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

Comparison Com	_	along With Marcon for Marcon											
Address City/States/Discrete Inapection Time Travel Tige Category/Descriptive	Na	me of facility			,			License Number	, m				
License holder		The MOUNT	50 (ret	⊔ FSO ⊿ RFE				\square α α	18-62-98				
License holder	Ac	ldress		City/St	tate/	Zip Code		, , ,	C:	7 C S			
Type of Inspection (check all that apply) Footbook Standard Circled Corrisp Part Condemning Consultation		8 (3)	<1 8 4 2 2 Co	R	RVaD-land (St V) 350								
Type of Inspection (check all that apply) Footborn Standard Christial Control Points (FSO) Process Review (RFE) Verance Review Follow up date (it required) Water sample datorresult (it required) Water sample samp	Lío	cense holder		Inspec	Inspection Time			vel Time		tegory/Descriptive			
Type of inspection (check all that apply) Standard Collined Corrul Point (FSD) Process Review (RFS) Variance Review Follow up date (frequired) Standard Collined Corrul Point (FSD) Processing Consultation	1 3					3		30		625			
Control Cont	_	1.17/1/					<u> </u>	F-11	-11	Tweeter and determine			
### Special Complaince Status (IN, OUT, NO, NA) for each numbered liters. Nan compliance NO-not observed NA-not applicable Compliance Status (IN, OUT, NO, NA) for each numbered liters. Nan compliance Status Supervision Sup		• • •		nce Rev	view	□ Follow u		rollow up date (if require	a)	(if required)			
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	2.0		• • •							18-20-211			
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	5000000000			nilaria (A.V.				M. C.					
Compliance Status													
Commonstrate Comm	N	lark designated complia		em: IN=	in c	ompliance C	= ו טכ						
1	Service Co.		Compliance Status		•								
DIN DUI DIN A performe duties DIN DUI DIN A performed disposition DIN DUI DIN DUI DIN A performed and conditional employees; where the properties and reporting and disprised and designation DIN DUI DU		. 1 . 1 . 41 . 1		ilen									
Special Requirements: From Jours Not bare hand conditions and conditions Special Requirements: Custom Processing Special Requirements: Addited White Rice Preparation Special Requirements: Custom Processing Special Requirements: Custom Processing Special Requirements: Custom Processing Special Requirements: Addited White Rice Preparation Special Requirements: Addited White Rice Preparation Special Requirements: Addited White Rice Preparation Special Requirements: Custom Processing Special Requirements: Addited White Rice Preparation Special Requirements: Addited White Rice Preparation Special Requirements: Addited White Rice Preparation Special Requirements: Custom Processing Special Requirements: Addited White Rice Preparation Special Requirements: Addited White Rice Preparation Special Requirements: Addited White Rice Preparation Special Requirements: Addition S	1.	OUT OUT N/A		nd	23	l .		Proper date marking and	dis	position			
3	2	□IN □OUT □ N/A			24		l: procedures & records						
A	3	DIN DOUT DN/A		· [IT						
	4	. □N □OUT □ N/A		\dashv	25		, i	Consumer advisory provi	ided	for raw or undercooked foods			
Compliance with Approved Procedures Production Prod	5	DÍN □OUT □ N/A	Procedures for responding to vomiting and diarrheal ever	nts				Highly Susceptible Po	pyl	ations			
Proper disposition of refurned, properly and destruction Proper disposition of refurned, providing destruction Proper disposition of refurned, previously served, reconditioned, and union Proper disposition of refurned, previously served, reconditioned, and union Proper cooling time and temperatures Proper cooling time and temperatures Proper cooling time and temperatures Proper ode proper to oddorne Proper floodborne Proper floodborne Proper conting temperatures Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control measures to prevent foodborne Public health interventions are control mea					26		JT	Pasteurized foods used;	proh	nibited foods not offered			
Prevening Contamination by Hands 27	6					ETWA	Quin.	 Chemical	1.15				
8							IT	enejnica					
9	8	DIN DOUT DN/O	Hands clean and properly washed		27	L	<i>)</i>	Food additives: approved	d an	d properly used			
10 Cin OUT N/A Adequate handwashing facilities supplied & accessible Approved Source App	9			ved	28.	age.			e e e e e e e e e e e e e e e e e e e				
Approved Source Approv	40	MIN FIGHT FINA	Adaquata handwashing facilities supplied & accessible			EUN EIOI				and the state of t			
11	10	MIN DOOT DINA			29	ł .	J 1.						
12	11	DIN DOUT		0.000.000.000	30			Special Requirements: Er	-oeh	tuice Production			
13	12		Food received at proper temperature	<u>.</u>		*,			-				
14	13	□IN □OUT	Food in good condition, safe, and unadulterated		31	□N/A □ N/0	0	Special Requirements; He	eat 1	reatment Dispensing Freezers			
15	14				1.5.7	and the same of th		Special Requirements: Co	usto	m Processing			
15			Protection from Contamination		33			Special Requirements: Bu	ulk V	Vater Machine Criteria			
16	15		Food separated and protected					0		- 10000 - 1000			
Time/Temperature Controlled for Safety Food (ICS food) Time/Temperature Controlled for Safety Food (ICS	16	1 70	Food-contact surfaces: cleaned and sanitized		34	DN/A DN/G	0		ciditi	ed white Rice Preparation			
18	17	/DIN DOUT			35~		JT	Critical Control Point Insp	ectio	on			
18		Time/Tempe	ature Controlled for Safety Food (ITCS food)		36	1	JT	Process Review					
19 □IN □ OUT □N/A □ N/O Proper reheating procedures for hot holding 20 □IN □ OUT □N/A □ N/O Proper cooling time and temperatures 21 □IN □ OUT □N/A □ N/O Proper hot holding temperatures 21 □IN □ OUT □N/A □ N/O Proper hot holding temperatures Proper hot holding temperatures Public health interventions are control measures to prevent foodborne illness or injury	18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			· ·	IT						
Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	19		Proper reheating procedures for hot holding		37	⊠Ñ/A		Variance					
21 DIN DOUT Proper hot holding temperatures Proper hot holding temperatures Public health interventions are control measures to prevent foodborne illness or injury	20												
illness or injury	21				foodborne illness.								
	22	☑IN □ OUT □N/A	Proper cold holding temperatures							Sales to provent loodborne			

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Nan	ne o	Facility	الم مسمو	70 · 1	200 x 200 x 101			Type of Ir	spection	Date			
			h	VE' 1	104 BUNEL			<u> 540.</u>	ia kuld	<u></u>	<u> </u>	-	
\$ 1.00 m	Jain Pala	•			GOOD RETAIL	DΡΛ	CTICES		×Xextesis and concentration of				
		Good Retail	Practio	ces are r	preventative measures to control the introd	Children excesses	CHEST PROCESSOR OF SERVICE OF THE SERVICE		s. and physical objec	ts into foods.		7107	
Ma	ark d				, OUT, N/O, N/A) for each numbered item: IN				· · · · · · · · · · · · · · · · · · ·		applica	ble	
			Š	Safe Food	l and Water	4		MALO MONTH FROM CHARLOW	s, Equipment and Vend				
38	IN ☐ OUT ☐N/A ☐ N/O Pasteurized eggs used where required				54	-⊠'IN □ OUT		d and nonfood-contact s igned, constructed, and u		ле, prop	perly		
39	ļ	IN □OUT □N/A	OLEKKO EA AND SYD		nd ice from approved source	55	55- 🖂 IN 🖂 OUT 🗆 N/A Warewashing facilities: installed, maintained, use						
	10400		For	SETMINE HOPENSHIP	erature Control	56	□ IN □ OUT	Strip	nfood-contact surfaces c	lean			
40	П	IN 🗌 OUT 🔲N/A	□ N/O		cooling methods used; adequate equipment erature control		Physical Facilities						
41	口	IN 🗆 OUT 🗖 N/A	□ N/O	Plant fo	od properly cooked for hot holding	57		⊒N/A Hot	and cold water availabl	e; adequate pre	ssure		
42		IN 🗆 OUT 🗖N/A	□ N/O	Approve	d thawing methods used	58	□ IN □OUT	Plu	mbing installed; proper	backflow device	s		
43		IN □ OUT □N/A		Thermo	meters provided and accurate		□N/A□N/O			4.1			
				Food Id	entification	59							
44	口	IN 🗆 OUT		Food pr	operly labeled; original container	60	- IN OUT C	JN/A Toil	et facilities: properly cons	tructed, supplied,	cleane	d 	
			Preven		ood Contamination	61		JN/A Gar	bage/refuse properly dispo	osed; facilities ma	aintaine	d	
45	CITING COLD			openings	rodents, and animals not present/outer s protected	62	□ IN □ OUT		sical facilities installed, m door dining areas	aintained, and cl	ອan; dog	ni aç	
46	TI TING COLL			1	ination prevented during food preparation, & display								
47.	☐ IN ☐ OUT ☐ N/A Persona				ıl cleanliness	63			equate ventilation and ligh		areas us	sed ———	
48	_	IN OUT N/A		· ·	cloths: properly used and stored g fruits and vegetables	64		□N/A Exis	ting Equipment and Facilit	ies		loto bestur	
43		IN LI OUT LINA			e of Utensils				Administrative	10.00		1000 1000 1000 1000 1000	
50	口	IN 🗆 OUT 🗀N/A	□ N/O	In-use u	itensils: properly stored	65		⊒N/A 901	:3-4 OAC				
51	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled					66		⊒N/A 370	01-21 OAC			-	
52		IN □ OUT □N/A			se/single-service articles: properly stored, used	-	J						
53	П	IN 🗌 OUT 🗀N/A I	□ N/O	Slash-re	esistant, cloth, and latex glove use							4,54,000	
		erist. Erre		Mark "N	Observations and C	12 12 17 18 18 18		10 To	reneal violation				
Iten	n No	. Code Section	Priori	ity Level	Comment	,cica	on alter defining map	occuon ix-	repeat volution		cos	R	
					SA (S) 60%	Af	()	1/1	2004-4	17			
						4	Andrew States	سمير أ	, , , , , , , ,	V			
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 		1.	-										
Per	son	in Charge	1	, marene J					Date:				
				15	ev Mohler				8-20	0-24			
Env	riror	mental Health Sp	ecialist				Licensor	: <u>7</u>	^(7)				
L													

PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page // of ____