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

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Name of facility Chec				Check one ☑″FSO □ RFE			License Number	Date 11.76 / 3.11			
	01/y) C	Pastropul					1/8	111/1/24			
Ca	194 Wagn	n Ave	6/penville OH 45331								
Liberiac Holder				ction	n Time	Tra	vel Time	Category/Descriptive			
William Long Tollow 9)		10	<u>(3)</u>			
, F		k all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	ance Re	eview	☐ Follow u	р	Follow up date (if required)	Water sample date/result (if required)			
N	FOODBORNE (LLNESS 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							
1	ZIN DOUT DNA	Supervision OUT □ N/A Person in charge present, demonstrates knowledge, and				JT	Temperature Controlled for Safety Food (TCS food) Proper date marking and disposition				
2	DIN OUT NA	performs duties Certified Food Protection Manager									
		Cot N/A Certified Food Frotection Manager				0	Time as a public health cont	trol: procedures & records			
3	OUT ON/A	Management, food employees and conditional employees; knowledge, responsibilities and reporting			□IŅ □ OL	國間 JT	Consumer Advisory Consumer advisory provided for raw or undercooked for				
4	DIN DOUT DN/A	Proper use of restriction and exclusion		25	IDN/A	e de la companya de					
5 6	DIN DOUT NA	Procedures for responding to vomiting and diarrheal ever Good Hyglenic Practices Proper eating, tasting, drinking, or tobacco use		26	□IN □ OU □·N/A		Highly Susceptible Rop Pasteurized foods used; pr				
7	DIN DOUT DINO	No discharge from eyes, nose, and mouth					Chemical *				
8	Pi Sin Out No	eventing Gontamination by Hands Hands clean and properly washed		27	□IN □ OU □N/A	JT	Food additives: approved a	and properly used			
9	.⊒IN □ OUT	No bare hand contact with ready-to-eat foods or appro	ved	28	⊡1Ń □ OU □N/A	IJΤ	Toxic substances properly id	dentified, stored, used			
	□N/A □ N/O	alternate method properly followed				. c	onformance with Approved	Procedures			
10	□IN ₄EOUT □ N/A					JT	Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan				
11				30	IN OU		Special Requirements: Fres	sh Juice Production			
12	OIN OOUT ONA-ON/O	Food received at proper temperature				JT	Special Requirements: Heat Treatment Dispensing I				
13 14	ПІМ. ПОИТ	Food in good condition, safe, and unadulterated Required records available: she stock tags, parasite destruction		32	DIN DOL	JT	Special Requirements: Cus	tom Processing			
		Protection from Contamination			DIN DOL	JT	Consid D-	Mater Mark! - Oil !			
15	□IN □OUT □N/A□N/O	Food separated and protected		33	.□N/A □ N/	0	Special Requirements: Bulk				
16	DN/ADN/O	Food-contact surfaces: cleaned and sanitized		34	□N/A □ N/	0	Special Requirements: Acid	lified White Rice Preparation			
17		Proper disposition of returned, previously served, reconditioned, and unsafe food		35	□IN □OU .⊡N/A	JT	Critical Control Point Inspec	etion			
Time/Temperature Controlled for Safety Food (TCS food)				36	JIN □OUT J'Ñ/A		Process Review				
18	LIN/A LI N/O	Proper cooking time and temperatures		37	סם עום	UT	Variance				
19	□IN □ OUT □N/A/□ N/O	Proper reheating procedures for hot holding			⊡fÑ/A						
20	□IN □ OUT □N/A □ N/O	Proper cooling time and temperatures									
21	OUT OUT N/O	Proper hot holding temperatures		fo	Risk factors are food preparation practices and employee that are identified as the most significant contributing factors foodborne illness. Public health interventions are control measures to preventioness or injury.						
22	DIN OUT ON/A	Proper cold holding temperatures		illness or injury.							

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Cood Retail Practices are preventative measures to control to introduction of pathogena, chemicals, and physical objects into foods. Mer designated complines status (NO UT) NO. NO. NO. No. No. No. No. OUT make no complication of making and provided objects into foods. Set Food and West. B	Name of Facility	Tropoh		Type of Inspection D)ate }	4						
Sood Notice Previous and preventions are preventions were absoluted to the introduction of pathogons, chemicals, and physical objects into foods. Mark declaration Compliance, states, (N, OTT, No. NN) for each number of minimum New compliance. When of patients are specially all the control of the control	HOLLA Das	100 1100			سپا	1 10 40 470	111 3/ 0	↓				
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Safe Food and whates Gard Dot	1	•										
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2		for tempera		-								
DAN OUT DNA Thermometers provided and accurate Food Identification Food Identification Secure Food Identification Secure Food Properly Unbody, original containor Secure Food Properly Unbody Secure						JN/A Hot and cold water available; adequate pressure						
Food Identification					ľ	Plumbing installed; proper bac	ckflow devices	.				
Code Private Presentation Pr	43 DIN OUT ONA	Thermomet	ters provided and accurate	-	_		· · · · · · · · · · · · · · · · · · ·					
Prevention of Food Contamination		Food Ident	ification	59	August 1							
In OUT Insects, redemts, and animals not present/outer openings protected or opening protected or opening protected or openings protected or opening protected	44 ☐-IN ☐ OUT Food properly labeled; original container											
Add	Prev					N/A Garbage/refuse properly dispose	Garbage/refuse properly disposed; facilities maintained					
Contemination prevented during food preparation, storage & display Contemination prevented during food preparation, storage & display Contemination and storage & display Contemination Conteminatio	45 □1Ñ □ OUT	· ·		62			tained, and clean; do	gs in				
Adequate ventilation and lighting designated areas used Administrative	46 ,☐ ÎN ☐ OUT	Contaminat	ion prevented during food preparation,			and an analysis of the second						
Proper Use of Utensites Properly stored Pr		Personal cl		63	DIN OUT	Adequate ventilation and lighting	Adequate ventilation and lighting; designated areas used					
Proper Use of Utensils 50 Proper Use of Utensils: properly stored Utensils, equipment and illness; properly stored, dried, handled 51 Prin OUT NA Utensils, equipment and illness; properly stored, dried, handled 52 Prin OUT NA Single-use/single-service articles; properly stored, dried, handled 53 NO OUT NA Prino Stash-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. Rerepeat violation. Item No. Code Section Priority Level Comment O S.I O C Priority Level Comment Remarks Auving Surgericisty Remarks Auving Surgericisty Fig. 1 And Wash Sink in Service are hand sie so os R Remarks Auving Surgericisty So Y.S.A.3 W. Observed Seals on Several fore surgericisty on the service of t				64	"⊡-IN" □ OUT □!	A Existing Equipment and Facilities						
So	49 LI IN LI OUT LIN/A,LI N/	HATMANEURTANIAWYESK TIRLIED DERNIK BENESK			Administrative							
Utensils, equipment and linens: properly stored, dried, handled Signe-uselsingle-service articles: properly stored, used Signe-usels: properly stored, used Signe-usels: properly stored, used Signe-usels: properly stored Signe-use	50 ENDOUTONAD N			65	II IN II OUT III	7A 901:3-4 OAC						
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Mark X In appropriate box for COS and R COS = corrected on-site during inspection R = repeat violation term No. Code Section Priority Level Comment	NF NF	«										
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10 S.1 D C Handwash sink in service are had see in 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	Item No. Code Section Pri			ected	on-site during inspe	ction R=repeat violation	cos	T R				
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HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)