	64 □ IN □ OUT		Food and nonfood-contact s designed, constructed, and u		ble, pro	perly
39		IN DOUT DN/A	The State of the S	The world of the backs	and ice from approved source erature Control	5	55 DIN DOUTE	⊐N/A	Warewashing facilities: insta	lled, maintained	, used;	test
40	The second secon				cooling methods used; adequate equipment							
200	for ten				perature control				Physical Facilities	A Server Bill 19		
41	☑ IN ☐ OUT ☐N/A ☐ N/O				od properly cooked for hot holding	5	7 DIN DOUT D	JN/A	Hot and cold water available			
42	☑ IN ☐ OUT ☐N/A ☐ N/O				ed thawing methods used	5	TUO II II 88		Plumbing installed; proper to	packflow device	s	
43	12			40.000007-000	meters provided and accurate							
	Fo				entification	59 🖸 IN 🗍 OUT 🗀N/A Sewage and waste water pro						
44	□ IN □ OUT				operly labeled; original container	<u> </u>			Toilet facilities: properly const			
	I.		Preven		ood Contamination rodents, and animals not present/outer		O DIN DOUT	IN/A	Garbage/refuse properly dispo			
45	□ IN □ OUT			opening	s protected	6	32 IN OUT ON/A N/O		Physical facilities installed, moutdoor dining areas	aintained, and c	ean; do	gs in
46	ĮΙ	☑ IN □ OUT			ination prevented during food preparation, & display		63 🛮 IN 🗆 OUT		Adaquate ventilation and light	inge destaurated		
47	1—	N 🗆 OUT 🔲 N/A N 🗀 OUT 🗀 N/A [al cleanliness cloths: properly used and stored				Adequate ventilation and light		areas u	sea
49	-	N OUT DN/A [g fruits and vegetables		34 DIN DOUT D		Existing Equipment and Faciliti	es	E 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	ELS NEW
N KNOWN	7		P	roper Us	e of Utensils	1000		2m may	Administrative		7.54	
50	ĢΊ	N 🗆 OUT 🗆 N/A [In-use ι	itensils: properly stored	6	65 DIN DOUT-E	∃N/A E	901:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A			Utensils handled	, equipment and linens: properly stored, dried,	6	66 PIN DOUT D	JN/A	3701-21 OAC			
52		N 🗆 OUT 🗆 N/A			se/single-service articles: properly stored, used			•		· · · · · · · · · · · · · · · · · · ·		
53	171	N 🗆 OUT 🗆 N/A [□ N/O	Slash-re	sistant, cloth, and latex glove use Observations and C							929D03
				Mark ">	Ubservations and C				R=repeat violation			Epril 1
Iten	n No.	Code Section	Priori	ty Level	Comment						cos	R
					1545101N	- (197 H	- T	78-41XV			
						<u>'</u>		-amount	MATON,			
		-				}						
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Por	ear !	n Charge	L	7 .	7				Detail			
ren	9011 I	n Charge	1/4	1.1	Brand				Date: 7-16	0-24		
Environmental Health Specialist Licensor:												
PRIORITY LEVEL O OPITION NO NON OPITION												

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 2 of C