State of Ohio

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

l Nie			-		License Number		Date						
Name of facility Ch					∍ □ RFE		7/1		S) 10 -2/				
_	THE TYPIC	MAN TOOK		102-613					18-13-64				
AC	ddress	Broadwerd	City/S	ity/State/Zip Code									
		OLCOCO O.	Inone	CONCONCILE Inspection Time Tra					- **				
Lie	cense holder	1 11 8 0 115	inspe	Ctioi	n rime	Tra	vel Time	Ca	ategory/Descriptive				
are mercinant that elle					Same		(()		(4)				
1 -	rpe of Inspection (chec Standard □ Critical (:k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	naa Da	, dou	. ⊟₄Eollow w		Follow up date (if require	ed)	Water sample date/result (if required)				
1		☐ Complaint ☐ Pre-licensing ☐ Consultation	iiice Ne	view	/ Lin-Ollow up	,			(ii rodanoa)				
espents.				PRESIDENCE				etanian					
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													
**	rega e social catalografications	Compliance Status	100000	Compliance Status Time/Temperature Controlled for Safety, Food (TCS food)									
		Supervision Person in charge present, demonstrates knowledge, a	nd		DIN □ OU		iberature Controlled for S	arer	A 1600 (162,1000)				
1	DIN OOT ON/A	performs duties		23	N/A D N/C		Proper date marking and	d dis	position				
2	DIN DOUT DN/A	Certified Food Protection Manager	I CONTRACTOR	24	□IN □ OU		Time as a public health o	ontro	l: procedures & records				
		Employee Health Management, food employees and conditional employees			□N/A □ N/C		 Gonsumer Advi	enhy					
3	□IN □OUT □ N/A	knowledge, responsibilities and reporting	,5,	25	□IN □ OU	anna T		CHARLES AND					
4	□IN □OUT □ N/A				□N/A		Consumer advisory provided for raw or undercooked foods						
5	DIN DOUT N/A	Procedures for responding to vomiting and diarrheal ever Good Hyglenic Practices	nts Traff		□IN □ OU	T			ations				
6	□IN □ OUT □ N/O			26	DN/A		Pasteurized foods used;	pro	albited foods not offered				
7	□IN □OUT □N/O		West and the				Chemical						
Total		reventing Contamination by Hands		27	□IN □ OU	T	Food additives: approve	d an	d properly used				
8	DIN DOUT DN/O	Hands clean and properly washed			□N/A								
9	□IN □ OUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ved 2	28	□IN □ OU □N/A	T.	Toxic substances properl	y ide	ntified, stored, used				
	□N/A □ N/O					c	। onformance⊹with Approv	ed F	Procedures				
10	□IN □ OUT □ N/A	Adequate handwashing facilities supplied & accessible		29	DIN DOU	C. C. S. S. S. S. S.	Compliance with Reduce	ed Ox	rygen Packaging, other				
	I DIN DOUT	Approved Source Food obtained from approved source		20	□N/A		specialized processes, a	and F	HACCP plan				
11	□IN □OUT			30			Special Requirements: Fi	resh	Juice Production				
12	□N/A □N/O	Food received at proper temperature		31	□IN □OU		Special Requirements: H	eat T	reatment Dispensing Freezers				
13		Food in good condition, safe, and unadulterated		-			oposial requirements:		Toddinont Dioponong 1 1662613				
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction		32			Special Requirements: C	usto	n Processing				
		Protection from Contamination		33	поп поп		Special Requirements: B	ulk W	Vater Machine Criteria				
15	□IN □OUT □N/A □N/O	Food separated and protected		-	□N/A □ N/C)	- postal requirements. D	V	Macanio Ottolia				
16		Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/C		Special Requirements: A Criteria	cidifi	ed White Rice Preparation				
17	DIN DOUT	Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU □N/A	T	Critical Control Point Insp	ectio	on .				
	Time/Tempe		10.50		DIN DOU	T	D Di						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures		36	□ N/A		Process Review						
19	□IN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding		37	□IN □ OU □N/A	Т	Variance	-					
20	□IN □ OUT	Proper cooling time and temperatures											
	□N/A □ N/O	competation		Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures		foodborne illness. Public health interventions are control measures to prevent foodborne									
22	□ OUT □ N/A	Proper cold holding temperatures			ness or injury		and dominal t		30 to provone loodboille				

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Nan	ne of Facility			Type of Inspection	Date /								
	1/4	Merchant hore		(alan up)	18-13-24								
GOOD RETAIL PRACTICES Good Retail Practices are preventative measures to control the introduction of pathographs, chargingly and abusing a big to the fact.													
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		54 🗆 IN 🗆 OUT		surfaces cleanable, properly								
39	□ IN □OUT □N/A	Water and ice from approved source	SS DIN SOUTS	Warowashing facilities; inst	alled, maintained, used; test								
	Fo	od Temperature Control	55 DIN DOUTE	strips									
40		Proper cooling methods used; adequate equipment for temperature control	56 IN OUT	Nonfood-contact surfaces of Physical Facilities	olean								
41	□ IN □ OUT □N/A □ N/O	Plant food properly cooked for hot holding	57 IN OUT	IN/A Hot and cold water availab	le; adequate pressure								
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										
		Food Identification	59 🗆 IN 🗆 OUT 🗆	IN/A Sewage and waste water pro	operly disposed								
44	ZIN ZOUT N	Food properly labeled; original container	60 IN OUT	IN/A Toilet facilities: properly cons	structed, supplied, cleaned								
	Preven	tion of Food Contamination	61 IN OUT	IN/A Garbage/refuse properly disp	osed; facilities maintained								
45	☐ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	62 PIN DOUT	Physical facilities installed, noutdoor dining areas	naintained, and clean; dogs in								
46	□ IN □ OUT	Contamination prevented during food preparation, storage & display	□N/A□N/O										
47	□ IN □ OUT □N/A	Personal cleanliness	63 🗆 IN 🗆 OUT	Adequate ventilation and ligh	nting; designated areas used								
48		Wiping cloths: properly used and stored Washing fruits and vegetables	64 IN OUT	IN/A Existing Equipment and Facili	lies								
3 (0)		Proper Use of Utensils	ASSESSED AND ASSESSED.	Administrative									
50	☐ IN ☐ OUT ☐N/A ☐ N/O	In-use utensils: properly stored	65 DIN DOUT D	IN/A 901:3-4 OAC									
51	☐ IN ☐ OUT ☐N/A	Utensils, equipment and linens: properly stored, dried, handled	66 IN OUT	IN/A 3701-21 OAC	·								
52	☐ IN ☐ OUT ☐N/A	Single-use/single-service articles: properly stored, used											
53		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 Priori	ty Level Comment	scied on-site during insp	ection R=repeat violation	COS R								
		sour Didotions	COLVECT.	ed of time	ी ।								
		- LOSPECTIONI	<u> </u>	ES PERSEN									
		- PSA CTOPECTI	W. C.	voir igarin	Q , 0 0								
		MUNTIUM !	ull che	18441 180Ai									
				•									
Person in Charge Date:													
Environmental Health Specialist Licensor:													
PRIORITY LEVEL: C= CRITICAL NC= NON-CRITICAL Page 7 of 7													

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