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

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Na /	me of facility	0 and 0 under		Check one			License Number	Date				
. (erephonic	C MINOR WAS	D-FSO □ RFE				1010	10-24-64				
Ad	Idress		City/State/Zip Code									
	1200 -	SILBACOL SAMOLA	\cdot	COMPRINCIPLY OH USSY								
Lic	cense holder		Inspe	Inspection Time Tr			rel Time	ategory/Descriptive				
1	1 200 W. S	the victe right		(06)			10		WILLIS			
Ty	pe of Inspection (chec				150	1	Follow up date (if require	d)	Water sample date/result			
		Control Point (FSO) □ Process Review (RFE) □ Varia	nce R	eview	/ □ Follow u	р	. , .	•	(if required)			
	Foodborne 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									
	on v oav¥¥o	s Supervision		Time/Temperature Controlled for Safety Food (TCS food)								
1	DIN DOUT DN/A	Person in charge present, demonstrates knowledge, a	nd	23 □IN □ OUT								
L'	//	performs duties		23	DN/A D N/		Proper date marking and disposition					
2	OUT N/A	Certified Food Protection Manager Employee Health	24	IN □ OU N/N □ N/N□ ·		Time as a public health co	ontro	l: procedures & records				
28:78		Management, food employees and conditional employee	S:				Consumer Advis	/isory				
3	OUT ON/A	knowledge, responsibilities and reporting	25									
4	DIN DOUT DN/A	Proper use of restriction and exclusion	2.0	Consumer advisory provided for raw or underco								
5	□IN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever Good Hygienic Practices		□IN □ OL	IT	Highly Susceptible Po	luge	ations				
6	DIN DOUT DNO	Proper eating, tasting, drinking, or tobacco use	26	, NA	nibited foods not offered							
7	□IN □ OUT □ N/O	No discharge from eyes, nose, and mouth				Chemical						
	ī.	eventing Contamination by Hands		27	□IN □ OL	JT	Food additives: approved and properly used					
8	.⊠IN □ OUT □ N/O	Hands clean and properly washed			□ N/A		Toda dadavos. approvoa ana property assu					
	□IN □ OUT	No bare hand contact with ready-to-eat foods or appro-	ved 2	28	.⊟1N □ OL □N/A	JT	Toxic substances properly identified, stored, used					
9	□N/A □ N/O	alternate method properly followed			Conformance with Approved Procedures							
10	DIN DOUT DN/A	□IN □ OUT □ N/A Adequate handwashing facilities supplied & access			□IN □OL	THE PERSON NAMED IN	Compliance with Reduce					
		Approved Source		29	- □ N/A		specialized processes, a					
11	DIN DOUT				□IN □ OL	JT O	Special Requirements: Fr	Juice Production				
12	□IN □OUT □N/A □N/O	Food received at proper temperature	ŀ	-	DIN DOL							
13		Food in good condition, safe, and unadulterated	31	DNA DNA	o	Special Requirements: Heat Treatment Dispensing Free						
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32		I Special Requirements: Custom Proceeding							
		Protection from Contamination	1 (a)	-								
15	□IN □@UT			33			Special Requirements: Bu	ulk V	Vater Machine Criteria			
15		Food separated and protected		34	□IN □OL	JT	Special Requirements: A	: Acidified White Rice Preparation				
16	□IN □OUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized		34	. □ N/A □ N/0		Criteria					
17	□IN □OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□N/A	JT	Critical Control Point Inspection						
	Time/Tempe	Fime/Temperature Controlled for Safety Food (TCS food)				JT	Process Review					
18.	□IN □ OUT	Proper cooking time and temperatures		36	_⊡N/A		T TOCOSS TROVICA	-				
	.⊡IN □ OUT			37	□IN □OU	JΤ	Variance					
19⁻	□N/A □ N/O	Proper reheating procedures for hot holding		-	<u> </u>		L					
20	OUT OUT	Proper cooling time and temperatures		Risk factors are food preparation practices and employee behaviors								
				th	at are identi	fied a	s the most significant of					
21	□N/A □ N/O	Proper hot holding temperatures		foodborne illness.								
22	DIN DOUT DN/A	Proper cold holding temperatures		Public health interventions are control measures to prevent foodborne illness or injury.								

HEA 5302A Ohio Department of Health (8/22)
AGR 1268 Ohio Department of Agriculture (8/22)

State of Ohio

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Nar	ne of	Facility (()\	LQ)	(1/1)	((()	MUSE	(0)	(K	\mathcal{H}	Type	of Inspection	Date ()	70	/		
Entrated	CONTRACTOR OF								2.20to 17.20to 19.20to							
							RETAIL F		Water Annual Contract of the State of the St		date and the first the second second					
M	ark d										nicals, and physical object compliance N/O =not obse			-1.1		
101	aik u	esignated compli			d and Water	VA) for each flumbe	rea item. iiv	-111 60	impliance Odi-		ensils, Equipment and Vend	APPEAR AND THE APPEAR	applica	able		
38	/D I	N 🗆 OUT 🗆 N/A	23/19/27/20/04	24. 2 Sept. 10. C. 25. 2	deurized eggs used where required				D IN D OUT	Food and nonfood-contact surfaces cleanable, p						
39	□ IN □OUT □N/A W				and ice from ap			- IN OUT C	-1N/A	<u> </u>	es: installed, maintained, used; test					
			Foc	d Temp	erature Contr	ol				110/74	strips					
40		N 🗆 OUT 🗆 N/A 🛭	⊐ N/O		cooling method erature contro	ds used; adequate eq ol	quipment	56	56 IN , TÖUT Nonfood-contact surfaces clean Physical Facilities							
41	91	N 🗆 OUT 🗆 N/A [⊐ N/O	Plant fo	od properly co	oked for hot holding		57	□ IN □ OUT [⊒N/A	Hot and cold water availabl	e; adequate pr	uate pressure			
42	☐ IN ☐ OUT ☐N/A ☐ N/O A			Approved thawing methods used					58 DIN DOUT Plumbing installed; proper backflow devices							
43				Thermometers provided and accurate					□N/A □ N/O							
23142834 34174314 341743110				Food Identification					□ IN □ OUT [JN/A	/A Sewage and waste water properly disposed					
44				Food properly labeled; original container					.☑ IN □ OUT □	JN/A						
44			ants artists t	Silkinvegter 24				60	DAN DOUTE		Garbage/refuse properly disp	****				
		and the included the resemble of the con-	Prevent		ood Contamir		tor	L.		710/74						
45		N 🗆 OUT		Insects, rodents, and animals not present/outer openings protected				62	/ IN OUT		Physical facilities installed, moutdoor dining areas	aintained, and c	clean; do	gs in		
46	☑ IN □ OUT			Contamination prevented during food preparation, storage & display					□N/A □ N/O							
47			7.11/0	Personal cleanliness				-	□ IN □ OUT		Adequate ventilation and ligh		areas t	ısed		
48	 	N 🔲 OUT 🔲 N/A [- IN I OUT [□N/A	Existing Equipment and Facilit					
10				THE RESERVE	e of Utensils			60 mg			Administrative					
50	D1	N 🗆 OUT 🗀N/A 🛭	1	In-use utensils: properly stored					□ IN □ OUT E	∃N/A°	901:3-4 OAC					
51				Utensils handled	, equipment and	ed, dried,	66		⊒N/A	3701-21 OAC		·····				
52	☐ IN ☐/OUT ☐N/A Single-use/single-service articles: properly sto					ored, used			. J							
53	Ø1	N 🗆 OUT 🗆 N/A 🖸	□ N/O	Slash-re		and latex glove use										
76 T				Mark !!		Observations e box for COS and R										
Iten	n No.	Code Section	Priorit	y Level		<u> </u>	((Cleu, c	m-site-curing-ins	pection	R-repeat violation		cos	R		
15	<u>135</u>	320	(COTEC	<u>uec brec</u>	CLE I	<u> </u>	C) W	501	VHILLY NOR	10).	□ □			
	·				101	<u> (Werth</u>	,		**							
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6	<u> Z</u>	440	N	((27)R	(- RD ()	<u>a cie</u>	$\mathcal{L}(\mathcal{P})$	<u> </u>	+4	B APRIX MI	<i>.</i> 55(i)				
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	± •	n Channa					<u> </u>	45.0								
Person in Charge 10-24-24																
Environmental Health Specialist () Licensor:																
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PR	PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page of										/ *******					

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