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

Γ				Walter and the second s	T =				T Lie Nove-le				
1						heck one ☑*FSO □ RFE			License Number		Date		
FINALS (CITITIES)									64	\bot	7-24-20		
Address							ity/State/Zip Code						
THE MAIN STEPT 6							reenville, of USS						
Liberios ficidal							î Time	Trav	vél Time	Cate	gory/Descriptive		
	ROMER COHELDS IM								10		$\langle \lambda \rangle$		
1 -	Type of Inspection (check all that apply)								Follow up date (if required	,	Water sample date/result		
1	Standa Foodbo		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Rev	view	′ □ Follow u	ıp		'	(if required)			
	TOOGBC	// DO L	30 Day	- Complaint - ETTE-ICENSING - CONSULTATION					· · · · · · · · · · · · · · · · · · ·		W NAME OF THE PARTY OF THE PART		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
N	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	e (taj le teri	Time/Temperature Controlled for Safety Food (TCS food)							
1	Ĵ⊒IN	□ OUT	- □ N/A	Person in charge present, demonstrates knowledge, a performs duties	nd	23	DIN DOL		Proper date marking and	dispo	sition		
2	-□IN	□ OUT	□ N/A	Certified Food Protection Manager		24	□IN □ OL		Time as a public health con	ntrol:	procedures & records		
		aret I		Employee Health		Verso	□ N/A □ N/	U 		4	Maria de la companya		
3	∠⊒IN	□OUT	□ N/A	Management, food employees and conditional employee knowledge, responsibilities and reporting				IT	Consumer Adviso	F F 1980 -			
4	ZÏN	DOUT	□ N/A	Proper use of restriction and exclusion		25 	,□N/A	J1	Consumer advisory provid	ed fo	or raw or undercooked foods		
5	∠⊡IN	□ OUT	□ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Pop	ulat	ons		
	Z-in			Good Hyglenic Practices		26	□IN □ OL □N/A	JT	Pasteurized foods used; p	rohib	ited foods not offered		
7			. □ N/O				Piny		 				
	, desart	Li con	CONTRACTOR OF STREET	eventing Contamination by Hands				IT	Onemida				
8	□IN	□ о∪т	. □ N/O	Hands clean and properly washed	III. II. LEGLER.	27	.□N/A	<i>J</i> 1	Food additives: approved	and p	properly used		
9 4	- DIN	OUT	•	No bare hand contact with ready-to-eat foods or approalternate method properly followed	oved 2	28	DIN DOL	JT	Toxic substances properly i	identi	fied, stored, used		
								Co	onformance with Approved	d Pro	ocedures		
10	∠□IN	□ OUT	_ □ N/A	Adequate handwashing facilities supplied & accessible)	29	□IN □O	JT	Compliance with Reduced	Охус	gen Packaging, other		
				Approved Source			DN/A		specialized processes, an	d HA	CCP plan		
11		TUO TUO		Food obtained from approved source		30			Special Requirements: Fre	sh Ju	ice Production		
12		□N/O		Food received at proper temperature		31	DIN DOL		Charles Dogwissments, He	T	-land Di		
13	IN	OUT	•	Food in good condition, safe, and unadulterated		J1	DN/A DN/	0	Special Requirements. Hea	11 110	atment Dispensing Freezers		
14	□IN □N/A	□OUT □N/O	es amanmani milliri	Required records available: shellstock tags, parasite destruction		32	□N/A □ N/C		Special Requirements: Cus	stom I	Processing		
	E			Protection from Contamination	palet vill	33.	□IN □ OL		Special Requirements: Bull	k Wa	ter Machine Criteria		
15		□OUT □N/O		Food separated and protected		^							
16	□IN	OUT		Food-contact surfaces: cleaned and sanitized		34	DIN DOL		Special Requirements: Acid Criteria	beilit	White Rice Preparation		
17	□ N	DOUT		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	JT	Critical Control Point Inspec	ction			
				rature Controlled for Safety Food (TCS food)	And an interpretation	36	□IN □OF	JT	Process Review				
18	□N/A	UOU N/C	T)	Proper cooking time and temperatures			DIN DOL	ır					
19		□ N/C		Proper reheating procedures for hot holding		37	N/A	~ · · · · · · · · · · · · · · · · · · ·	Variance				
20		□ OU		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		□ N/C		Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne							
22	□IN	□ ou	Г □ N/A	Proper cold holding temperatures		illness or injury.							

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Vame of Facility Vame of Facility	Type of Inspection Date	<i>i.</i> /										
VIVEYS CITED IN	7/4/1/(CAP)	. r Y										
GOOD RETAIL PRACTICES												
Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.												
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												
Safe Food and Water	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable	nrenerly										
38 ☐ IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required	54 🗆 IN 🗆 OUT designed, constructed, and used	e, properly										
39 ☐ IN ☐ OUT ☐ N/A	55 ⊡'IN □ OUT □N/A Warewashing facilities: installed, maintained, u	sed; test										
Proper cooling methods used; adequate equipment	56 IN OUT Nonfood-contact surfaces clean											
40	Physical Facilities											
41	57 🔟 IN 🗆 OUT 🗆 N/A Hot and cold water available; adequate press	sure										
42 ☐ IN ☐ OUT ☐ N/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	Work										
Food Identification	59 IN OUT N/A Sewage and waste water properly disposed											
44 DIN DOUT Food properly labeled; original container	50 / IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned											
Prevention of Food Contamination	61 ☐ IN ☐ OUT ☐N/A Garbage/refuse properly disposed; facilities main	tained										
45 IN OUT Insects, rodents, and animals not present/outer openings protected	62 IN OUT Physical facilities installed, maintained, and clear outdoor dining areas	n; dogs in										
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display												
47 / IN OUT N/A Personal cleanliness	63 IN OUT Adequate ventilation and lighting; designated are	eas used										
48 ☐ IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64 🗂 IN 🗆 OUT 🗆 N/A Existing Equipment and Facilities											
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O Washing fruits and vegetables Proper Use of Utensils	Administrative											
50 ☑ IN ☐ OUT ☐N/A ☐ N/O In-use utensils; properly stored	65 🗆 IN 🗆 OUT 🖾 N/A 901:3-4 OAC											
Utensils, equipment and linens: properly stored, dried,	66 IN OUT IN/A 3701-21 OAC											
handled 52 □ IN □ OUT □ N/A Single-use/single-service articles: properly stored, used	00 1 11 11 201 21 0/0											
53 📮 IN 🗆 OUT 🗆 N/O Slash-resistant, cloth, and latex glove use												
Observations and Corrective Actions Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation												
Item No. Code Section Priority Level Comment		cos R										
Californial												
With City of												
· · · · · · · · · · · · · · · · · · ·												
Person in Charge Date:												
Voso, tar	7-24-24											
Environmental Health Specialist	Licensor:											

NC= NON-CRITICAL PRIORITY LEVEL: C= CRITICAL

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