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

								;		
N	ame of facility		Check o	ne		License Number	1	Date		
$C_{ij} = C_{ij} + C$				D∕ŘFE		25 12		7 41 11		
W 11 (83 1/ W 17 17 17 17 17 17 17 17 17 17 17 17 17										
A	ddress	and the second second	City/Stat	//State/Zip Code						
``	395 2	() () () () ()	A In	To Miles all world						
<u> </u>		11019 21	NPU	Car	9 (A	1304 Oit		15 374		
Li	cense holder		Inspecti	on Time	Tra	vel Time	Cate	gory/Descriptive		
(~ W () (Jan 11.0	70			30	1	2 ()		
- GDF) // (1 6,0		<u>ا</u> ــــــــــــــــــــــــــــــــــــ		<u> </u>			
	/pe of Inspection (chec			· <u> </u>	İ	Follow up date (if required	, ,	Nater sample date/result		
1.00		Control Point (FSO) ☐ Process Review (RFE) ☐ Varia	nce Revie	w ⊔ Follow u	nb.		(if required)		
☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation										
E-MIT										
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)						
Dy Startin			Secretary 645	7		poratore controlled for da	iery i	000 (100 1000)		
1	□ÎN □OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	10 2			Proper date marking and	dispos	sition		
2	,⊿¶Ñ □OUT □ N/A	Certified Food Protection Manager			UT	Time on a nutile to all				
		Employee Health	24	T-⊠N/A □ N	/0	Time as a public health cor	itroi: p	procedures & records		
ٔ ا	THE TOUT THE	Management, food employees and conditional employees	s;]		i fith	Consumer Adviso	ory			
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting	25		UT	Consumer advisory provid	ded fo	r raw or undercooked foods		
4	DIN DOUT NA	Proper use of restriction and exclusion		, DN/A		Contraction devicery provide	100 10	- Taw Of undercooked loods		
5	DÎN □OUT □ N/A	Procedures for responding to vomiting and diarrheal even	ts			Highly Susceptible Pop	pulati	ons		
200	- Company of the second	Good Hygienic Practices	Asset .		UT	Pasteurized foods used; p	nrohibi	tod foods not offered		
6	D IN DOUT-D N/O	Proper eating, tasting, drinking, or tobacco use		_□N/A		r asteunzeu loods useu, p	ומווזטונ	ited loods not offered		
7	O/N 🗆 TUO 🗆 N/O	No discharge from eyes, nose, and mouth				Chemical				
	Pi	eventing Contamination by Hands	107 207 200		UT					
8	ON DOUT NO	Hands clean and properly washed	27	ZIN/A		Food additives: approved	and p	properly used		
9	□ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	red 28	□ IN □ OU □ N/A	UT	Toxic substances properly identified, stored, used				
	<i>c</i>		100	(forestation weight of	C	onformance with Approve	d Pro	cedures		
10	,⊒IN □OUT □ N/A	Adequate handwashing facilities supplied & accessible	29		UT	Compliance with Reduced	Oxyg	en Packaging, other		
		Approved Source		″E·N/A		specialized processes, an	id HAC	CCP plan		
11	_□/N □ OUT	Food obtained from approved source	30			Special Populromento: Ere	ob lui	an Dundundin		
12	☐ IN ☐ OUT	Food received at proper temperature			0	Special Requirements: Fre	sn Ju	ce Production		
13	□N/A □-N/O □ IN □*OUT	Food in good condition, safe, and unadulterated	31			Special Requirements: Heat Treatment Dispensing Freezers				
			$\dashv \vdash$. 10 /		
14	DN/A DN/O	Required records available: shellstock tags, parasite destruction	32			Special Requirements: Cus	stom F	Processing		
		Protection from Contamination	33			Special Requirements: Bull	k Wat	er Machine Criteria		
15	□1N □ OUT	Food separated and protected		,.⊒N/A □ N/	0					
	□N/A □ N/O				IT .	Special Requirements: Acid	dified '	White Rice Proparation		
16	-@¹IN □ OUT □N/A □ N/O	Food-contact surfaces: cleaned and sanitized	34	/□N/A □ N/	0	Criteria	uniou i	writte rice Freparation		
17	OUT OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	□IN □ OU	JT	Critical Control Point Inspe	ction			
75.7	Time/Tempe	rature Controlled for Safety Food (TCS food)	Site	□IN □OU	-IT		-			
	□ IN □ OUT		36	□N/A	<i>3</i> 1	Process Review				
18	□N/A □ N/O	Proper cooking time and temperatures		-			—			
			37	DIN DO	JT	Variance				
19	□ IN □ OUT □·N/A □ N/O	Proper reheating procedures for hot holding		-⊠N/A						
			_							
20	□ IN □ OUT	Proper cooling time and temperatures		!l. &= -4						
	☑N/A □ N/O		Risk factors are food preparation practices and employee behaviors							
21	□ IN □ OUT	Proper hot holding temperatures		that are identified as the most significant contributing factors to foodborne illness.						
	□N/A □ N/O			Public health interventions are control measures to prevent foodborne						
22	☑IN □ OUT □N/A	Proper cold holding temperatures		illness or injury.						

State of Ohio

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

Name of Facility	Type of Inspection / Date								
Snack Shop	5 Tandard 7/6/24								
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								
38 □ IN □ OUT-□N/A □ N/O Pasteurized eggs used where required	54 IN OUT Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used								
39 ☐ ÎN ☐ OUT ☐ N/A Water and ice from approved source	Wareweehing facilities: installed, maintained, used test								
Food Temperature Control	55 2 IN LI OUT LIN/A strips								
40 ☐ IN ☐ OUT ☐ N/A ☐ N/O Proper cooling methods used; adequate equipment for temperature control	56 ☐ IN ☐ OUT Nonfood-contact surfaces clean Physical Facilities								
41 IN OUT IN/A N/O Plant food properly cooked for hot holding	57- □ IN □ OUT □N/A Hot and cold water available; adequate pressure								
42 IN OUT N/A N/O Approved thawing methods used	58 IN DOUT Plumbing installed; proper backflow devices								
43 ☐ IN ☐ OUT ☐ N/A Thermometers provided and accurate									
Food Identification	59- ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly disposed								
44☑'IN ☐ OUT Food properly labeled; original container	60- IN OUT N/A Toilet facilities: properly constructed, supplied, cleaned								
Prevention of Food Contamination	61- IN OUT N/A Garbage/refuse properly disposed; facilities maintained								
45 - □ IN □ OUT Insects, rodents, and animals not present/outer openings protected	62- □ IN □ OUT Physical facilities installed, maintained, and clean; dogs in outdoor dining areas								
46 ☐ IN ☐ OUT Contamination prevented during food preparation, storage & display	63. UN OUT Adequate ventilation and lighting; designated areas used								
47 J⊈IN ☐ OUT ☐N/A Personal cleanliness 48 J⊋IN ☐ OUT ☐N/A ☐ N/O Wiping cloths: properly used and stored	64 . ☐ IN ☐ OUT ☐ N/A Existing Equipment and Facilities								
49 PIN OUT DIA DNO Washing fruits and vegetables									
Proper Use of Utensils	Administrative								
50 IN OUT NA NO In-use utensils: properly stored	65, III OUT ON/A 901:3-4 OAC								
Utensils, equipment and linens: properly stored, dried, handled	66 □ IN □ OUŢ□Ń/A 3701-21 OAC								
52 JÍN 🗆 OUT 🗆 N/A Single-use/single-service articles: properly stored, used									
53 IN OUT IN/A* 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 The 3.2 Q NC Observed items of	boxed ice clean of floor 000 R								
of walk in cooler.	Onions on flour of back 00								
100m									
56 45AL NC Observed dirty air	conditionar tax guard by								
deep trier									
13 Ball MC Observed dented c	an of dives on cha rack -								
7.									
Person in Charge									
Sanitarian Licensor: O ()									
Sanitarian Malla Emper									
PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL Page of									
HEA 5302B Ohio Department of Health (10/19)									
AGR 1268 Ohio Department of Agriculture (10/19)									